

THE DRIFTER BBQ BUFFET

DROP & GO SERVICE. Our most economical buffet. We provide food in disposable pans and leave on a self-serve buffet line. Heavy Duty plastic plates, cutlery kit and 8oz cup.

Please add 20% service fee for staffed buffet line with chafing dishes.

Buffet Includes:

One third pound of your favorite slow smoked Hickory meats.
Our famous Bread & Butter pickles and slice of onion
Colorado Baked Beans
Warm Potato Salad
Southwest Slaw

Our Sweet & Smoky and Colorado Gold Rush sauces. (others available)
A mix of bread including buns, Cornbread Muffins, Buttered Rolls and Cowboy Biscuits.

(choose 2) Chopped Beef Brisket Pulled Pork Chopped Chicken Sliced Turkey

Pricing

25-49 \$12.50 74-99 \$12.00 50-74 \$12.25 100+ \$11.75

3 meats available for an additional \$0.75/pp Extra sauces available for \$0.25.

Additional sides available. \$1.75 pp

Green Beans w/ Bacon Garlic Mashed Potato Mac & Cheese Buttered Corn Pasta Salad Chips

Add a Dessert for \$2.00

Cobbler Apple or Cherry Crisp Banana or Vaquero Chocolate Pudding Key Lime Pie Homemade Cookie

Drink, Tax, and Tip not included.



THE LOUIS & CLARK BBQ BUFFET

Our Fully Staffed buffet line complete with chafing dishes. We set up, serve up and clean up the buffet line.

Included are heavy duty plastic plates, cutlery kit and 8oz cup.

We can also provide staff for other aspects of your event.

Buffet Includes:

*One-half pound of your favorite slow smoked Hickory meats.

*Our famous Bread & Butter pickles and slice of onion

*Colorado Baked Beans

*Warm Potato Salad

*Southwest Slaw

*Our Sweet & Smoky and Colorado Gold Rush sauces. (others available)
*A mix of bread including buns, Cornbread Muffins, Buttered Rolls and Cowboy Biscuits.

*Heavy Duty plastic plates, cutlery kit and 8oz cup.

(choose 2)
Sliced Beef Brisket
Pulled Pork
Chopped Chicken
Sliced Turkey

Pricing

35-49	\$17.50	74-99 \$16.75	250+ \$15.7
50-99	\$17.00	100+ \$16.50	500+ \$15.0

3 meats available for an additional \$0.75/pp Extra sauces available for \$0.25.

Additional sides available. \$1.75 pp

Green Beans w/ Bacon Garlic Mashed Potato Mac & Cheese Buttered Corn Pasta Salad Chips

Add a Dessert for \$2.00

Cobbler Apple or Cherry Crisp Banana or Vaquero Chocolate Pudding Key Lime Pie Homemade Cookie

Drink, Tax, and Tip not included.



THE FENCELINE BBQ BUFFET

Our Fully Staffed buffet line complete with chafing dishes. We set up, serve up and clean up the buffet line.

Included are heavy duty plastic plates, cutlery kit and 8oz cup.

We can also provide staff for other aspects of your event.

Buffet Includes:

One-quarter rack of St. Louis Ribs + one-third pound of your favorite slow smoked Hickory meats.

Our famous Bread & Butter pickles and slice of onion

Colorado Baked Beans Warm Potato Salad Southwest Slaw

*Our Sweet & Smoky and Colorado Gold Rush sauces. (others available)
*A mix of bread including Cornbread Muffins, Buttered Rolls and Cowboy Biscuits.

*Heavy Duty plastic plates, cutlery kit and 8oz cup.

St. Louis Pork Ribs
plus
(choose 2)
Sliced Beef Brisket
Roasted Bone-in Chicken
Smoked Sausage

Pricing

25-49	\$21.50	74-99	\$20.50	250+	\$19.25
50-74	\$21.00	100+	\$19.75	500+	\$18.75

Additional Standard sides available. \$1.75 pp

Green Beans w/ Bacon Garlic Mashed Potato Mac & Cheese Buttered Corn Pasta Salad Chips

Add a Dessert for \$2.00

Black & Blue, Peach or Cherry Cobbler Apple or Cherry Crisp Banana or Vaquero Chocolate Pudding Key Lime Pie Homemade Cookie

Premium Sides (add \$3 pp)

Fresh Garden Salad
Caeser Salad
Fresh Fruit
Quinoa Fruit Salad
Steamed Broccoli
Grilled Asparagus
Grilled Summer Squash
Steamed Carrots
Herbed Rice
Smashed Sweet Potato
Dutch Oven Cheesy Potato
Jalapeno Cheddar Mashed Potato
Creamed Corn Casserole





BUSINESS EXPRESS LUNCH

DROP & GO SERVICE. Our most economical lunch solution. *Presented Sack Lunch style. Premium To Go boxes available for an additional fee.*

Includes choice of sandwich and bag of chips.
All sandwiches served cold.

