



TABLE MOUNTAIN INN

Hotel @ Restaurant @ Catering @ Golden, CO

Holiday Parties 2021

Cocktails and Cravings

COCKTAILS AND CRAVINGS

PACKAGE INCLUDES:

ONE HOUR OF PASSED HORS D'OEUVRES
(CHOICE OF FOUR)

SELECTION OF ONE DINNER STATION

\$84 PER PERSON

PASSED HORS D'OEUVRES

WARM (SELECT TWO):

COCONUT SHRIMP | Chili Lime Sauce

BEEF EMPANADAS | Caramelized Onions, Mushrooms, Potatoes Served with Red Pepper Puree

AREPAS | Carnitas, Pickled Red Onions, Cilantro, Lime Crema

CHICKEN DRUM | Red Pepper Jam

SNAKE BITES | Lime Cream Cheese, Red Pepper Ranch

MUSHROOM AND ASADERO CROQUETAS | Chimichurri

CRISPY PORK BELLY | Chili Watermelon Glazed, Shaved Jalapenos

CHILLED (SELECT TWO):

BURRATA | Prosciutto, Mango Mostarda, Baguette

SMOKED CHICKEN SALAD | Cucumber, Pineapple, Cilantro

CAFÉ ROASTED BEETS | Goat Cheese, Mandarin Orange, Pistachio, Baguette

ACHIOTE DEVILED EGGS | Green Chili Relish, Manchego

BOQUERONES | Pepedew Pepper, Manchego, Bread Crumb

SEARED SLICED FLANK STEAK | Flatbread, Charred Corn Salsa, Chimichurri

Cocktails and Crawlings

DINNER STATIONS (SELECT ONE)

CARVING STATION (SELECT ONE):

PORCHETTA AL PASTOR | Grilled Pineapple Salsa, Caramelized Onions

ROASTED ANCHO RUBBED TURKEY | Turkey Gravy, Cranberry Sauce

GRILLED LEG OF LAMB | Barbacoa Style, Tomatillo Salsa, Roasted Radish

PRIME RIB | Creamy Horseradish, Chimichurri, Café Roasted Beet

Served with Corn Muffins, Root Vegetables and Creamy Mashed Potatoes

TACO STATION (SELECT TWO):

CHICKEN PIBIL | **MOJO STYLE CARNITAS** | **BARBACOA BEEF**

Served with Shredded Lettuce, Tomato, Jalapeno, Cheddar, Queso Fresco, Cilantro, Limes, Pico de Gallo, Corn Tortillas, Chimichurri, House Made Salsa, Tomatillo Salsa, Mango Salsa, Sour Cream, Guacamole, Cilantro Rice, Ranch Style Beans

FAJITA STATION (SELECT TWO):

MARINATED FLANK STEAK | **PORTABELLA** |

CHIMAYO CHICKEN BREAST | **GULF SHRIMP**

Served with Shredded Lettuce, Tomato, Jalapeno, Cheddar, Queso Fresco, Cilantro, Limes, Pico de Gallo, Corn and Flour Tortillas, Chimichurri, House Made Salsa, Tomatillo Salsa, Mango Salsa, Sour Cream, Guacamole, Cilantro Rice, Ranch Style Beans

SLIDER STATION

MOJO PORK SLIDERS | Mango Slaw, Avocado Crema

SANTA FE HOT CHICKEN | House Made B&B Pickles, Ranch

CHORIZO SLIDER | Guacamole, Red Pepper Jam

Served with Pickles, Ketchup, BBQ Sauce, Chimichurri, Lettuce, Tomato, Red Onion, Crinkle Cut Fries and Warm Pretzels

DINNER STATIONS CONTINUED (SELECT ONE)

NACHO BAR (SELECT TWO VESSELS AND TWO MEATS):

