



# TABLE MOUNTAIN INN

Hotel @ Restaurant @ Catering @ Golden, CO



## OFFSITE WEDDING CATERING GUIDE

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

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

## OFFSITE WEDDING CATERING MENUS

**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.**

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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).

### 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.

### Food & Beverage Minimums

The food & beverage minimum at Table Mountain Inn varies due to event size & number of people attending the event. The minimum requirements do not include a 23% taxable service fee & applicable tax. When guest counts do not exceed 20 people, an additional service charge may apply for buffet meals.

## HAVE QUESTIONS?

**CONTACT ASHLEY VESS-ZIMMERMAN**

**CERTIFIED WEDDING PLANNER + DIRECTOR OF SALES AND CATERING**

**Email: [Ashley.Zimmerman@TableMountainInn.com](mailto:Ashley.Zimmerman@TableMountainInn.com) Phone: 303.216.8010**

# 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 DEVILED 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)

# 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

# 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

## **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

## **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

## **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

## **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.

# DESSERTS & BEVERAGES A-LA-CARTE

## BARTENDER - \$200 PER EVENT

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