



# TABLE MOUNTAIN INN

Hotel @ Restaurant @ Catering @ Golden, CO



## MEETINGS & EVENTS CATERING GUIDE

1310 Washington Avenue, Golden, CO 80401 - [TableMountainInn.com](http://TableMountainInn.com) - 303.277.9898



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## MEETINGS & EVENTS CATERING GUIDE

Welcome to Table Mountain Inn, where the spirit of the West, the splendor of the mountains & old fashioned warm hospitality combine to form an extraordinary Golden, Colorado boutique hotel. In the following pages, you will find information about the following...

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### Allergies and Dietary Restrictions

Please inform your Sales Manager of any known allergies or dietary restrictions that you are aware of. Table Mountain Inn can accommodate most special requests. If you are not aware of all allergies or dietary restrictions prior to the event, Table Mountain Inn will accommodate any last minute requests as best they can. In the rare case that requests cannot be executed due to the severity of the restriction, your Sales Manager will work with you to offer an alternative food & beverage option for your guest(s).

### Food & Beverage Minimums

The food & beverage minimum at Table Mountain Inn varies due to event site & number of people attending the event. The minimum requirements do not include a 22% taxable service fee & applicable tax. When guest counts do not exceed 20 people, an additional service charge may apply for buffet meals.

### Food & Beverage Policies

Table Mountain Inn is the sole provider of all food & beverages served in the banquet facilities. No outside food is allowed with the exception of professional wedding cakes. Leftover food & beverage cannot be removed from the premises. Currently a 22% service charge plus applicable sales tax is required for all room, food & beverage functions. The State of Colorado regulates the sale & service of alcoholic beverages. Table Mountain Inn is responsible for the administration of these regulations. It is Table Mountain Inn's policy to serve alcoholic beverages only to those patrons 21 years of age & older. We will refuse service to any guest without proper identification. We reserve the right to refuse service of alcoholic beverages to anyone. Food purchased may not be removed from the premises due to Health Department regulations.

### Guaranteed Count

Please inform your Sales Manager of the number of guests attending your event no later than seventy-two (72) hours prior to the event. After that time, the guest count may increase, but it cannot decrease. If the guaranteed number is not provided, the estimated attendance on the contract will become the guarantee.

# MEETING PLANNER PACKAGES

## MEETING PLANNER PACKAGES INCLUDE...

*A minimum of 15 people required for meeting planner packages. Menus can be customized to meet group's preferences.*

- ✦ **BREAKFAST, LUNCH & A BREAK**
- ✦ **MEETING ROOM RENTAL IS WAIVED**
- ✦ **AUDIO VISUAL**

LCD Projector, 70" Projection Screen, Audio Visual Power Table, Flip Chart with Easel & Markers, Power Strips & Extension Cords. *Additional Audio Visual Is Available at an Additional Cost.*

## TABLE MESA MEETING PLANNER PACKAGE - \$56 PER PERSON

**GALLUP BREAKFAST BUFFET** - Bagels & Cream Cheese, Individual Yogurts, Granola, Seasonal Fruit, Coffee & Hot Tea

**AGAVE DELI LUNCH BUFFET** - Chicken Tortilla Soup, Chimayó Chips, Hand Mashed Guacamole, Salsa, Mixed Green Salad, Sliced Turkey Breast, Smoked Ham & Roast Beef, Assorted Cheeses, Grilled Portobello Mushrooms, Hummus, Olives, Assorted Deli Breads, Leaf Lettuce, Sliced Tomatoes, Onions, Pickles, Mustard & Mayonnaise - Brownies & Cookies for Dessert

**LA SIESTA BREAK** - Chimayó Chips & Fresh Salsa, Pretzels, Peanuts, Popcorn, Spicy Fiesta Snack Mix & Assorted Sodas

## MOUNT SANITAS MEETING PLANNER PACKAGE - \$64 PER PERSON

**TAOS BREAKFAST BUFFET** - Bagels & Cream Cheese, Sliced Seasonal Fruit, Pork Green Chili, Burritos (Flour Tortilla Stuffed with Eggs, Onions, Peppers, Cheese), Coffee & Hot Tea

**SOUTH OF THE BORDER FAJITA LUNCH BUFFET** – Chimayó Chips & Salsa, Southwestern Caesar Salad, Beef & Chicken Fajita Strips, Grilled Onions & Peppers, Warm Flour Tortillas, Navajo Black Beans, Roasted Corn + Lime Rice, Fresh Guacamole, Pico De Gallo, Sour Cream, Shredded Cheese - Chef's Assorted Dessert Tray for Dessert

**THE SUMMIT BREAK** - Granola Bars, Trail Mix, Whole Fruit, Vegetable Crudités with Southwest Ranch, Navajo Flatbread & Hummus

## DON'T FORGET TO ADD ON A BEVERAGE PACKAGE!

# AUDIO VISUAL & BEVERAGES

## AUDIO VISUAL

- ✦ LCD Projector Package - \$200.00  
Includes LCD, 72" Screen & A/V Table with Power
- ✦ 72" Screen & A/V Table with Power - \$50
- ✦ Flip Chart & Easel (standard paper) - \$45
- ✦ Additional Flip Chart Pad - \$25
- ✦ Flip Chart with 3M Pre-Stick Pad - \$100
- ✦ Additional Pre-Stick Flip Chart Pad - \$75
- ✦ Speakerphone - \$100
- ✦ Wireless Microphone - \$100  
Additional Microphone - \$50
- ✦ White Board & Markers - \$25
- ✦ PA Sound System - \$200
- ✦ Mixer with "Y" Cable - \$50
- ✦ Computer Speakers - \$25
- ✦ Flat Screen with DVD - \$100
- ✦ Wall Washing Lights - \$150 (Set of 4)
- ✦ Extension Cords - \$10
- ✦ Power Strips - \$15
- ✦ Dance Floor - \$250
- ✦ Podium - \$25
- ✦ Wireless Internet N/C
- ✦ Rockbot Radio N/C
- ✦ iPod Connection N/C

## BEVERAGE PACKAGES

All day beverage breaks served from the time your meeting starts to conclusion of the event.

