



& Personal Chef Services

Summer Menu

Tasting & Production Kitchen and "The Chef's Table"

Located at 291 Rio Vistas Road #101

Lawson Hill, Telluride

David Hafer

Chef/Owner

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Pictured above: Garlic and Fresh Mint Encrusted Colorado Rack of Lamb, Blackened Halibut with Mango Salsa, Chive Risotto Cake and Roasted Haricot Vert with Heirloom Grape Tomatoes and Shallots

Hors D' Oeuvres

Grilled, Marinated Shrimp with
Mango Lime Dipping Sauce

•

Parmesan Kale Chips

•

Bruschetta with Caramelized Grape Tomatoes,
Basil and Goat Cheese

•

Hamachi Ceviche with Fresh Tortilla Chips

•

Roasted Red Pepper Hummus, Marinated Herbed Feta,
Olives and Garlic Toasts

•

Curried Portobello Mushroom Satay served
with Mint Vinaigrette Dipping Sauce
(Also available Chicken, Beef or Elk Tenderloin)

•

Garlic Mint Crusted Colorado Lamb Chops

•

Oysters on the Half Shell with Mignonette Sauce

•

Artisan Cheese Platter with Fig Marmalade,
Fresh and Dried Fruits and Crostinis

•

Spicy Crab Nori Rolls served with Tamari,
Wasabi and Pickled Ginger

•

Asparagus wrapped with Prosciutto,
Honey Mustard and Goat Cheese

•

Zucchini, Corn and Black Bean Quesadilla Triangles
with Guacamole & Salsa

•

Creamy Smoked Trout with Apple and Celery
on Crispy Sourdough

•

Baby Back Rib Chops
with Mountain Top Barbecue Sauce

•

Mini Crab Cakes with Remoulade Sauce

•

Lobster Salad in Endive Cups

•

Sesame Seed Encrusted Seared Ahi Tuna
with Soy Wasabi Ginger Dipping Sauce

•

Warm Brie drizzled with Honey and Pistachios served
with Dried Apricots, Seedless Grapes and Crostinis

•

Pork & Shrimp Potstickers with Dipping Sauce

•

Scallops in a Coconut Red Curry Sauce

Soups

Cold Tomato Avocado Lime Soup

•

Zucchini Basil Soup

•

Chilled Cucumber Soup with Shrimp

•

Asparagus Leek Soup

•

Carrot Ginger Soup

•

Lobster, Corn and Smoked Trout Chowder

•

Cauliflower and Celery Root Soup

Salads

BLT Salad

(Applewood Smoked Thick Cut Bacon, Bibb Lettuce,
Heirloom Tomato) with Blue Cheese Dressing

•

Baby Lettuces with Feta, Strawberries
and Almonds in a Raspberry Vinaigrette

•

Caesar Salad with (or without)
Anchovies

•

Heirloom Tomato Caprese Salad
with Balsamic Glaze and Fresh Basil

•

Arugula and Baby Mixed Greens
with Grapefruit and Avocado and a
Papaya Lime Dressing

•

Mixed Green Salad with Walnuts,
Dried Cranberries, Blue Cheese and Apples
in a Citrus Vinaigrette

•

Spinach Salad with Heirloom
Grape Tomatoes, Cucumbers, Red Onions and
Goat Cheese in a Red Wine Vinaigrette

Entrees

Beef Tenderloin served
with Bernaise Mayonnaise

Grilled Spicy Shallot New England
Lobster Tails

Mountain Top Surf & Turf
(Combination of above two items)

Garlic and Fresh Mint Encrusted
Colorado Rack of Lamb

Pork Ribs (OR Split Chicken Breasts)
with Mountain Top BBQ Sauce

Garlic Herb Encrusted Pork Tenderloin
with Homemade Apple Sauce

Asian Glazed Salmon

Blackened Halibut
with Mango Avocado Salsa

Sea Bass with Lemongrass, Peas and Mint

Pan Seared Ruby Red Trout
with Pistachio Lime Butter Sauce

Garlic, Lemon and Rosemary Roasted Chicken

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

Pan Seared Sea Scallops
with Coconut Red Curry Sauce

Elk Medallions with Chimichurri Sauce

Vegetarian Options

Grilled Portobello Mushroom,
Heirloom Tomato Topped with Sautéed Spinach and
Roasted Red Peppers and Goat Cheese

Tempeh & Vegetables
in a Coconut Red Curry Sauce

Eggplant Rolls stuffed with Herbs and Ricotta Cheese
and topped with Fresh Tomato Sauce

Side Dishes

Starches

Summer Vegetable Israeli Cous Cous

Chive Risotto Cakes

Baked Polenta with Blue Cheese and Mushrooms

Cous Cous with Apricot and Almonds

Orzo Pasta with Roasted Vegetables and Feta

Mango Black Beans

Mountain Top Baked Beans

Roasted Fingerling Potatoes with Herbs

Quinoa with Mint, Orange Zest and Dried Cranberries

Twice Baked Sweet Potatoes

Corn Risotto with Tarragon

Brown Rice with Shiitake Mushrooms & Scallions

Lemon Scented Saffron Rice

Vegetables

Carrot and Cauliflower Puree

Roasted Beets in Orange Vinaigrette

Sautéed Broccoli with Garlic

Roasted Bok Choy

Sautéed Snap Peas and Asparagus

Garlic & Herb Roasted Grape Tomatoes

Spaghetti Squash

Braised Red Cabbage with Applewood Smoked Bacon

Roasted Haricot Vert with Grape Tomatoes and Shallots

Zucchini Stuffed with Croutons, Tomatoes,
Scallions and Parmesan Cheese

Orange and Ginger Glazed Carrots

Cucumber, Heirloom Tomato, Red Onion and Feta Salad

Grilled Balsamic Lemon Asparagus

Grilled Marinated Assorted Farmers Market Vegetables

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

Desserts

Blueberry Crisp A La Mode

Palisade (When In Season) Peaches & Cream

Chocolate Cake with Raspberry and
Grand Mariner Butter Creams

Chocolate Cake with Caramel Butter Cream
and Chopped Candied Almonds

Macarons with (or without) Chocolate and Fresh Pineapple

Salty Graham Cracker and Marshmallow Meringue S'mores

Mini Pastry Tray with: Lemon Tarts with Meringue,
Champagne Truffle, and Carrot Cake

Cheesecake with Blackberry Sauce

Tiramisu

Creme Brûlée

Vanilla Ice Cream with Crumbled Chocolate Chip Cookie
and Telluride Truffle Mint Chocolate Sauce

Carrot Cake

Peach (When in Season) & Raspberry Shortcakes

Coconut Ice Cream (Dairy Free) with Mangos and Pineapple

Flourless Chocolate Espresso Torte

Flourless Raspberry Chocolate Torte

Breakfast, Brunch & Lunch

Menus Available Upon Request

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.

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