

CARIBOU CLUB



CATERING WINTER 2019 MENU

To make menu selections please contact the Catering & Events Department:
970.925.2591 or bryan@caribouclub.com

PASSED HORS D'OEUVRES

SEAFOOD

-TUNA-

Spicy Tuna & Crispy Rice - sesame seasoned ahi tuna, crispy rice, toasted sesame, lemongrass glaze, scallions

Blackened Tuna Tacos - seared rare ahi sashimi, tropical salsa, wasabi tobiko, sunomono salad, crisp wonton

Tuna Bomb – sliced tuna, crisp blue corn tortilla, avocado mayo, pickled red onions

Truffled Tuna Cracker - thinly sliced sashimi, avocado crema, sea salt cracker, crunchy miso

Toro Tuna & Crispy Rice – sliced toro sashimi, crispy seasoned rice, sunny up quail egg, ponzu

Toro Sashimi Spoons – sliced toro sashimi, honeydew melon, ponzu mignonette, micro herbs, flowers

-SALMON-

Smoked Salmon Gougère – savory pastry, smoked salmon, fromage blanc

Truffle Salmon Tartare – black truffle, chives, yuzu, rice crisp

Salmon Bomb – sliced salmon sashimi, crisp tortilla puff, lardo, habanero mayo

Salmon & Potatoes – roasted purple potatoes, cold smoked salmon tartare, osetra caviar, potato crisp

-CRAB-

Crab Cakes - jumbo lump blue crab, peppers & Cajun spices, pan seared, citrus remoulade

Singapore Black Pepper Crab - tempura king crab, papaya glaze, black pepper, shiso

Creamy Crab & Crispy Phyllo - fresh blue crab, scallion cream cheese, cherry ponzu

-LOBSTER-

Lobster Taco - fresh Maine lobster, crisp wonton shell, kimchee, spicy mayo, pickled red onion

Lobster Roll - mini classic, fresh Maine lobster, mayo, toasted brioche

Black Tempura Lobster – crispy lobster, hot mustard, dashi shot

Lobster Corn Dog - fresh lobster, classic golden corn batter, whole grain mustard sauce

-SHRIMP-

Sweet Shrimp Bomb - sweet shrimp sashimi, togarashi nori crisp, wasabi cream, toasted sesame seeds

Blackened Shrimp & Grits – Cajun seasoned gulf shrimp, creamy cheesy grits, tomato fondue

Shrimp Scampi Skewer – fire grilled shrimp, garlic butter, lemon & parsley
Creamy Spicy Shrimp Cups - crisp rice paper, tempura popcorn shrimp, spicy sesame mayo, chives

Pickled Shrimp & Fried Green Tomatoes – southern classic, spicy remoulade, lemon

Bacon Wrapped Shrimp Skewers - American BBQ sauce, ranch dressing, pea shoots

Shrimp Toast – creamy shrimp, sesame toast, sweet & sour chili

-SCALLOP-

Scallops & Parmesan –baked scallops in the shell, parmesan, lime, serrano chili

Scallop Spring Roll – crisp rice paper, scallop mousse, ponzu & chili

Smoked Scallop Taquitos – crisp flour tortilla, smoked sea scallops, gruyère, chive

Scallop Bomb – thinly sliced sashimi, crisp nori, togarashi, pineapple salsa

Scallop Toast – creamy scallop, sesame toast, sweet & sour chili

-CAVIAR-

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

Caviar & Blini – buckwheat blini, crème fraîche, egg, chive, osetra caviar

Potatoes & Caviar – roasted Yukon gold potato, fromage blanc, osetra caviar, Bermuda onion, potato crisp

POULTRY

-CHICKEN-

Thai Chopped Chicken & Papaya – shredded papaya, chopped chicken, candied peanuts, sassy sauce, bib lettuce cups

Smoked Chicken Nachos - diced smoked chicken, guacamole, black bean, pepper jack, blue corn tortilla, charred tomato salsa

Thai Chicken Bites - crisp panko chicken, Thai seasoning, lemongrass glaze, fresh herbs & sliced chives

Curried Chicken Skewers - Thai yellow curry marinated chicken, fire grilled, fig glaze, bib lettuce cups

