

# CARIBOU CLUB



## CATERING SUMMER 2019 MENU

To make menu selections please contact the Catering & Events Department:  
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## 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 tuna, Cajun spices, tropical salsa, wasabi tobiko, sunomono salad, crisp wonton

**Tuna Bomb** - sliced tuna sashimi, crisp blue corn tortilla, avocado mayo, pickled red onions

**Truffled Tuna Cracker** - sliced tuna sashimi, avocado crema, sea salt cracker, white truffle oil, crunchy miso

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

**Toro Sashimi Spoons** - sliced toro tuna sashimi, honeydew melon, ponzu mignonette, micro herbs, flowers

**Wahoo** – sliced wahoo sashimi, fermented chili, buttermilk, kombu, sea grape, Asian pear

#### -SALMON-

**Salmon Sashimi Spoons** - sliced salmon sashimi, lemongrass & coconut sorbet, leche de tigre, pickled vegetable confetti

**Smoked Salmon & Crispy Potato** - smoked salmon, fromage blanc & osetra caviar, crisp potato

**Thai Cured Salmon Roll** - kaffir lime cured wild salmon, soft rice paper & noodles, crisp vegetables, tangerine mignonette

**Torched Salmon & Crispy Rice** - new style salmon sashimi, crispy seasoned rice, sunny up quail egg & chives

**Salmon Ceviche Tostada** - sliced salmon, citrus, crisp tortilla, cucumber cup, crunchy corn

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

#### -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

**Cantaloupe Wrapped Crab** - king crab leg, ripe cantaloupe, micro arugula, citrus salsa

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

**Corn and Crab Beignet** - lump blue crab, celery remoulade, black truffles

#### -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

**Lobster & Red Curry Shooters** – spicy lobster dumplings in Thai red coconut curry sauce

**Tempura Lobster Dog** – crispy lobster, hot mustard, dashi shot

**Lobster Corn Dog** – homemade lobster dog, classic golden corn batter, whole grain mustard sauce

**Lobster Croquette** – Maine lobster, green curry, caramelized cauliflower, garlic crumbs

#### -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

**Spicy Shrimp Cups** - popcorn shrimp, spicy sesame mayo, scallions, crisp rice paper

**Bacon Wrapped Shrimp Skewers** - bacon wrapped shrimp, American BBQ sauce, ranch dressing, pea shoots

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

**Shrimp Ceviche** – sliced shrimp, citrus, tortilla puff, salsa, leche de tigre

#### -SCALLOP-

**Garlic & Ginger Oil Cooked Scallops** – scallops, lightly cooked in hot ginger & garlic oil, fresh herbs & citrus (skewers)

