



CATERING MENU



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

**CONTACT THE SALES DEPARTMENT:
303-216-8012 | 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.

All events require a non-refundable deposit and no function will be considered definite until the deposit fee is received and contract is signed

MEETING PLANNER PACKAGES



ALL PLANNER PACKAGES INCLUDE:

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

*85 inch Smart TV with Audio Visual Connections, 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 | \$59 PER PERSON
Continental Breakfast Buffet or Torta Deli Buffet | All Day Beverage Package II

TABLE MESA
MEETING PLANNER PACKAGE | \$79 PER PERSON
Continental Breakfast Buffet, and Torta Deli Buffet or Fajita Lunch Buffet |
All Day Beverage Package II

MOUNT SANITAS
MEETING PLANNER PACKAGE | \$89 PER PERSON
Clear Creek Buffet, and Torta Deli Buffet or Fajita Lunch Buffet | All Day Beverage Package II

AUDIO VISUAL

SCREEN & SET-UP PACKAGE

85" Smart TV, AV Cable, Bundle,
Power & AV Tech Support for Set-Up - \$175

SCREEN PACKAGE

85" Smart TV, AV Cable, & Power - \$100

VIDEO

(Monitors with Rolling Floor Stand)

65" Monitor - \$450

Webcam - \$53

AUDIO

Spotify Playlist via iPad or Smart TV - \$50

6 Input Analog Audio Mixer - \$90

16 Input Digital Audio Mixer - \$240

Wired Handheld Microphone - \$40

Wireless Handheld - \$120

Wireless Lavalier - \$120

MEETING AIDS

Flipchart Easel with Pads & Markers - \$70

Flipchart Stand - \$25

Extra Flip Chart Paper - \$40

4x6 Whiteboard - \$100

Basic Slide Advancer - \$35

Perfect Cue with Laser - \$100

Easel - \$15

ZOOM ESSENTIALS

OWL Webcam & Microphone - \$140

85" Smart TV & Owl Virtual Meeting Aid - \$275

POWER GRIDS

1-20 People Per Day - \$75

21-50 People Per Day - \$ 100

51-74 People Per Day - \$ 150

75-100 People Per Day - \$ 175

SCENIC

Silver | White Pipe & Drape Per Linear Foot - \$20
(Colors at Additional Costs)

Dance Floor - Set Up Fee - \$200 Flat Fee

AV ENGINEER

Monday – Friday

Half Day (Up to 5 hours) - \$500

Full Day (Up to 10 Hours) - \$750

ASAP Add-on Fee - \$100

Weekends & Holidays are quoted
on a case-by-case basis

INTERNET

Complimentary wireless internet
is available throughout the hotel.

QUESTIONS

The Table Mountain Inn team is prepared
to assist you with any questions you may
have regarding your AV needs.

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

\$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 Apple Cider - \$32

CHARGED ON CONSUMPTION

- San Pellegrino Sparkling Bottled Waters - \$3.50
- Assorted Pepsi Products - \$2.50
- La Croix Sparkling Water - \$2.50
- Celestial Seasoning Tea Bags - \$2

BREAKFAST BUFFETS



CONTINENTAL - \$16

Sliced Fruit, Mini Danish, Breakfast Bread, Butters and Jams, Yogurt and Granola

CLEAR CREEK BUFFET - \$28

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

Chorizo Scramble | Chorizo, Asadero, Green Chili Relish

Make any Scramble Taco Ready for an additional \$4.00 per person

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, Individual Yogurts

ENHANCEMENTS

Scrambled Eggs* - \$4 Per Person

Hard Boiled Eggs - \$3 Per Person

Santa Fe Potatoes - \$4 Per Person

Proteins - \$5 Per Person

Oatmeal - \$3 Per Person

Pork Green Chili - \$5 Per Person

Breakfast Burritos - \$60/Dozen

Bagels - \$30/Dozen

Taco Shop Setup - \$4 Per Person

STEAK AND BURGER TEMPERATURES ARE COOKED TO MEDIUM AT BANQUET FUNCTIONS

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LUNCH BUFFETS

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

TORTA DELI | \$27

Choice of (2)