EL POLLO GRANJERO*

Southwest grilled chicken breast on a Ciabatta bun with lettuce, tomato slices, Monterey jack cheese and smoky bacon and a BBQ mayo sauce. \$9.75

TALK'N TURKEY*

Smoked turkey breast with sliced cheddar, red onion, and smoky bacon. \$9.75

BBO CLUB*

Hickory smoked ham, turkey breast and roast beef with onion, pepper and cheese. \$9.00

RED CANOE

Slow cooked roast beef, thinly sliced and accompanied by lettuce, red onion, tomato, green pepper and Provolone and finished with creamy horseradish sauce. \$8.25

BAR-B-LT*

Double Bacon, Lettuce, Tomato with BBQ mayo. \$7.75

SMOKED STEAK SANDWICH*

Thin slices of smoked Flat-Iron steak, red onion, bell peppers, mayo, cilantro, blue cheese crumbles and fresh baby spinach. \$9.25

SONOMA CHICKEN SALAD SANDWICH*

Colorado Pulled Chicken blended with our special sauce, cranberries, almonds, cucumbers, green peppers, and onion, topped with lettuce and tomato. \$7.75

PB & J*

Smooth and creamy peanut butter offered with a sweet jam or local honey all sandwiched between two carefully crafted slices of whole grain nutritious B-R-E-A-D. Better than you remember! \$6.00

<u>xtras</u>

Add a cup of soup to your signature sandwich \$3.25 (various soups)
Fresh fruit \$1.50
Simple cookie or cake \$1.50
Canned Soda or Bottled Water. \$1.50

Drink, Tax, & Tip not included.





BUSINESS LUNCHEON

This menu can be served buffet style in disposable pans as a self-serve buffet line.

Includes Heavy Duty plastic plates, cutlery kit and 8oz cup.

Please add 18% service fee for staffed hot buffet line.

Pricing \$13.50pp Chicken Florentine..... Penne pasta, Creamed spinach sauce, Sautéed mushrooms, Roasted tomatoes, Chicken or Shrimp. Salad & Bread Lasagna...... Mozzeralla, Parmesan, and Ricotta cheeses blended with Italian seasonings, layered between homemade marinara meat sauce and noodles. Salad & Bread Chicken Cordon Bleu Chicken breast, Smoked ham, Monterrey jack, house-made breading, Hollandaise sauce. Salad & Bread Chicken Enchiladas..... Shredded chicken in a corn tortilla, green chilies, tomatoes, cheese. Comes with tortilla chips, pico de gallo, and sour cream. Also included are refried beans, Spanish rice and a simple salad. Beef Enchiladas..... Shredded Beef, cheese and our homemade red enchilada sauce. Comes with tortilla chips, pico de gallo, and sour cream. Also included are refried beans, Spanish rice and a simple salad. Potato Bar..... Yukon Gold baked potato with your choice of fixins. Choices include BBQ meats, Chicken breast, veggies, nuts, and various condiments. Taco Bar..... 2 softshell tacos with choice of seasoned beef or chicken, various condiments. Black Beans and Rice. Sandwich Bar..... A build your own sandwich line with various meats, cheeses, breads. INCLUDES 2 SALADS AND CHIPS.

Included is a simple cake or cookie for dessert.

Dessert.....





BUSINESS BREAKFAST FARE

HOT BUFFET

Add any of these items to a buffet
Roundup Fried Potatoes—\$1.50
Scrambled Eggs—\$1.50
Grilled Bacon—\$1.50
Sausage Link or Patty-\$1.50
Sourdough Pancakes with Strawberry Maple Syrup—\$2.00
Oatmeal w/ Assorted Toppings-\$3.00
Baking Powder Biscuits w/Green Chile Gravy—\$3.00
Mountain Man Breakfast (Eggs, Ham, Peppers, Onions, Potatoes)—\$4.50
Huevos Rancheros (Hash Browns, Eggs, Green Chili, Cheese, Refried Beans, Tortilla)—\$5.00
Ojos De Buey (Eggs done Southwest Style)—\$4.00
Cowboy Quiche-\$4.00

