

Catering Services

La Cocina de Luz provides full service catering for your event needs. We prepare much of the food at the restaurant then transport it along with necessary cooking equipment to your location, wherever that may be. Our experienced chefs, servers and bartenders have catered dinner parties for small families as well as banquets for over a thousand people. References are available upon request.

Below is a list of pre-set menus (with pricing) as well as individual items that you can choose to create your own menu. You may also review our restaurant offerings and build that into your menu. We can then work with you to refine the menu and get you a quote as soon as possible. If there is something you want but do not see here, let us know and we will do our best to accommodate your needs. We have experience with various cultural influences from around the world and with all manner of dietary restrictions.

Prices are based upon menu selection, number of people in party and type of service requested. We charge \$50 per hour for the first server that includes necessary food service equipment (chafers, trays, bowls etc.) and an additional \$30 per hour for each additional staff member. We recommend Premier Special Events here in Telluride for major equipment rentals such as tents, tables, chairs, china plates, flatware and glassware at (970) 728-0101. We look forward to working with you.

Appetizers

- Bacon Wrapped Shrimp
- Fruit and Cheese board with crackers or bread
- Fontina Cheese Stuffed Squash Blossoms
- Vegetable Crudite with Jalapeno Ranch or Caesar
- Beer-battered Shrimp with Chipotle Honey Dipping Sauce
- Fresh Tortilla Chips and Queso Fundido with Crab
- Corn Cakes with Chipotle Shrimp
- Ceviche (served with chips and guacamole)
- Gorgonzola filled Bacon Wrapped Dates

Quesadillas

- Anaheim Chile & Chevre
- Brie & Mango
- Shrimp & Cilantro
- Poblano Chile & Huitlacoche

Tamales

- Fresh corn tamales with green chile and cheese
- Traditional pork, beef, chicken or shrimp
- Oaxacan chicken mole in banana leaf

Salads

- Field Green Salad with lime cilantro dressing and feta cheese
- Traditional Caesar Salad with Parmesan croutons

Seafood

- Chile Cured Salmon with cilantro compound butter
- Pescado Mexicana, seasonal fish grilled or sauteed and served with avocado pico de gallo.
- Pescado Ajillo, Pan-fried trout with garlic and guajillo chile butter

Meats

- Chicken or Turkey Mole served whole or in enchilada form.
- Pollo a las Brasas - Guajillo chile, orange, cumin seasoned grilled chicken
- Rib Eye or Beef Filet - with Rajas con Crema (Roasted Chile Strips and Caramelized Onions in Cream)
- Carne Adovada - Lamb, pork or beef braised in adobo chile sauce.
- Whole lamb or pig barbecue

Side Dishes

- Decadent Refried Beans with chiles and cream
- Sweet Corn, Summer Squash Gratin
- Grilled Vegetables (zucchini, red and green bells, eggplant & onion)
- Green Chile, Cheese, Corn Casserole
- Sauteed Swiss Chard w/ Caramelized Onions
- Rajas Con Crema - Sauteed onions and poblano chile in cream
- Traditional Scalloped Potatoes

Catering Packages

Prices do not include service, sales tax or gratuity.

-\$500.00 minimum for delivery/service during peak dates-

Appetizer Party

100 people/\$13pp, 50/\$18pp, 20/\$20pp, 10/\$24pp

Chips, Guacamole and Salsa

Bacon Wrapped Shrimp

Chicken Flautas

Poblano Chile Quesadillas

Vegetable Crudite

Fiesta Grande Appetizer Party

100 people/\$24pp, 50/\$30pp, 20/\$40pp, 10/\$48pp

Chips Guacamole and Salsa

Corn Cakes with Chipotle Shrimp

Poblano Chile & Huitlacoche Quesadillas

Gorgonzola Bacon wrapped Dates

Ceviche Tostadas

Beef Flautas

Vegetable Crudite

Complete Enchilada Dinner

100 people/\$14pp, 50/\$17pp, 20/\$20pp, 10/\$24pp

Chips, Guacamole and Salsa

Cheese Quesadillas

Field Green Salad with Lime Cilantro Dressing

Mixed Enchiladas, Beef, Chicken, Cheese, or Vegan, Red or Green Sauce

Refried Beans

Green Spanish rice

App/Dinner Combination #1

100 people/\$26pp, 50/\$28 pp, 20/\$32pp, 10/\$40pp

Chips, Guacamole and Salsas

Beer Battered Shrimp with Chipotle Honey Dipping Sauce

Brie and Green Chile Quesadillas

Carne Asada with Rajas

Fresh Corn Tamales

Refried Beans

Field Green Salad with Lime Cilantro Dressing

Corn and Flour Tortillas

Appetizer/Dinner Combination #2

100 people/\$26pp, 50/\$28pp, 20/\$32pp, 10/\$40pp

Chips, Guacamole and Salsas

Bacon Wrapped Shrimp

Brie Mango Quesadillas

Pollo a las Brasas

Green Chile Cheese Corn Casserole

Refried Beans

Field Green Salad with Lime Cilantro Dressing

Corn and Flour Tortillas

Appetizer/Dinner Combination #3

100 people/\$45pp, 50/\$50pp, 20/\$58pp, 10/\$64pp

Chips, Guacamole and Salsas

Poblano Chile & Huitlacoche Quesadillas

Bacon Wrapped Dates with Blue Cheese

Corn Cakes with Chipotle Shrimp

Field Green Salad with Lime Cilantro Dressing

Grilled Ribeye with Rajas con Crema (Roasted Chile Strips and Caramelized Onions in Cream)

Pescado Ajillo, Trout with Guajillo Chile Butter sauce

Green Spanish Rice

Corn and Flour Tortillas