VESSEL: WAFFLE FRIES | CRINKLE CUT FRIES |
TORTILLA CHIPS | FLATBREAD

MEAT: MOJO CARNITAS | CHICKEN PIBIL |
BARBACOA | SEASONED GROUND TURKEY

Served with Queso Sauce, Tomato, Jalapeno, Queso Fresco, Cilantro, Limes, Pico de Gallo, Chimichurri, Sour Cream, Guacamole, Tomatillo Salsa, Olives, Black Beans, Cilantro Rice, Ranch Style Beans

PAELLA STATION (SELECT ONE):

VEGETARIAN PAELLA

PAELLA VALENCIA | Saffron Infused Rice with Shrimp, Mussels, Chicken, Chorizo and Peppadew Peppers



Toasts and Tastes

TOASTS AND TASTES

PACKAGE INCLUDES:

ONE HOUR OF PASSED HORS D'OEUVRES
(CHOICE OF FOUR)

SALAD STATION

SELECTION OF TWO DINNER STATION

DESSERT STATION

\$126 PER PERSON

PASSED HORS D'OEUVRES

WARM (SELECT TWO):

COCONUT SHRIMP | Chili Lime Sauce

BEEF EMPANADAS | Caramelized Onions, Mushrooms, Potatoes Served with Red Pepper Puree

AREPAS | Carnitas, Pickled Red Onions, Cilantro, Lime Crema

CHICKEN DRUM | Red Pepper Jam

SNAKE BITES | Lime Cream Cheese, Red Pepper Ranch

MUSHROOM AND ASADERO CROQUETAS | Chimichurri

CRISPY PORK BELLY | Chili Watermelon Glazed, Shaved Jalapenos

CHILLED (SELECT TWO):

BURRATA | Prosciutto, Mango Mostarda, Baguette

SMOKED CHICKEN SALAD | Cucumber, Pineapple, Cilantro

CAFÉ ROASTED BEETS | Goat Cheese, Mandarin Orange, Pistachio, Baguette

ACHIOTE DEVEILED EGGS | Green Chili Relish, Manchego

BOQUERONES | Pepedew Pepper, Manchego, Bread Crumb

SEARED SLICED FLANK STEAK | Flatbread, Charred Corn Salsa, Chimichurri

Toasts and Tastes

SALAD STATIONS **(SELECT TWO)**

WHITE BEANS SALAD | Kale, Shaved Brussels, Grilled Asparagus, Cucumbers, Red Onions, Charred Red Peppers, Heirloom Tomatoes, Orange Chorizo Vinaigrette

SANTA FE CAESAR | Romaine Hearts, House Crouton, Parmesan Cheese, Cilantro, Charred Corn, Caesar Dressing

CUCUMBER AND TOMATO SALAD | Red Onions, Shaved Carrots, Avocado, Parsley, Cilantro, Tossed in Cilantro Lime Vinaigrette

ANCIENT GRAIN SALAD | Farro, Marinated Artichoke, Grilled Squash, Brussels Sprouts, Swiss Chard, Pine Nuts, Grilled Orange Vinaigrette

DINNER STATIONS **(SELECT ONE)**

CARVING STATION (SELECT ONE):

PORCHETTA AL PASTOR | Grilled Pineapple Salsa, Caramelized Onions

ROASTED ANCHO RUBBED TURKEY | Turkey Gravy, Cranberry Sauce

GRILLED LEG OF LAMB | Barbacoa Style, Tomatillo Salsa, Roasted Radish

PRIME RIB | Creamy Horseradish, Chimichurri, Café Roasted Beet

Served with Corn Muffins, Root Vegetables and Creamy Mashed Potatoes

TACO STATION (SELECT TWO):

MARINATED FLANK STEAK | CHILI LIME SHRIMP |

CHICKEN PIBIL | MOJO STYLE CARNITAS

Served with Shredded Lettuce, Tomato, Jalapeno, Cheddar, Queso Fresco, Cilantro, Limes, Pico de Gallo, Corn Tortillas, Chimichurri, House Made Salsa, Tomatillo Salsa, Mango Salsa, Sour Cream, Guacamole, Cilantro Rice, Ranch Style Beans

DINNER STATIONS CONTINUED (SELECT ONE)

