



TABLE MOUNTAIN INN
Hotel @ Restaurant @ Catering @ Golden, CO

CATERING MENU

**CONTACT SALES: 303-216-8012
OR SALES@TABLEMOUNTAININN.COM**

CATERING GUIDELINES

ALLERGIES AND DIETARY RESTRICTIONS

Please inform your Sales Manager of any known allergies or dietary restrictions. 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 we 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 and beverage option for your guest(s).

FOOD AND BEVERAGE MINIMUMS

The food and beverage minimum at Table Mountain Inn varies based on event site, number of people and seasonality. The minimum requirements indicated in your contract do not include a 23% taxable service fee for onsite events. When guest counts do not exceed 20 people, an additional service charge may apply for buffet meals.

FOOD AND BEVERAGE POLICIES

We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability.

To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

Table Mountain Inn is the sole provider of all food and beverage served in the banquet facilities.

There will be a two-hour time limit on all buffets to uphold our food safety guidelines. No outside food is allowed with the exception of professional wedding cakes. Leftover food and beverage cannot be removed from the premises. Currently a 23% service charge plus applicable sales tax is required for all food and beverage functions held on property. The State of Colorado regulates the sale and 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 and 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 as per Colorado 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



ALL PLANNER PACKAGES INCLUDE:

**BREAKFAST, LUNCH AND ONE BREAK
MEETING ROOM RENTAL
ALL TABLES, CHAIRS, LINENS AND MEETING AMENITY SET UP
BASIC AUDIO VISUAL PACKAGE***

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

A minimum of 10 people required for meeting planner packages.
Menus can be customized to meet your groups preferences (additional fees may apply).

BOARD MEETING PACKAGE MEETING PLANNER PACKAGE | \$49 PER PERSON

Continental Breakfast Buffet or Torta Deli Buffet | All Day Beverage Package

TABLE MESA MEETING PLANNER PACKAGE | \$69 PER PERSON

Continental Breakfast Buffet, Torta Deli Buffet or Fajita Lunch Buffet, Welcome to the Big Top

MOUNT SANITAS MEETING PLANNER PACKAGE | \$79 PER PERSON

Clear Creek Buffet, Torta Deli Buffet or Fajita Lunch Buffet, Superfoods Break

AUDIO VISUAL



BASIC AV PACKAGE

LCD Projector Package - \$200

(Includes LCD, 72" Screen and A/V Table with Power)

ADDITIONAL AV

72" Screen and A/V Table with Power - \$100

Flip Chart and Easel (standard paper) - \$50

Additional Flip Chart Pad - \$35

Flip Chart with 3M Pre-Stick Pad - \$100

Additional Pre-Stick Flip Chart Pad - \$75

Speakerphone - \$100

Each Wireless Microphone - \$100

Additional Microphone - \$50

White Board and Markers - \$50

PA Sound System - \$200

Mixer and "Y" Cable - \$100

Computer Speakers - \$25

Flat Screen with DVD - \$100

Wall Wash Lights (Set of 4)- \$150

Extension Cords - \$10

Power Grid (Day 1) - 2-25 people: \$45

Power Grid (Day 1) - 26+ people: \$75

Power Grid Subsequent days - \$25

Dance Floor - \$250

Podium - No Charge

Wireless Internet - No Charge

iPod/Audio Device Connection - No Charge

BEVERAGES



ALL DAY BEVERAGE PACKAGES

ALL DAY BEVERAGE PACKAGE I

\$10 | Half Day \$6

Sliver Canyon Coffees, Celestial Seasonings Tea

ALL DAY BEVERAGE PACKAGE II

\$10 | Half Day \$6

Sodas, Juice, Sparkling and Still Waters

ALL DAY BEVERAGE PACKAGE III

\$16 | Half Day \$9

Sliver Canyon Coffees, Celestial Seasonings Tea, Sodas, Juice, Sparkling and Still Waters

A LA CARTE BEVERAGES

COLD BEVERAGES

Assorted Juices (Half Gallon) - \$28

Lemonade (Gallon) - \$26

Hibiscus Water (Gallon) - \$32

Fruit-Infused Water (Gallon) - \$32

HOT BEVERAGES

Priced by the Gallon

Sliver Canyon Coffee - \$45

Sliver Canyon Decaf Coffee - \$45

Hot Chocolate - \$32

Hot Mexican Drinking Chocolate - \$50

Hot Apple Cider - \$32

CHARGED ON CONSUMPTION

San Pellegrino Sparkling Bottled Waters - \$3.50

Assorted Pepsi Products - \$2.50

La Croix Sparkling Water - \$2.50

Naked Juices - \$8

Celestial Seasoning Tea Bags - \$2

BREAKFAST BUFFETS

CONTINENTAL - \$14

Whole Fruits, Mini Danish, Breakfast Bread, Butters and Jams

CLEAR CREEK BUFFET - \$24

Choice of Style of Eggs (1)