CONTINENTAL BREAKFAST

Assorted Muffins, Breads & Pastries w/ Yogurt, granola and Seasonal Fruit (Cups or on a Platter) \$7.00 Assorted Donuts & Rolls \$3.50

Breakfast Burrito (our own homemade) \$6

DRINK

Coffee \$1.50 Juices and/or Milk \$2.50

Coffee Bar Includes two coffees, flavors, creamers etc. \$4.50





RECEPTION FARE HEAVY HORS D'OEUVRES RECEPTION

Package includes:
BBQ Slider served on Roll
Cowboy Crudité Platter
Smoked Sausage Medallions
Buffalo Wings
Baby New Potatoes
Assorted Cheese & Fruit Tray
Plastic appetizer plates and cutlery and napkins.
Service to a self-serve buffet line with chafers.

Pricing Under 100 \$19 pp Over 100 \$17.50 pp

Or design your own or substitute based on options below. PP price refers to passed Hors D'oeuvres. Tray price is applicable for buffet style.

Does not include service fee, delivery or other applicable fees.

Price does not include plates, cups, or utensils.

APPETIZERS	PP	Tray Serves 25-30
Jalapeno Poppers 2 count	\$3.00	\$85
Smoked Sausage Medallions 2 count	\$3.00	\$85
Buffalo Wings 2 count	\$3.00	\$85
BBQ Ribs 2 count	\$3.75	\$105
Bacon Wrapped Chicken Popper 2 count	\$3.75	\$105
Swedish Smoked Meatballs 2 each	\$3.00	\$85
Cowboy Crudité platter w/ Herbed Anise Dip or Black Bean Pesto	\$3.25	\$90
Stuffed Mushrooms 2 count	\$3.00	\$85
Spinach & Artichoke Dip on flatbread	\$3.00	\$85
House made Tortilla Chips (Smoky, Spicy, Sun-Dried Tomato or Jalapeno-Lime)	\$2.00	\$60
House made Salsas		
(Pico de Gallo, Black Bean, Pineapple, Salsa Verde, or Mango, Guacamole)	\$3.00	\$85
Tortilla Rolls 2 count	\$2.50	\$70
Southwestern Egg Rolls 2 count	\$2.50	\$70
Skewered Fresh Mozzarella and Cherry Tomatoes drizzled w/basil oil	\$3.50	\$100
Baby New Potatoes filled w/bacon, sour cream & cheddar 2 count	\$2.25	\$65
Seasonal Fresh Fruit Tray	\$3.75	\$105
Minted Fresh Fruit Skewers1 count	\$3.75	\$105
Assorted Smoked Meat/Pepperonis & Cheese Tray	\$4.00	\$115
Assorted Premium Cheese Tray w/ Crackers and garnished w/Fruit	\$3.75	\$106
Shrimp Cocktail (tail on) 3 count	\$4.00	\$115
Smoked Salmon Filet & toasted baguettewith seasonal jam	\$3.75	\$105
Smokehouse Crostinichoose pulled pork, pulled chicken or smoked turkey	\$2.25	\$65
BBQ Deviled Eggs	\$2.00	\$60





SALADS BY THE PAN

Lg Pan Serves 25-32
\$50
\$45
\$95
\$135
\$75
\$105
\$105





SIDES BY THE PAN

BREAD w/honey butter	
D.O. Smokehouse Corn Bread Muffins	\$10/dozen
Cowboy Biscuits	\$8/dozen
Dinner Rolls	\$14/dozen
<u>SIDES</u>	Tray Serves 25-30
Garlic Mashed Potatoes	\$48
Green Beans w/bacon	\$48
Pasta Salad	\$26
Southwest Slaw	\$48
Potato Salad	\$48
Colorado Baked Beans or Ranch Frijoles	\$48
Mac & Cheese	\$62
Dutch Oven Cheesy Potatoes	\$62
Fresh Fruit (seasonal)	\$82
Herbed Rice	\$62
Smashed Sweet Potato	.\$62
Steamed Broccoli	\$62
Steamed Carrots	\$62
Jalapeno Cheddar Mashed Potato	\$62
Creamed Corn Casserole	\$62
CMEET CTHEE	Twee Courses 25 20
SWEET STUFF Chart Calca	Tray Serves 25-30
Sheet Cake	
Apple or Cherry Crisp	
Homemade Cookies	. ,
Cobbler	
Apple Crostata w/ caramel sauce	
Cold Biscuit Pudding	
Key Lime Pie	\$25 per pie





