



& Personal Chef Services

## Winter Menu

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

David Hafer

Chef/Owner

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*Pictured above: Sesame Seed Encrusted Seared Ahi Tuna  
 with Soy Wasabi Ginger Dipping Sauce*

## Hors D’ Oeuvres

- Shitake Mushroom and Tofu Lettuce Cups
- 
- Grilled Marinated Shrimp  
served with a Gin Cocktail Sauce
- 
- Warm Nut Glazed Brie served with Dried Apricots and  
Figs, Seedless Grapes and Crostinis
- 
- Shrimp and Pork Potstickers  
with Dipping Sauce
- 
- Asparagus wrapped with Prosciutto,  
Honey Mustard and Garlic Herb Cheese
- 
- Bruschetta with Caramelized Cherry Tomatoes,  
Basil and Goat Cheese
- 
- Hamachi Ceviche with Fresh Tortilla Chips
- 
- Scallops in Red Coconut Curry Sauce
- 
- Curried Satay with Mint Vinaigrette Dipping Sauce  
(Choice of: Portobello Mushroom OR Beef Tenderloin OR  
Chicken OR Elk Tenderloin)
- 
- Garlic Rosemary Colorado Lamb Chops
- 
- Oysters on the Half Shell
- 
- Artisan Cheese Platter with Fig Marmalade and Crostinis
- 
- Spicy Crab Nori Rolls served with  
Soy Wasabi Ginger Sauce and Pickled Ginger
- 
- Zucchini, Roasted Red Pepper 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 BBQ Sauce
- 
- Mini Crab Cakes with Remoulade Sauce
- 
- Spinach Artichoke Dip  
with Toasted Oregano Pita Triangles and Vegetable Sticks
- 
- Lobster Salad in Endive Cups
- 
- Mushrooms Stuffed with Sausage, Olives and Craisins
- 
- Sesame Seed Encrusted Seared Ahi Tuna  
with Soy Wasabi Ginger Dipping Sauce

## Soups

- Creamy Parsnip Soup with Pears and Walnuts
- 
- Creamy Mushroom Soup with Sherry and Thyme
- 
- Fire Roasted Tomato Soup with Garlic and Herbs
- 
- Curried Butternut Squash Soup
- 
- Asparagus Leek Soup
- 
- Lobster, Corn and Smoked Trout Chowder
- 
- Minestrone
- 
- Sweet Potato Leek Soup
- 
- Roasted Chicken Wild Rice Soup

## Salads

- Roasted Butternut Squash, Apple and  
Pomegranate Seeds Salad with Goat Cheese  
in a Balsamic Vinaigrette
- 
- Mixed Greens with Beets,  
Orange Segments, Toasted Almond Slivers and  
Dried Cranberries in a Asian Vinaigrette
- 
- Caesar Salad with (or without)  
Crispy Pancetta Cubes
- 
- Roasted Tomato Caprese Salad  
with Basil Balsamic Vinaigrette
- 
- BLT Salad-Applewood Smoked Bacon,  
Bibb Lettuce and Vine Ripened Tomatos  
in a Blue Cheese Dressing
- 
- Mixed Green Salad with Walnuts,  
Dried Cranberries, Blue Cheese and Apples  
in a Citrus Vinaigrette
- 
- Endive and Spinach, Pear, Gorgonzola and  
Spicy Candied Pecan Salad in Champagne Vinaigrette
- 
- Chopped Kale and Radicchio Salad  
with Prosciutto, Figs and Gorgonzola

## Entrees

Rib Eye Steak Au Poivre  
with Red Wine Caper Sauce

Garlic Butter  
New England Lobster Tails

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

Garlic Rosemary Encrusted Colorado Rack of Lamb

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

Veal Osso Bucco

Blackened Ono with Mango Avocado Salsa

Pan Seared Ruby Red Trout  
with a Pecan, Caper Lemon Sauce

Red Wine, Tomato and Oregano Braised Chicken

Elk Medallions with Chimichurri Sauce

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

Herb Stuffed Turkey  
with Caramelized Onion Gravy

Pan Seared Sea Scallops  
with Coconut Red Curry Sauce

Asian Glazed Salmon

Sea Bass with Lemongrass, Peas and Mint

Beef Tenderloin with Gorgonzola Cream Sauce

### Vegetarian Options

Red Coconut Curry Vegetables  
with Tofu or Tempeh over Sushi Rice

Winter Vegetable Shepherd's Pie  
with Red Potato Topping

Spaghetti Squash and Zucchini Parmesan

## Side Dishes

### Starches

Israeli Cous Cous with Roasted Vegetables

Chive Risotto Cakes

Brown Rice with Tomatoes and Basil

Creamy Rosemary Polenta

Cous Cous with Apricot and Almonds

Rustic Rosemary Mashed Red Potatoes

Roasted Tri Color Fingerling Potatoes with Herbs

Quinoa with Mint, Orange Zest and Dried Cranberries

Twice Baked Potato with Bacon, Blue Cheese  
and Garlic Sautéed Broccoli

Risotto with Butternut Squash and Oregano

Smashed Butternut Squash

Lemon Scented Saffron Rice

Smashed Sweet Potatoes

Spaghetti Squash

### Vegetables

Stir Fried Eggplant with Turmeric

Stir Fried Broccoli with Garlic

Sautéed Spinach with Garlic

Sautéed Snap Peas and Asparagus

Roasted Green Beans with Grape Tomatoes and Shallots

Brussel Sprouts with Pancetta and Dried Cherries

Roasted Orange Honey Glazed Mini Carrots

Sautéed Mushrooms

Lemon Balsamic Roasted Asparagus

Roasted Winter Vegetables

Grilled Marinated Squashes and Peppers

Braised Red Cabbage

Roasted Cherry Tomatoes and Garlic

Roasted Beets in Orange Vinaigrette

Crispy Roasted Brussels Sprouts

## Desserts

Fancy Peanut Butter Cups

Assorted Mini Pastry Tray

German Chocolate Cake

N.Y. Style Cheesecake with Fresh Fruit

Brownie with Vanilla Ice Cream and Telluride Truffle  
Cabernet Sauvignon Chocolate Sauce

Maple Vanilla Roasted Pears A La Mode

Salty Caramel Chocolate Cups

Carrot Cake

Tiramisu

Apple Crisp A La Mode

Blueberry and Strawberry Shortcakes

Trio Chocolate Mousse Cake

Banana Pudding Parfait

Dairyless Coconut Ice Cream with Mangos and Pineapple

Oreo Cookie Truffles

Caramelized and Crunchy Bourbon Pecan Pie

Flourless Chocolate Espresso Cake

Specialty Cakes Available Upon Request  
Breakfast, Brunch and Lunch Menus Available  
Upon Request

## 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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