Cheddar Scramble* | Cheddar and Monterey Jack Cheese, Chives

Denver Scramble* | Diced Ham, Onions, Peppers, Cheddar and Monterey Jack Cheese

Golden Scramble* | Roasted Mushrooms, Spinach, Swiss Cheese

Choice of Breakfast Proteins (2)

Applewood Smoked Bacon, Breakfast Links, Chorizo Patties,

Grilled Black Forest Ham, Chicken Apple Sausage

Includes: Breakfast Breads, Mini Danish, Sliced Fruits, Santa Fe Potatoes,
Butter and Jams, House-Made Granola

ENHANCEMENTS

Scrambled Eggs* - \$4
Hard Boiled Eggs - \$3
Santa Fe Potatoes - \$4
Proteins - \$5

Salmon Platter - \$9
Oatmeal - \$3
Pork Green Chili - \$5
Waffle Station - \$6

Breakfast Burritos - \$60/Dozen
Bagels - \$30/Dozen
Taco Shop Setup - \$4

EGGS YOUR WAY* - \$14

Includes: Whole Egg Omelets, Egg Whites Omelets, Poached Eggs, Fried Eggs
Served with Choice of: Cheddar Mix, Ham, Bacon, Sausage, Tomatoes,
Onions, Peppers, Mushrooms, Spinach, Chives

GRIDDLED DELIGHTS STATION - \$12

Includes: Blue Corn and Traditional Pancakes, 24hr French Toast,
Belgian Waffles, Cheese Blintzes, Assorted Syrups, Preserves and Compotes,
Candied Pecans, Chocolate Chips, Butters, Whipped Cream

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PLATED BREAKFAST



PLATED BREAKFAST INCLUDES COFFEE, TEA, AND CHOICE OF JUICES

HUEVOS RANCHEROS* - \$25

Crispy Blue Corn Tortillas, Refried Beans, Crumbled Chorizo, Vegan Red Sauce,
Two Poached Eggs, Guacamole, Crema, Cheddar Mix, Queso Fresco

BREAKFAST BURRITO* - \$25

Local Chorizo, Breakfast Potatoes, Scrambled Eggs, Cheddar Mix,
Flour Tortilla, Pork Green Chili, Sour Cream

24HR FRENCH TOAST - \$25

Grand Marnier Soaked French Toast, Berry Compote,
Seasonal Whipped Mascarpone, Candied Pecans

CATTLEMAN'S BREAKFAST* - \$25

Scrambled Cheddar Eggs, Santa Fe Potatoes, Applewood Smoked Bacon or Breakfast Links

FRITTATA* - \$25

Two Fresh-Baked Frittatas, Asparagus, Santa Fe Potatoes, Cholula Hollandaise
Choice of: Ham, Pepper, Cheddar Mix and Onions or
Spinach, Mushrooms and Swiss Cheese

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LUNCH BUFFETS

**TURN ANY LUNCH BUFFET INTO A DINNER BUFFET.
CONTACT SALES REPRESENTATIVE FOR DETAILS.**

TORTA DELI | \$26

Choice of Salads (2)

Jalapeño Vinaigrette Potato Salad

Charred Corn and Black Bean Salad

Local Greens | Cucumbers, Carrots, Tomatoes with House-Made Ranch, White Balsamic Vinaigrette

Deli Selections

Meats: Shaved Premium Smoked Turkey Breast, Roast Beef and Honey Ham Deli Meats

Cheeses: Swiss, Cheddar, Pepper Jack Sliced Cheeses

Breads: Bakery Fresh Rolls, Sliced Breads (or Gluten Free Bread Upon Request)

Vegetables: Green Leaf Lettuce, Vine Ripe Tomatoes, Red Onion, Pickles

Condiments: Yellow Mustard, Mayonnaise

Desserts

Soft Baked Cookies

Flourless Chocolate Torte

COMPOSED TORTAS | \$28

Can be made into box lunches for off-site consumption for \$2 more Per Person

**Minimum of 10 Boxed Lunches*

Choice of Salads (2)

Jalapeño Vinaigrette Potato Salad

Charred Corn and Black Bean Salad

Local Greens | Cucumbers, Carrots, Tomatoes with House-Made Ranch, White Balsamic Vinaigrette

Choice of Sandwiches (4)

Hot Pressed Sandwiches

Jamón | Ham, Salami, Soppressata, Cheddar, Chipotle Crema, Avocado, Tomato, Ciabatta