Jalapeño Vinaigrette Potato Salad

Charred Corn and Black Bean Salad

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

Assorted Bags of Chips

Deli Selections

Includes Chilled Roasted Veggies

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

Cheeses: Swiss, Cheddar, Pepper Jack Sliced Cheeses

Italian Deli Meats: Soppressata & Pepperoni for \$3 Per Person

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, Chipotle Aioli, Stone Ground Mustard

Desserts

Soft Baked Cookies, Flourless Chocolate Torte

COMPOSED TORTAS | \$29

*Can be made into box lunches for off-site consumption for \$2 more Per Person *Minimum of 10 Boxed Lunches*

Choice of (2)

Jalapeño Vinaigrette Potato Salad

Charred Corn and Black Bean Salad

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

Assorted Bags of Chips

Choice of Sandwiches (4)

Hot Pressed Sandwiches

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

Barbacoa | Short Rib, Asadero, Lime Crema, Ciabatta

Portobella | Hummus, Charred Red Pepper, Cotija, Spinach, Tomato, Quinoa Bread

Roasted 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 | \$30

Choice of Soup (1)

Chicken Tortilla Soup or Pork Green Chili

Includes

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

Choice of Proteins (2)

Grilled Flank Steak, Chicken Breast, Portabella Mushroom, and Shrimp

Dessert

Soft Baked Cookies, Flourless Chocolate Torte

SANTA FE | \$30

Includes

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, Queso Fresco Jalapeño Vinaigrette and Red pepper Ranch

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

Choice of Sides (2)

Additional Sides are \$2 Per Person

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)

Additional Proteins are \$3 Per Person

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

Dessert

Flourless Chocolate Torte, Churros with Horchata Dipping Sauce

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LUNCH BUFFETS



BAJA | \$32

Includes

Sweet 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)

Additional Sides are \$2 Per Person

Grilled Asparagus, Bacon, and Sundried Tomatoes

Polenta, Kale, Marinated Portabellas and Gremolata

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

Chic Peas, Mango, Curry

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

Choice of Proteins (2)

Additional Proteins are \$3 Per Person

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

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LUNCH BUFFETS



INFLUENCIAS DE ESPAÑA | \$34

Appetizers

Sweet Rolls 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, Lemon Herb Vinaigrette

Choice of Sides (2)

Additional Sides are \$2 Per Person

Vegetarian Cassoulet

Roasted Marble Potatoes, Bravas Sauce, Castelvetrano Olives, Charred Bell Peppers

Paella-Style Rice

Grilled Catalan Vegetables with Romesco

Choice of Proteins (2)

Additional Proteins are \$3 Per Person

Local-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)

Dulce De Leche Mousse Cake, Tiramisu, Soft Baked Cookies

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LUNCH BUFFETS



AUSTIN CITY LIMITS - \$34

Appetizers

Garlic Bread and Sweet Rolls

Choice of Soup (1)

Beef Chili or Potato and Vegetarian Pozole

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)

Additional Sides are \$2 Per Person

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

Choice of Proteins (2)

Additional Proteins are \$3 Per Person

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

Accompaniments

Assorted Pickled Vegetables and Relishes, Smoked Vegetable, Assorted Homemade BBQ Sauces,
Sliced White Bread, Sliced Onions

Dessert

Soft Baked Cookies, Pots de Crème, Churros and Horchata Dipping Sauce

LUNCH BUFFETS

LAKOTA - \$35

Includes

Green Chili Corn Muffins served with Honey Butter

Choice of Soup (1)

Black Bean and Corn Soup with Shredded Chicken

Or

Southwestern Butternut Squash Soup

Choice of Salad (1)

Spinach and Strawberry Salad | Goat Cheese, Spiced Pecans,
Pickled Red Onions, Red Radish, Pomegranate Vinaigrette

Ancient Grains Salad | Kale, Spiced Pumpkin Seeds, Charred Corn,
Rice and Grains, Black Beans, Jalapeño Ranch

Salad is Pre-Tossed

Choice of Sides (2)

Additional Sides are \$2 Per Person

Rainbow Cauliflower | Garbanzo Beans, Sweet Potato, Chipotle

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

Calabacitas | Roasted Squash, Charred Corn, Green Chilies, Caramelized Onions,
Tomatoes, Cream Sauce

Herb Roasted Marble Potatoes | Roasted Garlic, Asadero Cheese, Cream

Choice of Proteins (2)

