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)<br>Chopped Beef Brisket Pulled Pork<br>Chopped Chicken Sliced Turkey

Pricing

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

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.

Pricing

| $35-49$ | $\$ 17.50$ | $74-99$ | $\$ 16.75$ | $250+$ | $\$ 15.75$ |
| :--- | :--- | :--- | :--- | :--- | :--- |
| $50-99$ | $\$ 17.00$ | $100+$ | $\$ 16.50$ | $500+$ | $\$ 15.00$ |

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

Additional sides available. $\mathbf{\$ 1 . 7 5} \mathbf{~ p p}$
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 <br> plus <br> (choose 2) <br> Sliced Beef Brisket <br> Roasted Bone-in Chicken <br> 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
970.774.5000

## 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

## BBQ 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

## xtras

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

$\qquad$
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.

Dessert.
Included is a simple cake or cookie for 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 <br> HEAVY HORS D'OEUVRES RECEPTION 

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

Pricing Under $100 \quad \$ 19 \mathrm{pp} \quad$ Over $100 \quad \$ 17.50 \mathrm{pp}$

## 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. <br> Does not include service fee, delivery or other applicable fees. <br> Price does not include plates, cups, or utensils.

APPETIZERS

PP

Jalapeno Poppers 2 count \$3.00

\$3.00
Smoked Sausage Medallions 2 count ..... \$3.00
Buffalo Wings 2 count. ..... \$3.0085
BBQ Ribs 2 count ..... \$3.75 ..... \$105

$\$ 105$
Bacon Wrapped Chicken Popper 2 count ..... \$3.75 ..... \$105

05
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 Skewers 1 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 baguette... with seasonal jam ..... \$3.75 ..... \$105
Smokehouse Crostini....choose pulled pork, pulled chicken or smoked turkey ..... \$2.25 ..... \$65
BBQ Deviled Eggs ..... \$2.00 ..... \$60
\$85
\$85
\$85


## SALADS BY THE PAN

SALADS
House Garden Salad ..... \$50Mixed salad greens, Tomato, Fresh vegetables.
Caesar Salad ..... \$45
Fresh Romaine, Caesar dressing, red onion, sliced almonds w/ Grilled Chicken ..... \$95
Quinoa Fruit Salad ..... \$135Quinoa, seasonal fresh fruit, honey lime dressing.
Californian ..... \$75Mixed salad greens, Grape tomatoes, Bell peppers, Onions, Cucumbers,Gorgonzola, Mandarin oranges, Pecans.
The Texican ..... \$105Mixed salad greens, Basalmic Vinaigrette, Sweet corn, Green chilies, Black beans,Avocado, Pico de Gallo, Cheddar, Southwest grilled chicken breast. Tortillachips and smokehouse ranch dressing.
The Gunslinger ..... \$105Mixed salad greens, Texas chopped brisket, red onions, diced tomatoes, Gorgonzola.Tortilla chips, Ranch or your favorite Smokehouse BBQ sauce.Lg Pan Serves 25-32


## SIDES BY THE PAN

BREAD w/honey butter
D.O. Smokehouse Corn Bread Muffins. \$10/dozen
Cowboy Biscuits \$8/dozenDinner Rolls\$14/dozen
SIDESTray 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
SWEET STUFF ..... Tray Serves 25-30
Sheet Cake ..... \$38
Apple or Cherry Crisp ..... \$64
Homemade Cookies. ..... \$75 (50)
Cobbler ..... \$64
Apple Crostata w/ caramel sauce ..... \$54
Cold Biscuit Pudding ..... \$54
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