### THE ESSENTIALS BEVERAGE PACKAGE - \$8 PER PERSON

Silver Canyon Regular + Decaf Coffee & Assorted Hot Teas, Iced Tea

### THE OASIS BEVERAGE PACKAGE - \$11 PER PERSON

Silver Canyon Regular + Decaf Coffee & Assorted Hot Teas, Iced Tea, Assorted Sodas, Bottled Water

### THE WATERING HOLE BEVERAGES PACKAGE - \$14 PER PERSON

Silver Canyon Regular + Decaf Coffee & Assorted Hot Teas, Iced Tea, Assorted Sodas, Bottled Water, Sparkling Water, Iced Tea & Lemonade, Assortment of Energy Drinks

## BEVERAGES A LA CARTE

- ✦ Silver Canyon Coffee + Hot Tea (Gallon) - \$32
- ✦ Silver Canyon Decaf Coffee + Hot Tea (Gallon) - \$32
- ✦ Fresh Brewed Iced Tea by the (Gallon) - \$32
- ✦ Iced Lemonade (Gallon) - \$32
- ✦ Assortment of Juices (Half-Gallon) - \$24
- ✦ Assorted Sodas - \$2.50 each
- ✦ Bottled Water - \$2.50 each
- ✦ Sparkling Water - \$2.50 each
- ✦ Energy Drinks - \$5 each
- ✦ Mexican Sodas - \$3.50 each

# BREAKFAST

## PLATED BREAKFAST

**SERVED WITH ASSORTED JUICES, COFFEE & HOT TEA**

*Must be ordered prior to the event for more than 15 people*

### **HUEVOS RANCHEROS – \$13**

Flour Tortilla with Two Eggs, Pork Green Chili, Cheese, Black Beans, Guacamole, Sour Cream & Salsa

### **BANANA BREAD FRENCH TOAST – \$13**

Grilled Banana Bread served with Bananas, Strawberries, Pecans & Warm Maple Syrup

### **BREAKFAST QUESADILLA – \$13**

Scrambled Eggs, Cheese & Smoked Bacon, topped with Pico de Gallo, served with Santa Fe Potatoes

### **BREAKFAST BURRITO – \$13**

Eggs, Onions, Peppers, Cheese, Black Beans & Santa Fe Potatoes Smothered With Pork Green Chili

### **FIESTA SCRAMBLE – \$13**

Scrambled Eggs, Ground Chorizo, Peppers, Onions, Cheddar, Santa Fe Potatoes & Pork Green Chili

## BREAKFAST BUFFETS

**SERVED WITH ASSORTED JUICES, COFFEE & HOT TEA**

*Minimum of 20 people unless noted otherwise*

### **PUEBLO BUFFET - \$10 PER PERSON** (available for groups of all sizes)

Pastries, Breakfast Breads & Seasonal Fruit

### **GALLUP BUFFET – \$14 PER PERSON** (available for groups of all sizes)

Bagels & Cream Cheese, Yogurt, Granola, Seasonal Fruit & Assorted Cereals

### **EL PASO BUFFET – \$16 PER PERSON**

Pastries & Breakfast Breads, Bacon, Sausage, Seasonal Fruit, Scrambled Eggs with Cheddar Cheese, Santa Fe Potatoes

### **TAOS BUFFET – \$16 PER PERSON**

Bagels & Cream Cheese, Sliced Seasonal Fruit, Pork Green Chili & Burritos (Flour Tortilla Stuffed with Eggs, Onions, Peppers, Cheese)

### **SEDONA BUFFET – \$18 PER PERSON**

Cinnamon Rolls, Sliced Fruit, Scrambled Eggs with Cheese, Biscuits, Sausage Gravy, Chicken Fried Steak, Santa Fe Potatoes

# BRUNCH & BOXED LUNCHES

## BRUNCH BUFFETS

**SERVED WITH ASSORTED JUICES, COFFEE & HOT TEA**

Minimum of 20 people

### **JUAREZ BRUNCH – \$24 PER PERSON**

Assorted Pastries & Breakfast Breads, Sliced Seasonal Fruit, Scrambled Eggs Topped with Cheese, Sausage, Bacon, Santa Fe Potatoes, Antipasto Tray served with Assortment of Crackers, Individual Fruit & Yogurt Parfaits – *Warm Southwestern Chocolate Bourbon Bread Pudding Drizzled with Caramel Sauce for Dessert*

### **SINALOA BRUNCH – \$32 PER PERSON**

Seasonal Fruit Display, Bagels & Cream Cheese, Smoked Salmon Display, Mixed Field Greens served with Assorted Dressings, Scrambled Eggs Topped with Cheddar Cheese, Biscuits & Southwestern Sausage Gravy, Bacon, Santa Fe Potatoes – *Chef's Assorted Dessert Tray*