Barbacoa | Short Rib, Asadero, Lime Crema, Focaccia

Portobella | Red Lentil Hummus, Charred Red Pepper, Cotija, Spinach, Tomato,

Harvest Grain Turkey | Bacon, Avocado, Pear, Brie, Naan

Cold Sandwiches

Baja Chicken Salad Sandwich | Mango, Celery, Onion, Lettuce, Tomato, Croissant

Tuna Salad Sandwich | Lettuce, Tomato, Pickles, Croissant

Dessert

Soft Baked Cookies

Flourless Chocolate Torte

LUNCH BUFFETS

FAJITAS BUFFET | \$28

Appetizer

House-Made Chips and Salsa

Choice of Soup (1)

Chicken Tortilla Soup or Pork Green Chili

Includes

Flour and Corn Tortilla, Mashed Guacamole, Sour Cream, Cotija, Pico de Gallo, Jalapeños, Charred Corn and Black Bean Salad, Ranch-Style Beans, Cilantro Lime Rice, Peppers and Onions

Proteins

Grilled Flank Steak and Chicken Breast (Add Gulf Shrimp for +\$3 Per Person)

Dessert

Soft Baked Cookies, Flourless Chocolate Torte

SANTA FE | \$28

Appetizer

Green Chili Corn Muffins served with Honey Butter

Choice of Soup (1)

Chicken Tortilla Soup or Pork Green Chili

Choice of Salad (1)

Southwest Mixed Greens | Charred Corn, Black Beans, Cherry Tomatoes, Tortilla Strips, Cotija
Choice of Jalapeño Vinaigrette or Red pepper Ranch

Santa Fe Caesar | Romaine Hearts, House Crouton, Parmesan Cheese,
Cilantro, Charred Corn, Pinion Caesar Dressing

Choice of Sides (2)

Roasted Brussels Sprouts with Honey Chipotle Sauce, Spiced Baby Carrots with Cilantro Lime Butter,
Ranch-Style Beans, Cilantro Lime Rice with Charred Corn, Street Corn Skillet

Choice of Proteins (2)

Ancho Grilled Chicken Breast, Mole Braised Short Ribs, Al Pastor Marinated Pork Loin*,
Cilantro Lime Salmon*, Stuffed Anaheim Chilis

Choice of Dessert (1)

Flourless Chili Chocolate Torte, Chocolate Mousse Parfait, Churros with Horchata Dipping Sauce

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LUNCH BUFFETS



BAJA | \$29

Appetizer

Warm Parker House Rolls served with Honey Butter

Choice of Soup (1)

Lobster Bisque or Corn Chowder

Choice of Salad (1)

Living Lettuce Salad | Red Romaine and Bibb Lettuce, Shaved Carrots, Avocado, Snap Peas, Radish, Mandarin Orange, Goat Cheese, Cilantro Lime Vinaigrette

Quinoa and Lentil Salad | Marinated Artichokes, Charred Bell Peppers, Heirloom Tomatoes, Shaved Asparagus and Arugula, Charred Lemon Vinaigrette

Choice of Sides (2)

Grilled Asparagus, Bacon, and Sundried Tomatoes

Polenta, Kale, Marinated Portabellas and Gremolata

Ancient Grains, Haricot Vert, Shaved Broccoli, Purple Cabbage, Charred Corn

Rainbow Cauliflower, Chic Peas, Mango, Curry

Marble Potatoes, Golden Beets, Pearl Onion, Confit Lemon, Tangerine and Chili Olives

Choice of Proteins (2)

Birria Chicken, Coriander Grilled Flank Steak*, Tequila-Lime Marinated Pork Medallions*,

Corn Husk Roasted Sea Bass*, Stuffed Acorn Squash (MV + MGF)

**Can Sub Sea Bass for Another Fish at Market Price. Speak with Sales Manager for Details.*

Dessert Tray

Assorted Dessert Bars, Flourless Chili Chocolate Torte, Soft Baked Cookies

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LUNCH BUFFETS



INFLUENCIAS DE ESPAÑA | \$29

Appetizers

Warm Naan Bread and Baguettes

Choice of Soup (1)

Caldo Verde Soup or Piperade Bisque

Choice of Salad (1)

Niçoise Salad | Romaine, Hard Cooked Egg, Calabrian Chili Olives, Haricot Verts, Cherry Tomatoes, Papas Arrugás served with a Whole Grain Mustard Vinaigrette
or

White Beans Salad | Kale, Shaved Brussels, Grilled Asparagus, Cucumbers, Red Onions, Charred Red Peppers, Heirloom Tomatoes, choice of Orange Chorizo Vinaigrette or Lemon Herb Vinaigrette

