



# CHEF'S PRIVATE DINING SELECTIONS

**\$35**

## CHOICE OF SOUP OR SALAD

**CAESAR SALAD** MGF  
**PORK GREEN CHILI** MGF

## ENTRÉE

### POLLO ASADO MGF

Hatch Chili Cream, Sweet Potato Puree,  
Garlic Kale, Fresno Hot Sauce

### 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, Broccoli Rabe,  
Caramelized Onion, Roasted Mushroom,  
Harissa Chic Peas, Chimichurri Oil

## 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

Hatch Chili Cream, Sweet Potato Puree,  
Garlic Kale, Fresno Hot Sauce

### ROCKY MOUNTAIN RUBY TROUT\* MGF

Cornmeal Dusted, Broccoli Rabe,  
Caramelized Onion, Roasted Mushroom,  
Harissa Chic Peas, Chimichurri Oil

### 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

Hatch Chili Cream, Sweet Potato Puree,  
Garlic Kale, Fresno Hot Sauce

### 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

**TRES LECHES FRENCH TOAST**  
Grateful Bread Co. Brioche,  
Cherry Compote, Pistachio Crumble,  
Vanilla Whipped 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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