### **CONSIDER ADDING ON** *(priced per person)*

- |                                   |                                     |
|-----------------------------------|-------------------------------------|
| ✦ Scrambled Eggs - \$4            | ✦ Yogurt - \$3                      |
| ✦ Bacon, Sausage or Chorizo - \$4 | ✦ Biscuits & Sausage Gravy - \$4    |
| ✦ Pork Green Chili - \$4          | ✦ Bagels & Cream Cheese - \$4       |
| ✦ Granola & Cereals - \$4         | ✦ Pastries & Breakfast Breads - \$4 |
| ✦ Oatmeal & Brown Sugar - \$4     | ✦ Biscuits & Sausage Gravy - \$4    |

## BOXED LUNCHES - \$16 PER PERSON

**CAN BE ORDERED AS SANDWICHES ON FLATBREAD, WRAPS OR SALAD**

*All Boxed Lunches Include Potato Chips, Mixed Fruit, Cookie & Bottled Water*

- ✦ **HOPI TURKEY** - Turkey, Swiss Cheese, Avocado, Red Onion, Lettuce, Tomato & Mayo
- ✦ **ADOBE BEEF** - Sliced Roast Beef, Pepperjack Cheese, Roasted Peppers & Mayo
- ✦ **NAVAJO CLUB** - Turkey, Ham, Bacon, Avocado, Lettuce, Tomato & Mayo
- ✦ **APACHE CHICKEN** - Grilled Chicken, Swiss Cheese, Pepper Jack Cheese, Lettuce, Tomato & Mayo
- ✦ **ZUNI VEGGIE** - Cucumber, Roasted Peppers, Red Onion, Avocado, Tomato & Herb Cream Cheese

***Boxed Lunches can also be served plated if you are not on the go!***

# PLATED LUNCHES

## SERVED WITH ICED TEA

**Choose up to three plated lunch options.**

*For groups of 20 people or less, this menu may be used to pre-order lunch by 10:00am the day of your event.*

*For groups over 20 people, entrees must be ordered prior to the event. The final count of each of the three entrees selected will be due three days prior to the event. Place cards with each guest's name & entree selection are required for plated lunches.*

### **GRILLED VEGETABLE ENCHILADAS – \$12**

Grilled Vegetables in Corn Tortillas with Ranchero Sauce & Chipotle Sour Cream, served with Navajo Black Beans & Sweet Corn + Cilantro Rice

### **CHICKEN ENCHILADAS – \$13**

Two Corn Tortillas Filled with Chicken, Blended Cheeses & Onions, served with Pork Green Chili & Chimayó Red Chili Sauce, Navajo Black Beans & Sweet Corn + Cilantro Rice

### **GRILLED CHICKEN WRAP – \$13**

Grilled Chicken, Romaine Lettuce, Avocado & Caesar Dressing, Wrapped in a Flour Tortilla, served with Seasonal Fruit

### **NAVAJO CLUB – \$14**

Grilled Flatbread folded over Turkey, Ham, Bacon, Lettuce, Tomato & served with Seasonal Fruit

### **SANTA FE BEEF BURRITO – \$14**

Beef Barbacoa with Sweet Peppers, Onions, Monterey Jack & Cheddar in a Flour Tortilla, topped with Pork Green Chili, served with Navajo Black Beans & Sweet Corn + Cilantro Rice

### **GREEN CHILI MAC & CHEESE – \$14**

Cavatappi Pasta, Monterey Jack & Cheddar Cheese Sauce with Green Chilies & Grilled Seasonal Vegetables  
*Add Grilled Chicken - \$3, Grilled Salmon - \$5, Grilled Flatiron Steak - \$7*

### **ORANGE & JICAMA CHICKEN SALAD – \$14**

Mixed Greens, Savory Grilled Chicken, Mango Salsa, Oranges, Jicama, Toasted Pinion Nuts & Jalapeno-Honey Vinaigrette Dressing, served with Navajo Flatbread

### **CHIPOTLE BBQ CHICKEN – \$15**

Served with Coleslaw & Grilled Seasonal Vegetables

### **GRILLED SALMON – \$19**

Salmon topped with Lemon Garlic Butter Sauce served over Red Pepper, Sweet Corn + Cilantro Rice & Grilled Seasonal Vegetables

## **CONSIDER ADDING ON... (priced per person)**

- |                               |                               |
|-------------------------------|-------------------------------|
| ✦ Chicken Tortilla Soup - \$4 | ✦ Cookies and Brownies - \$5  |
| ✦ Pork Green Chili - \$4      | ✦ Seasonal Cheese Cake - \$7  |
| ✦ House Green Salad - \$4     | ✦ Assorted Dessert Tray - \$7 |

# BUILD YOUR OWN LUNCH BUFFET

## BUILD YOUR OWN LUNCH BUFFET - \$24 PER PERSON

### SERVED WITH ICED TEA & GREEN CHILI CORNBREAD MUFFINS

*Minimum of 20 people for all lunch buffets.*

#### **SALADS - CHOOSE ONE** *(Add an additional salad for \$3 per person)*

- ✦ Southwestern Caesar Salad
- ✦ Mixed Field Green Salad
- ✦ Spinach Salad with Cheese Crumbles, Strawberries & Candied Nuts
- ✦ Iceberg with Tomatoes & Bleu Cheese Crumbles
- ✦ Tangy Coleslaw
- ✦ Potato Salad
- ✦ Roasted Corn & Black Bean Salad