BBQ'D Chicken Taquitos – fire grilled chicken, chipotle BBQ, jack cheese, guacamole, lime crema, cilantro
Curried Chicken Skewers - Thai yellow curry marinated chicken, fire grilled, fig glaze, bib lettuce cups
Spicy Chicken Quesadilla - flour tortilla, roasted chicken breast, pepper jack, spicy salsa, chipotle crema
Deviled Farm Fresh Eggs - maple bacon crumbles, sweet & sour pickles, smoked paprika

-DUCK-

Peking Duck Pancakes - air dried & crisp skinned duck, rice pancakes, ginger plum sauce, scallions & cucumber
Tea Smoked Duck & Pineapple Skewers – palm caramel, toasted sesame seeds, scallions
BBQ'D Duck & Mushroom Quesadilla - New Mexico red chili BBQ'D duck, wild mushrooms, jack cheese, fresh guacamole
Foie Gras Terrine - chilled layered foie gras, toasted brioche, raspberry jam

-QUAIL-

Deviled Quail Stick - boneless quail breast, apple smoked bacon wrapped, jalapeño stuffed, ranch dressing
Deviled Quail Egg - miniature classics, chives, smoked paprika

MEAT

-BEEF-

Beef Tartare - classic beef tartare, toasted brioche, baby arugula
7X Hibachi Cubes - fire grilled 7X beef cube, garlic sesame glaze
Wagyu Beef Tatake Rolls - seared & sliced rare beef, crisp julienned vegetables, sesame- ginger vinaigrette
Toy Corn Dog - all beef, classic corn batter, mustard
American Cheeseburger Slider - Colorado beef, American cheese, onion, ketchup, cornichon pick
Short Rib Banh Mi – seared beef short rib, mini baguette, crisp pickled vegetables, bbq
Smoked Brisket Slider – slow roasted, tangy bbq sauce, creamy pumpkin seed slaw, poppy seed bun
Reuben Turnover - classic corned beef, sauerkraut & Swiss cheese, puff pastry, Thousand Island dressing

-ELK & BISON-

Bison Tartare – Navajo spiced, lettuce cup, chayote raita
Charred Elk Cubes – fire charred elk loin, charred leek, wild mustard
Elk Carpaccio - thinly sliced elk tenderloin, toasted baguette, smoked chili crema, pickled red onion, arugula, feta
Charred Elk Cubes – fire charred elk loin, charred leek, wild mustard
Elk Corn Dog – all elk, classic corn batter, wild mustard & spicy ketchup
Bison Slider - fresh American bison, pepper jack cheese, steamed bun, chili mayo, pickled chili

-PORK-

BBQ'D Pork Slider - slow roasted pork, steamed bun, red onion, pickle, jack cheese, mustard
Maple Tender Pork Belly & Sour Apple Slider – sweet pork belly, steamed bun, sour apple coleslaw
Pork Tender Belly Popcorn – bbq'd pork belly, spicy popcorn cake, crispy onions
Pigs-n-Blankets – all pork, buttery puff pastry, ketchup, mustard
Toasted Ham & Cheese – homemade brioche, black forest ham, gruyère cheese
Croque Monsieur – toasted brioche, prosciutto, gruyère, blackberry jam
Sope Al Pastor - blue corn sope, roasted pulled pork, pineapple salsa, cotija

VEGETARIAN

-CHEESE-

Toasted Cheese Sandwich - all American cheese, white bread
Goat Cheese Gougère – buttery puff pastry, fromage blanc, peppadew pesto
Mac-n-Cheese Croquettes - deep fried creamy American mac-n-cheese, barbeque sauce
Jalapeño Gruyère Fritter - smoked tomato mayo
Broccoli Cheddar Fritters - crisp & creamy, piquant Cajun sauce
Beet & Goat Cheese Spoon - local goat cheese & fresh herbs rolled in beet slices, sherry vinaigrette, toasted pine nuts

-MUSHROOMS-

Wild Mushroom Quesadilla - wild mushrooms, goat cheese, flour tortilla, fresh salsa
Mushroom Garlic Cheese Bread - baked wild mushroom & creamy parmesan spread, toasted focaccia
Smoked Wild Mushroom Taquitos – wild mushrooms, pepper jack cheese, jalapeño crema, huitlacoche vinaigrette