**Scallop Spring Roll** – scallop, crisp rice paper wrappers, ponzu & sesame mayo

**Smoked Scallop Taquitos** – smoked sea scallop, shiitake mushrooms, gruyère cheese, chive, crisp flour tortilla

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

**Tempura Scallop** – crispy scallop, tempura battered, dashi, hot mustard, crispy (shot)

#### -OYSTER-

**Kumamoto on the ½ Shell** – kumamoto oyster, pineapple salsa & ponzu mignonette

**Fried Riptide Oysters** – riptide oyster, golden cornmeal, lemon wedge, osetra caviar, creamy pickles, aioli

**Fried Riptide Oyster BLT** – riptide oyster, beer battered, lettuce, tomato, bacon, toasted brioche

**Oyster Tumbleweeds** – crispy kataifi wrapped oyster, grapefruit ponzu, chive oil

**Kumamoto Oysters on the ½ Shell** – kumamoto oyster, yuzu granita, togarashi

**Oyster on the ½ Shell** – oyster, radish, Thai chili mignonette, fresno pepper oil

#### -CAVIAR-

**Osetra & Crisp Cucumber Cup** – osetra caviar, crisp cucumber, fromage blanc, brioche toast

**Caviar Bomb** –caviar, oyster cracker, fromage blanc, traditional accompaniments

**Caviar & Blini** – osetra caviar, buckwheat blini, fromage blanc, Bermuda onion, chervil

**Potatoes & Caviar** – osetra caviar, roasted Yukon gold potato, whipped potato, chives

**Pomme Soufflé** – osetra caviar, pomme soufflé, smoked paprika crème fraîche, salmon roe

## POULTRY

### -CHICKEN-

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

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

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

**Deviled Farm Fresh Eggs** - deviled egg, maple bacon crumbles, sweet & sour pickles, smoked paprika

**Spicy Chicken Empanada** - spicy chicken, flaky pastry, chipotle crema & pickled salsa

**EZ Chicken Wing** - barely bone in chicken wing/ buffalo & blue cheese/ BBQ & ranch/ Thai chili & peanut sauce

**Chicken Lavash** - chicken liver mousse, crisp flatbread, smoked chili jam

### -DUCK-

**Seared Duck Turnover** - seared duck confit, puff pastry, fig jam

**Tea Smoked Duck & Pineapple Skewers** - tea smoked duck, pineapple, palm caramel, toasted sesame seeds, scallions

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

**Duck & Gouda Empanada** - duck confit, flaky pastry, charred poblano & tomatillo salsa, creamy gouda

**Foie Gras Bomb** - foie gras, gold corn puff, mole ice cream, smoked paprika

**Foie Gras Strawberry Shortcake** - foie gras torchon, strawberry gelée, orange short cake

**Foie Gras Terrine** - chilled layered foie gras, toasted brioche, raspberry jam

**Smoked Foie Gras** - smoked foie gras, quince, Marcona almond, crostini, aged sherry vinegar

#### -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, whole grain mustard

**7X Hibachi Yakitori** - Korean BBQ marinated 7X beef, garlic & sesame glaze

**Toy Corn Dog** - all beef, classic corn batter, mustard

**American Cheeseburger Slider** - Colorado beef, American cheese, onion, ketchup, cornichon pickle

**Short Rib Banh Mi** - seared beef short rib, mini baguette, crisp pickled vegetables, bbq

**Smoked Brisket Slider** - slow roasted brisket, tangy bbq sauce, creamy pumpkin seed slaw, poppy seed bun

**Reuben Turnover** - classic corned beef, sauerkraut & Swiss cheese, puff pastry, Thousand Island dressing

**Petite Patty Melt** - all beef patty, Swiss cheese, sauerkraut, toasted rye, 1000 island

**Sloppy Joe Jr.** - tangy BBQ beef, country white bread

#### -ELK & BISON-

**Bison Tartare** - Navajo spiced bison tartare, lettuce cup, chayote raita

**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 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** - roasted pulled pork, blue corn sope, pineapple salsa, cotija

#### -LAMB-

**Colorado Lamb Chops** - fresh herbed lamb, tomato jam

**Samosa** - Indian spiced ground lamb, mint & sweet pea raita

**Kabob** - Indian spiced ground lamb, preserved lemon jam (skewer)

**Petite Pita** - shaved marinated lamb, lettuce, tomato, olive, red wine vinaigrette

### 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, BBQ sauce

**Jalapeño Gruyère Fritter** – crisp fritter, smoked tomato mayo

**Broccoli Cheddar Fritters** - crisp & creamy fritter, piquant Cajun sauce

**Beet & Goat Cheese Spoon** - local goat cheese & fresh herbs rolled in beet slices, sherry vinaigrette, toasted pine nuts

