

**Centennial Canoe Outfitters**  
**Farm to Table Colorado River Trip**  
**August 29-31, 2015**

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**SAMPLE 3-DAY MENU**

This is a sample menu and may change based on availability of local and organic produce.  
Menu can be customized for individual tastes and diets (vegetarian, gluten-free, etc.)

**DAY 1**      **BREAKFAST:**

*Local melon*  
*Breakfast burritos*  
*Coffee from Colorado roasters, tea, etc.*

**LUNCH:**

*Baja turkey Wrap -*  
*Thin-sliced turkey, goat cheese, avocado, tomato, cilantro, onion and lettuce*  
*rolled in a chipotle tortilla with jalapeno-lime mayo*

**DINNER:**

*Local Wines paired with Colorado Cheeses*  
*Colorado Trout Amandine*  
*Wild Rice*  
*Locally Grown Green beans*  
*Roasted beet salad*  
*Dutch oven Palisade peach cobbler with Ice Cream*

**DAY 2**      **Breakfast:**

*Made to order Omelets*  
*with choice of peppers, onions, ham, mushrooms, tomatoes, local cheddar*  
*Homefries – A mix of potatoes peppers, and onions*  
*Local Melon and fruit medley*

**LUNCH:**

*Smoked Turkey Breast Sandwiches with Baby Greens and Garlic Aioli*  
*Three-Bean Salad*

**DINNER:**

*Brochettes of Herbed Vegetables and Tapenade Toasts*  
*Pan Seared Colorado Pork Medallions topped with Palisade Peach Chutney*  
*Israeli Couscous Pilaf*  
*Sauted Corn off the Cob and Shell Beans*  
*Fresh made flat bread*  
*Compote of Peaches and Plums over Pound Cake*

**DAY 3**      **BREAKFAST:**

*Southwestern Scramble with Green Chilies and Chorizo*

**LUNCH:**

*Waldorf Chicken Salad Wraps*