FAJITA STATION (SELECT TWO):

MARINATED FLANK STEAK | PORTABELLA |

CHIMAYO CHICKEN BREAST | GULF SHRIMP

Served with Shredded Lettuce, Tomato, Jalapeno, Cheddar, Queso Fresco, Cilantro, Limes, Pico de Gallo, Corn and Flour Tortillas, Chimichurri, House Made Salsa, Tomatillo Salsa, Mango Salsa, Sour Cream, Guacamole, Cilantro Rice, Ranch Style Beans

SLIDER STATION

MOJO PORK SLIDERS | Mango Slaw, Avocado Crema

SANTA FE HOT CHICKEN | House Made B&B Pickles, Ranch

CHORIZO SLIDER | Guacamole, Red Pepper Jam

Served with Pickles, Ketchup, BBQ Sauce, Chimichurri, Lettuce, Tomato, Red Onion, Crinkle Cut Fries and Warm Pretzels

NACHO BAR

(SELECT TWO VESSELS AND TWO MEATS):

VESSEL: WAFFLE FRIES | CRINKLE CUT FRIES | TORTILLA CHIPS | FLATBREAD

MEAT: MOJO CARNITAS | CHICKEN PIBIL | BARBACOA | SEASONED GROUND TURKEY

Served with Queso Sauce, Tomato, Jalapeno, Queso Fresco, Cilantro, Limes, Pico de Gallo, Chimichurri, Sour Cream, Guacamole, Tomatillo Salsa, Olives, Black Beans, Cilantro Rice, Ranch Style Beans

PAELLA STATION (SELECT ONE):

VEGETARIAN PAELLA

PAELLA VALENCIA | Saffron Infused Rice with Shrimp, Mussels, Chicken, Chorizo and Peppadew Peppers

EACH ADDITIONAL DINNER STATION | \$20 PER PERSON

Toasts and Tastes

DESSERT DISPLAY (SELECT TWO)

HAUTE CHOCOLATE BAR

Mexican Drinking Chocolate, Dark and White Chocolate Fondue, Fresh Fruits, Mallows and Dipping Goodies, Assorted Truffles and Barks, Assorted Mousse,

SMALL BITES

Assorted Truffles, Cheesecake Bites, Dipped Oreos, Mango Tartlets, Chocolate Empanada, Brownie Bites, Brigadeiros

COOKIES, CHURROS AND CHEESECAKES

Chocolate Chip, Peanut Butter, Pignoli, Bizcochitos Cookies, Cajeta Filled Churros, Bavarian Filled Churros, Oreo Churros, Assortment of Cheesecakes, Dipping Sauces and Cookie Decorations

Dessert Displays include Coffee and Hot Tea

ADD-ON'S (SERVES 20 GUESTS)

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 | \$120

SEAFOOD DISPLAY

Honey Smoked Salmon, Cocktail Shrimp, Crab Claws, Rock Shrimp Ceviche, Chili Lime Lobster Salad, Accompanying Sauces and Garnishes | \$160

SEASONAL FRUIT DISPLAY

Honey Yogurt Dip | \$80

VEGETABLE CRUDITÉS

Red Pepper Ranch, Chipotle Bleu Cheese - \$80

Bar Options

BAR OPTIONS

LOCAL BAR

WINES

\$40 Per Bottle (Host)

\$11 Per Glass (Cash)

Kim Crawford Sauvignon Blanc
B.R. Cohn Cabernet Sauvignon
Angeline Chardonnay
Fabre en Provence Dry 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, Breckenridge Gin,
Montanya Rum

PREMIUM BAR

WINES

\$40 Per Bottle (Host)

\$11 Per Glass (Cash)

Kim Crawford Sauvignon Blanc
B.R. Cohn Cabernet Sauvignon
Angeline Chardonnay
Fabre en Provence Dry 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
Palacios Remondo "La Vendimia"
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)

\$29 Per Guest Per Hour

BEER AND WINE (PREMIUM)

\$29 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.