#### **ENTREES - CHOOSE TWO** *(Add an additional entree for \$5 per person)*

- ✦ Barbecue Chicken Breast
  - ✦ Herb Roasted Chicken Breast
  - ✦ Sliced Sirloin with your choice of Sauce – *Dried Cherry, Red Wine Demi, Chimichurri*
  - ✦ Barbecue Pork Ribs
  - ✦ Anaheim Pepper Pork Carnitas Roulade
  - ✦ Chicken Enchiladas
  - ✦ Mushroom, Spinach & Tomato Baked Cavatappi
  - ✦ Vegetable Enchilada Casserole
- PREMIUM ENTREES** – *additional \$3 per person*
- ✦ Grilled Salmon with a Lemon Garlic Butter Sauce
  - ✦ Rocky Mountain River Trout
  - ✦ Grilled Flank Steak with your choice of Sauce - *Dried Cherry, Red Wine Demi, Chimichurri*

#### **SIDE DISHES - CHOOSE TWO** *(Add an additional side dish for \$3 per person)*

- ✦ Roasted Red Potatoes
- ✦ Sour Cream Mashed Potatoes
- ✦ Sweet Corn + Cilantro Rice
- ✦ Baked Mac 'n Cheese
- ✦ Navajo Black Beans
- ✦ Cheese Enchiladas
- ✦ Brown Sugar Glazed Carrots
- ✦ Grilled Asparagus
- ✦ Roasted Corn with Red Peppers
- ✦ Grilled Seasonal Vegetables

#### **DESSERTS - CHOOSE ONE** *(Add an additional dessert for \$4 per person)*

- ✦ Warm Southwestern Chocolate Bourbon Bread Pudding served with Caramel Sauce
- ✦ Cookies & Brownies
- ✦ Chef's Assorted Dessert Tray
- ✦ Peach Cobbler
- ✦ Carrot Cake with Walnut Cream Cheese
- ✦ Triple Chocolate Cake



# LUNCH BUFFETS

## SERVED WITH ICED TEA

*There is a minimum of 20 people for all lunch buffets.*

### SAGUARO SOUP & SALAD – \$24 PER PERSON

Chicken Tortilla Soup OR Pork Green Chili, Coleslaw, Sliced Seasonal Fruit & Build Your Own Salad with the following: Iceberg Lettuce, Mixed Green Lettuces, & Assorted Dressings. Toppings Include: Grilled Chicken, Ham, Bacon Bits, Chopped Eggs, Shredded Cheddar Cheese & Assorted Vegetables. Served with Green Chili Corn Muffins + Honey Butter - *Fresh Berry Parfaits for Dessert*

### AGAVE DELI – \$24 PER PERSON

Chicken Tortilla Soup, Chimayó Chips, Salsa, Hand Mashed Guacamole, Mixed Green Salad with Assorted Dressings, Assorted Deli Breads, Sliced Turkey Breast, Smoked Ham & Roast Beef, Assorted Cheeses, Grilled Peppers, Leaf Lettuce, Sliced Tomatoes, Onions, Pickles, Mustard & Mayonnaise - *Brownies & Cookies for Dessert*

### CHIPOTLE BBQ – \$24 PER PERSON

Mixed Green Salad with Assorted Dressings, Coleslaw, BBQ Chicken Breast, BBQ Pulled Pork, Slider Buns, Baked Mac & Cheese, Grilled Seasonal Vegetables & Green Chili Corn Muffins + Honey Butter - *Peach Cobbler for Dessert*

### SOUTH OF THE BORDER FAJITA – \$26 PER PERSON

Chimayó Chips & Salsa, Mixed Field Green Salad with Assorted Dressings, Beef & Chicken Fajita Strips, Grilled Onions & Peppers, Warm Flour Tortillas, Navajo Black Beans, Sweet Corn + Cilantro Rice, Fresh Guacamole, Pico De Gallo, Sour Cream, Shredded Cheese - *Chef's Assorted Dessert Tray*

## FOR THE KIDS

### SPECIAL BUFFET PRICING IS OFFERED FOR CHILDREN

- ✦ Children ages 6 through 12 will be charged 50% of the buffet price
- ✦ Children ages 5 & under may visit the buffet at no charge.

### INDIVIDUAL KIDS MEALS - \$9 PER PERSON

*Select one kid's meal for all children*

- ✦ Chicken Tenders with French Fries & a Fresh Baked Cookie
- ✦ Macaroni & Cheese with French Fries & a Fresh Baked Cookie

# BREAKS

## CARNIVAL BREAK - \$8 PER PERSON

Chimayó Chips & Fresh Salsa, Pretzels, Peanuts, Popcorn, Spicy Fiesta Snack Mix & Chocolate Chip Cookies

## MI COROZON BREAK - \$9 PER PERSON

Double Fudge Brownies, Chocolate Dipped Strawberries, Chocolate Mousse Parfaits

## LA FIESTA BREAK - \$10 PER PERSON

Chimayó Chips, Fresh Salsa, Warm Con Queso Dip with Flat Bread, Hand Mashed Guacamole

## THE SUMMIT BREAK - \$13 PER PERSON

Granola Bars, Trail Mix, Whole Fruit, Vegetable Crudités with Southwest Ranch, Navajo Flatbread & Hummus

## BUILD YOUR OWN BREAK - \$15 PER PERSON

*Build your own break & select up to 4 items*

- ✦ Chimayó Chips & Fresh Salsa
- ✦ Hand Mashed Guacamole
- ✦ Warm Con Queso Dip with Flat Bread
- ✦ Pretzels, Peanuts & Popcorn
- ✦ Spicy Fiesta Snack Mix & Trail Mix
- ✦ Assorted Domestic & Imported Cheeses
- ✦ Vegetable Crudités, Southwest Ranch & Hummus
- ✦ Antipasto Platter- Meats, Cheeses & Marinated Veggies
- ✦ Yogurts & Granola
- ✦ Cookies & Brownies
- ✦ Chocolate Dipped Strawberries
- ✦ Chocolate Mousse Parfaits
- ✦ Berry & Yogurt Parfaits
- ✦ Assorted Dessert Tray

