

TEN 3

GROUP CASUAL DINING TIERED MENUS

Groups of 13+ guests will
select from our tiered
menu options.

All tiered menus conclude with a dessert finale
featuring the Chef's choice of the day.



TIER 1

\$45 per person

(price does not include, n/a beverages, alcohol, tax or 22% gratuity)

SHARE

(set on table for your arrival)

CHIPS & TRIO OF SAUCES

MAINS

(guests choice of one)

½ KIWANIS GRINDER SANDWICH

warm turkey breast, caramelized onions, hatch green chile queso, sourdough baguette

½ CAPRESE SANDWICH

arugula, buffalo mozzarella, pesto, evoo, honey, heirloom tomatoes, sherry reduction, french baguette

½ MUNOZ HERO

25yr prosciutto, spicy capicola, hard salami, buffalo mozzarella, shredded lettuce, tomatoes, red onion, italian pepper relish, red wine vinaigrette, rosemary focaccia

SERVED WITH YOUR CHOICE OF

Cup Green Chile Stew

or

½ Chop Salad

TIER 2

\$60 per person

(price does not include, n/a beverages, alcohol, tax or 22% gratuity)

SHARE

(set on table for your arrival)

GREEN CHILE HUMMUS

grilled pita

MAINS

(guests choice of one)

THE CHOP

chopped iceberg, tomatoes, red onion, green chile bacon bits, mild
cherry peppers, green chile ranch
(add chicken breast \$12 or shrimp \$19 if you choose)

FAULTY LOOPWRAP

lightly marinated grilled chicken breast, spinach tortilla, lettuce, tomato cheddar
cheese, bacon, ranch, french fries

MOUNTAIN SMASH BURGER

½ lb seasoned angus beef, lettuce, tomato, onion, pickles, potato bun,
french fries

STREET TACOS

(3) ten 3's taco of the day, calabacitas

TIER 3

\$80 per person

(price does not include, n/a beverages, alcohol, tax or 22% gratuity)

FIRST COURSE

(each guest will receive)

THE CHOP

chopped iceberg, tomatoes, red onion, green chile bacon bits, mild cherry peppers,
green chile ranch

(add chicken breast \$12 or shrimp \$19 if you choose)

SECOND COURSE

(each guest will receive)

CRISPY PORK BELLY

white marble farms, spicy plum sauce, sweet pickled watermelon
radish & cucumber salad, tangy kewpie aioli

MAINS

(guests choice of one)

FRUTTI DE MAR FRA DIAVLO

calabrian chile hinted house made marinara, garlic bread plank

SEARED SIRLOIN

10oz seared, cheddar mashed potatoes, greens, guajillo bone marrow demi-
glace

MOUNTAIN FRESH

zucchini, squash, sweet corn, tempura green chile, confit spanish onion