

CARIBOU CLUB

SAMPLE MENU COCKTAIL PARTY

Passed Hors D' Oeuvres

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#### Caviar Bomb

oyster cracker, crème fraîche, osetra caviar, chive, chervil & Bermuda onion

#### BBQ'D Chicken Taquitos

fire grilled chicken, chipotle BBQ, jack cheese, guacamole, lime crema, cilantro

#### Bison Slider

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

#### Pork Tender Belly Popcorn

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

#### Delicata Gnocchi

handmade gnocchi, brown butter & rosemary parmesan

#### Iced Raw Bar

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Seafood - shrimp, oysters, stone crab claws

Accompaniments - oyster crackers, cocktail sauce, mignonette, fresh salsa, lemon

Grazing Station

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#### Antipasto Platter

prosciutto, bresaola, hot coppa, mozzarella, parmesan, gorgonzola, roasted peppers, olives, pickled artichokes, marinated mushrooms, pepperoncini, grain mustard, bread sticks, grilled crostini

#### Something Sweet

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Warm Chocolate Chip Cookies

milk shots

SAMPLE MENU DINNER PARTY

Action Station

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#### Sushi & Sashimi & Saki

Sashimi & Sushi

toro, albacore, salmon, hamachi

Maki Rolls

california rolls, spicy tuna rolls, yellowtail scallion rolls, vegetable rolls.

### First Course

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Potato Salad Royale

creamy Russian potato salad, imperial osetra, traditional accompaniments, crème fraîche, chive oil

Large Format Share Plates

For the table

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#### Fire Grilled Tomahawk 7X

beefsteak, bermuda onion salad, french fries

#### Lobster & Black Rice Paella

Maine lobster, shrimp, sausage, corn, black Spanish rice, sofrito, saffron broth & aioli crostini

#### Chez l'Amis Louis Whole Roasted Chicken & Crispy Bones

potatoes anna, watercress, shallot vinaigrette

#### Salt Baked Pink Snapper

bib lettuce cups, sambal, ponzu & pickled vegetables

### Sweets

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Chef's Choice Dessert Platters for the table