**Charred Beets** – charred beets, lemon-garlic yogurt, pickled chili, blackberry, goat cheese sorbet

**Crispy Beet Cups & Herbed Goat Cheese**-concentrated beet, fromage blanc, crumbled candied walnuts

**Brie & Apricot Puff**-buttery puff pastry, creamy brie, local apricot jam

**\*Burrata Bruschetta**-burrata, concentrated tomatoes, balsamic, arugula, virgin olive oil

**Pizzeta** – mini pizza topped with roasted tomato, fresh mozzarella, red pepper, artichoke & porcini

**Artichoke Tortellini** – handmade artichoke filled pastas, shaved parmesan, brown butter

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

#### -MUSHROOMS-

**Crackling Maitake** – Maitake mushrooms, warm celery root, creamy mustard, herbs & blossoms

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

**Mushroom Cheese Bites** - baked wild mushroom & creamy parmesan spread, toasted focaccia

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

**Mushroom Canapes**- crispy mushroom risotto, wild mushrooms, lemon zest, fontina cheese

#### -SQUASH-

**Mini Moussaka**-layered grilled zucchini, red peppers & eggplant, smoked tomato sauce, basil oil (spoon)

**Fried Zucchini & Mustard Sauce**- herb breaded zucchini sticks, balsamic mustard sauce

**Grilled Zucchini & Goat Cheese Rolls**- grilled marinated zucchini, fromage blanc, sundried tomato pesto

**Zucchini & Mozzarella Fritters**-gooey mozzarella stuffed zucchini balls, basil mayo

#### -POTATO-

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

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

**Potato Rosti** – hash brown, jack cheese, salsa, chipotle crema

**Brava Potatoes** - crispy smashed potatoes, garlic aioli, spicy tomato sauce

## 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 \*Market Prices\*

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

### -Sushi & Sashimi Station-

We offer a full service sushi bar specializing in sustainable worldwide seafood prepared traditionally or with contemporary flair.

Sashimi/ Sushi / Maki (Rolls) Selections:

\*Ahi Tuna, Toro (Fatty Tuna Belly), Albacore (White Tuna), Salmon, Hamachi (Yellowtail), Striped Bass, Octopus, etc.

\*California Rolls, Spicy Tuna Rolls, Yellowtail Scallion Rolls, Vegetable Rolls, etc. \*Availability Based Market Prices\*

\*contemporary specialized menus created upon request

### -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.

Seasons Selections:

\*shrimp, oysters, clams, king crab, split lobster tails, stone crab claws (seasonal) \*Availability Based Market Prices\*

\*oyster crackers, crisp tortillas, cocktail sauce, mignonette, fresh salsa, mustard sauce, lemon wedges

### **-Blow Torch Bruschetta Station-**

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

“Blow Torched To Order”

\*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-**

Invent your own gourmet sandwich.

“Toasted To Order”

\*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 Station-**

(choose 2 options)

Modern Chinese style steamed pillow buns made to order:

- 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:

\*shrimp, king crab, pink snapper, lobster

\*Availability Based Market Prices\*

\*7X beef, pork, chicken

\*sweet potato, onion, scallion, asparagus, shiitake, bell pepper

Dipping Sauces:

miso dashi, spicy sriracha mayo, ponzu, sweet-n-sour

### **-Burger Bar-**

(choose 2 options)

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

\*beef, bison, elk, turkey, mushroom

\*tuna, shrimp, Kobe

\*American, cheddar, provolone, jack, blue, goat, nacho, fontina

\*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 3 options)

*Pasta 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 Pastas*

- 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

*Risotto*

- Wild Mushroom - fresh herbs & parmesan

- Crab - preserved tomatoes, fresh lemon & basil

- Lobster – creamed corn, fresh ricotta

- Crisp Duck Confit - black mole, cotija & cilantro

- Black Truffle - Pecorino \* when in season

### **-Ceviche Station-**

Traditional/Modern Ceviche

Offering an interactive station featuring, freshly cut fish, sweet & savory toppings & tangy sauces

\*Hawaiian Ahi tuna, California Corvina (bass), Mexican White Prawns/  
Ceviche Cocktail (fully cooked), freshly cut vegetables  
\*cucumber, tomato, avocado, sweet potato, red onion, scallion, carrot,  
corn, chili peppers, crunchy corn, crispy onions  
\*Aji Amarillo, spicy orange, leche de tigre, pico de gallo  
\*rice puffs, plantain & potato chips, blue corn tortilla chips  
\*Availability Based Market Prices\*

### **-Gazpacho Bar-**

Serving three distinctly flavored summer soups & assorted accompaniments to order

Gazpachos: spicy beefsteak tomato & red bell pepper; tangy green tomato & green bell pepper; sweet yellow tomato & golden bell pepper

Assorted Toppings: freshly shucked oysters, shrimp, bacon, avocado, sour cream, crisp tortilla

### **-Hot Dog Bar-**

(choose 3 options)

Dogs, wieners and franks to please any hot dog coney-sseur! Grilled, steamed or fried in front of you.