-SQUASH-

Delicata Gnocchi – handmade gnocchi, brown butter & rosemary parmesan

Roasted Butternut Squash Soup – crispy ginger, chili crema, cinnamon spiced

Butternut Squash & Truffle Spring Roll – crisp julienned butternut squash, black truffle honey butter

-POTATO-

Truffled Fries - hand cut Kennebec fries, fresh herbs, parmesan cheese, white truffle oil

Potato Bomba – fried seasoned potato, tatia cheese, red chili sauce, aioli

Potato Rosti – hash Brown, Jack cheese, salsa, chipotle crema

-MISC.-

Pizzeta - roasted tomato, fresh mozzarella, red pepper, artichoke & porcini

Artichoke Tortellini – handmade pastas, shaved parmesan, brown butter

Crisp Apple & Blue Cheese – spiced & dried apple slices, candied walnuts & port syrup

Thai Veg Spring Roll - avocado, crisp julienned vegetables, fresh herbs, soft rice paper, teriyaki and toasted sesame

ACTION STATIONS

-Caviar Service-White Glove & Ice-

We offer a variety of the finest farm raised caviars from around the world.

White Glove Caviar Service includes iced display & traditional accompaniments with classic service

Seasons Selections - American – white sturgeon / French – osetra / German – osetra / Iranian – osetra

Accompaniments - brioche toast points, buckwheat blini, beet chips, diced Bermuda onions, hard boiled eggs, crème fraîche, chives, lemons

-Iced Raw Bar-

We offer a fine selection of seasonal raw & cooked/chilled shellfish to choose from, beautifully iced & hand served

All Iced Raw Bars include traditional & contemporary accompaniments

Seafood - shrimp, oysters, clams, king crab, split lobster tails, stone crab claws (seasonal)

Accompaniments - oyster crackers, crisp tortillas, cocktail sauce, mignonette, fresh salsa, mustard sauce, lemon wedges

-Sushi & Sashimi-

(choose 3 Sushi, 3 Sashimi & 3 Maki)

We offer a full-service sushi bar specializing in sustainable worldwide seafood prepared traditionally or with contemporary flair. Specialized contemporary menus created upon request

Sashimi& Sushi Selections - ahi tuna, toro (fatty tuna belly), albacore (white tuna), salmon, hamachi (yellowtail), striped bass, octopus, etc.

Maki (Rolls) Selections - california rolls, spicy tuna rolls, yellowtail scallion rolls, vegetable rolls, etc.

-Blow Torch Bruschetta-

“Blow Torched to Order”

This appetizer station is a visual & interactive crowd pleaser; where your guests create their own bruschetta salad creations.

Assorted Crostini - olive, brioche, baguette, gruyère

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

-Gourmet Grilled Cheese-

“Grilled to Order”

Invent your own gourmet sandwich

Assorted Bread - white, sourdough, wheat, brioche

Cheese - fontina, American, pepper jack, cheddar

Fillings - bacon, arugula, tomato, avocado, wild mushrooms, roasted peppers, artichoke hearts, sun dried tomatoes, prosciutto, salami

-Steamed Chinese Buns-

(choose 2 options)

Modern Chinese style pillow buns stacked in bamboo steamers, chef served

Seared Shrimp - sesame mayo, pickled red onions, shredded iceberg

Pork Belly - plum sauce, spicy pickles, scallion

Shiitake Mushroom - teriyaki, kimchee, cucumber

Crispy Duck Confit - cucumber, scallion, ancho plum sauce

-Tempura Bar-

(choose 3 options)

Fresh tempura made to order, served with a variety of dipping sauces on banana leaf & bamboo

Seafood - shrimp, king crab, pink snapper, lobster

Meat - 7X beef, pork, chicken

Vegetable - sweet potato, onion, scallion, asparagus, shiitake, bell pepper miso dashi, spicy sriracha mayo, ponzu, sweet-n-sour

-Burger Bar-

(choose any 2)

Interactive chef station “we grill them – you build them”

A variety of burger possibilities made to order on homemade brioche buns with a huge selection of toppings