BEEF
Roast Beef Sirloin \$14.50/lb. (whole) Hickory Smoked Brisket (lean) $\$ 20.00 / \mathrm{lb}$. (whole)
Texas Chopped Brisket ..... $\$ 23.00 / \mathrm{lb}$. ( $5 \mathrm{lb} . \mathrm{min}$.)
Prime Rib-Smoked or Oven Roasted ..... \$ ask
PORK
Pork Loin-Smoked or Oven Roasted \$6.75/lb. (whole)St. Louis Ribs\$19.00/ full rackHickory Smoked Ham\$10.50/lb. (whole)
Sausage-Jalapeno Cheddar medallions ..... \$16.00/lb. (5 lb. min.)
Sausage-Mild Smoked medallions \$16.00/lb. (5 lb. min.)
Carolina Pulled Pork \$12.00/lb. (5 lb. min.)
POULTRY
Country Roasted or BBQ Leg Quarter ..... \$4.75 ea. (10 piece min.)
Southwest Grilled Chicken Breast 6 oz\$45.00/dozenHickory Smoked Turkey Breast\$17.50/lb. (5 lb. min.)
Whole Turkey- Oven Roasted or Smoked ..... $\$ 60$ each (12-14 lb. bird)
Chopped Chicken ..... $\$ 7.50 / \mathrm{lb}$. ( $5 \mathrm{lb} . \mathrm{min}$.)
Buffalo Wings \$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 |
| Texas Chopped Brisket |  | 8oz. \$7.50 |
| Sliced Beef Brisket. |  | 8oz. \$9.00 |
| Beef Short Ribs. |  | 8oz. \$13.00 |
| Flatiron Steak. | 10oz. \$17.50 | 8oz. \$15.00 |
| Prime Rib Roast. | 16oz. \$24.50 | 12oz. \$21.00 |
| New York Strip......................... 1 | 6oz. \$29.00 | 12oz. \$24.50 |
| Rib Eye Steak. | 16oz. \$31.00 | 12oz. \$26.00 |
| Filet Mignon... |  | 8oz. \$29.00 |
| Porterhouse.......................... | 260z. \$39.00 | 24oz. \$37.00 |

PORK
Smoked Pork Loin
Baby Back Ribs
$\qquad$

Baby Back Ribs Pieces $\qquad$ Full \$19.75

8oz. \$9.00

Hickory Smoked Ham
Half \$10.25
32oz. \$19.75

Mild Smoked Sausage
8oz. \$8.00

Jalapeno Cheddar Brat
8oz. $\$ 7.75$

Grilled Center Cut Boneless Pork Chop
8oz. \$7.75

Carolina Pulled Pork
12oz. 10.00
8oz. \$7.50
6oz. \$6.75
4oz. \$4.50
1/3 \$8.00
16oz. \$13.00
6oz. \$6.50
1/4 \$6.75

6oz. \$6.25
8oz. \$8.75
4oz. \$4.50

6oz. \$6.25
4oz. \$4.25

8oz. \$7.75
4oz. \$4.25

6oz. \$5.25
4oz. \$4.75
4oz. \$4.50

## POULTRY

Country Roasted or BBQ Leg Quarter $\qquad$ ea. $\$ 4.75$
Grilled Chicken Breast.
8oz. \$6.00
Airline Chicken Breast
12oz. \$11.00
Country Roasted or BBQ Half Hen
ea. $\$ 10.00$
Stuffed Cornish Game Hen. $\qquad$
Honey Smoked Turkey Breast
ea. $\$ 13.00$

Roasted Pepper Turkey Breast
8oz. \$9.00
8oz. \$9.00
6oz. \$5.00
4oz. \$3.00
8oz. \$9.00

6oz. \$8.00
4oz. \$7.00
6oz. \$8.00
4oz. \$7.00

## SEAFOOD

Pecan Crusted Rocky Mountain Trout
8oz. \$13.00
Skewered Mojito Lime Shrimp 6 ea. \$11.00
Grilled Salmon w/Fruit Salsa 8oz. \$13.00

6oz. \$9.75

4oz. \$4.75
4oz. \$5.25
4oz. \$6.25
4oz. \$9.00
4oz. \$10.00
8oz. \$17.00
8oz. \$21.00
8oz. \$23.00
4oz. \$21.00
16oz. \$31.00

SOUPS 6oz 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...................................................................................................... \$3.75 \$67

970.774.5000

## 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

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## 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

Pricing

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

## Add a Standard Side

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 \$6
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 $\mathbf{\$ 3 . 0 0}$

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.

