



& 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: Cheesecake with fresh berries.

Hors D’ Oeuvres

Local Blue Grouse Country Bread Croutons with
 Goat Cheese and Wild Mushrooms in a Sherry Cream

Fried Cauliflower, Frenched Red Bird Chicken Wings or
 Baby Back Rib Chops with Mountain Top BBQ Sauce

Nori Rolls with your choice of Spicy Crab or
 Tuna Avocado served with Tamari Wasabi Ginger Sauce
 and Pickled Ginger

Mini Sweet Potato Bites with
 Caramelized Onions, Apples and Blue Cheese

Sesame Seed Encrusted Seared Ahi Tuna with Tamari
 Wasabi Ginger Dipping Sauce and Chukka Seaweed Salad

Grilled Marinated Shrimp served with Cocktail Sauce

Local Elk Tenderloin Skewers with Chimichurri Sauce

Warm Nut Glazed Brie served with Dried Apricots
 and Figs, Seedless Grapes and Crostinis

Mini Sweet Peppers Stuffed with Sausage,
 Olives, Pine Nuts and Dried Cranberries

Bruschetta with Caramelized Heirloom Grape Tomatoes,
 Goat Cheese and Basil

Hamachi Ceviche with Patacones
 (Costa Rican style twice fried Plantain Slices)

Scallops in Red Coconut Curry Sauce

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

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 Salmon Cakes with Lemon Aioli

Spinach Artichoke Dip
 with Toasted Oregano Pita Triangles and Vegetable Sticks

Potstickers, your choice of Shimp and Pork OR Tufu and
 Mushroom, served with Dipping Sauce

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

Salads

Arugala and Romane Caesar Salad
 with Tossed Anchovies and Grape Tomatoes

Chopped Kale and Radicchio Salad
 with Prosciutto, Figs and Gorgonzola

Mixed Greens with Butternut Squash, Pears, Pomegranates
 (when in season, dried strawberries when not)
 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 Sherry 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

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

Lemon Herb Risotto with Seared Scallops

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

Local Elk Tenderloin 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)

Veal Osso Bucco

Garlic Herb Encrusted Pork Tenderloin with
Homemade Apple Sauce

Salmon with Mango Chutney

Pork Ribs (or Chicken)
with Mountain Top BBQ Sauce

Sea Bass with Asian Sauce and
Sautéed Spinach with Sesame Seeds

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

Fettucine with a Wild Mushroom
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

Gallo Pinto (Costa Rican Beans and Rice)

Creamy Rosemary Polenta

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

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

Vegan Ginger Spice Cake

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

Brownies with Vanilla Ice Cream and
Telluride Truffle Chocolate Sauce

Carrot Cake

Cheesecake with Fresh Fruit

Crème Brûlée with Fresh Berries

Raspberry Shortcakes

Pecan Bourbon 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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