\*Hebrew National beef frankfurters, Vienna beef dogs, turkey dogs, hot links, lobster dog, tofu dog, cheddar wurst, pigs in blankets (choose 3+\$2.00/ additional choice)

\*ketchup, yellow mustard, brown mustard, relish, sweet onion, cheese sauce, beef chili, celery salt, mayonnaise, pepper vinegar, adobo, apple butter, teriyaki, sriracha

\*raw onions, tomatoes, cole slaw, pico de gallo, giardiniera, sport peppers, pickles, pickled watermelon rind, sauerkraut, cherry peppers, bacon crumbles, crispy onions, black olives

\*brioche buns, pretzel buns, Hawaiian buns, poppy seed buns, potato buns (choose 3+\$1.00/ additional choice)

\*cheddar cheese, pepper jack, blue cheese

\*grilled, steamed or fried

### **-American Sandwich Station-**

(choose 3 options)

All American sandwiches, made to order

- Muffaletta: sesame roll, salami, mortadella, mozzarella, ham, provolone, marinated olive salad

- Elvis: skillet toasted white bread, peanut butter, bacon & sliced bananas  
- French Dip: shaved roast beef, French baguette, au jus  
- Submarine: soft Italian roll, provolone, mozzarella, ham, salami, mortadella, shaved iceberg, onion, tomato, Italian dressing  
- Ham Biscuit: hot cream biscuit, honey butter, smoked Virginia ham  
- Reuben: rye bread, classic corned beef, sauerkraut, Swiss cheese, Thousand Island dressing  
- Cubano: ham, roast pork, jack cheese, pickles, grilled Cuban bread  
- Philly Cheesesteak: shaved beef, sautéed onions & bell peppers, provolone cheese, soft Italian roll

## **STATIONARY DISPLAYS/ DIPS**

(serves min 25 people)

**Gourmet Garden Crudités** - asparagus, 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, bread sticks, grilled crostini

**Tequila Cured Wild Salmon** - 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

**Raw Bar** - cocktail shrimp, oysters, clams, king crab, stone crab claws (seasonal), split lobster tails, cocktail sauce, mignonette, mustard sauce, lemon (ice sculpture optional for additional charge)

**Sushi & Sashimi** - California rolls, spicy tuna rolls, yellowtail-scallion rolls, vegetable rolls/ tuna, salmon, seasonal white fish sashimi, pickled ginger, wasabi, soy sauce

## STARTERS / PARTY PLATES

3-5 bite hors d'oeuvre plates ideal for a stationary display in addition passed hors d'oeuvres for quicker guest satisfaction, or 6-8 bite appetizer plates ideal for a plated dinner

**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

**Jumbo Lump Crab Cakes**-blue crab cakes, citrus & arugula salad, grapefruit butter

## DIPS

(serves min 25 people)

**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 tiny toast & crisps

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

## SOUPS & SALADS

### -SUMMER SALADS-

**Grilled Peaches & Heirloom Tomatoes** - grilled local peaches, heirloom tomatoes, burrata, arugula, cherry balsamic vinaigrette

**Tomato & Mozzarella** - sliced heirloom tomatoes, fresh mozzarella, fresh basil, aged balsamic, extra virgin olive oil, sea salt

**Crispy Squash Blossoms** - three cheese stuffed blossoms, heirloom tomato carpaccio, pesto vinaigrette

**Melon & Prosciutto** – cantaloupe, honeydew, thinly sliced prosciutto, burrata, arugula

**Watermelon & Feta** - fresh watermelon, feta cheese, arugula, toasted pine nuts, aged balsamic vinaigrette

**Summer Wedge** - petit iceberg, egg, tomato, corn, pumpkin seeds, blue cheese, candied bacon, balsamic & ranch dressings

**Lyonnaise** – frisée, escarole, poached egg, bacon lardons, croutons, warm bacon vinaigrette

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

**Beet & Cucumber Tartare** – kale, crispy quinoa, goat cheese crumbles, shiso raita, Indian spiced coconut milk

**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 Greens** - 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** - green leaf lettuce, cucumbers, radishes, red onions, hearts of palm, cherry tomatoes, pepperoncini, lemon vinaigrette



