



& 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

- Mini Sweet Potato Bites with
Caramelized Onions, Apples and Blue Cheese
-
- Sesame Seed Encrusted Seared Ahi Tuna
with Tamari Wasabi Ginger Dipping Sauce
-
- Grilled Marinated Shrimp
served with a Gin Cocktail 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
-
- 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 Chicken
OR Elk Tenderloin)
-
- Garlic Rosemary New Zealand Lamb Chops
-
- Oysters on the Half Shell with Champagne Mignonette
-
- Artisan Cheese Platter which may include
St. Agur Blue, a two year aged Gouda and Murray’s
Double Creme Brie served with Fig Marmalade,
Fresh and Dried Fruits and Crostinis
-
- Spicy Crab Nori Rolls served with
Tamari 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 Salmon Cakes with Lemon Aioli
-
- Spinach Artichoke Dip
with Toasted Oregano Pita Triangles and Vegetable Sticks
-
- Lobster Salad in Endive Cups
-
- Shrimp and Pork Potstickers with Dipping Sauce
-
- Shitake Mushroom and Tofu Lettuce Cups

Soups

- Lobster, Corn and Smoked Trout Chowder
-
- 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
-
- Meat or Meatless Minestrone
-
- Roasted Chicken Wild Rice Soup
-
- New England Clam Chowder

Salads

- Chopped Kale and Radicchio Salad
with Prosciutto, Figs and Gorgonzola
-
- Mixed Greens with Roasted Butternut Squash, Pears
and Dried Strawberries with Goat Cheese
in a Shallot 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 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
-
- Mixed Greens with Beets,
Orange Segments, Toasted Almond Slivers and
Dried Cranberries in a Asian Vinaigrette

Entrees

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

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)

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

Red Wine, Tomato and Oregano Braised Chicken

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

Garlic Herb Encrusted Pork Tenderloin with
Homemade Apple 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 Mushrooms 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 Sauteed Broccoli

Risotto with Butternut Squash and Oregano

Smashed Butternut Squash

Lemon Scented Saffron Rice

Smashed Sweet Potatoes

Spaghetti Squash

Vegetables

Roasted Cauliflower Snowflakes

Crispy Roasted Brussels Sprouts

Stir Fried Broccoli with Garlic

Sautéed Spinach with Garlic

Sautéed Snap Peas and Asparagus

Roasted Green Beans with Grape Tomatoes and Shallots

Roasted Orange Honey Glazed Mini Carrots

Sauteed Mushrooms

Lemon Balsamic Roasted Asparagus

Roasted Winter Vegetables

Grilled Marinated Squashes and Peppers

Sweet and Spicy Caulilini

Stir Fried Eggplant with Turmeric

Brussels Sprouts with Pancetta and Dried Strawberries

Desserts

Flourless Raspberry Chocolate Torte

Coconut Cream Cake

Maple Vanilla Roasted Pears A La Mode

Peanut Butter Mousse Tart

Apple Crisp A La Mode

Brownies with Vanilla Ice Cream and
Telluride Truffle Chocolate Sauce

Chocolate Lover's Cake

Carrot Cake

Cheesecake with Fresh Fruit

Salty Caramel Chocolate Torte

Blueberry & Strawberry Shortcakes

Apple and Pecan Pies A La Mode

Dairy Less Coconut Ice Cream
with Fresh Mango and Pineapple

White Chocolate Praline Crunch Cake

Assorted Mini Pastry Tray which may include
Champagne Chocolate Truffles, Lemon Tarts with
Fresh Raspberry and Carrot Cake

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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