



**CARIBOU CLUB
CATERING MENU**



HORS D'OEUVRES



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 black 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*

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*

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*

BLACK TEMPURA LOBSTER *crispy lobster, hot mustard, dashi shot*

LOBSTER CORN DOG *fresh lobster, 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*

CREAMY SPICY SHRIMP CUPS *crisp rice paper, tempura popcorn shrimp, spicy sesame mayo, chives*

BACON WRAPPED SHRIMP SKEWERS *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 *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*

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 *radish, thai chili mignonette, fresno pepper oil*

CAVIAR

OSETRA & CRISP CUCUMBER CUP *osetra caviar, crisp cucumber, fromage blanc, brioche toast*

CAVIAR BOMB *oyster cracker, crème fraîche, osetra caviar, chive, chervil & bermuda onion*

CAVIAR & BLINI *osetra caviar, buckwheat blini, fromage blanc, bermuda onion, chervil*

POTATOES & CAVIAR *roasted yukon gold potato, fromage blanc, osetra caviar, bermuda onion, potato crisp*

POMME SOUFFLÉ *osetra caviar, pomme soufflé, smoked paprika crème fraîche*

CHICKEN

THAI CHOPPED CHICKEN & PAPAYA *shredded papaya, chopped chicken, candied peanuts, sassy sauce, bib lettuce cups*

SMOKED CHICKEN NACHOS *diced smoked chicken, blue corn tortilla, guacamole, black bean, pepper jack, 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*

SPICY CHICKEN QUESADILLA *roasted chicken, spicy salsa, pepper jack cheese, chipotle crema*

DEVEILED FARM FRESH EGGS *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 *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

DEVEILED QUAIL STICK *boneless quail breast, apple smoked bacon wrapped, jalapeño stuffed, ranch dressing*

DEVEILED QUAIL EGG *miniature classics, chives, smoked paprika*

BEEF

BEEF TARTARE *classic beef tartare, toasted brioche, baby arugula, whole grain mustard*

7X HIBACHI CUBES *fire grilled 7X beef cube, 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, 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

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*

BISON TARTARE *navajo spiced, lettuce cup, chayote raita*

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 *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*

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

TOASTED CHEESE SANDWICH *all american cheese, white bread*

GOAT CHEESE GRUYÈRE *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*

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 *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*

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*

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*

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*

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*

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

DOGS, WIENERS AND FRANKS TO PLEASE ANY HOT DOG CONEY-SSEUR! GRILLED, STEAMED OR FRIED IN FRONT OF YOU *(choose 3 options)*

HEBREW NATIONAL BEEF FRANKFURTERS, VIENNA BEEF DOGS, TURKEY DOGS, HOT LINKS, LOBSTER DOG, TOFU DOG, CHEDDAR WURST, PIGS IN BLANKETS (CHOOSE 3+ \$2/ ADDITIONAL CHOICE) *ketchup, yellow mustard, brown mustard, relish, sweet onion, cheese sauce, beef chili, celery salt, mayonnaise, pepper vinegar, adobo, apple butter, teriyaki, sriracha*
grilled, steamed or fried

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

BREAD *brioche buns, pretzel buns, hawaiian buns, poppy seed buns, potato buns (choose 3 + \$1/ additional choice)*

CHEESE *cheddar, pepper jack, blue cheese*

AMERICAN SANDWICH STATION

ALL AMERICAN SANDWICHES MADE TO ORDER *(choose 3 options)*

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*



SOUPS & SALADS



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*

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*

BRUSCHETTA SALAD & FOCACCIA

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

WILD RICE PILAF & TOASTED ALMONDS

FLUFFY BULGUR WHEAT & TOASTED HAZELNUTS

TRI-COLOR QUINOA WITH MEDITERRANEAN VEGETABLES

POTATOES ANNA, CHOPPED GARLIC & PARSLEY

SEA SALTED HONEY-GLAZED YAMS

ROASTED NEW RED BLISS ROSEMARY POTATOES

BLUE CHEESE POTATO AU GRATIN

WHIPPED POTATOES

HOME-STYLE MAC-N-CHEESE

CANNELLINI BEAN PURÉE *with a tomato vinaigrette*

VEGETABLE SIDES

STEAMED SPINACH

BABY VEGETABLES

BROCCOLI AND CAULIFLOWER GRATIN, SWISS CHEESE

COUNTRY COLLARD GREENS, BACON, PICKLED JALAPEÑOS

SEARED CAULIFLOWER RICE, FRESH THYME & TOASTED ALMONDS

CRISPY BRUSSELS SPROUTS, COTIJA & SERRANO, LEMON DRESSING

STEAMED ASPARAGUS

STEAMED GREEN BEANS

GREEN BEAN CASSEROLE

CREAMED SPINACH, PARMESAN

GRILLED ASPARAGUS, WHITE AND GREEN, WITH ROASTED RED PEPPER EMULSION



PLATED ENTRÉES



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*

BARBECUED 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

AVOCADO VERRINE *avocado lime mousse, fresh mango gel, toasted coconut sorbet, and pineapple weed tuile*

KEY LIME TART *almond sablée, key lime curd, citrus meringue*

BLACK & BLUE PAVLOVA *crispy meringue, lemon bavarian cream, and macerated black & blueberries*

SOUTHERN PEACH COBBLER *colorado peaches, brown butter oat crumble, and vanilla ice cream*

