

# CHEF'S PRIVATE DINING SELECTIONS

**\$35**

## CHOICE OF SOUP OR SALAD

CAESAR SALAD MGF  
PORK GREEN CHILI MGF

## ENTRÉE

### POLLO ASADO MGF

Smoked Boneless Red Bird Half Chicken,  
Sweet Corn Purée, Grilled Summer Squash,  
Fresno Achiote Hot Sauce, Warm Potato Bacon Salad

### CHICKEN ENCHILADAS MGF

Ranch Style Beans, Cilantro Lime Rice, Vegan  
Red Chili Sauce, Lime Crema, Cotija, Pico de Gallo

### ROCKY MOUNTAIN RUBY TROUT\* MGF

Cornmeal Dusted, Esquite, Bacon, Onions,  
Asparagus, Chipotle Butter, Lime

## CHOICE OF DESSERT

### KEY LIME PIE

Dulce Vida Reposado Whipped Cream,  
Lime Zest

### PIÑON CHOCOLATE TORTE

Strawberry Rhubarb Compote,  
Dulce Vida Reposado Whipped Creme

**\$45**

## CHOICE OF STARTER

CAESAR SALAD MGF  
PORK GREEN CHILI MGF  
SNAKE BITES MGF

## ENTRÉE

### POLLO ASADO MGF

Smoked Boneless Red Bird Half Chicken,  
Sweet Corn Purée, Grilled Summer Squash,  
Fresno Achiote Hot Sauce, Warm Potato Bacon Salad

### ROCKY MOUNTAIN RUBY TROUT\* MGF

Cornmeal Dusted, Esquite, Bacon, Onions,  
Asparagus, Chipotle Butter, Lime

### PORK ADOVADO MGF

Cilantro Lime Rice, Pickled Red Onion,  
Flour Tortilla, Lime Wedge

## CHOICE OF DESSERT

### KEY LIME PIE

Dulce Vida Reposado Whipped Cream,  
Lime Zest

### PIÑON CHOCOLATE TORTE

Strawberry Rhubarb Compote,  
Dulce Vida Reposado Whipped Creme

**\$55**

## CHOICE OF STARTER

CAESAR SALAD MGF | PORK GREEN CHILI MGF  
CEVICHE\* MGF | STREET CORN NACHO MGF

## ENTRÉE

### POLLO ASADO MGF

Smoked Boneless Red Bird Half Chicken,  
Sweet Corn Purée, Grilled Summer Squash,  
Fresno Achiote Hot Sauce, Warm Potato Bacon Salad

### 7OZ SALMON VERACRUZ MGF

Arroz Chaufa, Rainbow Cauliflower, Salsa Veracruz

### PORK ADOVADO MGF

Cilantro Lime Rice, Pickled Red Onion,  
Flour Tortilla, Lime Wedge

### 14OZ YUCATAN RIBEYE MGF

Yucatan Spice Marinade, Sweet Corn Fritter,  
Café Roasted Carrots, Grilled Asparagus, Chipotle Butter

## CHOICE OF DESSERT

### KEY LIME PIE

Dulce Vida Reposado Whipped Cream, Lime Zest

### PIÑON CHOCOLATE TORTE

Strawberry Rhubarb Compote,  
Dulce Vida Reposado Whipped Creme

### ABUELITA'S POTS DE CREME MGF

Whipped Creme, Cinnamon

**STEAK AND BURGER TEMPERATURES ARE COOKED TO MEDIUM AT BANQUET FUNCTIONS**

\*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.



# CHEF'S PRIVATE DINING SELECTIONS

## BREAKFAST \$20

### OPTIONAL STARTERS +5

#### YOGURT PARFAIT MGF

House Made Granola, Yogurt,  
Strawberries, Banana

#### OATMEAL MGF

Brown Sugar, Banana, Raisins

### ENTRÉE

#### BREAKFAST BURRITO

Chorizo, Breakfast Potatoes, Scrambled Eggs,  
Cheddar Jack Cheese, Flour Tortilla,  
Pork Green Chile, Sour Cream

#### CATTLEMAN'S\* MGF

Scrambled Eggs, Bacon, Breakfast Potatoes, Toast

#### GOLDEN OMELET\* MGF

Spinach, Mushrooms, Pepper Jack Cheese,  
Breakfast Potatoes, Toast

#### BRIOCHE FRENCH TOAST

Grateful Bread Co. Brioche,  
Blueberry Lemon Compote, Pistachio Crumble,  
Poppy Seed Mascarpone

## LUNCH \$22

### OPTIONAL STARTERS +5

#### SNAKE BITES MGF

Roasted Jalapeños, Lime Cream Cheese, Bacon, Red Pepper Ranch

#### CAESAR MGF

Romaine, House Made Crouton, Parmesan Cheese, Cilantro, Charred Corn

#### PORK GREEN CHILI MGF

### ENTRÉE

#### HONEY CHIPOTLE CHICKEN MGF

Kale, Mango, Goat Cheese, Cherry Tomatoes, Red Peppers,  
Candied Pecans, Cilantro Lime Vinaigrette

#### CHICKEN ENCHILADAS MGF

Shredded Chicken, Local Blue Corn Tortillas, Red Chile Sauce,  
Queso Fresco, Lime Crema, Cilantro Lime Rice, House Beans

#### TABLE MOUNTAIN CARNITAS BURRITO

Charred Corn Salsa, Cilantro Lime Rice, House Beans, Cheddar Jack Cheese,  
Green Chili, Pico de Gallo, Lime Crema.

#### ANGUS BURGER\* MGF

Lettuce, Red Onion, Tomato, Cheddar Cheese, French Fries

### DESSERT +9

KEY LIME PIE | PIÑON CHOCOLATE TORTE

ABUELITA'S POTS DE CREME

#### STEAK AND BURGER TEMPERATURES ARE COOKED TO MEDIUM AT BANQUET FUNCTIONS

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