*Additional items may be added for \$3.00 per person*

## DESSERTS A LA CARTE

- ✦ Seasonal Whole Fruit - \$4
- ✦ Cookie & Brownie Tray - \$5
- ✦ Sliced Seasonal Fruit - \$5
- ✦ Chocolate Dipped Strawberries (3 per person) - \$6
- ✦ Carrot Cake with a Cream Cheese Frosting - \$7
- ✦ Seasonal Cheese Cake with Fresh Berries - \$7
- ✦ Warm Chocolate Bourbon Bread Pudding Drizzled with Caramel Sauce - \$7
- ✦ Triple Chocolate Cake - \$7
- ✦ Chef's Assorted Dessert tray - \$7

# PLATED DINNERS

**PLATED DINNERS INCLUDE A HOUSE GREEN SALAD WITH ASSORTED DRESSINGS, GREEN CHILI CORNBREAD MUFFINS, DESSERT, ICED TEA, COFFEE & HOT TEA**

*Choose up to three plated dinner options. The final count of each of the three entrees selected will be due three days prior to the event. Place cards with each guest's name & entree selection are required for plated dinners.*

## **GRILLED VEGETABLE ENCHILADAS – \$24**

Grilled Vegetables in Corn Tortillas with Chimayo Red Chili Sauce, Chipotle Sour Cream, served with Navajo Black Beans & Sweet Corn + Cilantro Rice

## **GREEN CHILI MAC & CHEESE – \$24**

Cavatappi Pasta, Monterrey Jack & Cheddar Cheese Sauce with Green Chilies & Grilled Seasonal Vegetables  
*Add Grilled Chicken - \$3, Grilled Salmon - \$5, Grilled Flatiron Steak - \$7*

## **PORK CARNITAS ROULADE – \$26**

Slow Roasted Pork Carnitas Tucked inside a Roasted Anaheim Pepper, Baked in Green Chili & topped with Pickled Onions, served with Flour Tortillas, Navajo Black Beans, Sweet Corn + Cilantro Rice

## **CHICKEN ENCHILADAS – \$26**

Two Corn Tortillas Filled with Chicken, Blended Cheeses, Onions & Spices, served with Pork Green Chili & Chimayó Red Chili Sauce, Navajo Black Beans & Sweet Corn + Cilantro Rice

## **PIÑON CHERRY CHICKEN – \$30**

Seasoned Piñon Nut Crusted Chicken Breast Sautéed with Dried Cherries Sour Cream Mashed Potatoes & Grilled Seasonal Vegetables

## **ROCKY MOUNTAIN RAINBOW TROUT – \$32**

Pan Fried Rocky Mountain River Trout with a Lime Caper Butter Sauce served with Roasted Corn + Lime Rice & Winter Vegetables

## **PAN SEARED SALMON – \$34**

Seared Salmon Topped with Lemon Garlic Butter Sauce served with Sweet Corn + Cilantro Rice & Grilled Seasonal Vegetables

## **BEEF POT ROAST – \$34**

Fork Tender Beef Pot Roast served Over Sour Cream Mashed Potatoes with Pan Au Jus, Fresh Grated Horseradish Sauce & Grilled Seasonal Vegetables

## **CERTIFIED ANGUS BEEF TENDERLOIN – \$42**

Char Grilled Beef Tenderloin served With Sour Cream Mashed Potatoes & Grilled Seasonal Vegetables

## **DESSERT** *(Choose one for entire group)*

✦ Carrot Cake with Walnut  
Cream Cheese Frosting

✦ Seasonal Cheese Cake with  
Fresh Berries

✦ Triple Chocolate Cake  
✦ Chef's Assorted Dessert Tray

# BUILD YOUR OWN DINNER BUFFET

## BUILD YOUR OWN DINNER BUFFET - \$33 PER PERSON

SERVED WITH GREEN CHILI CORNBREAD MUFFINS, ICED TEA, COFFEE & HOT TEA

*There is a minimum of 20 people for all dinner buffets.*

### SALADS - CHOOSE ONE *(Add an additional salad for \$3 per person)*

- ✦ Southwestern Caesar Salad
- ✦ Mixed Field Green Salad
- ✦ Spinach Salad with Cheese Crumbles, Strawberries & Candied Nuts
- ✦ Iceberg with Tomatoes & Bleu Cheese Crumbles
- ✦ Tangy Coleslaw
- ✦ Potato Salad
- ✦ Roasted Corn & Black Bean Salad

### ENTREES - CHOOSE TWO *(Add an additional entree for \$5 per person)*

- ✦ Barbecue Chicken Breast
- ✦ Herb Roasted Chicken Breast
- ✦ Sliced Sirloin with your choice of Sauce –  
*Dried Cherry, Red Wine Demi, Chimichurri*
- ✦ Barbecue Pork Ribs
- ✦ Anaheim Pepper Pork Carnitas Roulade
- ✦ Chicken Enchiladas
- ✦ Mushroom, Spinach & Tomato Baked Cavatappi
- ✦ Vegetable Enchilada Casserole

#### PREMIUM ENTREES – additional \$3 per person

- ✦ Grilled Salmon with a Lemon Garlic Butter Sauce
- ✦ Rocky Mountain River Trout
- ✦ Grilled Flank Steak with your choice of Sauce -  
*Dried Cherry, Red Wine Demi, Chimichurri*