Meat - beef, bison, elk, turkey, mushroom

Seafood - tuna, shrimp, Kobe *market prices

Cheese - American, cheddar, provolone, jack, blue, goat, nacho, fontina

Toppings - bacon, pancetta, avocado, tomato, onion, chili, mushrooms, gravy, bbq sauce, teriyaki sauce, ketchup, mustard, pickles, wasabi, pickled ginger, crispy onions, sport peppers, scallion

-Pasta Station-

(choose any 2-3)

Interactive station featuring a variety of selections from traditional pasta dishes to handmade ravioli – made to order

Classics:

Angel Hair - fresh tomato, basil, garlic & extra virgin olive oil

Penne Arrabiata- ribbed penne pasta, spicy tomato sauce, fresh parsley

Linguini & Clams - steamed cockles, white wine, garlic & herbs

Rigatoni Bolognese - giant pasta, sweet meat sauce, fresh mozzarella

Gemelli & Sausage - fresh broccoli rabe, white wine & pecorino

Hand Made:

Pappardelle & Wild Mushrooms - fresh herbs, truffle essence

Artichoke Ravioli - roasted red pepper & garlic cream sauce

Sweet Potato & King Crab Tortelloni - bbq butter& fresh chives

Lobster Ravioli - tomato, basil, hijiki sake & olive oil

Black Smoked Salmon Ravioli- scallop cream, chives, trout roe

Three Cheese Tortelloni- mozzarella, goat cheese & fontina, brown butter sage sauce

STATIONARY DISPLAYS/ DIPS

(serves min 25 people)

Gourmet Garden Crudités - asparagus spears, Belgian endive, zucchini, baby carrots, jicama sticks, sugar snap peas, green beans, cherry tomatoes, cucumbers, balsamic ranch

Vegetable Crudités - carrots, celery, cherry tomatoes, broccoli, bell peppers, cucumbers, scallions, grain mustard sauce

Sliced Fresh Fruit - seasonal fresh fruit, berries

Artisanal Cheeses - manchego, triple cream brie, gruyère, Beemster aged gouda, chèvre, Maytag blue, house made preserves, fresh crackers, toasted nuts

Charcuterie - prosciutto, hot coppa, speck, bresaola, mortadella, pickled local vegetables, grain mustard, crostini

International Market Station – guacamole, hummus, salsa, black olive tapenade, cotija cheese, feta, blue corn chips, seasoned pita chips & grilled focaccia

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

Tequila Cured Wild Whole Salmon Side - golden corn scallion cakes, chipotle crema, caper relish, lime

Smoked Whole Salmon Side - crème fraîche, capers, cornichons, red onion, lemon, brioche toast

Smoked Fish - salmon, mackerel, trout, horseradish cream, red onion, chopped egg, bagel chips, toasted brioche

Warm Spinach & Artichoke - toasted baguette

Roasted Red Pepper & Blue Cheese - rosemary & sea salted crackers

Mediterranean - artichoke hummus, eggplant, sun-dried tomato & feta with pita petals

Crab Mornay - creamy rich classic with brioche toast

Seven Layer Dip & Tri Color Chips - layered tomatoes, guacamole, black beans, sour cream, red onions, jack cheese & pickled jalapeños

PARTY PLATES

3-5 bite appetizer plates ideal for a stationary display in addition passed Hors d'Oeuvres for quicker guest satisfaction

Rice Cracker Crusted Tuna- seaweed salad, pickled ginger, Sriracha mayo & toasted sesame seeds

Smoked Salmon- caper sour cream, pickled red onions, toasted brioche

Charred Octopus Niçoise- purple potatoes, cipollini onions, black olives, white grape marmalade

Pickled Shrimp & Fried Green Tomatoes- lemon aioli

Coppa Crostini- tapenade balsamic onions served with blue cheese stuffed olives

Crab Stuffed Avocado-iceberg, 1000 island dressing, heirloom tomatoes

Deviled Egg Trio- ham & eggs, candied smoked bacon, Sriracha & sesame

Prosciutto Wrapped Asparagus- crisp pastry, fig jam, toasted almonds

Fresh Ricotta Tortellini Salad- shaved pecorino, salami, green olives & arugula

SOUPS & SALADS

-WINTER SOUPS-

Spicy Shrimp Bisque – rich & creamy with white prawns, celery cream, Old Bay crackers

