



& Personal Chef Services

Summer Menu

“The Chef’s Table” Tasting & Production Kitchen
Located at: 291 Rio Vistas Road #101
Lawson Hill, Telluride, CO 81435

David Hafer
Chef/ Owner

(970) 708-8656

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www.telluridemountaintopcatering.com

Hors D’ Oeuvres

Ahi Tuna and Avocado Wonton Crisps

Medjool Dates stuffed with Goat Cheese
and Wrapped with Bacon

Fried Cauliflower with Mountain Top BBQ Sauce
(Baby Back Rib Chops Also Available)

Hamachi Ceviche with Patacones

Deviled Eggs Topped with Bacon,
Pickled Red Onion and Fresh Chives

Lobster Tartlets

Artisan Cheese Platter (with Charcuterie if you desire)
which may include St. Agur Blue, a 2 Year Aged Gouda
and Warm Brie drizzled with Honey and Pistachios.
Served with Fig Marmalade, Fresh and
Dried Fried Fruits and Crostinis

Melon wrapped with Prosciutto

Greek Plate with Roasted Red Pepper Hummus,
Dolmas, Marinated Herbed Feta, Tzatziki,
Olives, Carrots, Grape Tomatoes and Garlic Toasts

Mini Spicy Salmon Cakes Served with Lemon Aioli

Grilled Marinated Shrimp with Mango Lime Dipping Sauce

Parmesan Kale Chips

Bruschetta with Caramelized
Heirloom Grape Tomatoes, Goat Cheese and Basil

Curried Portobello Mushroom or Chicken Satay
Served with Mint Vinaigrette Dipping Sauce

Zucchini and Black Bean Quesadilla Triangles
with Guacamole & Salsa

Creamy Smoked Trout with Apple and Celery
on Crispy Sourdough

Shrimp and Pork Potstickers with Dipping Sauce

Scallops in a Citrus Ginger Sauce

Spring Rolls with a Peanut Dipping Sauce

Spicy Crab Nori Rolls Served with a Tamari Wasabi
Dipping Sauce, Pickled Ginger and Chukka Seaweed Salad
(Tuna Avocado also available)

Soups

Melon Soup Topped with Crab

Lobster, Corn and Smoked Trout Chowder

Heirloom Tomato Gazpacho

Veggie, Sausage or Seafood Gumbo

Vegan Southwest Tortilla Soup

Curried Cauliflower Soup

Salads

Chopped Asian Salad with Miso Dressing
Topped with Wonton Strips

Olathe Corn and Palisade Peaches (When in Season) on
Mixed Greens with Marcona Almonds, Goat Cheese,
and a Shallot Vinaigrette

Arugula and Romaine Caesar Salad
Tossed with White Anchovies and Grape Tomatoes

Greek Salad with Feta, Olives, Banana Peppers,
Grape Tomatoes, Pepperoncini Peppers, Red Onion,
and Greek Dressing

Peach, Tomato and Burrata Caprese Salad
Served with an Herb Vinaigrette

Baby Mixed Greens with Feta,
Watermelon and Marcona Almonds
in a Citrus Vinaigrette

ABLT Salad-Avocado, Applewood Smoked Thick Cut
Bacon, Bibb Lettuce, Heirloom Tomato
with Blue Cheese Dressing

Entrees

Mountain Top Surf & Turf
(A Combination of Any Fish and Meat of Your Choice)

Pan Seared Ruby Red Trout
with Pistachio Lime Topping

Pan Seared Sea Scallops Served with a
Lemongrass Sauce, Peas and Mint

Asian Glazed Salmon

Chilean Sea Bass with Asian Glaze and
Sesame Sautéed Spinach

Pan Seared Halibut with Mango Avocado Salsa

Sous Vide Pineapple, Siracha,
Garlic and Herb Pork Tenderloin served with
Homemade Apple Sauce

Beef Tenderloin, Rib Eye, NY Strip or Flank Steak
with Bearnaise or Chimichurri Sauces

Baby Back Pork Ribs
with Mountain Top BBQ Sauce

Garlic Mint Encrusted Colorado
Rack of Lamb

Garlic, Lemon and Rosemary
Roasted Chicken

Tuna Poke Bowl with Sushi Rice, Chukka Seaweed Salad,
Avocado, Fresh Mango, Edamame Beans, Pickled Ginger,
and more (Also available with Spicy Salmon, Beef,
or Crispy Tofu options)

Farfalle with Lobster, Artichoke & Sun Dried Tomatoes
in a Thyme Parmesan Cream Sauce

Vegetarian Options

Summer Vegetable Pasta

Cauliflower, Potato and Pea Curry

Eggplant Parmesan

Side Dishes

Starches

Chive Risotto Cakes

Mediterranean Rice

Summer Vegetable Pearl Cous Cous

Black Beans with Kale

Orzo Pasta with Roasted Vegetables and Feta

Spaghetti Squash

Tri-Colored Roasted Fingerling Potatoes with Herbs

Quinoa with Mint, Orange Zest and Dried Cranberries

Smashed Sweet Potatoes

Saffron Corn Risotto

Cous Cous with Apricot and Marcona Almonds

Vegetables

Mexican Street Corn

Mushrooms Sautéed with Shallots

Miso Roasted Cauliflower with Sesame

Sautéed Snap Peas and Asparagus

Roasted Green Beans
with Heirloom Grape Tomatoes and Shallots

Sautéed Broccoli with Garlic

Crispy Brussels Sprouts

Zucchini Stuffed with Croutons, Tomatoes,
Scallions and Parmesan Cheese

Orange and Ginger Glazed Carrots

Grilled Balsamic Lemon Asparagus

Grilled Marinated Assorted Farmers Market Vegetables

Corn (Olathe when in season) on the Cob
with Butter and Chives

Desserts

Peanut Butter Mousse Tart

Strawberry Cream Cake

Apple Crisp A La Mode

Coconut Cream Pie

Mini Pastry Tray with: Lime Tarts with Fresh Raspberry,
Champagne Truffles, and Carrot Cake

Cheesecake with Blackberry Sauce and Fresh Fruit

Blueberry Pie A La Mode

Vanilla Ice Cream with Crumbled Chocolate Chip Cookie
and Chocolate Sauce

Lemon Tart

Peach (when in season, Blueberries when they are not)
& Raspberry Shortcakes

Sorbets or Dairy Free Coconut Ice Cream
with Fresh Fruit

Flourless Raspberry Chocolate Torte

Fig and Bloom Cakes are also available
Please visit figandbloomcakes.com for more information

We encourage ordering from the menu;
however, if there is something that you would like that
is not on the menu, please feel free to request.

Custom Breakfast, Brunch & Lunch
Menus Available.

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