### SIDE DISHES - CHOOSE THREE *(Add an additional side dish for \$3 per person)*

- ✦ Roasted Red Potatoes
- ✦ Sour Cream Mashed Potatoes
- ✦ Sweet Corn + Cilantro Rice
- ✦ Baked Mac 'n Cheese
- ✦ Navajo Black Beans
- ✦ Cheese Enchiladas
- ✦ Brown Sugar Glazed Carrots
- ✦ Grilled Asparagus
- ✦ Roasted Corn with Red Peppers
- ✦ Grilled Seasonal Vegetables

### DESSERTS - CHOOSE ONE *(Add an additional dessert for \$4 per person)*

- ✦ Warm Southwestern Chocolate Bourbon Bread  
Pudding served with Caramel Sauce
- ✦ Cookies & Brownies
- ✦ Chef's Assorted Dessert Tray
- ✦ Peach Cobbler
- ✦ Carrot Cake with Walnut Cream Cheese
- ✦ Chocolate Mouse Parfaits
- ✦ Triple Chocolate Cake

# DINNER BUFFETS

**SERVED WITH GREEN CHILI CORNBREAD MUFFINS ICED TEA, COFFEE & HOT TEA**

*There is a minimum of 20 people for all dinner buffets.*

## **RIO RANCHO BARBEQUE - \$33 PER PERSON**

Mixed Field Green Salad served with Jalapeño Honey Vinaigrette & Chipotle Ranch Dressings, Chicken Breasts with Chipotle Barbecue Sauce, Mesa Barbecue Pork Ribs, Grilled Seasonal Vegetables & Sour Cream Mashed Potatoes - *Peach Cobbler for Dessert*

## **KACHINA FAJITA - \$34 PER PERSON**

Chimayó Chips & Salsa, Jalapeño Honey Vinaigrette & Chipotle Ranch Dressings, Beef & Chicken Fajita Strips, Cheese Enchiladas, Grilled Onions & Peppers, Warm Flour Tortillas, Navajo Black Beans, Sweet Corn + Cilantro Rice & Fajita Condiments: Fresh Guacamole, Pico De Gallo, Sour Cream, Salsa, Shredded Cheese - *Chef's Assorted Dessert Tray*

## **VERACRUZ - \$36 PER PERSON**

Mixed Field Green Salad served with Jalapeño Honey Vinaigrette & Chipotle Ranch Dressings, Cavatappi Pasta Salad with Oven Dried Tomatoes, Black Olives and Cabernet Oregano Dressing, Sour Cream Mashed Potatoes, Grilled Seasonal Vegetables, Sweet Corn + Cilantro Rice, Grilled Chicken with a Lemon Garlic Sauce & Roasted Sirloin of Beef with Au Jus - *Chef's Assorted Dessert Tray*

## **SONORAN - \$38 PER PERSON**

Mixed Field Green Salad served with Jalapeño Honey Vinaigrette & Chipotle Ranch Dressings, Grilled Seasonal Vegetables, Sour Cream Mashed Potatoes, Sweet Corn + Cilantro Rice, Grilled Flank Steak Chimichurri Sauce & Grilled Salmon with Lemon Garlic Sauce - *Chef's Assorted Dessert Tray*

## **FOR THE KIDS**

### **SPECIAL BUFFET PRICING IS OFFERED FOR CHILDREN**

- ✦ Children ages 6 through 12 will be charged 50% of the buffet price
- ✦ Children ages 5 & under may visit the buffet at no charge.

### **INDIVIDUAL KIDS MEALS - \$9 PER PERSON**

*Select one kid's meal for all children*

- ✦ Chicken Tenders with French Fries & a Fresh Baked Cookie
- ✦ Macaroni & Cheese with French Fries & a Fresh Baked Cookie

# APPETIZERS

## DISPLAY TRAYS *(each display serves 20 people)*

### **HOMEMADE CHIMAYÓ CHIPS & FRESH SALSA - \$80 PER ORDER**

*Add on Table Mountain Inn's Famous Guacamole for \$90 per order*

### **VEGETABLE CRUDITÉS - \$80 PER DISPLAY**

Assortment of Fresh Vegetables, Chipotle Ranch Dipping Sauce, Indian Flat Bread & Gourmet Cracker Display

### **SEASONAL FRUIT DISPLAY - \$80 PER DISPLAY**

### **WARM ROASTED PEPPER QUESO - \$100 PER DISPLAY**

Served with Fresh Baguette Bread, Indian Flat Bread, Tri-Colored Chips & House Made Salsa

*Add on Table Mountain Inn's Famous Guacamole for \$90 per order*

### **DOMESTIC & IMPORTED CHEESE DISPLAY - \$140 PER DISPLAY**

Assortment of Imported & Domestic Cheeses served with Indian Flatbread & Gourmet Cracker Display

### **BAKED BRIE - \$160 PER DISPLAY**

Baked Brie in a Puff Pastry topped with Jalapeno Pepper Jelly & Slivered Almonds served with a Cracker Display

### **ANTIPASTO PLATTER - \$200 PER DISPLAY**

Assortment of Cured Meats, Domestic & Imported Cheeses & Pickled Vegetables, Indian Flat Bread & Gourmet Cracker Display

### **SMOKED SALMON DISPLAY - \$240 PER DISPLAY**

Smoked Salmon with Roasted Corn Relish, Pico De Gallo, Chipotle Cream Cheese, Indian Flat Bread & Cracker Display

