



**& Personal Chef Services**

## Winter 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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## Hors D’ Oeuvres

- Local Blue Grouse Country Bread Croutons with Goat Cheese and Wild Mushrooms in a Sherry Cream
- Baby Back Rib Chops (or Chicken Wings) with Mountain Top BBQ Sauce
- Fried Cauliflower with Mountain Top BBQ Sauce (Vegan)
- Mini Sweet Potato Bites with Caramelized Onions, Apples and Blue Cheese
- Ahi Tuna and Avocado on Wanton Crisps
- Grilled Marinated Shrimp served with Cocktail Sauce
- Brie Bites with Honey, Cranberries and Pecans
- Mini Sweet Peppers Stuffed with Sausage, Olives, Pine Nuts and Dried Cranberries
- Medjool Dates stuffed with Goat Cheese and wrapped with Bacon
- Scallops with a Red Coconut Curry Sauce
- Curried Portobello Mushroom (or Chicken) Satay with Mint Vinaigrette Dipping Sauce
- Garlic Rosemary New Zealand Lamb Chops
- Artisan Cheese Platter which may include St. Agur Blue, a two year aged Gouda and Double Creme Brie served with Fig Marmalade, Fresh and Dried Fruits and Crostinis
- Zucchini, Roasted Red Pepper and Black Bean Quesadilla Triangles with Guacamole & Salsa
- Creamy Smoked Trout with Apple and Celery on Crispy Sourdough
- Mini Spicy Salmon Cakes with Lemon Aioli
- Spinach Artichoke Dip with Mini Naan Bread and Vegetable Crudités
- Potstickers, your choice of Shrimp and Pork OR Tofu and Mushroom, served with Dipping Sauce
- Nori Rolls with your choice of Spicy Crab or Tuna Avocado served with Tamari Wasabi Ginger Sauce and Pickled Ginger

## Soups

- Cream of Garlic
- Vegan (or with Chorizo Sausage) Southwest Tortilla Soup
- Lobster, Corn and Smoked Trout Chowder
- Wild Mushroom Soup with Sherry and Thyme
- Curried Butternut Squash Soup
- Asparagus Leek Soup
- Roasted Chicken Wild Rice Soup
- Fire Roasted Tomato Soup with Garlic and Herbs

## Salads

- Arugula and Romane Caesar Salad with Heirloom Grape Tomatoes
- Chopped Kale and Radicchio Salad with Prosciutto, Figs and Gorgonzola
- Mixed Greens with Butternut Squash, Pears, Pomegranates and Goat Cheese in a Shallot Vinaigrette
- BLT Salad-Applewood Smoked Bacon, Bibb Lettuce and Heirloom Grape Tomatoes with a Blue Cheese Dressing
- Mixed Green Salad with Walnuts, Dried Cranberries, Blue Cheese and Apples in a Citrus Vinaigrette
- Endive and Spinach, Pear, St. Agur Blue and Spicy Candied Pecan Salad in Champagne Vinaigrette
- Greek Salad with Feta, Olives, Banana Peppers, Grape Tomatoes, Pepperoncini Peppers, Red Onion, and Greek Dressing

## Entrees

- Pan Seared Ruby Red Trout with a Pecan, Caper Lemon Topping
- Rack of Local Elk with Chimichurri Sauce
- Rocky Mountain Surf & Turf (Combination of above two items)
- Rib Eye Steak with Brandy Three Peppercorn Sauce
- Garlic Butter New England Lobster Tails
- Mountain Top Surf & Turf (Combination of above two items)
- Tuna Poke Bowl with Sushi Rice, Chukka Seaweed Salad, Avocado, Fresh Mango, Edamame Beans and Pickled Ginger
- Crispy Pan Seared Duck Breast with Rosemary and Dried Cranberries
- Scallop Pad Tai with Mixed Vegetables
- Veal Osso Bucco
- Garlic Herb Encrusted Pork Tenderloin with Homemade Apple Sauce
- Asian Glazed Salmon
- Pork Ribs (or Chicken) with Mountain Top BBQ Sauce
- Sea Bass with Lemongrass Sauce, Peas and Mint
- Garlic Rosemary Encrusted Colorado Rack of Lamb
- Beef Tenderloin with Gorgonzola Cream Sauce
- Red Wine, Tomato and Oregano Braised Chicken

## Vegetarian Options

- Yellow Curry with Cauliflower, Potatoes and Peas
- Fettuccine with a Wild Mushrooms and Hazelnut Sauce
- Winter Vegetable Shepherd's Pie with Red Potato Topping

## Side Dishes

- Starches**
  - Smashed Sweet Potatoes
  - Israeli Cous Cous with Roasted Vegetables
  - Chive Risotto Cakes
  - Creamy Rosemary Polenta
  - Garlic Mashed 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 Sauteed Broccoli
- Risotto with Butternut Squash and Oregano
- Lemon Scented Saffron Rice
- Spaghetti Squash
- Cous Cous with Apricot and Almonds
- Vegetables**
  - Brown Buttered Cauliflower
  - Shitaki Mushrooms with Asian Sauce
  - Crispy Roasted Brussels Sprouts
  - Stir Fried Broccoli with Garlic
  - Sautéed Spinach with Garlic and Sesame Seeds
  - Sautéed Snap Peas and Asparagus
  - Roasted Green Beans with Grape Tomatoes and Shallots
  - Roasted Orange Ginger Glazed Mini Carrots
  - Lemon Balsamic Roasted Asparagus
  - Roasted Winter Vegetables
  - Grilled Marinated Squashes and Peppers
  - Stir Fried Eggplant with Turmeric

## Desserts

- Vanilla Sponge Cake with Strawberry Cream
- Flourless Raspberry Chocolate Torte
- Coconut Cream Pie
- Maple Vanilla Roasted Pears A La Mode
- Peanut Butter Milk Chocolate Mousse Tart
- Apple Crisp A La Mode
- Chocolate Chip Cookie Chips with Vanilla Ice Cream and Chocolate Sauce
- Carrot Cake
- Cheesecake with Fresh Fruit
- Creme Brulee with Fresh Berries
- Strawberry Shortcakes
- Pecan Bourbon Tart
- Espresso Torte
- Salted Caramel Tart
- Dairy Less Coconut Ice Cream with Fresh Mango and Pineapple
- Assorted Mini Pastry Tray which may include Champagne Chocolate Truffles, Lime Tarts with Fresh Raspberry and Mini Carrot Cupcakes

## 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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