Choice Sides (2)

Vegetarian Cassoulet

Papas Bravas

Paella Style Rice

Oven Roasted Mushrooms and Chilis

Grilled Catalan Vegetables with Romesco

Crispy Artichokes | Cauliflower, Capers, Red Onions, Lemon Butter

Choice of Proteins (2)

House-Made Sausage and Roasted Chicken, Flamenquín Style Pork Tenderloin*, Churrasco Sirloin*, Shrimp and Sea Bass Escabeche*, Roasted Eggplant Caponata (MV + MGF)

Choice of Dessert (1)

Assorted Dessert Bars, Tiramisu, Soft Baked Cookies

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LUNCH BUFFETS



AUSTIN CITY LIMITS - \$30

Appetizers

Garlic Bread and Parker House Rolls

Choice of Soup (1)

Beef Chili or Potato and Corn Chowder

Choice of Salad (1)

Cucumber and Tomato Salad | Red Onions, Shaved Carrots, Avocado, Parsley, Cilantro
Tossed in Cilantro Lime Vinaigrette

Or

Summer Salad | Romaine, Mixed Greens, Seasonal Fruit, Charred Tomatoes, Snap Peas, Radish
Choice of Ranch or Jalapeño Honey Vinaigrette

Choice of Sides (2)

Brown Sugar Baked Beans, Pasta Salad, Diced Fruit, Mac' N' Cheese, Potato Salad, Cole Slaw

Choice of Proteins (2)

Texas Style Beef Brisket, Crispy Pulled Pork, Mesquite 8-Way Chicken,
Smoked Vegetable, Local Smoked Sausages +3

Accompaniments

Assorted Pickled Vegetables and Relishes, Assorted Homemade BBQ Sauces,
Sliced White Bread and Brioche Buns, Sliced Onions, Sweet Pickled Gherkins

Choice of Dessert (1)

Lemon and Raspberry Bars, Pecan Bars, Soft Baked Cookies, Banana Pudding

PLATED LUNCH ENTRÉES



BUILD YOUR OWN \$35

CHOICE OF SOUP OR SALAD (1)

Vegan Tomato Soup with Basil Oil, Chicken Tortilla Soup, Posole, Pork Green Chili

TMI Caesar Salad* | Romaine, Parmesan, Charred Corn, Cilantro, Croutons
Southwest Mixed Greens | Cucumbers, Jicama, Tortilla Strips, Cherry Tomatoes Charred Corn
Wedge Salad | Iceberg, Blue Cheese, Bacon, Cherry Tomatoes, Blue Cheese Dressing

CHOICE OF ENTRÉES (3)

Santa Fe Cobb Salad | Mixed Green Lettuce, Shredded Chicken, Pork Carnitas,
Corn Salsa, Bacon, Blue Cheese, Black Beans, Tortilla Strips Red Pepper Ranch

Honey Roasted Chicken Salad | Kale, Romaine, Cucumbers, Grapes, Candied Pecans,
Avocado, Goat Cheese, Jalapeño Vinaigrette

Table Mountain Cubano | Flat Bread, Warm Ham, Salami, Carnitas, Swiss,
Pickles, Yellow Mustard, Served with Chips

Chicken Enchiladas | Blue Corn Tortilla, Red Chile Sauce, Grilled Onion, Cotija Cheese,
Lime Crema, Cheddar Cheese Mix, Cilantro Lime Rice, Ranch-Style Pinto Beans

Seared Salmon* | Seared Greens, Lentils, Bacon, Onions, Braised Tomatoes, Chipotle Honey Glaze +\$3

Mole Braised Short Rib | Creamy Polenta, Shaved Brussels, Roasted Cauliflower +\$5

DESSERT

Chef's Choice +\$6

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BREAKS AND SNACKS

BREAKS

MOUNTAIN CLIMBER - \$15 PER PERSON

Assorted Dried Fruits and Nuts, Granola, Variety of Chocolate Bites and Candies, La Croix Sparking Water

CHOCOLATE INDULGENCE - \$16 PER PERSON

Gluten Free Torte, Chocolate Dipped Strawberries, Vegan Strawberry and Chili Chocolate Bars

SUPER FOODS - \$15 PER PERSON

House-Made Coconut-Blueberry Power Balls, Sliced Fruit Platter, House-Made Granola Trail Mix, Cold Brew Coffee, Sparkling and Still Waters

IT'S A FIESTA - \$13 PER PERSON

Chips and Salsa, Warm Queso Dip with Flat Bread, Hand-Mashed Guacamole, House-Fried Chicharrons

