

CATERING MENU



BAR-B-QUE PACKAGES

Priced per person, (Min. 20)

SMOKE PIT I: \$8.95 — Hickory Smoked Pulled Pork, Two Sides, Big Al's Beer-becue Sauce and Kaiser Roll

SMOKE PIT II: \$10.95 — Two Smoked Meats*, Two Sides, Big Al's Beer-becue Sauce and Dinner Roll

SMOKE PIT III: \$13.95 — Three Smoked Meats*, Three Sides, Big Al's Beer-becue Sauce and Dinner Roll

THE BARN: \$14.95 — Smoky Pork Spare Ribs and One Smoked Meat*, Two Sides, Sauce and Dinner Roll

THE FARM: \$16.95 — Smoky Pork Spare Ribs, Two Smoked Meats*, Three Sides, Sauce and Dinner Roll

BOOBOO'S PICK-A-NIC BASKET: Vegetarian Option \$10.95 — Smoked Portobello Mushroom with Fire Roasted Potatoes, Peppers, Onions and Squash

SIDES \$24.95 for 20 servings

Mixed Greens, Ranch or Balsamic Vinaigrette
Cider-Corn Slaw
Grandma's Potato Salad
Smoked Mozzarella Pasta Salad
Barbecued Chili Beans
Garlic Smashed 'Taters
Roasted Red Skin Potatoes
Baked Mac & Cheese
Corn on the Cob (seasonal)
Honkin Dill Pickles
Dinner or Kaiser Rolls

SAUCES \$9.95 Qt. = 20 servings

Big Al's Sweet & Sticky Stuff
Big Al's Beer-becue Sauce, Mild or Hot
Big Al's Tangy Mustard Sauce

DRINKS \$1.25 — Bottled water / Soft drinks

COOKIES, BROWNIES & CUPCAKES

\$2.50 per serving

"RESERVE GRAND CHAMPION 2009"
LOVELAND LOVES BBQ COMPETITION

SMOKED MEATS \$11.95 per lb.

Hickory Smoked Pulled Pork Shoulder
Beer-can Chicken Pieces (10 pieces)
Pulled Beer-can Chicken †
Jerk Spiced Boneless Pork Loin
Polish Sausage
Hot-Link Sausage
Bourbon Glazed Ham
Mesquite & Rosemary Smoked Beef Brisket †
Barbecued Rosemary Prime Rib †
Maple Glazed Cedar Plank Smoked Salmon †

MEATY & SMOKEY RIBS

Pork Spare Ribs \$21.95
Pork Baby Back Ribs \$24.95
Smoky Beef Loin Ribs \$26.95
Beef Short Ribs †

WHOLE HOG ROAST

Starts at \$8.95 pp. 75 min.

Unrivaled culinary entertainment for your wedding, family reunion, birthday party, neighborhood block party or fund raiser. Price includes local delivery and choice of sauce. On-site smoking and "Pit Master" hog carving services also available.

AS THE AREAS ONLY FULL SERVICE BBQ CATERER, EQUIPMENT RENTAL AS WELL AS STAFFING AND VENUE CAN ALSO BE ARRANGED. CUSTOM QUOTES WELCOMED.

* = Some meats extra

† = Additional charge

Delivery outside our world 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...



RECEPTION TRAYS

ARTISAN CHEESE BOARD

With Gourmet Crackers

SEASONAL VEGETABLE CRUDITÉS

With Dipping Sauce

CARVED FRUIT BASKET

With Fresh Berries

CEDAR PLANK SMOKED SALMON

Lemon Crème Fraîché & Capers

CROSTINI WITH ASSORTED TOPPINGS

Garlic-tomato, Olive Tapenade & Basil Pesto

APPETIZERS

FIRE ROASTED SEASONAL VEGETABLES

Aioli Dipping Sauce

SMOKED PORTOBELLO BRUSCHETTA

Goat Cheese, Pine Nuts, Tomato, Basil & Balsamic Glaze

BAKED BRIE EN CROUTE

With Brandied Apples

SMOKED WILD GAME SAUSAGE

Red Currant Chutney & Whole Grain Mustard

SWEDISH MEATBALLS

With Garlic Sauce

CASUAL DINING

PAN SEARED CHICKEN MADEIRA

Savory Mushrooms & Sage

PEPPERCORN SMOKED PORK LOIN

Roasted Sweet Red Pepper Purée

HERB CRUSTED SEABASS FILET

With Lime & Mango Relish

ROSEMARY SMOKED PRIME RIB

With Grilled Vidalia Onions

BAKED PENNE WITH ROASTED VEGETABLES

With Mozzarella & Pecorino Cheese

BREAKFAST

THE CONTINENTAL ROOM

Assorted Bagels, Muffins & Granola

HEFE BURRITO

Handheld or Smothered

FRIED EGG SANDWICH

Olives, Bacon or Cheese



ALLEN BURTON CHEF & PIT MASTER

With nearly thirty years experience, Chef Allen Burton has studied with culinary artists and craftsmen alike including Author James Peterson. He has worked with and taught many styles of cuisine including regional French, Italian and Modern American and of course Barbecue.

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*
- *Left Hand Brewery*

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

VISIT WWW.SMOKESHACKBBQ.COM TO
LEARN MORE ABOUT HOW WE CAN HELP
MAKE YOUR SPECIAL EVENT TASTEFUL
AND EASY TO MANAGE.

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