Lobster Bisque - rich and creamy with fresh Maine lobster, chive crème fraîche and brioche croutons

French Style Colorado Onion - classic caramelized onion soup, three cheese crouton

Wild Mushroom – porcini, oyster & lobster mushroom soup, local gold potatoes, fresh thyme *GF

Tomato Bisque – fresh vine ripe tomatoes, basil, cream, toasted cheese box fondue

Hot & Sour Duck – spicy broth, crisp wonton, julienned vegetables, ramen, scallions, confit dumplings

Roasted Artichoke & Gruyère – roasted artichoke hearts, cream, garlic cheese crostini

Matzo Ball Soup – the original Carnegie deli recipe

Roasted Butternut Squash – apple, duck bacon & sweet potato hash *GF

-WINTER SALADS-

Winter Wedge – petite iceberg, chopped egg, cherry tomato, butternut squash, toasted pumpkin seeds, blue cheese crumbles, candied bacon, balsamic ranch dressing

Kale & Quinoa – rainbow quinoa, red onion, diced apples, chopped kale, pomegranate, orange segments, apple cider vinaigrette

Winter Spinach Salad – curly spinach, candied walnuts, chopped egg, red onion, bacon croutons, warm honey mustard dressing

Poached Pear – baby greens, butter lettuce, port poached pear, blue cheese, candied almonds, creamy balsamic dressing

Beet & Goat Cheese – sliced beets, creamy goat cheese, baby beets, arugula, toasted pine nuts, pickled red onions, aged balsamic

Organic Market Green Salad – young seasonal lettuces, crisp julienned vegetables, cherry tomatoes, sherry vinaigrette

Caesar Salad – young whole leaf romaine, buttered croutons, red anchovies, tangy dressing, shaved parmesan

Chopped Salad – green leaf lettuce, cucumbers, radishes, red onions, hearts of palm, cherry tomatoes, pepperoncini, champagne vinaigrette

Greek Salad – escarole, iceberg, cucumbers, bell peppers, feta wedge, radish, Greek olives, pita, red wine & herb vinaigrette

LARGE FORMAT DINING (BUFFET/CARVING)

Slow Roasted Prime Rib of Beef - horseradish cream, dinner rolls, au jus

Colorado Rack of Lamb – tomato jam, chayote chutney *GF

Bison Prime Rib – crispy onions, au jus, mustard sauce

Roasted Free Range Chicken – watercress salad, lemon, shallot vinaigrette

Lobster & Black Rice Paella – split Maine lobster, sausage, shrimp, corn, saffron broth, aioli crostini

Salt Crusted Salmon Side on Cedar – chive butter, lemon

Roasted Turkey - cranberry-anise sauce, dressing & giblet gravy

Slow Roasted Brisket- BBQ sauce & crispy onions, dinner rolls

STARCH SIDES

Herb-Roasted Fingerling Potatoes

Roasted New Red Bliss Rosemary Potatoes

Wild Rice Pilaf & Toasted Almonds

Tri-Color Quinoa with Mediterranean Vegetables

Fluffy Bulgur Wheat & Toasted Hazelnuts
Maytag Potato au Gratin
Potatoes Anna - chopped garlic & parsley
Whipped Potatoes
Sea Salted Honey-Glazed Yams
Home-style Mac-N-Cheese
Cannellini Bean Purée - with a tomato vinaigrette

VEGETABLE SIDES

Steamed Spinach
Steamed Asparagus
Steamed Green Beans
Baby Vegetables
Green Bean Casserole
Broccoli and Cauliflower Gratin - swiss cheese
Creamed Spinach - parmesan
Country Collard Greens - bacon, pickled jalapeños
Grilled Asparagus - white and green, with roasted red pepper emulsion
Seared Cauliflower Rice - fresh thyme & toasted almonds