WELCOME TO THE BIG TOP - \$12 PER PERSON

Peanuts, Assorted Popcorns, Pretzels, Spicy Fiesta Snack Mix, House-Made Lemonade

ON THE ROAD AGAIN - \$13

Packaged To Go: Trail Mix, Pretzels, Chips, Whole Fruit, Bottled Water

BUILD YOUR OWN BREAK

Discuss with Sales Associate

SNACKS

Priced by the Dozen

Warm Salted Pretzels with Green Chili Queso and Whole Grain Mustard - \$34

House-Made Granola Bars - \$30

Assorted House-Made Muffins - \$22

Fresh-Baked Assorted Cookies - \$22

Flourless Chocolate Torte - \$22

Assorted Bars - \$22

Assorted Danishes and Pastries - \$22

Chocolate Chili Dipped Biscotti - \$26

A LA CARTE SNACKS

Prices Per Guest

Whole Fruit - \$4

Artisan Cheese and Crackers - \$6

Vegetable Crudite with Dip - \$4

Sliced Fruits and Berries - \$4

Mixed Roasted Nuts - \$4

Chips and House-Made Salsa - \$5

HORS D'OEUVRES

COLD PASSED APPETIZERS

*By the Dozen – Minimum of 2 Dozen***

Steak Tartar* | Grilled Flatbread, Creamy Horseradish - \$50**

Burrata | Prosciutto, Mango Mostarda, Baguette - \$38

Stuffed Peppadew Peppers | Red Lentil Hummus, Citrus Marinated Chile Olive - \$42

Gulf Shrimp Ceviche Tostada* | Fresno, Charred Corn, Cilantro - \$55

Chili Lime Lobster Salad | Avocado, Plantain Tostones - \$60**

Smoked Rocky Mountain Trout | Savory Sopapillas, House-Pickled Jalapeño, Pickled Purple Cabbage - \$48

Watermelon Gazpacho | Mandarin Orange, Cotija, Mint - \$42

Spiced Chicharrons | Jalapeño Ranch - \$42

Smoked Chicken Salad | Cucumber, Pineapple, Cilantro - \$40

Seared Sliced Flank Steak* | Heirloom Cherry Tomato, Chipotle Crema, Sweet Potato Chips - \$48

HOT PASSED APPETIZERS

*By the Dozen – Minimum of 2 Dozen***

Black Bean or Chorizo Pupusas | Salsa Roja and Pickled Cabbage Slaw - \$40

Chipotle Honey Chicken Satay | Pineapple Salsa and Sweet BBQ Sauce - \$40

Lump Crab Cake | Sauce Louis - \$60**

Colorado Lamb and Asadero Croquetas* | Chimichurri - \$45**

Coconut Shrimp | Chili Lime Sauce - \$60**

Sweet Corn Empanadas | Red Bell Pepper, Goat Cheese, Cilantro, Lime Crema - \$38

Beef Empanadas | Charred Onion, Mushrooms, Potatoes, Red Pepper Puree - \$42

Crispy Red Bird Chicken Drum | Red Pepper Jam - \$42

Beef and Pork Albondigas | Strawberry Chipotle Jam, Shaved Jalapeños - \$50

Cremini Mushroom | Stuffed with Quelitas, Manchego and Charred Corn - \$45

Crispy Pork Belly | Chili Watermelon Glaze, Pickled Watermelon Rind - \$42

Arepas | Barbacoa, Red Onion, Cilantro, Lime Crema - \$46

Crispy Pork Ribs | Peach Lavender Glaze, Charred Green Onions - \$42

Snake Bites | Lime Cream Cheese, Red Pepper Ranch - \$38

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HORS D'OEUVRES



(Serves 20 Guests)

SEASONAL FRUIT DISPLAY

Honey Yogurt Dip - \$120

VEGETABLE CRUDITÉS

Red Pepper Ranch, Chipotle Bleu Cheese - \$120

CHIPS AND DIPS

Crispy Tortillas, Flatbread and Plantain Tostones, Salsa and Queso - \$120

CHARCUTERIE AND CHEESE BOARD*

Assorted Domestic and Imported Cheeses, Cured Meats, House-Pickled Vegetables, Crackers, Grilled Flat Bread, Whole Grain Mustard, Nuts and Dried Fruit, House-Made Jams - \$160

JUMBO SHRIMP

Cocktail Sauce, Guacamole, Lemon - \$300

ELOTE STYLE QUESO DIP

Crispy Tortillas and Flatbread - \$120

BAKED ASADERO IN PUFF PASTRY

Red Pepper Jam, French Bread, Toasted Almonds - \$180

CHEESE AND FRUIT PLATTER

Assorted Fruits and Berries with Local and Imported Cheese - \$140

DINNER BUFFET

ALL DINNER BUFFETS INCLUDE SILVER CANYON COFFEES + CELESTIAL SEASONING TEAS

CHOICE OF SOUP OR SALAD (2)