**Greek** - escarole, iceberg, cucumbers, bell peppers, feta crumbles, radish, Greek olives, pita, red wine & herb vinaigrette

### -SUMMER SOUPS-

**Gazpacho** - classic blend of ripe tomatoes, cucumbers & sweet peppers, diced avocado, lime crema, crisp tortillas

**Wild Watercress & Leek Soup** – golden potatoes, smoked salmon, flowers, roe

**Chilled Sweet Pea** - lobster & potato salad, breakfast radish, pea shoots, coconut cream

**Sweet Corn Bisque** - fresh Olathe sweet corn, jalapeño & gruyère fritters

**Blackened Corn & Clam Chowder** - classic New England chowder, blackened Olathe corn, oyster crackers

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

**Lobster Bisque** - rich & creamy with fresh Maine lobster, brandy cream, herb popovers

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

**Wild Mushroom** - porcini, oyster & lobster mushroom soup, local gold potatoes, fresh thyme crema

**Tomato Bisque** - fresh vine ripe tomatoes, basil, cream, brioche croutons

**Hot-N-Sour Mushroom** - beech mushrooms, Szechuan pepper, tofu, scallions, menma, crisp wonton

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

**Green Chili Bisque**- blue corn croutons, smoked chili crema, pico

### -SUMMER BRUSCHETTA SALADS / FOCCACIA CROSTINI-

**Prosciutto**- figs, fontina, arugula, balsamic

**Artichoke**- mushrooms, pecorino, whole grain mustard, mozzarella

**Grilled Zucchini**- goat cheese, oven dried tomatoes, basil

**Grilled Prawns**- garlic aioli, frisée, lardons, pickled red onions

## LARGE FORMAT DINING

All can be buffet, french passed, hand carved or served family style

**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  
Crispy Brussels Sprouts, cotija & serrano, lemon dressing

## PLATED ENTREES

### -SEAFOOD-

**Grilled Wild Salmon**-fire grilled salmon, charred leeks, shredded potato rosti, jalapeño creamed corn, roasted tomatoes  
**Grilled Split Lobster**-split live Maine lobster, roasted rosemary new potatoes, street corn-on-the-cobb, drawn butter & lemon  
**Halibut Bangkok** – fresh halibut poached in yellow curry, steamed jasmine rice, fresh herbs  
**Ginger Crusted Sea Bass** - julienned summer vegetables, spicy rosemary broth  
**Blackened Ahi Tuna** - spicy tuna tataki, king crab spring roll, pickled ginger, wasabi, ponzu, young greens  
**Sea Bass Viennoise** - mushroom duxelles, tomato fondue, soft herb crust, wilted spinach, mustard sabayon  
**Ginger Barbecued Wild Striped Bass** – smoked scallop & mushroom taquitos, ponzu, dashi, frisée  
**Trout Amandine** - fresh rainbow trout, wild rice, Brussels sprouts, lemon butter, toasted almonds

### -POULTRY-

**Roasted Blue Corn Bread Chicken** - braised jicama & spinach, chili au gratin potatoes, spicy jalapeño sauce  
**Rosemary & Garlic Roasted Chicken** - rosemary whipped potato, wilted greens, honey baked shallots  
**Roasted Stuffed Chicken** - prosciutto, fontina & spinach stuffed chicken breast, artichoke heart & linguini Alfredo, Marsala sauce  
**Gold Corn Breaded Fried Chicken** - our famous fried free-range chicken, whipped potatoes, collard greens

### -MEAT-

**Tomato Dusted Colorado Rack of Lamb** - smoked marble potato fondue, garlic green beans, brown butter applesauce  
**Fresh Herbed Colorado Rack of Lamb** - roasted potatoes, buttered asparagus, brandy mustard sauce  
**Five Peppercorn Angus Filet** - whipped potatoes, green beans, smoked oyster mushroom bordelaise  
**Grilled Angus Filet of Beef** – Brussels sprout, potato & mushroom hash, red wine & roasted garlic sauce, mushroom dust  
**Grilled NY Strip Steak** - garlic whipped potatoes, wilted spinach, smoked chili butter  
**Barbequed Short Beef/Baby Back Pork Ribs** - slowly braised with an All-American barbecue sauce, baked beans, potato salad  
**Grilled Veal Chop** - Yukon gold potatoes, wilted spinach, roasted red peppers  
**Seared Elk Loin** – charred leeks, wild mushroom tamale, mustard sauce