Additional Proteins are \$3 Per Person

Grilled Guajillo Rubbed Flank Steak*, Roasted Rocky Mountain Trout, Slow Smoked Pork Loin,
Chipotle Rubbed Chicken Breast, Grilled Chili Lime Eggplant

Dessert

Flourless Chocolate Torte, Basque-Style Cheesecake

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LUNCH BUFFETS

BOSQUE - \$35

Includes

Sweet Rolls served with Honey Butter

Choice of Soup (1)

Creamy White Chicken Chili

Or

Red Pepper Coconut Chowder

Choice of Salad (1)

Salads are Pre-Tossed

Cabbage Salad | Onions, Zucchini, Bell Peppers, Carrots, Cilantro, Pickled Fresno Peppers,
Toasted Pistachios, Avocado Lime Dressing

or

Quinoa Salad | Young Garbanzo Beans, Queso Fresco, Red Onions,
Cherry Tomatoes, Cucumber, Jicama, Chipotle Vinaigrette

Choice of Sides (2)

Additional Sides are \$2 Per Person

Haricot Vert | Herb Roasted Tomatoes and Crushed Hazelnuts

Roasted Mushrooms | Chilies, Tomatoes, Peppadews and Garlic

Braised Greens | Bacon, Onions, Fresno Chilies, Tepary Beans

Roasted Marble Potatoes | Queso Fresco, Cilantro Lime Butter, Caramelized Onions, Jalapeños

Choice of Proteins (2)

Additional Proteins are \$3 Per Person

Mesquite Smoked Flank Steak*, Lager Marinated Pork Loin, Juniper and Morita Lamb Leg,

Mango Lime Marinated Grilled Mahi, Chipotle Grilled Butternut Squash

Dessert

Dulce de Leche Cake, Churros and Horchata Dipping Sauce

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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

SUPER FOODS - \$15 PER PERSON

Coconut-Blueberry Power Bars, Sliced Fruit Platter,
Cold Brew Coffee, Sparkling and Still Waters

IT'S A FIESTA - \$15 PER PERSON

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

WELCOME TO THE BIG TOP - \$15 PER PERSON

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

ON THE ROAD AGAIN - \$15 PER PERSON

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

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 Danishes and Pastries - \$22

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

Chips and House-Made Salsa - \$5

HORS D'OEUVRES

COLD STATIONED APPETIZERS

*By the Dozen - Minimum of 2 Dozen***

Steak Tartar* | Grilled Flatbread, Creamy Horseradish - \$54**

Burrata | Prosciutto, Mango Mostarda, Baguette - \$42

Stuffed Baby Bell Peppers | Red Lentil Hummus, Citrus Marinated Chile Olive - \$46

Chili Lime Lobster Salad | Avocado, Plantain Tostones - \$64**

Smoked Rocky Mountain Trout | Savory Sopapillas, House-Pickled Jalapeño, Pickled Purple Cabbage - \$52

Green Chili Deviled Eggs | Green Chili Relish, Jalapeño - \$43

Manchego Skewer | Manchego, Chorizo, Castelvetrano Olives - \$43

Smoked Chicken Salad | Cucumber, Pineapple, Cilantro - \$44

Seared Sliced Flank Steak* | Heirloom Cherry Tomato, Chipotle Crema, Sweet Potato Chips - \$52

HOT STATIONED APPETIZERS

*By the Dozen - Minimum of 2 Dozen***

Black Bean Pupusas | Salsa Roja and Pickled Cabbage Slaw - \$44

Chipotle Honey Chicken Satay | Pineapple Salsa and Sweet BBQ Sauce - \$44

Lump Crab Cake | Chipotle Aioli - \$64**

Charred Corn Croquetas* | Chimichurri - \$49

Coconut Shrimp | Chili Lime Sauce - \$64**

Sweet Corn Empanadas | Red Bell Pepper, Queso, Cilantro, Aji Verde - \$42

Ground Beef Empanadas | Queso, Jalapeños, Cilantro, Lime Crema - \$46

Crispy Red Bird Chicken Drum | Red Pepper Jam - \$46

Beef and Pork Albondigas | Strawberry Chipotle Jam, Shaved Jalapeños - \$54

Cremini Mushroom | Stuffed with Quelitas, Manchego and Charred Corn - \$49

Crispy Pork Belly | Chili Watermelon Glaze, Pickled Watermelon Rind - \$46

Arepas | Barbacoa, Red Onion, Cilantro, Lime Crema - \$50

Crispy Pork Ribs | Peach Lavender Glaze, Charred Green Onions - \$46

Snake Bites | Lime Cream Cheese, Red Pepper Ranch - \$42

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DISPLAYS



(Serves 20 Guests)

