



& 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: Tuna Poke Bowl at the Chef's Table

Hors D' Oeuvres

Spring Rolls with a Peanut Dipping Sauce

Hamachi Ceviche with Patacones

Baby Back Rib Chops, Chicken Wings OR
Fried Cauliflower with Mountain Top Barbecue Sauce

Deviled Eggs with Pickled Red Onion and Fresh Chives

Lobster Tartlets

Artisan Cheese Platter (with Charcuterie if you desire)
which may include St. Agur Blue, a 2 Year Aged Gouda
and Warm Brie drizzled with Honey and Pistachios.

Served with Fig Marmalade, Fresh and
Dried Fried Fruits and Crostinis

Melon wrapped with Prosciutto,

Greek Plate with Roasted Red Pepper Hummus,
Dolmas, Marinated Herbed Feta, Tzatziki,
Olives and Garlic Toasts

Mini Spicy Salmon Cakes served with Lemon Aioli

Grilled Marinated Shrimp with Mango Lime Dipping Sauce

Parmesan Kale Chips

Bruschetta with Caramelized
Heirloom Grape Tomatoes, Goat Cheese and Basil

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

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

Creamy Smoked Trout with Apple and Celery
on Crispy Sourdough

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

Corn & Shrimp Potstickers (OR Pork & Shrimp)
with Dipping Sauce

Scallops in a Coconut Red Curry Sauce

Spicy Crab or Tuna Avocado Nori Rolls served with
Soy Sauce, Wasabi and Pickled Ginger

Soups

Vegan (or with Chorizo Sausage)
Southwest Tortilla Soup

New England Clam Chowder

Heirloom Tomato Gazpacho

Carrot Ginger Soup

Corn Chowder (Olathe Sweet Corn when in season)

Curried Cauliflower Soup

Chilled Avocado Soup topped with Crab

Salads

Mixed Greens with Pickled Red Cabbage,
Shredded Carrots, Wonton Strips served with an
Asian Peanut Dressing

Olathe Corn and Palisade Peaches (When in Season) on
Mixed Greens with Marcona Almonds, Goat Cheese,
and a Shallot Vinaigrette

Arugula and Romaine Caesar Salad
with Tossed Anchovies and Grape Tomatoes

Greek Salad with Feta, Olives, Banana Peppers,
Grape Tomatoes, Pepperoncini Peppers, Red Onion,
and Greek Dressing

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

Tuna Poke Bowl with Sushi Rice, Chukka Seaweed Salad, Avocado, Fresh Mango, Edamame Beans, Pickled Ginger, and more (Also available with Spicy Salmon, Beef, or Crispy Tofu options)

Pan Seared Ruby Red Trout with Pistachio Lime Topping

Local Elk Tenderloin with Chimichurri Sauce

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

Pan Seared Sea Scallops with Lemongrass, Peas and a Lemon Herb Sauce

Beef Tenderloin, Rib Eye, NY Strip or Flank Steak with Bearnaise or Chimichurri Sauces

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

Pork Ribs, Split Chicken Breasts, OR Vegan Pulled Pork (Jackfruit) with Mountain Top BBQ Sauce

Salmon with Mango Chutney

Chilean Sea Bass with Asian Sauce and Sautéed Spinach with Sesame Seeds

Rosemary, Garlic Encrusted Colorado Rack of Lamb

Broiled Halibut with Mango Avocado Salsa

Garlic, Lemon and Rosemary Roasted Chicken

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

Garlic Herb Encrusted Pork Tenderloin with Homemade Apple Sauce

Vegetarian Options

Flatbread Pizza with Arugula, Goat Cheese, Figs, and a Balsamic Reduction

Cauliflower, Potato and Pea Curry

Cashew Encrusted Eggplant Steak

Side Dishes

Starches

Fried Yukon

Avocado Lime Rice

Summer Vegetable Pearl Cous Cous

Chive Risotto Cakes

Gallo Pinto (Beans & Rice)

Mango Black Beans

Cous Cous with Apricot and Marcona Almonds

Orzo Pasta with Roasted Vegetables and Feta

Spaghetti Squash

Roasted Fingerling Potatoes with Herbs

Quinoa with Mint, Orange Zest and Dried Cranberries

Smashed Sweet Potatoes

Saffron Corn Risotto

Vegetables

Mexican Street Corn (Olathe When in Season)

Fried Okra

Mushrooms Sautéed with Shallots

Roasted Beets in Orange Vinaigrette

Roasted Cauliflower with Sesame

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

Grilled Balsamic Lemon Asparagus

Grilled Marinated Assorted Farmers Market Vegetables

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

Desserts

Vanilla Sponge Cake with Strawberry Cream

Vegan Ginger Spice Cake served with Lemon Sorbet

Apple Crisp A La Mode

Coconut Cream Pie

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 Ice Cream and Chocolate and Caramel Sauces

Blueberry Pie A La Mode

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

Lemon Lover's 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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