



& 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 Spicy Salmon Cakes served with Lemon Aioli

Mini Sweet Potato Rounds topped with Caramelized Onions, Apples and Blue Cheese

Grilled Marinated Shrimp with Mango Lime Dipping Sauce

Parmesan Kale Chips

Crab Stuffed Mushrooms

Bruschetta with Caramelized Heirloom Grape Tomatoes, Goat Cheese and Basil

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)

Artisan Cheese Platter (with Charcuterie if you desire) 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

Deviled Eggs 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 Soy Sauce, Wasabi and Pickled Ginger

Soups

New England Clam Chowder

Heirloom Tomato Gazpacho

Carrot Ginger Soup

Corn Chowder (Olathe Sweet Corn when in season)

Curried Cauliflower Soup

Summer Vegetable Minestrone

Chilled Avocado Soup topped with Crab

Salads

Micro-Greens with Radishes, Peas, Goat Cheese and Edible Flowers in a Strawberry Lime Vinaigrette

Olathe Corn and Palisade Peaches (When in Season) on Mixed Greens with a Shallot Vinaigrette

Caesar with (OR without) Pancetta

Caprese Salad with Heirloom Tomatoes, Fresh Mozzarella and Basil. Served with an Herb Vinaigrette

Roasted Beet Salad with Oranges, Walnuts and Cranberries in a Asian Vinaigrette

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

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

Entrees

Broiled Garlic Butter New England Lobster Tails

Beef Tenderloin, Rib Eye, NY Strip or Flank Steak
with Brandy 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

Cedar Plank Salmon

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

Pan Seared Sea Scallops
with Coconut Red Curry Sauce

Garlic Herb Encrusted Pork Tenderloin
with Homemade Apple Sauce

Elk Medallions with Chimichurri Sauce

Vegetarian Options

Cauliflower, Potato and Pea Curry

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

Mushroom (local wild when in season)
Hazelnut Pappardelle

Side Dishes

Starches

Avocado Lime Rice

Summer Vegetable Pearl Cous Cous

Chive Risotto Cakes

Gallo Pinto (Beans & Rice)

Mango Black Beans

Cous Cous with Apricot and Marcon 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

Saffron Corn Risotto

Brown Rice with Mushrooms & Scallions

Vegetables

Mushrooms Sautéed with Shallots

Roasted Beets in Orange Vinaigrette

Roasted Cauliflower with Sesame

Roasted Bok Choy

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

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

White Chocolate Praline Crunch Cake

Apple Crisp A La Mode

Coconut Cream Cake

Salty Graham Cracker and
Marshmallow Meringue S'mores

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

Cheesecake with Blackberry Sauce and Fresh Fruit

Churros with Churro Churro Ice Cream
and Caramel Sauce

Blueberry Pie A La Mode

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

Lemon Lover's Cake

Kentucky Butter Cake

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

Coconut Ice Cream (Dairy Free)
with Mangos and Pineapple

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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