



TABLE MOUNTAIN INN

Hotel @ Restaurant @ Catering @ Golden, CO

Holiday Parties 2024

Holiday Luncheon

HOLIDAY LUNCHEON BUFFET

\$35 PER PERSON

INCLUDES:

CRANBERRY SAUCE | SWEET ROLLS | HONEY BUTTER

STARTERS (SELECT ONE):

SOUTHWESTERN BUTTERNUT SQUASH SOUP

TORTILLA SOUP | Avocado Crema, Asadero and Crispy Tortilla Strips

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

SPINACH & ARUGULA SALAD | Strawberry, Goat Cheese, Spiced Pecans, Pickled Red Onions, Roasted Root Vegetables, Pomegranate Vinaigrette

ENTRÉES (SELECT TWO):

ADOBO RUBBED SALMON | Over Roasted Cauliflower with a Red Pepper Purée, Accompanied by Broccolini with Bacon, Roasted Tomatoes and Tepary Beans

MOLE BRAISED SHORT RIBS | Served over Braised Greens and Bacon, Accompanied by Smashed Yukon Gold Potatoes and Braising Jus

BIRRIA CHICKEN BREAST | Served over Creamy Polenta, Accompanied by Roasted Brussels Sprouts, Golden Beets, Goat Cheese, Spiced Pecans

STUFFED STREET CORN ANAHEIM | Corn, Asadero Cheese and Spices Served over Red Sauce, Accompanied by Cilantro Lime and Charred Corn Rice and Ranch Style Beans

DESSERTS (SELECT ONE):

CANDY CANE CHEESECAKE | WARM APPLE COBLER | DULCE DE LECHE CAKE

All Menus are served with Iced Tea, Silver Canyon Coffee and Decaffeinated Coffee

Cocktails and Cravings

COCKTAILS AND CRAVINGS

PACKAGE INCLUDES:

**ONE HOUR OF STATIONED HORS D'OEUVRES
(CHOICE OF FOUR)**

SELECTION OF ONE DINNER STATION

TWO HOUR OPEN BAR

\$84 PER PERSON

STATIONED 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 Drawings

DINNER STATIONS (SELECT ONE)

CARVING STATION (SELECT ONE):

Served with: Corn Muffins, Root Vegetables and Creamy Mashed Potatoes

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

TACO STATION (SELECT TWO):

CHICKEN PIBIL

MOJO STYLE CARNITAS

BARBACOA BEEF

Served with: Shredded Lettuce, Tomato, Jalapeño, 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

Toasts and Tastes

TOASTS AND TASTES

PACKAGE INCLUDES:

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

SELECTION OF A DINNER BUFFET

TWO HOUR OPEN BAR

\$104 PER PERSON

STATIONED 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

HOLIDAY DINNER BUFFET #1

CRANBERRY SAUCE

SWEET ROLLS AND HONEY BUTTER

CARROT AND ROASTED BEET SALAD | with Spiced Pecans and Goat Cheese

HEARTS OF ROMAINE | with Caesar Dressing, Charred Corn, Croutons and Parmesan Cheese

SOUTHWESTERN SPICED BUTTERNUT SQUASH SOUP

CILANTRO LIME FLANK STEAK | Roasted Tomatoes and Whole Grain Steak Sauce

ADOBO RUBBED SALMON | with Roasted Cauliflower and Red Pepper Purée

COUSCOUS | with Creamy Spinach, Roasted Cremini Mushrooms and Caramelized Onions

BRAISED GREENS | Bacon, Onions, Fresno Chilies, Tepary Beans

YUKON GOLD SMASHED POTATOES

HOLIDAY DINNER BUFFET #2

CRANBERRY SAUCE

SWEET ROLLS AND HONEY BUTTER

BROWN BUTTER CAULIFLOWER BISQUE

CAESAR SALAD | with Shaved Parmesan and Herbed Croutons

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

CHURRASCO -STYLE PORK FLANK STEAK | Chimichurri, Bell Pepper and Roasted Carrot Smash

MOJO-BRINED PORK LOIN | Grilled Bok Choy, Cointreau Jus

CHILI LIME SALMON | Slow Roasted Root Veggies with Cilantro Lime Butter

WHIPPED SWEET POTATOES | Toasted Marshmallow, Spiced Pecans

HARICOT VERT + MUSHROOM CREAM | Herb Roasted Tomatoes, Crispy Onions, and Crushed Hazelnuts

ROASTED BRUSSELS SPROUTS | Golden Beets, Goat Cheese, Spiced Pecans

All Menus are served with Iced Tea, Silver Canyon Coffee and Decaffeinated Coffee

Toasts and Tastes

DESSERT DISPLAY (SELECT ONE | \$10 PER PERSON)

HAUTE CHOCOLATE BAR

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

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 | \$200

SEASONAL FRUIT DISPLAY

Honey Yogurt Dip | \$80

VEGETABLE CRUDITÉS

Red Pepper Ranch, Chipotle Bleu Cheese | \$80

DIP TRIO

Chips, Grilled Flatbread, Salsa, Guacamole, Queso | \$140

JUMBO COCKTAIL SHRIMP

Cocktail Sauce, Guacamole, Lemon | \$300

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.