

CATERING MENU



BAR-B-QUE PACKAGES

(Priced per person, 6 oz serving, Min. 20 guests)

SMOKE PIT I: \$6.95 — Hickory Smoked Pulled Pork, One Side, Sauce and Roll.

SMOKE PIT II: \$8.95 — Two Smoked Meats*, Two Sides, Sauce and Roll.

SMOKE PIT III: \$10.95 — Three Smoked Meats*, Three Sides, Sauce and Roll.

THE BARN: \$13.95 — Smoky Pork Spare Ribs and One Smoked Meat*, Two Sides, Sauce and Roll.

THE FARM: \$15.95 — Smoky Pork Spare Ribs, Three Smoked Meats*, Three Sides, Sauces and Roll.

YOGI'S PICK-A-NIC BASKET: \$8.95 - Chilled Smoked Turkey or Ham, Chips, Slaw, Sauce, Roll & Drink.

BOOBOO'S PICK-A-NIC BASKET: \$9.95 — Smoked Portobello Mushroom with Potatoes, Onions, Peppers & Artichoke Hearts with Herb Vinaigrette, Roll and Drink.

SIDES \$24.95 for 20 servings

Cider-Corn Slaw
Grandma's Potato Salad
Barbecued Chili Beans
Creamy Mashed Potatoes
Roasted Red Skin Potatoes
Baked Mac & Cheese
Creamed Corn
Corn on the Cob §
Honkin Dill Pickles
Dinner or Kaiser Rolls

SAUCES \$9.95 Qt. = 20 servings

Big Al's Sweet & Sticky Sauce
Big Al's Beer-becue Sauce
Big Al's Hot Hog Sauce

DRINKS \$1.25 Bottled water / Soft drinks

COOKIES & BROWNIES \$2.00 per serving

"RESERVE GRAND CHAMPION 2009"
LOVELAND LOVES BBQ COMPETITION

SMOKED MEATS \$11.95 per lb. (5 lb. minimum)

Hickory Smoked Pulled Pork Shoulder
Beer-can Chicken Pieces (bone in)
Pulled Beer-can Chicken §
Hand Carved Apple Smoked Turkey
Jerk Spiced Pork Loin
Polish Sausage
Hot-Link Sausage
Bourbon Glazed Ham
Mesquite Smoked Beef Brisket §
Barbecued Rosemary Prime Rib §
Maple Glazed Cedar Plank Smoked Salmon §

SMOKEY RIBS (3 rack minimum)

Pork Spare Ribs \$21.95
Pork Baby Back Ribs \$24.95
Smoky Beef Loin Ribs \$18.95
Beef Short Ribs \$ market

WHOLE HOG ROAST starts at \$8.95 pp.

On-site smoking and "Pit Master" hog carving services also available.

EQUIPMENT RENTAL SUCH AS TENTS, TABLES AND LINEN AS WELL AS STAFFING CAN ALSO BE ARRANGED. PLEASE CALL FOR PRICING.

* Some meats extra

§ Additional charge.

Delivery Extra.

**AWARD WINNING SMOKED MEATS AND SIDE DISHES
PREPARED "IN-HOUSE" USING THE FRESHEST ALL-NATURAL INGREDIENTS**

303.775.3121 • WWW.SMOKESHACKBBQ.COM

BEYOND BARBEQUE

We understand that barbecue isn't for everyone or every event, so we offer many menu options for all tastes...



BREAKFAST

THE CONTINENTAL ROOM

Assorted Bagels, Muffins & Granola

HEFE BURRITO

Handheld or smothered

FRIED EGG SANDWICH

Olives, bacon or cheese

PLATTERS & TRAYS

CEDAR PLANK SMOKED SALMON

Bermuda onions & capers

ASSORTED FINGER SANDWICHES

Condiments

FRESH GARDEN VEGETABLES

Spinach & artichoke dip

DOMESTIC & IMPORTED CHEESE

Gourmet crackers

FRESH FRUIT

Yogurt dipping sauce

HAPPY FINGERS

GRILLED ASPARAGUS IN PROSCIUTTO

Citrus aioli

SMOKED PORTOBELLO BRUSCHETTA

Chevré, pignoli, basil & balsamic glaze

SHRIMP, CHICKEN OR BEEF SKEWERS

Garlic, peanut or plum dipping sauce

SMOKED WILD GAME SAUSAGE

Red currants & whole grain mustard

CREAM PUFFS

Tender pastry with vanilla custard

CASUAL DINING

PAN SEARED CHICKEN MADEIRA

Savory mushrooms & sage

PEPPERCORN SMOKED PORK LOIN

Roasted sweet red pepper purée

HERB CRUSTED HALIBUT FILET

With lime & mango relish

ROSEMARY SMOKED PRIME RIB

With grilled Vidalia onions

BAKED PENNE WITH ROASTED VEGETABLES

Mozzarella & Pecorino cheese



ALLEN BURTON CHEF & PIT MASTER

With nearly thirty years experience, Chef Allen Burton has worked in the finest establishments in Connecticut, Boulder and Denver. Allen has studied with culinary artists and craftsmen alike including Author James Peterson.

Culinary Accomplishments:

Executive Chef —

European Café, Boulder, CO

Soux Chef —

The Ranch CC, Denver, CO

Banquette Chef —

The Greenbrier Inn, Boulder, CO

Chef Instructor—

Cook Street School, Denver, CO

Our Catering Clients:

- Car Works of Longmont
- St. Vrain Valley School District
- Key Bank
- Crocs
- Front Range Orthopedic Center
- Left Hand Brewery
- ST Microelectronics

We enjoy customizing menus and service formats balanced around the guest's desires and budget so please leave no comment unexpressed, no question unasked.

VISIT WWW.SMOKESHACKBBQ.COM
FOR OUR 2010 COMPETITION AND
FESTIVAL SCHEDULE

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