### -SURF & TURF-

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

### -VEGETARIAN-

**Tempura Lettuce Wraps**- tofu, sweet potato, trumpet mushrooms, fresh herbs, green onions, pickled veggies, lemongrass glaze, sambal & spicy peanuts  
**Tofu Veggie Kabobs**- mushroom rice pilaf, sweet chili vinaigrette, black bean sauce  
**Quinoa Stuffed Piquillo Peppers**- ratatouille, vegan pesto vinaigrette, cauliflower “cotija”, lemon crumb  
**Artichoke Scampi**- linguini, heirloom cherry tomatoes, garlic, white wine, fresh basil, lemon

**Chile Relleno**- black beans, red rice, charred tomato sauce, avocado emulsion

**Artichoke Stack**-roasted artichoke hearts, Portobello mushrooms & roasted bell peppers, tomato fondue & croutons

## DESSERTS

### -PLATED-

**Tres Leches** - coconut chiffon cake, cinnamon Chantilly, coconut cream, passion fruit jelly & coconut meringue

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

**Colorado Cherry Pavlova** – strawberry & blueberry “confetti”, cherry foam, lemon verbena Chantilly & fresh cherries

**Valrhona Chocolate Mousse** – citrus chocolate mousse, blackberries, coconut sorbet, coco nib tuile

**Palisade** – pistachio semifreddo, peach whipped panna cotta, lemon-thyme crumble topped with fresh roasted Palisade peaches, nectarine foam & vanilla ice cream \*GF

**Olive Oil Cake** - yogurt mousse, blackberry compote & fresh berries

**Stroopwafel Sundae** - vanilla, caramelized banana & rocky road ice creams, caramel pecan stroopwafel, vanilla chantilly, house marinated Colorado cherries

**Fresh Fruit Cholado**- shaved ice, coconut sorbet, fresh fruit, house-made raspberry syrup & sweetened condensed milk \*GF

**Black Forest Gateaux**- dark chocolate mousse, black cherry crèmeux, hazelnut éclat d’or, sour cherry jelly, vanilla chocolate crunch ice cream

**Bomboloncini** - caramelized Italian donuts filled with chocolate ganache, served with espresso gelato and coco-nib tuile

### -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

Hummingbird Cake

### -MINI TARTS-

Meyer Lemon

Lime

Key Lime

Coconut Cream

Passion Fruit

Fresh Berry

### -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  
Orizaba Banana  
Passion Fruit  
Coconut  
Prickly Pear  
Blueberry

**DARK CHOCOLATE**

Opalys Matcha  
Nyanbo Coconut (vegan)  
Araguani Pomegranate  
Manjeri Blues Tea  
Illanka Mojito (mint ganache & lime rum gel)  
Pear Williams  
Spicy Dark Chocolate  
Cherry  
Red Wine  
Popcorn  
Liquid Red Velvet  
Orange Vanilla

**-MINI PASTRIES-**

Profiterole  
Chocolate Rum Canelé  
Éclair  
Cream Puff

**-COOKIES/BROWNIES/SQUARES-**

Chocolate Chip Cookie  
Double Chocolate Cookie  
Dark Chocolate Cherry Cookie  
Cranberry Oatmeal Cookie  
Peanut Butter Cookie \*GF  
Buckwheat Chocolate Cookie \*GF  
Thin Mints Cookie  
Hazelnut Thumbprint Cookie  
Anise Palmers Cookie (elephant ears)  
Biscotti  
Madeleines

Apricot Financier  
Raspberry Rugelach  
Apricot Rugelach  
Lavender Shortbread Cookie  
Florentine Cookie  
Brownies  
Blondies  
Marbled Brownies  
Raspberry Cream Cheese Brownies  
Lemon Squares  
Coconut Macadamia Squares  
Key Lime Squares