MEATS BY THE POUND

Meat prices subject to change on a weekly basis. Estimate 1/4- 1/2 pound of meat per serving

Roast Beef Sirloin	\$14.50/lb. (whole) \$20.00/lb. (whole) \$23.00/lb. (5 lb. min.) \$ ask
PORK Pork Loin-Smoked or Oven Roasted	\$6.75/lb. (whole) \$19.00/ full rack \$10.50/lb. (whole) \$16.00/lb. (5 lb. min.) \$16.00/lb. (5 lb. min.) \$12.00/lb. (5 lb. min.)
POULTRY Country Roasted or BBQ Leg Quarter	\$4.75 ea. (10 piece min.) \$45.00/dozen \$17.50/lb. (5 lb. min.) \$60 each (12-14 lb. bird) .\$7.50/lb. (5 lb. min.) \$10.00/lb. (5 lb. min.)

The fine print: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Gluten: While many of our menu items are prepared gluten-free or may be modified to remove gluten, we cannot guarantee these items will not come into contact with gluten. Not all ingredients are listed. We assume no responsibility for guests with food allergies or sensitivities. Our kitchen operations share cooking and prep areas. Food items occasionally contact other food items. Therefore, we do not guarantee that any menu item is free from any particular allergen. Gratuities: Our servers, hosts, bus persons, food-runners & bartenders share tips.





ENTREES Per Person

BEEF				
Roast Beef Sirloin		8oz. \$7.25	6oz. \$6.00	4oz. \$4.75
Texas Chopped Brisket		8oz. \$7.50	6oz. \$6.50	4oz. \$5.25
Sliced Beef Brisket		8oz. \$9.00	6oz. \$7.75	4oz. \$6.25
Beef Short Ribs		8oz. \$13.00	6oz. \$11.00	4oz. \$9.00
Flatiron Steak	10oz. \$17.50	8oz. \$15.00	6oz. \$13.50	4oz. \$10.00
Prime Rib Roast	16oz. \$24.50	12oz. \$21.00	10oz. \$18.75	8oz. \$17.00
New York Strip 1	6oz. \$29.00	12oz. \$24.50	10oz. \$23.50	8oz. \$21.00
Rib Eye Steak	16oz. \$31.00	12oz. \$26.00	10oz. \$24.50	8oz. \$23.00
Filet Mignon	•	8oz. \$29.00	6oz. \$25.00	4oz. \$21.00
Porterhouse	26oz. \$39.00	24oz. \$37.00	20oz. \$33.00	16oz. \$31.00
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PORK				
Smoked Pork Loin		8oz. \$9.00	6oz. \$6.75	4oz. \$4.50
Baby Back Ribs		Half \$10.25	1/3 \$8.00	1/4 \$6.75
Baby Back Ribs Pieces		32oz. \$19.75	16oz. \$13.00	8oz. \$8.75
Hickory Smoked Ham		8oz. \$8.00	6oz. \$6.50	4oz. \$4.50
Mild Smoked Sausage		8oz. \$7.75	6oz. \$6.25	4oz. \$4.25
Jalapeno Cheddar Brat		8oz. \$7.75	6oz. \$6.25	4oz. \$4.25
Grilled Center Cut Boneless Pork Cho		12oz. 10.00	8oz. \$7.75	4oz. \$4.75
Carolina Pulled Pork		8oz. \$7.50	6oz. \$5.25	4oz. \$4.50
POULTRY		4.75		
Country Roasted or BBQ Leg Quarter		ea. \$4.75	ć 45 00	4
Grilled Chicken Breast		8oz. \$6.00	6oz. \$5.00	4oz. \$3.00
Airline Chicken Breast		12oz. \$11.00	8oz. \$9.00	6oz. \$7.00
Country Roasted or BBQ Half Hen		ea. \$10.00		
Stuffed Cornish Game Hen		ea. \$13.00	ć 40.00	4 45 00
Honey Smoked Turkey Breast		8oz. \$9.00	6oz. \$8.00	4oz. \$7.00
Roasted Pepper Turkey Breast		8oz. \$9.00	6oz. \$8.00	4oz. \$7.00
SEAFOOD				
Pecan Crusted Rocky Mountain Trou	ıt	8oz. \$13.00		
Skewered Mojito Lime Shrimp		6 ea. \$11.00		
Grilled Salmon w/Fruit Salsa		8oz. \$13.00	6oz. \$9.75	





SOUPS 60z serving	PP	Lg.
Chili Colorado w/beef (red)	.\$3.00	\$53
Chili Verde w/pork (green)	\$3.00	\$53
Wild Rice & Mushroom	\$3.75	\$67
Tomato Basil Bisque	\$3.75	\$67
Cheesy Chicken Tortilla	\$3.75	\$67
Wisconsin Cheese		





CHUCKWAGON DINNER

Our Fully Staffed buffet line complete with chafing dishes. We set up, serve up and clean up the buffet line.