Vegan Tomato Soup with Basil Oil, Chicken Tortilla Soup, Posole, Pork Green Chili

TMI Caesar Salad* | Romaine, Parmesan, Charred Corn, Cilantro, Croutons
Southwest Field Greens Salad | Cucumbers, Jicama, Tortilla Strips, Cherry Tomatoes, Radish
Arugula and Charred Corn Salad | Frisée, Bell Peppers, Red Onions,
Cherry Tomatoes, Black Beans, Cilantro Vinaigrette
Baby Chard and Kale Salad | Heirloom Tomatoes, Charred Radicchio, Stone Fruit,
Goat Cheese, Candied Pecan, Chipotle Honey Vinaigrette

CHOICE OF ENTRÉES (2) \$55

Barbacoa Braised Short Ribs | Seared Greens, Parsnip Puree
Grilled Flank Steak* | Confits Cherry Tomatoes, Whole Grain Steak Sauce
Al Pastor Marinated Pork Loin* | Grilled Pineapple, Caramelized Onions
Birria Chicken – Pan Jus, Roasted Pearl Onions and Radish
Chimayo Dusted Market Catch* | Oyster Mushrooms, Corn Jus
Chipotle Glazed Salmon* | Quelites, Green Lentils

VEGETARIAN ENTRÉE OPTIONS (1)

Mushroom and Kale Rellenos | Vegan Red Sauce, Pico de Gallo
Stuffed Bell Peppers | Quinoa, Butternut Squash, Braised Tomatoes
Cauliflower Steak | Chipotle Romesco, Pickled Fennel

CHOICE OF STARCH AND VEGETABLE (2)

Cilantro, Lime and Charred Corn Rice
Russet Mashed Potatoes with Sour Cream
Braised Lentils with Garlic Kale
Smashed Fingerling with Garlic and Morata Chilies
Couscous with Spinach, Roasted Cremini Mushrooms and Caramelized Onions
Spice Roasted Root Vegetables with Cilantro Lime Butter
Roasted Asparagus and Baby Carrots
Esquite with Bacon
Haricot Vert with Herb Roasted Tomatoes and Crushed Hazelnuts
Roasted Brussels Sprouts, Golden Beets, Goat Cheese, Spiced Pecans

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PLATED DINNER

CHOICE OF APPETIZERS (2) +\$10

Snake Bites | Lime Cream Cheese, Red Pepper Ranch
Rock Shrimp Ceviche* | Ute Corn Chips, Fresno Chilies, Cucumber, Charred Sweet Corn
Street Corn Nacho | Cheese Blend, Charred Sweet Corn, Cotija, Pico De Gallo, Cilantro, Lime Crema
Chipotle Honey Chicken Satay | Served with Pineapple Salsa and Sweet BBQ Sauce
Black Bean Pupusas | Pickled Cabbage Slaw, Salsa Roja
Barbacoa Empanadas | Red Bell Pepper, Goat Cheese, Cilantro, Lime Crema
Crispy Red Bird Chicken Drums | Served with Red Pepper Jam
Burrata | Prosciutto, Mango Mostarda, Baguette

CHOICE OF SOUP OR SALAD (2)

TMI Caesar Salad | Romaine, Parmesan, Charred Corn, Cilantro, Crouton
Southwest Field Greens | Cucumbers, Jicama, Sherry Tomatoes, Radish, Tortilla Strips
Charred Corn Salad | Arugula, Frisée, Pepper, Onion, Cherry Tomato, Black Bean, Cilantro Vinaigrette
Chicken Tortilla Soup | Avocado, Cheddar, Charred Corn, Tortilla Strips
Pork Green Chili | Lime Crema
Vegetarian Pozole | Cilantro, Radish, Jalapeño

CHOICE OF ENTRÉES (2) \$65

Pinion Half Chicken | Golden Beets, Oyster Mushrooms, Apples, Cherry Pinion Sauce, Mustard Crust
Verlasso Salmon* | Braised Tomatoes, Quelitas, Bacon Lardon, Green Lentil, Chipotle Glaze
Grilled Ribeye* | Sour Cream Mashed Potatoes, Asparagus, Cilantro Lime Butter
Smoked Sea Bass* | Coconut Milk Risotto, Bok Choy, Minted Mango Salsa
Chicken Enchiladas | Vegan Red Sauce, Cilantro Lime Rice, Ranch-Style Beans, Crema, Pico
Blackened Rocky Mountain Trout | Esquite, Bacon, Asparagus
Mole Braised Pork Shank | Calabaza Puree, Shaved Brussels, Roasted Cauliflower

