

CARIBOU CLUB

SAMPLE MENU COCKTAIL PARTY

Passed Hors D' Oeuvres

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#### Spicy Tuna & Crispy Rice

sesame & chili seasoned ahi tuna, crispy rice  
lemongrass glaze, toasted sesame

#### Croque Monsieur

toasted brioche, prosciutto, gruyère, blackberry jam

#### Warm Creamy Crab & Crisp Phyllo

fresh jumbo lump blue crab, scallion cream cheese  
cherry ponzu, micro chive

#### Butternut Squash & Truffle Spring Roll

crisp julienned butternut squash, black truffle honey butter

#### Beef Tartare

classic beef tartare, toasted brioche, baby arugula

#### Deviled Farm Fresh Eggs

maple bacon crumbles, sweet & sour pickles, smoked paprika

### Food Station

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Fondue

fun interactive station featuring gruyère, emmental & kirsh
french bread toast, apple & pear cubes, roasted potatoes, raw bell pepper,
avocado, ham cubes

Passed Mini Sweet Bites

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Passion Fruit Bon Bon  
Caramel Macaroon

## SAMPLE MENU DINNER PARTY

### Passed Hors D' Oeuvres

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Lobster Corn Dog

fresh lobster, classic golden corn batter, whole grain mustard sauce

Charred Elk Cubes – fire charred elk loin, charred leek, wild mustard

Crisp Apple & Blue Cheese

spiced & dried apple slices, candied walnuts & port syrup

Appetizer Choice

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#### Field Greens

cherry tomato, red onion, fresh herbs, brioche croutons, crisp vegetables,  
concentrated garden vinaigrette

#### Stracciatella Romana

chicken meatballs, spinach, egg, romano

### Entrée Choice

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Seared Diver Scallops

chive gnocchi, english peas, sherried mushrooms, pancetta, parmesan beurre blanc

Seared Filet of Black Angus

golden potato, Brussels sprout & trumpet mushroom cake, crispy onions, bacon
bordelaise

Dessert

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#### Bombolocini

caramelized Italian doughnuts filled with chocolate ganache,  
served with espresso gelato and coco nib tuile