PLATED ENTREES

-SEAFOOD-

Halibut Bangkok - fresh halibut poached in yellow curry, steamed jasmine rice, fresh herbs
Trout Amandine – fresh rainbow trout, hash browns, Brussels sprouts, lemon & parsley butter, toasted almonds
Blackened Ahi Tuna – spicy tuna tataki, crisp king crab spring roll, pickle ginger, wasabi, ponzu, young greens
Lobster Pot Pie – fresh Maine lobster, winter vegetables, buttery puff pastry, morel sherry cream
Seabass Viennoise – mushroom duxelles, tomato fondue, soft herb crust, wilted spinach, mustard sabayon
Grilled Wild Salmon – cheesy corn fritters, winter calabacitas, red chili crema, toasted pumpkin seeds

-POULTRY-

Roasted Blue Corn Bread Chicken - braised jicama & spinach, chili au gratin potatoes, spicy jalapeño sauce

Rosemary & Garlic Roasted Chicken - rosemary whipped potato, winter greens, honey baked shallots
Roasted Stuffed Chicken - prosciutto, fontina & spinach stuffed breast, artichoke, orecchiette, alfredo stuffed onion, marsala sauce
Gold Corn Breaded & Fried Chicken - our famous fried free range chicken, whipped potatoes, collard greens

-MEAT-

Tomato Dusted Colorado Rack of Lamb – roasted artichoke, puree, gruyère au gratin, apricot reduction, toasted almonds *GF
Fresh Herbed Colorado Rack of Lamb – roasted potatoes, buttered asparagus, brandy mustard sauce *GF
Seared Filet of Black Angus – golden potato, Brussels sprout & trumpet mushroom cake, crispy onions, bacon bordelaise
Bacon Wrapped Angus Filet – melted blue cheese, broccolini, bordelaise *GF
Fire Grilled NY Strip Steak - garlic whipped potatoes, wilted spinach, smoked chili butter *GF
Grilled Veal Chop - Yukon gold potatoes, wilted spinach, roasted red peppers *GF
Smoked Elk Loin – wild mushroom tamale, roasted tomato, red wine garlic sauce *GF

-SURF & TURF-

Grilled Angus Tenderloin and Maine Lobster Tail- salted red potatoes, jumbo asparagus, bordelaise, lemon butter
Smoked Elk Loin and Rocky Mountain Trout Filet – sweet potato hash brown, wilted spinach, apricot butter *GF
Black Trumpet Dusted Colorado Lamb Chops & Shake-N-Bake Lobster Tail – baby carrots, corn bread pudding, uni butter, Marsala glaze

-VEGETARIAN-

Harvest Tamale – light corn dumpling filled with roasted potatoes, root vegetables & chili, tomatillo salsa, cotija & avocado
Thai Mushroom Cake – baby bok choy, bamboo shoots, sugar peas, bean sprouts & fresh herbs, ginger & lemongrass broth (vegan)
Roasted Vegetable Terrine – bell peppers, eggplant, squash, zucchini, portobello mushroom layered & topped with mozzarella & red pepper cream sauce

DESSERTS

-PLATED-

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

Meyer Lemon Crème Fraîche Cheesecake – Meyer lemon whipped panna cotta, compressed Malibu pineapple

Baked Alaska – vanilla sponge cake, vanilla & orange ice cream, blood orange custard & vanilla meringue

Caramel Apple – spiced caramel cremèux, apple pie comfee, chocolate almond shell & green apple sorbet

Valrhona Chocolate Mousse – citrus chocolate mousse, orange supremes, mandarin sorbet, coco nib tuile