VEGETARIAN ENTRÉE OPTIONS (1)

Grilled Cauliflower Steak | Sweet Corn Jus, Roasted Mushrooms, Farro, Roasted Garlic Kale
Stuffed Portobello | Quinoa, Roasted Squash, Shaved Brussels Sprouts, Carrot Puree
Mushroom and Kale Rellenos | Vegan Red Sauce, Rice and Beans, Lime Crema, Pico de Gallo, Cotija

CHOICE OF DESSERT (2)

Choose From Plated Dessert Menu

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DESSERT



PLATED

GREEK YOGURT CHEESECAKE

Pistachio Strawberry Crumble

FLOURLESS CHILI CHOCOLATE TORTE

Mango, Ganache, Whipped Creme

CINNAMON ROLL BREAD PUDDING

Peach Compote, Bourbon Anglaise,
Whipped Creme

BUTTERMILK PIE

Strawberry Rhubarb Compote

KEY LIME PIE

Whipped Crème, Lime Zest

VEGAN AVOCADO MOUSSE

Pistachio, Strawberries

BUFFET

LEMON AND RASPBERRY DESSERT BARS

TIRAMISU

SOFT BAKED COOKIES ASSORTED VARIETY

PECAN BARS

BANANA PUDDING

Vanilla Waffers, Whipped Creme

OREO PUDDING

Vanilla Pudding, Chocolate Pudding,
Oreo Crust, Whipped Creme

CHURROS AND HORCHATA DIPPING SAUCE

VEGAN AVOCADO MOUSSE

Pistachio, Strawberries

BAR OPTIONS



LOCAL BAR

WINES

\$40 Per Bottle (Host)

\$11 Per Glass (Cash)

Kim Crawford Sauvignon Blanc
B.R. Cohn Cabernet Sauvignon
Angeline Chardonnay
Bouvet Brut Rosé
Erath "Resplendent" Pinot Noir

COCKTAILS

\$10 Per Drink (Host)

\$11 Per Drink (Cash)

State 38 Agave Blanco and Reposado Tequila,
Tin Cup Whiskey, Stranahan's Whiskey,
Breckenridge Vodka, Family Jones Juniper Jones Gin,
The Real McCoy Rum, Montanya Rum

PREMIUM BAR

WINES

\$40 Per Bottle (Host)

\$11 Per Glass (Cash)

Kim Crawford Sauvignon Blanc
B.R. Cohn Cabernet Sauvignon
Angeline Chardonnay
Bouvet Brut Rosé
Erath "Resplendent" Pinot Noir

COCKTAILS

\$10 Per Drink (Host)

\$11 Per Drink (Cash)

Don Julio Blanco and Reposado Tequila,
Tito's Handmade Vodka, Captain Morgan Rum,
Jack Daniel's Whiskey, Johnnie Walker
Black Label Scotch, Bombay Sapphire Gin,
Jameson Irish Whiskey

SELECT BAR

WINES

\$32 Per Bottle (Host)

\$10 Per Glass (Cash)

Douglass Hill Cabernet
Douglass Hill Chardonnay
La Fiera Pinot Grigio
Murphy Good
Torres Altos Ibéricos Crianza
Aria Prosecco

COCKTAILS

\$9 Per Drink (Host)

\$10 Per Drink (Cash)

1800 Silver and Reposado Tequila, Skyy Vodka,
Bacardi Silver Rum, Tanqueray Gin,
Jim Beam Whiskey, Johnnie Walker
Red Label Scotch

ADDITIONAL BEVERAGES

IMPORTED AND MICRO BREW BEERS

\$7 Each (Host), \$8 Per Drink (Cash)

DOMESTIC BEERS

\$5 Each (Host), \$6 Per Drink (Cash)

BAR PACKAGES

FULL BAR (PREMIUM AND LOCAL) BEER AND WINE (PREMIUM)

\$29 Per Guest Per Hour

\$24 Per Guest Per Hour

FULL BAR (SELECT)

\$24 Per Guest Per Hour

BEER AND WINE (SELECT)

\$21 Per Guest Per Hour

FEES

Bartender Fee: \$150 Per Bartender (One Bar Per 50 Guests)