## COLD APPETIZERS *(priced per dozen)*

### **CUCUMBER HUMMUS CUPS - \$20**

Cucumber Hummus with Red Pepper Drizzle

### **FRUIT SKEWERS - \$20**

Served with a Yogurt Dipping Sauce

### **CHICKEN TORTILLA ROLLS - \$20**

Sliced Tortilla Filled with Chicken, Avocado, Tomato, Lettuce & Herb Cream Cheese

### **SOUTHWESTERN DEVEILED EGGS - \$20**

Eggs Stuffed with Herb Cream Cheese

### **SOUTHWEST CAPRESE SKEWERS- \$24**

Fresh Mozzarella & Grape Tomatoes on Skewer finished with Cilantro Pesto Drizzle

### **SMOKED SALMON CRISP - \$32**

Smoked Salmon atop Crisp

### **BEEF TENDERLOIN CROSTINI - \$36**

Topped with Goat Cheese, Roasted Tenderloin, Marinated Tomato Strip & Truffle Aioli

### **SHRIMP COCKTAIL - \$38**

Jumbo Shrimp served with Traditional Cocktail Sauce

# APPETIZERS

## HOT APPETIZERS *(priced per dozen)*

### **BUFFALO CHICKEN SKEWERS - \$22**

Chicken Breast Tossed in Table Mountain Inn's Own Wing Sauce & Grilled Served with Chipotle Ranch Dipping Sauce

### **QUESADILLAS - \$22**

**Cheese OR Chicken** Grilled Inside a Flour Tortilla with Monterey Jack & Queso Fresco Cheese

### **EMPANADAS - \$22**

Puff Pastry with **Beef OR Chicken**, Chilies, Cheese, Black Beans & Corn Served with Chipotle Ranch Dipping Sauce

### **JALAPENO POPPERS - \$24**

Breaded Jalapenos Stuffed with Spicy Cheese Served with Chipotle Ranch Dipping Sauce

### **BBQ MEATBALL SKEWERS - \$28**

Homemade Meatballs in a Sweet Chili Sauce

### **CHILI RELLENO WONTONS - \$28**

Green Chilies, Monterey Jack Cheese in a Crispy Wonton

### **STREET TACOS CRISPS - \$28**

Braised Beef, Jicama Slaw, Cotija Cheese & Fresno Aioli on a Crisp

### **CRAB STUFFED MUSHROOMS - \$32**

Giant Mushrooms Stuffed with Crab Meat & Baked

### **CHICKEN & CHEESE TAQUITOS - \$36**

Served with a Salsa Roja Dipping Sauce

### **COCONUT CRUSTED SHRIMP SKEWERS - \$38**

Shrimp coated in Coconut & served Golden Brown with Pineapple Dipping Sauce

## APPETIZER STATIONS

### **SOUTHWESTERN STREET TACO STATION - \$14 PER PERSON** *(minimum of 20 people)*

Served With Beef Barbacoa, Pork Carnitas, Roasted Shredded Chicken, Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Pico De Gallo, Cilantro, Diced Onions, Diced Fresh Jalapeños & Corn Tortillas

### **FAJITA STATION - \$19 PER PERSON** *(minimum of 20 People)*

Beef & Chicken Fajita Strips, Grilled Onions & Peppers, Hand Mashed Guacamole, Pico De Gallo, Cilantro, Diced Onions, Diced Fresh Jalapeños, Sour Cream, Shredded Cheese, Salsa & Warm Flour Tortillas

### **CARVED ROASTED PRIME RIB - \$475**

Served with Rolls and Horseradish Sauce (serves up to 35 people, includes carving attendant)

### **CARVED BROWN SUGAR GLAZED HAM - \$300**

Served with Rolls & Honey Mustard (serves up to 35 people, includes carving attendant)

### **CARVED ORANGE HONEY GLAZED TURKEY BREAST - \$300**

Served with Rolls (serves up to 35 people, includes carving attendant)

### **CARVED CERTIFIED ANGUS TOP ROUND - \$350**

Served with Rolls, Caramelized Onion Au-Jus & Horseradish Sauce (serves up to 35 people, includes carving attendant)

# BAR OPTIONS

## BASED ON CONSUMPTION

**\$75 bartender fee for all cash bars - Minimum sales to be met: \$150.00**

	HOSTED WELL BAR	HOSTED PREMIUM BAR	CASH WELL BAR	CASH PREMIUM BAR
Mixed Drinks	\$6.00	\$7.00	\$6.50	\$7.50
Doubles	\$10.00	\$12.00	\$10.50	\$12.50
Martinis	\$10.00	\$12.00	\$11.00	\$13.00
House Wine	\$6.00	\$6.00	\$6.50	\$6.50
Margaritas	\$6.00	\$7.00	\$6.50	\$7.50
Domestic Bottled Beer	\$4.00	\$4.00	\$4.50	\$4.50
Imported & Craft Bottled Beer	\$5.00	\$5.00	\$5.50	\$5.50

## OPEN BAR PACKAGES

### HOSTED BEER, WINE & MARGARITA BAR PACKAGE

***\$20 per person for 2 hours, \$7 per person each additional hour***

Domestic, Imported & Craft Bottled Beer, Chardonnay + Cabernet Sauvignon & Mesa Margaritas

### HOSTED WELL BAR PACKAGE

***\$22 per person for 2 hours, \$10 per person each additional hour***

Domestic, Imported & Craft Bottled Beer, Douglass Hill Chardonnay + Cabernet Sauvignon, La Terre White Zinfandel, Sky Vodka, Pinnacle Gin, Cruzan Rum, Jim Beam Bourbon, Giroux Brandy, Dewars Scotch, Sauza Tequila & Mesa Margaritas

