



TABLE MOUNTAIN INN

Hotel @ Restaurant @ Catering @ Golden, CO



OFFSITE CATERING GUIDE



OFFSITE CATERING GUIDE

BREAKFAST & BRUNCH	2
BUILD YOUR OWN LUNCH BUFFET	3
LUNCH BUFFETS & BOXED LUNCHES	4
BREAKS & A-LA-CARTE	5
BUILD YOUR OWN DINNER BUFFET	6
DINNER BUFFETS & KIDS	7
APPETIZERS	8
APPETIZERS (continued)	9

Food & Beverage Policies

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.

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).

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. When guest counts do not exceed 20 people, an additional service charge may apply for buffet meals.

DISPOSABLE TABLEWARE & LINENS FOR THE FOOD + BEVERAGE TABLES ARE INCLUDED IN MENU PRICING
CHINA + GLASSWARE PACKAGES & ADDITIONAL LINENS ARE AVAILABLE FOR AN ADDITIONAL FEE. PLEASE ASK YOUR SALES MANAGER FOR MORE INFO.

BREAKFAST & BRUNCH

SERVED WITH ASSORTED JUICES, COFFEE & HOT TEA

Minimum of 20 people unless noted otherwise

BREAKFAST BUFFETS

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 BUFFETS

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

✦ Bacon, Sausage or Chorizo - \$4

✦ Pork Green Chili - \$4

✦ Granola & Cereals - \$4

✦ Oatmeal & Brown Sugar - \$4

✦ Yogurt - \$3

✦ Biscuits & Sausage Gravy - \$4

✦ Bagels & Cream Cheese - \$4

✦ Pastries & Breakfast Breads - \$4

✦ Biscuits & Sausage Gravy - \$4

Table Mountain Inn • 1310 Washington Avenue • Golden, Colorado 80401 • 303.216.8012

All catering items are subject to our current service charge of 23% & sales tax of 7.5%. Service charge is taxed at 7.5%

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 & BOX LUNCHES

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*

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!

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

A-LA-CARTE

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

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

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 & FOR THE KIDS

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*

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.

APPETIZERS

DISPLAY TRAYS

HOMEMADE CHIMAYÓ CHIPS & FRESH SALSA - \$80 PER ORDER *(each order serves 20 people)*

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

VEGETABLE CRUDITÉS - \$80 PER DISPLAY *(each display serves 20 people)*

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

SEASONAL FRUIT DISPLAY - \$80 PER DISPLAY *(each display serves 20 people)*

WARM ROASTED PEPPER QUESO - \$100 PER DISPLAY *(each display serves 20 people)*

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 *(each display serves 20 people)*

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

BAKED BRIE - \$160 PER DISPLAY *(each display serves 20 people)*

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

ANTIPASTO PLATTER - \$200 PER DISPLAY *(each display serves 20 people)*

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

SMOKED SALMON DISPLAY - \$240 PER DISPLAY *(each display serves 20 people)*

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)