Petit Four – macaroons, truffles, pâte de fruit, chef's choice

-PETIT GATEAU-

Carrot Cake

Opera Cake

Meyer Lemon Cheesecake

Raspberry Cheesecake

Blueberry Cheesecake

New York Cheesecake

-TEA CAKES-

Red Velvet Cake

German Chocolate

Olive Oil Cake

Devil's Food Cake

Strawberry Short Cake

Tres Leches Cake

Flourless Chocolate Cake

Dark Chocolate Cake

-MINI TARTS-

Meyer Lemon

Lime

Key Lime

Coconut Cream

Passion Fruit

-MINI PASTRIES-

Profiterole

Chocolate Tube Filled with Sabayon or Espumas

Chocolate Rume Canele

Éclair

Cream Puff

MINI BOMBES-

Milk Chocolate Mousse Bombe

Chocolate Raspberry Mousse Bombe

Salted Caramel Mousse Bombe

Valrhona Chocolate Bombe

Peanut Butter Chocolate Bombe

Chocolate Passion Fruit Bombe

-WHOOPIE PIES-

Double Dark Chocolate

chocolate cake, chocolate cream

Chocolate Passion

chocolate cake, passion fruit cream

Chocolate Banana

chocolate cake, banana cream

Peanut Butter Cup

chocolate cake, peanut butter cream

Ultimate Vanilla

vanilla cake, vanilla cream

Raspberry & Cream

vanilla cake, raspberry cream

Dulce de Leche

caramel cake, dulce de leche cream

Creamsicle

orange cake, vanilla cream

-BON BONS-

MILK CHOCOLATE

Oriado Mexican Vanilla

Bahibe Salt & Pepper

Tanariva Cappuccino

Azelia Hazelnut Praline

Valencia Coffee Praline

Rocher
Pecan Praline
Dulce El Maldon (salted caramel)
Jivera Raspberry
Belle-Helene Pear

WHITE CHOCOLATE

Pistachio Praline
Opaly Grapefruit
Opaly Raspberry
Opaly Blueberry
Orizaba Passion Fruit
Opaly Pear Williams
Opaly Blood Orange
Orizaba Banana
Orizaba Earl Grey Tea

DARK CHOCOLATE

Opalys Matcha
Nyanbo Coconut (vegan)
Araguani Pomegranate

DARK CHOCOLATE

Opalys Matcha
Nyanbo Coconut (vegan)
Araguani Pomegranate
Manjeri Bleues Tea
Illanka Mojito (mint ganache & lime rum gel)
Classic Thin Mint

LATE NIGHT BITES

-MEAT-

Toy Corn Dog - all beef, classic corn batter, mustard
American Cheeseburger Slider - Colorado beef, American cheese, onion, ketchup, cornichon pick
Elk Corn Dog – all elk, classic corn batter, wild mustard & spicy ketchup
Bison Slider - fresh American bison, pepper jack cheese, steamed bun, chili mayo, pickled chili

BBQ'D Pork Slider - slow roasted pork, steamed bun, red onion, pickle, jack cheese, mustard

Maple Tender Pork Belly & Sour Apple Slider – sweet pork belly, steamed bun, sour apple coleslaw

Pigs-n-Blankets – all pork, buttery puff pastry, ketchup, mustard

Toasted Ham & Cheese – homemade brioche, black forest ham, gruyère cheese

-POULTRY-

Smoked Chicken Nachos - diced smoked chicken, guacamole, black bean, pepper jack, blue corn tortilla, charred tomato salsa

BBQ'D Chicken Taquitos – fire grilled chicken, chipotle BBQ, jack cheese, guacamole, lime crema, cilantro

Spicy Chicken Quesadilla - flour tortilla, roasted chicken breast, pepper jack, spicy salsa, chipotle crema

BBQ'D Duck & Mushroom Quesadilla - New Mexico red chili BBQ'D duck, wild mushrooms, jack cheese, fresh guacamole

-VEGETARIAN-

Mac-n-Cheese Croquettes - deep fried creamy American mac-n-cheese, barbeque sauce

Jalapeño Gruyère Fritter - smoked tomato mayo

Broccoli Cheddar Fritters - crisp & creamy, piquant Cajun sauce

Wild Mushroom Quesadilla - wild mushrooms, goat cheese, flour tortilla, fresh salsa

Smoked Wild Mushroom Taquitos – wild mushrooms, pepper jack cheese, jalapeño crema, huitlacoche vinaigrette

Truffled Fries - hand cut Kennebec fries, fresh herbs, parmesan cheese, white truffle oil

Pizzeta - roasted tomato, fresh mozzarella, red pepper, artichoke & porcini

Toasted Cheese Sandwich & Tomato Soup Shot - all American cheese, white bread

-LATE NIGHT SWEETS-

Mini Churros – cinnamon sugar

Mini Ice Cream Sandwiches – chocolate chip cookies, vanilla ice cream

Mini Donuts – glazed

Gourmet S'mores Bar – milk & dark chocolate, house-made marshmallows, graham crackers

Warm Classic Chocolate Chip Cookie & Milk Shot

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www.caribouclub.com
bryan@caribouclub.com
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