



& 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: Apple Crisp A La Mode

Hors D' Oeuvres

- Mini Salmon (OR Crab) Cakes with Remoulade Sauce
-
- Garlic and Herb Roasted Shrimp with
Mango Lime Dipping Sauce
-
- Parmesan Kale Chips
-
- Crab Stuffed Mushrooms
-
- Bruschetta with Caramelized
Heirloom Grape Tomatoes, Basil and Goat Cheese
-
- Hamachi Ceviche with Fresh Tortilla Chips
-
- Greek Plate with Roasted Red Pepper Hummus,
Marinated Herbed Feta, Tzatziki, Olives and Garlic Toasts
-
- Curried Portobello Mushroom Satay served
with Mint Vinaigrette Dipping Sauce
(Also available Chicken, Beef or Elk Tenderloin)
-
- Shitake Mushroom & Tofu Lettuce Cups
-
- Artisan Cheese Platter which may include St. Agur Blue,
a 2 Year Aged Gouda and Brie. Served with Fig Marmalade,
Fresh and Dried Fried Fruits and Crostinis
-
- 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 (OR Chicken Wings)
with Mountain Top Barbecue Sauce
-
- Cauliflower Fritters topped with Caviar
-
- 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
-
- Corn & Shrimp Potstickers (OR Pork & Shrimp)
with Dipping Sauce
-
- Scallops in a Coconut Red Curry Sauce
-
- Spicy Crab Nori Rolls served with Tamari,
Wasabi and Pickled Ginger

Soups

- New England Clam Chowder
-
- Heirloom Tomato Gazpacho
-
- Chilled Avocado Soup topped with Crab
-
- Carrot Ginger Soup
-
- Corn Bisque (Olathe when in Season)
-
- Curried Cauliflower Soup
-
- Summer Vegetable Minestrone

Salads

- Grilled Peach and Corn Salad
(Palisade Peaches and Olathe Corn when in season)
-
- Baby Mixed Greens with Feta, Watermelon
and Almond in a Citrus Vinaigrette
-
- Caesar Salad
with (or without) Pancetta
-
- Caprese Salad
-
- Balsamic Roasted Beet Salad
with Roasted Marcona Almonds and Montrachet
-
- Spinach Salad with Heirloom Grape Tomatoes,
Red Onions, Cucumber, Goat Cheese and Croutons
in a Balsamic Vinaigrette
-
- BLT Salad-Applewood Smoked Thick Cut Bacon,
Bibb Lettuce, Heirloom Tomato)
with Blue Cheese Dressing

Entrees

Grilled Garlic Butter New England Lobster Tails

•
Beef Tenderloin, Rib Eye,
NY Strip or Flank Steak with 3 Peppercorn,
Bernaise or Chimichurri Sauces

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

•
Rosemary Colorado Rack of Lamb with Tzatziki

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

•
Garlic Herb Encrusted Pork Tenderloin
with Homemade Apple Sauce

•
Cedar Plank Salmon

•
Roasted Halibut
with Mango Avocado Salsa

•
Chilean Sea Bass
with Lemongrass, Peas and Mint

•
Pan Seared Ruby Red Trout
with Pistachio Lime Butter Sauce

•
Garlic, Lemon and Rosemary Roasted Chicken
served with Grilled Pineapple

•
Farfalle Pasta 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

•
Cauliflower, Potato and Pea Curry

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

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

•
Tempeh & Vegetables
in a Coconut Red Curry Sauce

Side Dishes

Starches

•
Summer Vegetable Pearl Cous Cous

•
Chive Risotto Cakes

•
Pan Fried Yucca

•
Mango Black Beans

•
Cous Cous with Apricot and Almonds

•
Orzo Pasta with Roasted Vegetables and Feta

•
Baked Polenta with Blue Cheese and Mushrooms

•
Spaghetti Squash

•
Roasted Fingerling Potatoes with Herbs

•
Quinoa with Mint, Orange Zest and Dried Cranberries

•
Smashed Sweet Potatoes

•
Corn Risotto with Tarragon

•
Brown Rice with Shiitake Mushrooms & Scallions

•
Lemon Scented Saffron Rice

Vegetables

•
Stir Fried Green Beans with Citrus Sesame Sauce

•
Roasted Beets in Orange Vinaigrette

•
Asian Cauliflower

•
Roasted Bok Choy

•
Sautéed Snap Peas and Asparagus

•
Garlic & Herb Roasted Grape Tomatoes

•
Sautéed Broccoli with Garlic

•
Stir Fried Brussels Sprouts with Umami Sauce

•
Zucchini Stuffed with Croutons, Tomatoes,
Scallions and Parmesan Cheese

•
Orange and Ginger Glazed Carrots

•
Peas & Pancetta

•
Grilled Balsamic Lemon Asparagus

•
Grilled Marinated Assorted Farmers Market Vegetables

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

Desserts

•
Profiteroles with Raspberry Mousse filling and
topped with Chocolate Sauce

•
Caramel Sea Salt Chocolate Torte

•
Fruit Tart

•
Apple Crisp A La Mode

•
Coconut Cream Cake

•
Salty Graham Cracker and Marshmallow
Meringue S'mores

•
Mini Pastry Tray to include: Lime Tarts with Fresh
Berries, Champagne Truffles, and Pineapple Cake

•
Cheesecake with Blackberry Sauce and Fresh Fruit

•
Dark Chocolate Terrine with Orange Sauce

•
Blueberry Pie A La Mode

•
Carrot OR Pineapple Cake

•
Peach (When in Season) & Raspberry Shortcakes

•
Coconut Ice Cream (Dairy Free)
with Mangos and Pineapple

•
Flourless Espresso (OR 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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