SEASONAL FRUIT DISPLAY

Honey Yogurt Dip - \$140

VEGETABLE CRUDITÉS

Red Pepper Ranch, Chipotle Bleu Cheese - \$140

CHIPS AND DIPS

Crispy Tortillas, Flatbread and Plantain Tostones, Salsa, Guacamole and Queso - \$140

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

JUMBO SHRIMP

Cocktail Sauce, Guacamole, Lemon - \$300

ELOTE STYLE QUESO DIP

Crispy Tortillas and Flatbread - \$140

BAKED ASADERO IN PUFF PASTRY

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

SHRIMP CEVICHE

Fresno, Charred Corn, Cilantro, Served with Chips - \$250

PLATED DINNER

CHOICE OF APPETIZERS (2) +\$10

Snake Bites | Lime Cream Cheese, Red Pepper Ranch
Chipotle Honey Chicken Satay | Served with Pineapple Salsa and Sweet BBQ Sauce
Black Bean Pupusas | Pickled Cabbage Slaw, Salsa Roja
Sweet Corn Empanadas | Red Bell Pepper, Queso, Cilantro, Aji Verde
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) \$75

Pollo Asado | Braised Collard Greens, Golden Beets, Bacon, Sweet Potato Purée, Tomatillo Salsa
Chili Rubbed Salmon* | Creamy Polenta, Garlic Roasted Broccolini, Plantain Butter, Pineapple Salsa
Grilled Ribeye* | Sour Cream Mashed Potatoes, Asparagus, Cilantro Lime Butter
Chicken Enchiladas | Vegan Red Sauce, Cilantro Lime Rice, Ranch-Style Beans, Crema, Pico
Blackened Rocky Mountain Trout | Esquite, Bacon, Asparagus
Chicory Cured Short Ribs | Calabaza Purée, English Peas, Oyster Mushrooms, Creamy Corn Salsa

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 Purée
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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PLATED DESSERT



The following desserts are for plated meals only

GREEK YOGURT CHEESECAKE

Pistachio Crumble, Strawberry Rhubarb Compote

FLOURLESS CHOCOLATE TORTE

Whipped Creme, Strawberry Rhubarb Compote

KEY LIME PIE

Whipped Crème, Lime Zest

POTS DE CRÈME

Whipped Creme, Cinnamon

CHURROS AND HORCHATA

Dipping Sauce

DULCE DE LECHE MOUSSE CAKE

Dulce De Leche Creme

BAR PACKAGES



PREMIUM BAR

\$11 PER COCKTAIL
\$6 PER DOMESTIC BEER
\$8 PER CRAFT BEER
\$11 PER GLASS OF WINE
OR
\$28 PER PERSON
PER HOUR

Don Julio Blanco Tequila
Don Julio Reposado Tequila
Tito's Handmade Vodka
Captain Morgan Rum
Jack Daniel's Whiskey
Bombay Sapphire Gin
Jameson Irish Whiskey

LOCAL BAR

\$11 PER COCKTAIL
\$6 PER DOMESTIC BEER
\$8 PER CRAFT BEER
\$11 PER GLASS OF WINE
OR
\$28 PER PERSON
PER HOUR

Suerte Blanco Tequila
Dano's Dangerous Reposado Tequila
TINCUP Whiskey
Gunfighter American
Bourbon Double Cask
The Family Jones Vodka
Golden Moon Gin
Montanya Rum

SELECT BAR

\$10 PER COCKTAIL
\$5 PER DOMESTIC BEER
\$7 PER CRAFT BEER
\$10 PER GLASS OF WINE
OR
\$22 PER PERSON
PER HOUR

1800 Silver Tequila
1800 Reposado Tequila
Breckenridge Vodka
Matsulam Silver Rum
Breckenridge Gin
Jack Daniels Whiskey
TINCUP Whiskey