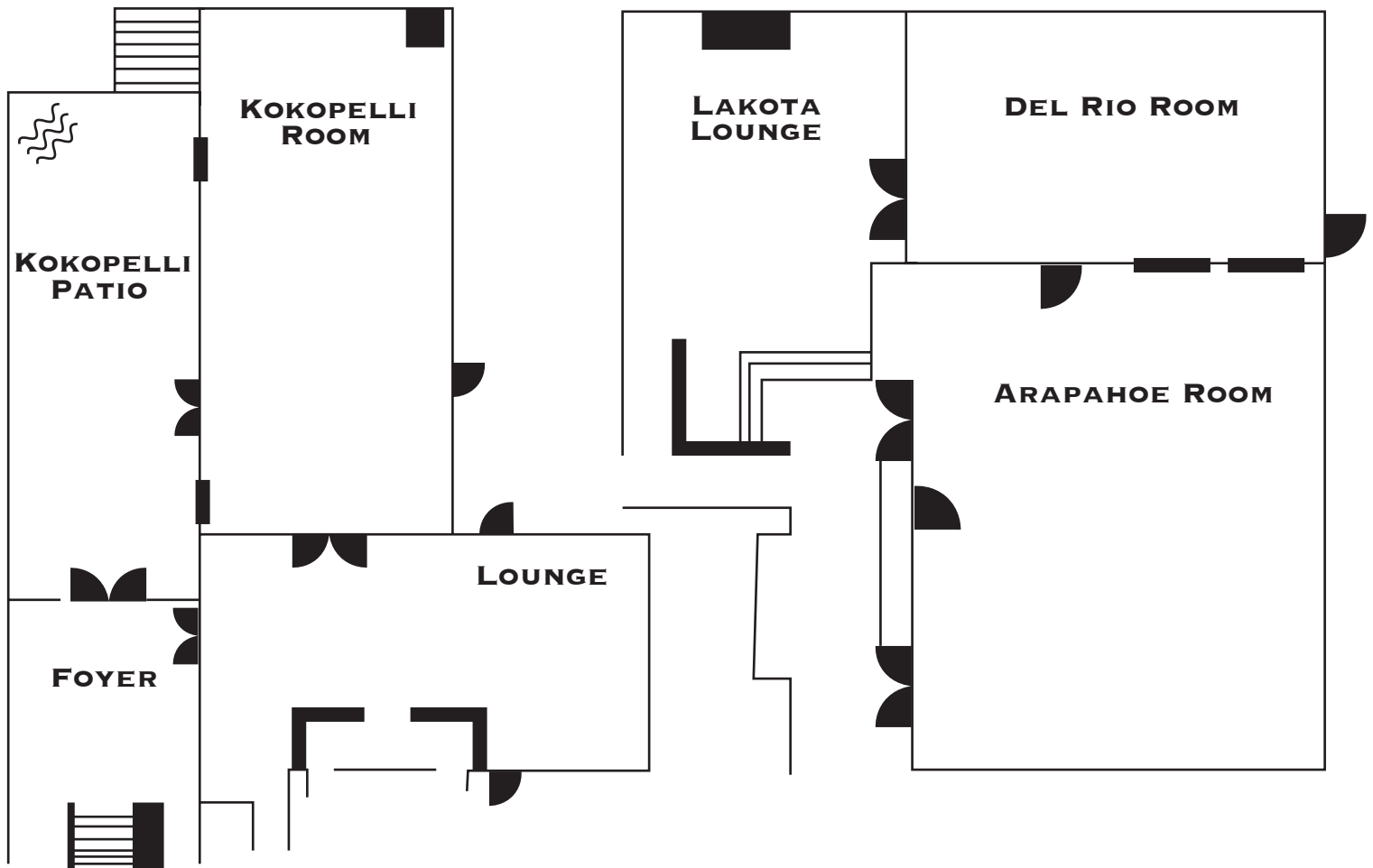
Hosted or Cash Bar Service. Hosted Bar Charges Are Based on Actual Consumption. Food order must accompany beverage service. All beverages consumed on premise must be provided by Table Mountain Inn. Colorado Law prohibits the sale of alcohol to intoxicated persons or those under the age of 21. Guests may be asked to present valid identification. Please add a taxable 23% service charge and sales tax to prices. Menus and pricing are subject to change.

MEETING ROOMS



KOKOPELLI ROOM

ARAPAHOE & DEL RIO ROOMS



ROOM	WXH (FEET)	SQUARE FEET	CONFERENCE	U-SHAPE	HOLLOW SHAPE	CLASSROOM	THEATRE	ROUNDS
KOKOPELLI	21 x 54	1134	30	32	40	40	120	80
ARAPAHOE	25 x 38	950	30	40	48	60	120	80
DEL RIO	32 x 12	384	25	20	25	20	60	48
DEL RIO & ARAPAHOE	32 x 57	1518						150