### HOSTED PREMIUM BAR PACKAGE

***\$30 per person for 2 hours, \$12 per person each additional hour***

Domestic, Imported & Craft Bottled Beer, Specialty Red & White Wine, Grey Goose Vodka, Beefeater Gin, Bacardi Rum, Makers Mark Bourbon, Johnny Walker Red Label Scotch, Jack Daniels Bourbon, Cuervo Tequila & Mesa Margaritas

## BEER KEGS & SPECIALTY WINE SELECTIONS

### PLEASE ASK YOUR SALES MANAGER FOR THE CURRENT AVAILABILITY & PRICING

*Banquet bars will be open for a maximum of 5 hours. Table Mountain Inn reserves the right to close a banquet bar at any time & refuse service to any individual if deemed necessary. All guests must have proper identification in order to consume alcohol. Our liquor license requires that alcohol consumed on the premise must be purchased from Table Mountain Inn. In addition, alcohol may not be removed from the premise.*

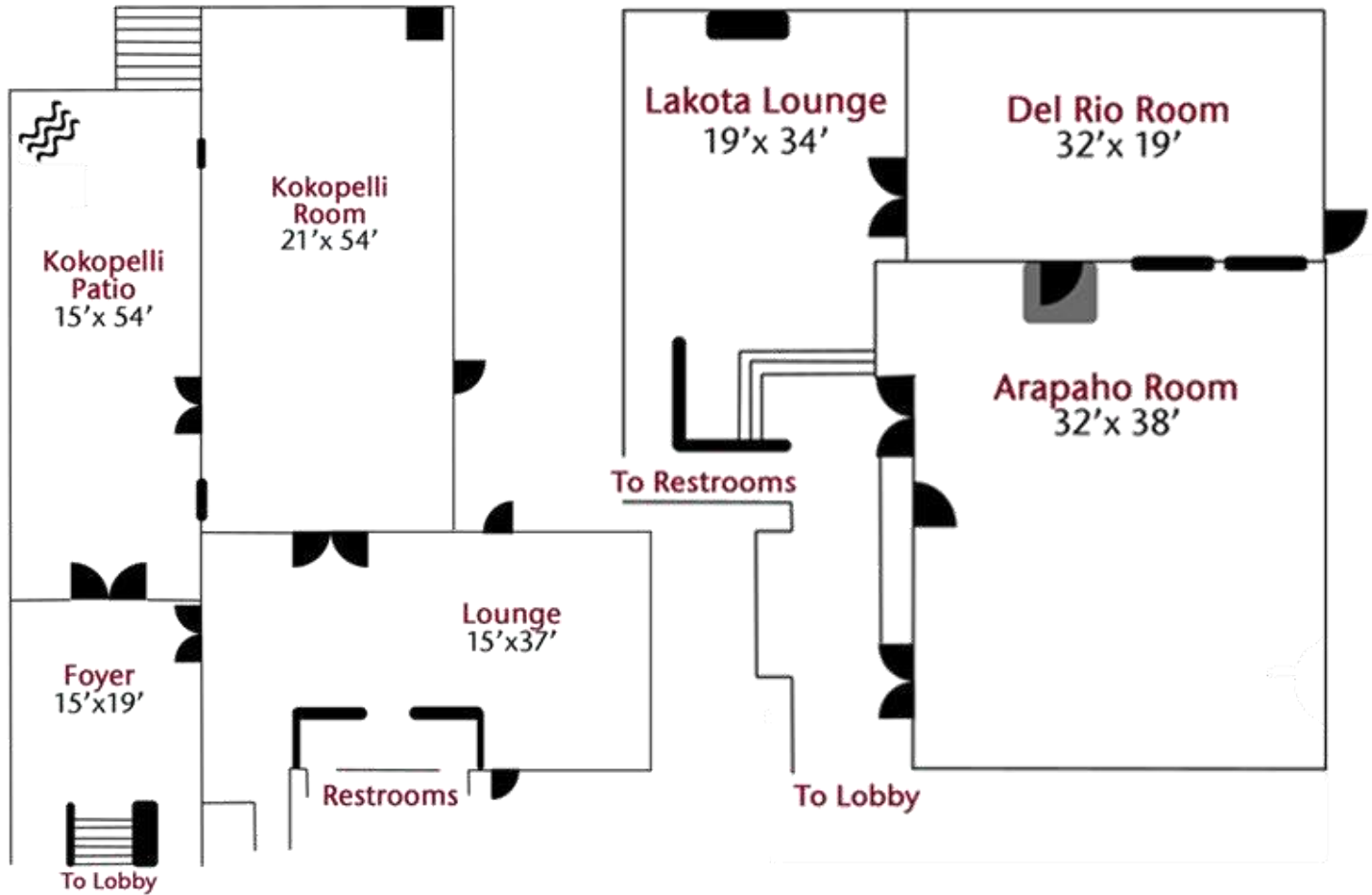


# MEETING ROOMS

## LAYOUT & CAPACITIES

### Kokopelli Room

### Arapaho & Del Rio Rooms



Room	W X H (Feet)	Square Feet	Conference	U-Shape	Hollow Square	Classroom	Theatre	Rounds
Kokopelli	21 x 54	1134	30	32	40	40	120	80
Arapaho	25 x 38	950	30	40	48	60	120	80
Del Rio	32 x 12	384	25	20	25	20	60	48
Del Rio & Arapaho	32 x 57	1518						150