**ADDITIONAL BEER SELECTIONS OR PRODUCT
SUBSTITUTIONS AVAILABLE ON REQUEST**

BARTENDER FEES

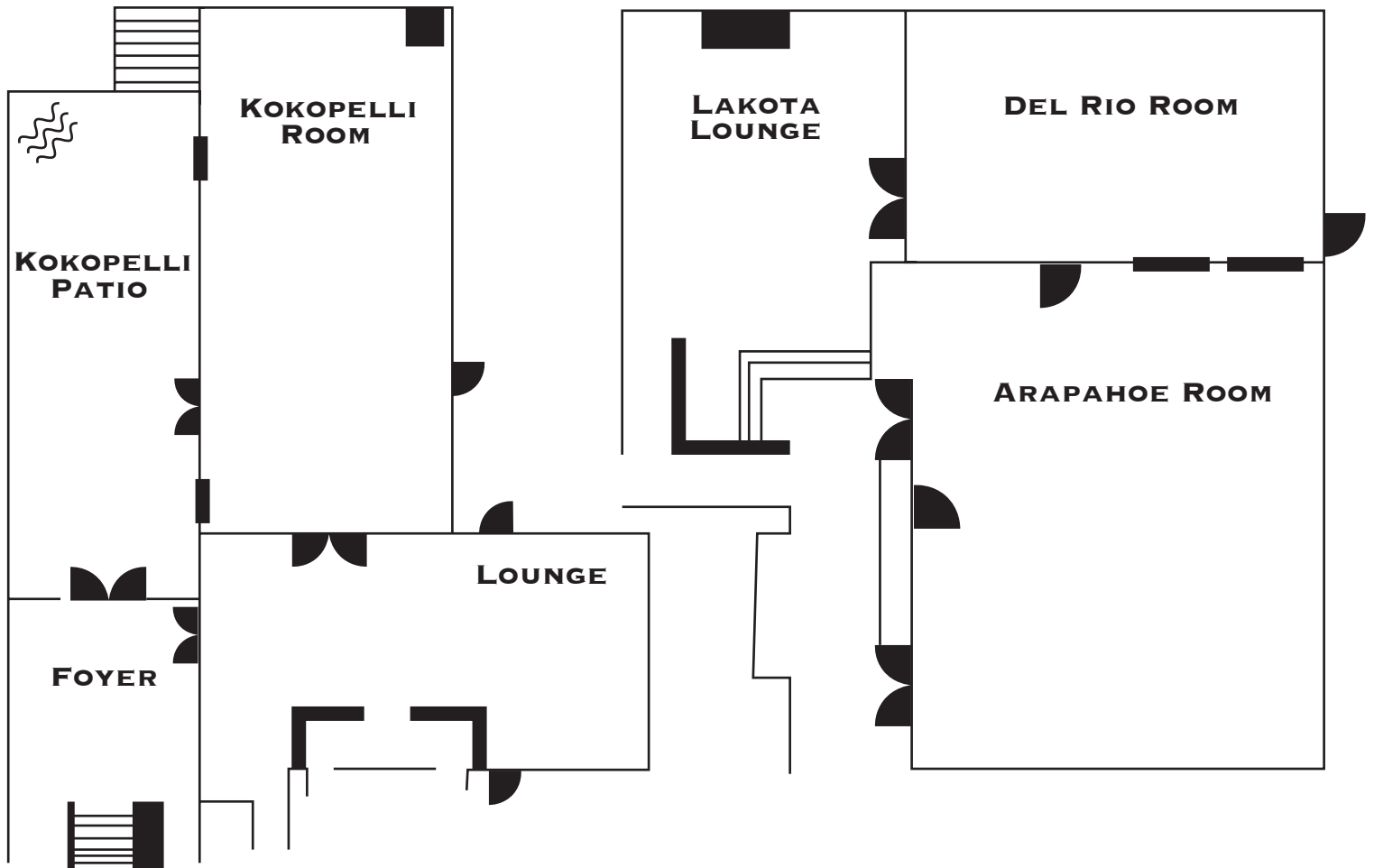
\$150 (ONE BAR PER 50 GUESTS)

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	CONFRENCE	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