



Traditional BBQ Menu

Entrées - \$8/person

Colorado-Style Brisket
BBQ Roasted Chicken
Pecan-Smoked Pulled Pork
BBQ Tofu(Sub for \$5/person)
Jackfruit BBQ(Sub for \$5/person)

Sides - \$4/person

3 Cheese Mac-N-Cheese
Cornbread Casserole
Bourbon & Peach BBQ Beans
Chive & Herb Red Potato Mash
Garlic & Herb Slaw
Red Potato Salad
Honey Balsmamic Green Bean Salad
Buttermilk Biscuits
Spring Mix Salad

Desserts - \$3/person

Oatmeal-Chocolate Chip Cookies
Snickerdoodle Cookies
Chocolate Chip Brownies
Custom S'mores Board (\$5/person)

Hors d'Oeuvres

\$5/person

Cheese & Vegetable Board
Chipotle Apricot Meatballs
Bourbon Peach & Jam Crostini
Caprese Skewers

Beverage Stations

\$3/person

Non-Alcoholic Drink Station with
Lemonade, Tea & Water
Coffee Station with Regular,
Decaf & Condiments

Tableware Rentals

\$10/person

Wedding Catering Fee

Standard: Starts at \$15/person

Prep & Transport of Food
All On-site Equipment
Staff for Setup & Breakdown/Service
Remote Mountain Location Capabilities

Budget: Starts at \$6/person

1 Staff Member for Stocking Buffet