**-MINI PIES/ CROSTATAS/ LARGE PIES-**

Old Fashion Apple  
Salted Caramel Apple  
Cheddar Crust Apple  
Peach  
Peach & Cream  
Cherry  
Sour Cherry  
Blueberry  
Blackberry  
Huckleberry  
Strawberry Rhubarb  
Lemon Meringue  
Banana Cream  
Coconut Cream  
Chocolate Cream  
Banoffee  
Peanut Butter Chocolate  
Cappuccino Meringue  
  
Lemon Chess  
Box Pie

**-MACAROONS\*GF-**

Vanilla  
Chocolate

Caramel  
Rose Lychee  
Passion Fruit  
Grapefruit  
Pear Williams  
Pistachio  
Lemon Thyme  
Pear  
Butternut Squash & Cinnamon  
Red & Golden Beet  
Apricot Saffron

#### **-VERRINES-**

Chocolate Pot de Crème  
Burnt Caramel Pot de Crème  
Vanilla Crème Brûlée  
Orange Crème Brûlée  
Crema Catalana  
Rice Pudding \*GF  
Tiramisu  
Chocolate Berry Trifle  
Banana Pudding Trifle  
Strawberry Shortcake Trifle

#### **-CUPCAKES-**

Vanilla  
Red Velvet  
Chocolate  
Lemon  
Passion Fruit  
Key Lime  
Lemon Meringue  
S'mores  
Raspberry Cheesecake

#### **-MINI BOMBES-**

Milk Chocolate Mousse Bombe  
Chocolate Raspberry Mousse Bombe  
Salted Caramel Mousse Bombe

Peanut Butter Chocolate Bombe  
Chocolate Passion Fruit Bombe  
Cherry Bombe  
Peach 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

#### **-MINI PIES/ CROSTATAS/ LARGE PIES-**

Old Fashion Apple  
Salted Caramel Apple  
Cheddar Crust Apple  
Peach  
Peach & Cream  
Cherry  
Sour Cherry  
Blueberry  
Blackberry  
Huckleberry  
Strawberry Rhubarb  
Lemon Meringue  
Banana Cream  
Coconut Cream  
Chocolate Cream  
Banoffee  
Peanut Butter Chocolate  
Cappuccino Meringue  
Lemon Chess  
Box Pie

**-COBBLER/ BROWN BETTY/ JAR PIES-**

Apple  
Peach  
Cherry  
Blueberry  
Blackberry  
Strawberry Rhubarb

**-DONUTS-**

(small/standard)

Assorted Seasonal Filled -

(cherry, strawberry rhubarb, blueberry, peach, Meyer lemon)

French Cruller  
Beignet

**-CHURROS-**

Plain  
Dulce de Leche  
Berry Sauce  
Chocolate Sauce

**-LOLLIPOPS- \*GF**

Sour Apple  
Cherry  
Mango  
Pineapple  
Strawberry Rhubarb  
Carrot  
Beet

**-POPCORN- \*GF**

Kettle  
Caramel  
Orange Caramel  
Chocolate Caramel

**-ASSORTED MINI MARSHMALLOWS- \*GF**

(8pc. sm. Bag/12pc. lg. bag)

Vanilla  
Peanut Butter  
Chocolate  
Mint  
Wild Rose  
Lavender  
Lemon Verbena

**-ASSORTED PÂTE DE FRUIT/ JELLIES- \*GF**

Apricot  
Passion Fruit  
Blood Orange  
Grapefruit  
Raspberry  
Prickly Pear  
Pineapple  
Blueberry  
Strawberry Rhubarb  
Beet  
Carrot

**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

**Sloppy Joe Jr.** - tangy BBQ beef, country white bread

**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  
**EZ Chicken Wing** - barely bone in chicken wing/ buffalo & blue cheese/ BBQ & ranch/ Thai chili & peanut sauce

#### -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  
**Brava Potatoes** - crispy smashed potatoes, garlic aioli, spicy tomato sauce

#### -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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