

NO CONTACT DROP OFF *Catering*

Let us bring our thoughtfully composed
& carefully executed dishes to you.

The Table Mountain Grill & Cantina Team, lead by Executive Chef Michael Erickson, have composed a delightful No Contact Drop and Go style catering menu to accommodate you and your friends and family in this changing landscape.

Our team at Table Mountain Grill & Cantina can service events from 10 people and up at a location of your choice.

Get in touch with award-winning event planners at Table Mountain Grill & Cantina to work out a hassle-free event for you to today.

**TO ORDER: 303-216-8012 OR
SALES@TABLEMOUNTAININN.COM**



**TABLE MOUNTAIN
GRILL  CANTINA**

EACH PRICED PER EVERY 10 PEOPLE

BURRITOS - \$150

Individually Rolled and Wrapped Burritos

Choose 2 Meats Chicken Pibil, Carnitas, Barbacoa

Includes Sour Cream, Guacamole, Salsa, Chips and Green Chili

Served with Cilantro Lime Rice and Ranch Style Beans

Charred Corn and Cilantro Lime Salad

Seared Kale with Green Lentils, Bacon and Onion

ENCHILADAS - \$150

Chicken Pibil or Barbacoa Wrapped in Blue Corn tortillas

Includes Vegan Red Sauce, Sour Cream, Guacamole, Chips & Salsa

Served with Cilantro Lime Rice and Ranch Style Beans

Charred Corn and Cilantro Lime Salad

Seared Kale with Green Lentils, Bacon and Onion

BUILD YOUR OWN STREET TACOS - \$150

Chicken Pibil, Barbacoa or Carnitas

Corn Tortillas

Served with Cilantro Lime Rice and Ranch Style Beans

Charred Corn and Cilantro Lime Salad

Seared Kale with Green Lentils, Bacon and Onion

BUILD YOUR OWN FAJITAS - \$150

Grilled Chicken, Flank Steak and Shrimp

Includes Sour Cream, Guacamole, Chips & Salsa and Sautéed Onions & Peppers

Served with Cilantro Lime Rice and Ranch Style Beans

Charred Corn and Cilantro Lime Salad

Flour and Corn Tortillas

Seared Kale with Green Lentils, Bacon and Onion

Page 1 | Prices do not include 7.5% tax or \$30 delivery fee.

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. †All fried items are prepared in oil that is also used to cook shellfish, fish and breaded items.

EACH PRICED PER EVERY 10 PEOPLE

BBQ PARTY - \$200

Choose 2 Meats: House Smoked Brisket, Shredded Pork or Local Sausages
Served with Bacon & Brown Sugar Baked Beans Cole Slaw,
Macaroni and Cheese and Roasted Cauliflower

BRAISED SHORT RIBS - \$200

Served with Collard Greens, Mashed Potatoes,
Roasted Carrots and Caesar Salad

LOW COUNTRY BOIL - \$150

Served with Local Sausage, Corn on the Cobb, Shrimp, Potatoes,
Red Beans and Rice, Collard Greens, Macaroni and Cheese and Cole Slaw

LASAGNA - \$125

Served with House-Made Meat Sauce, Garlic Bread, Caesar Salad
and Roasted Brussels Sprouts & Button Mushrooms

CAVATAPPI PASTA BAKE - \$125

Marinara, Alfredo or Creamy Marinara
Mozzarella, Sausage, Meatballs and Cherry Tomatoes
Or
Mozzarella, Spinach, Broccoli and Cherry Tomatoes
Served with Garlic Bread and Roasted Brussels Sprouts & Button Mushrooms

COQ AU VIN - \$150

Bone-In Chicken
Pearl Onions, Button Mushrooms, Smoked Bacon
Served with Roasted Asparagus & Carrots, Mashed Potatoes
and Warm Parkerhouse Rolls

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EACH PRICED PER EVERY 10 PEOPLE

**SORGHUM LACQUERED
CHICKEN - \$150**

Bone-In Chicken

Served with Collard Greens, Mashed Potatoes,
Roasted Carrots and Cole Slaw

**SORGHUM LACQUERED
WHOLE DUCK - \$200**

4 Whole Ducks

Served with Collard Greens, Sweet Potato Puree,
Roasted Cauliflower & Snap Peas
and Grilled Baby Bok Choy

ROASTED PORK LOIN* - \$150

Served with Roasted Asparagus & Carrots,
Mashed Potatoes and Warm Parkerhouse Rolls

**SLOW ROASTED
PRIME RIB* - \$200**

Served with Roasted Asparagus & Carrots,
Mashed Potatoes and Warm Parkerhouse Rolls

ROASTED SALMON* - \$200

Served with Roasted Asparagus & Carrots, Mashed Potatoes
and Warm Parkerhouse Rolls

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ADDITIONAL SELECTIONS

DIP TRIO - \$60

Pick Three:

Queso Dip add Chorizo | Guacamole | Salsa | Pimento Cheese w/ Bacon Jam |
Warm Baked Charred Corn + Lumb Crab Dip | Red Lentil and Chipotle Hummus
Served with Vegetable Crudité, Chips and Flatbread

CHARCUTERIE BOARD - \$80

Assorted Domestic & Imported Cheeses, Cured Meats, House Pickled Vegetables, Crackers,
Grilled Flat Bread, Whole Grain Mustard, Nuts & Dried Fruit, House Made Jams

SLICED SEASONAL FRUIT DISPLAY - \$60

Assortment of Sliced Seasonal Fruits & Berries, Honey Yogurt Dipping Sauce

LOCAL MEAT AND PRETZEL BOARD - \$100

Smoked and Grilled Local Continental Sausages, Warm Salted Pretzels, Mustards,
Beer Cheese, Jams and House-Made Pickles and Soft & Hard Cheeses

WARM SEASONAL SOUP - \$25

Chicken Tortilla Soup | Pork Green Chili | Vegan Tomato Basil Soup | She Crab Bisque

**½ Gallon*

GREEN CHILI + BACON QUESO MAC - \$55

Cavatappi Pasta, Crispy Bacon Lardon, Bacon Jam

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FRESH MADE SALADS

CAESAR - \$40

Romaine, Parmesan Cheese, Croutons and Parsley
Served with Caesar Dressing

WEDGE - \$40

Candied Bacon, Cherry Tomatoes
Served with Bleu Cheese Dressing

HEARTY MIXED GREENS - \$40

Gem Lettuce Mix, Shaved Carrots, Cherry Tomatoes, Cucumbers
Served with Jalapeno Vinaigrette

CHARRED CORN SALAD - \$45

Cherry Tomatoes, Red Onions, Bell Peppers, Avocados
Served with Cilantro Lime Vinaigrette

FRESH TOMATO

PANZANELLA SALAD - \$45

Red Onions, Cucumbers, Soft Baked Croutons, Arugula, Queso Fresco
Served with Peach Lavender Vinaigrette

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