Included are heavy duty plastic plates, cutlery kit and 8oz cup.

We can also provide staff for other aspects of your event.

Buffet includes: One-third pound Slow-Cooked Roast Beef Baked Potato Ranch Frijoles Southwest Slaw Cowboy Biscuits.

Pricing

35-49	\$14.50	75-99	\$14.00	250+	\$12.75
50-74	\$14.25	100+	\$13.75	500+	\$12.25

Standard Sides additional \$1.75 pp each

Green Beans w/ Bacon Buttered Corn Red Skinned Potato Salad

Add a Simple Dessert for \$2.00

Black & Blue, Peach or Cherry Cobbler Apple or Cherry Crisp Banana or Vaquero Chocolate Pudding Homemade Cookie Chocolate Cake Ice Cream Cup





THE HOMESTEAD 'Home Cookin' BUFFET

Our Fully Staffed buffet line complete with chafing dishes. We set up, serve up and clean up the buffet line.

Included are heavy duty plastic plates, cutlery kit and 8oz cup.

We can also provide staff for other aspects of your event.

Buffet includes:

Fresh Garden or Caeser Salad
A mix of bread including Cornbread Muffins, Buttered Rolls and Cowboy Biscuits.
Choice of Meat
Green Beans
Garlic Mashed Potatoes

Choice of Entrée 5-6 oz (Choose 1)

Slow-Cooked Roast Beef Hickory Smoked Ham Oven Roasted Chicken Quarter Roasted Pepper Turkey Breast Smoked Pork Loin

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35-49	\$14.00	75-99	\$13.50	250+	\$12.75
50-74	\$13.75	100+	\$13.00	500+	\$12.25

Add a Standard Side \$1.75pp each

Mac & Cheese Ranch Frijoles Buttered Corn Warm Potato Salad

Add a Dessert for \$2.00

Cobbler Apple or Cherry Crisp Key Lime Pie Homemade Fruit Pies -\$4.00pp

Drink, Tax, and Tip not included.

Add a Premium Side \$3.00pp each

Fresh Fruit
Steamed Broccoli
Grilled Asparagus
Baked Squash
Steamed Carrots
Herbed Rice
Smashed Sweet Potato
Dutch Oven Cheesy Potato
Jalapeno Cheddar Mashed Potato
Creamed Corn Casserole
Quinoa Fruit Salad
Baked Potato



WESTERN TROBADOUR

Includes
California Garden Salad w/ French Baguette,
choice of potato and choice of premium side.

Entrée (Choice)

12 oz.	Prime Rib	\$33	
12 oz.	New York Strip	\$27	
8 oz.	Grilled Tri-Tip	\$17	
10 oz.	Rib Eye Steak	\$36	
Add a Shrimp skewer			

Grilled Salmon w/fruit salsa \$22 Mojito Lime Shrimp on a Skewer \$31 Pecan Crusted Rocky Mountain Trout \$23 Stuffed Game Hen \$25

Choice of Potato

Roasted Red Potato
Baked Potato
Garlic Mashed Potato
Smashed Sweet Potato
Dutch Oven Cheesy Potato
Jalapeno Cheddar Mashed Potato
Herbed Rice

Additional Premium Sides \$3.00

Grilled Mushrooms
Grilled Summer Squash w/Pesto Genovese
Bacon Wrapped Green Beans
Steamed Broccoli
Grilled Asparagus
Steamed Carrots

Premium Desserts

Cold Biscuit Pudding w/Sweet Whiskey Sauce -\$4.50 Warm Apple Crostata with Caramel sauce-\$4.50 Molten Chocolate Cake w/Strawberries-\$4.50 Cheesecake \$4.50

This menu served only with full table service. Prices are estimates and will be quoted per event. Drink, Tax, & Tip not included.

An additional fee for live cooking/staffing may be included.