

CARIBOU CLUB

“COLORADO FARM TO TABLE” SAMPLE WEDDING MENU

COCKTAIL HOUR

Passed Hors D' Oeuvres

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#### Local Gold Potatoes & Caviar

crisp black truffle potato chip, fromage blanc, caviar & chives

#### Pickled Shrimp & Fried Green Tomatoes

southern classic, spicy remoulade, lemon

#### Pork Tender Belly Popcorn

bbq'd pork belly, spicy popcorn cake, crispy onions

#### Deviled Quail Stick

boneless quail breast, apple smoked bacon wrapped  
jalapeño stuffed, ranch dressing

### Food Station

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Blow Torch Bruschetta Station

A visual & interactive crowd pleaser; where your guests create
their own bruschetta salad creations.

“Blow Torched to Order”

- assorted crostini: olive, brioche, baguette, gruyere
- toppings: fresh mozzarella, brie, jack cheese, parmesan, pesto, wild
mushrooms, roasted peppers, artichokes, fresh basil, arugula, tomatoes,
sun dried tomatoes, spinach, roasted garlic, sausage, pepperoni,
prosciutto

Specialty Cocktail

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Sugar Rimmed Prosecco with Lavender Essence

### DINNER MENU

#### Appetizer

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Crispy Squash Blossoms

grilled bread, heirloom tomatoes, whipped burrata, fresh herbs,
cabernet vinaigrette

Entrée

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#### Pan Seared Trout & Roasted Rack of Lamb

jalapeño creamed corn, sweet potato hash, brown butter & lemon,  
smoked tomato jam

#### Dessert

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Wedding Cake

Late Night Food

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#### BBQ'D Chicken Taquitos

roasted chicken, chipotle BBQ, jack cheese, crisp flour tortilla  
guacamole, lime crema, cilantro

#### Toy Corn Dog

all beef, classic corn batter, mustard

#### Bison Slider

fresh American bison, pepper jack cheese, steamed bun  
chili mayo, pickled chili

#### Mac-n-Cheese Croquettes

deep fried creamy American mac-n-cheese, barbeque sauce