PETIT GATEAU

CARROT CAKE

MEYER LEMON CHEESECAKE

BLUEBERRY CHEESECAKE

OPERA CAKE

RASPBERRY CHEESECAKE

NEW YORK CHEESECAKE

TEA CAKES

RED VELVET CAKE

OLIVE OIL CAKE

STRAWBERRY SHORTCAKE

FLOURLESS CHOCOLATE CAKE

HUMMINGBIRD CAKE

GERMAN CHOCOLATE

DEVIL'S FOOD CAKE

TRES LECHES CAKE

DARK CHOCOLATE CAKE

MINI TARTS

MEYER LEMON

KEY LIME

PASSION FRUIT

LIME

COCONUT CREAM

FRESH BERRY

BONBONS

MILK CHOCOLATE

Bahibe Salt & Pepper

Azelia Hazelnut Praline

Oriado Mexican Vanilla

Tanariva Cappuccino

Valencia Coffee Praline

Rocher

Dulce El Maldon (salted caramel)

Belle-Helene Pear

Pistachio Praline

Opaly Raspberry

Orizaba Passion Fruit

Orizaba Banana

Coconut

Blueberry

Opalys Matcha

Araguani Pomegranate

Illanka Mojito (mint ganache & lime rum gel)

Spicy Dark Chocolate

Red Wine

Liquid Red Velvet

Pecan Praline

Jivera Raspberry

WHITE CHOCOLATE

Opaly Grapefruit

Opaly Blueberry

Opaly Pear Williams

Passion Fruit

Prickly Pear

DARK CHOCOLATE

Nyanbo Coconut (vegan)

Manjeri Blues Tea

Pear Williams

Cherry

Popcorn

Orange Vanilla

MINI PASTRIES

PROFITEROLE

ECLAIR

CHOCOLATE RUM CANELE

CREAM PUFF

COOKIES, BROWNIES & SQUARES

CHOCOLATE CHIP COOKIE

DARK CHOCOLATE CHERRY COOKIE

PEANUT BUTTER COOKIE *GF

THIN MINTS COOKIE

ANISE PALMERS COOKIE (ELEPHANT EARS)

MADELEINES

RASPBERRY RUGELACH

LAVENDER SHORTBREAD COOKIE

BROWNIES

MARbled BROWNIES

LEMON SQUARES

KEY LIME SQUARES

DOUBLE CHOCOLATE COOKIE

CRANBERRY OATMEAL COOKIE

BUCKWHEAT CHOCOLATE COOKIE *GF

HAZELNUT THUMBPRINT COOKIE

BISCOTTI

APRICOT FINANCIER

APRICOT RUGELACH

FLORENTINE COOKIE

BLONDIES

RASPBERRY CREAM CHEESE BROWNIES

COCONUT MACADAMIA SQUARES

MINI PIES, CROSTATAS & LARGE PIES

OLD FASHION APPLE

CHEDDAR CRUST APPLE

PEACH & CREAM

SOUR CHERRY

BLACKBERRY

STRAWBERRY RHUBARB

BANANA CREAM

CHOCOLATE CREAM

PEANUT BUTTER CHOCOLATE

LEMON CHESSE

SALTED CARAMEL APPLE

PEACH

CHERRY

BLUEBERRY

HUCKLEBERRY

LEMON MERINGUE

COCONUT CREAM

BANOFFEE

CAPPUCCINO MERINGUE

BOX PIE

MACARONS *GF

VANILLA

CARAMEL

PASSION FRUIT

PEAR WILLIAMS

LEMON THYME

BUTTERNUT SQUASH & CINNAMON

APRICOT SAFFRON

CHOCOLATE

ROSE LYCHEE

GRAPEFRUIT

PISTACHIO

PEAR

RED & GOLDEN BEET

VERRINES

CHOCOLATE POT DE CRÈME

VANILLA CRÈME BRÛLÉE

CREMA CATALANA

TIRAMISU

BANANA PUDDING TRIFLE

BURNT CARAMEL POT DE CRÈME

ORANGE CRÈME BRÛLÉE

RICE PUDDING *GF

CHOCOLATE BERRY TRIFLE

STRAWBERRY SHORTCAKE TRIFLE

CUPCAKES

VANILLA

CHOCOLATE

PASSION FRUIT

LEMON MERINGUE

RASPBERRY CHEESECAKE

RED VELVET

LEMON

KEY LIME

S'MORES

MINI BOMBES

MILK CHOCOLATE MOUSSE BOMBE

SALTED CARAMEL MOUSSE BOMBE

CHOCOLATE PASSION FRUIT BOMBE

PEACH BOMBE

CHOCOLATE RASPBERRY MOUSSE BOMBE

PEANUT BUTTER CHOCOLATE BOMBE

CHERRY 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*

GOBBLER, BROWN BETTY & JAR PIES

APPLE

CHERRY

BLACKBERRY

PEACH

BLUEBERRY

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

MANGO

STRAWBERRY RHUBARB

BEET

CHERRY

PINEAPPLE

CARROT

POPCORN *GF

KETTLE

CARAMEL

ORANGE CARAMEL

CHOCOLATE CARAMEL

ASSORTMENTS

ASSORTED MINI MARSHMALLOWS *GF (8PC. SM . BAG/12PC. LG. BAG) *vanilla, peanut butter, chocolate, mint, wild rose, lavender, lemon verbena*

ASSORTED PÂTÉ 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 pickle*

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, gruyere 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, bbq sauce*

JALAPENO GRUYERE 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, jalapeno 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*

WARM CLASSIC CHOCOLATE CHIP COOKIE & MILK SHOT

GOURMET S'MORES BAR *milk & dark chocolate, house-made marshmallows, graham crackers*