

BBQ CATERING MENU



PACKAGES (per person, 6oz per serving)

SMOKE PIT I: \$7.95 — Choice of Two Smoked Meats*, Two Sides, Sauce and Rolls.

SMOKE PIT II: \$10.95 — Choice of Three Smoked Meats*, Three Sides, Sauce and Rolls

SMOKE PIT III: \$12.95 — Includes spare Ribs, Two Smoked Meats*, Three Sides, Sauce and Rolls

BACK YARD BASICS: \$9.95 (Pit Master Service required) Grilled Chicken, Angus Beef Burgers, Brats, Two Sides, Rolls & Condiments

CARNIVORE UTOPIA: \$12.95 — Includes spare Ribs, Three Smoked Meats*, Three Sides, Sauces and Rolls

STEAK LOVERS GRILL: \$15.95 — (Pit Master Service Required) Includes Hand-Cut USDA Choice New York Strip or Rib-eye Steaks, Baked Potato, Green Salad, Rolls and Dessert.

CUSTOMIZE IT!

CHOICE OF SMOKED MEATS OFFERED BY THE POUND \$11.95

Hickory Pulled Pork
Beer-can Chicken (10 pce)
Pulled Beer-can Chicken\$
Apple Smoked Turkey
Smoked Polish Sausage
Hot Link Sausage
Texas-Style Beef Brisket\$
Mustard-Crusted Ham
Cedar Plank Salmon\$

SMOKEY RIBS: FULL RACK

Pork Spare Ribs \$21.95
Pork Baby Back Ribs \$24.95
Smoky Beef Ribs \$12.95
Beef Short Ribs \$ market

SIDES: \$19.95 PER 20 SERVINGS

Tossed Green Salad
Vegetable Pasta Salad
Apple Cider-Corn Slaw
Grandma's Potato Salad
Barbecued Chili Beans
Kentucky Baked Beans
Creamy Mashed Potatoes
Roasted Red Skin Potatoes
Baked Mac & Cheese
Corn on the Cob\$
Grilled Vegetables\$
Dinner or Kaiser Rolls

SAUCES: \$9.95 QUART (20 SERV)

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

Drinks: \$1.00 per
Bottled water/Soft drinks

COOKIES & BROWNIES:

\$2.00 per serving

* Some meats extra. \$ Additional charge.

303.775.3121

FAMILY OR CORPORATE EVENTS

Smoke Shack BBQ offers the perfect balance of quality, flavor and price for all your no-fuss gatherings. This easy style of entertaining is also convenient as items can be delivered hot and ready to serve, or picked up and reheated at your convenience. Reheating instructions will be included with your order.

To create unrivaled BBQ entertainment we offer our on-site "Pit Master" service and our "Smoke Shack" mobile kitchen for large groups or Whole

Hog Roasts. And to round out your event we offer a large variety of rubs and sauces, making your menu as special as your guest list.

Equipment rental such as tables, chairs and tents as well as staffing can also be arranged, call for details. We enjoy customizing menus and service formats balanced around the guest's desires and budget so please leave no comment unexpressed, no question unasked. Delivery extra — 20 pp min.

MORE THAN JUST BARBEQUE

We understand that barbecue isn't for everyone or every event, so we offer Full Service Catering Options for all tastes...



HORS D'OEUVRE PARTY & WINE TASTING

GRILLED ASPARAGUS IN PROSCIUTTO

And orange zest aioli

CROSTINI & SMOKED PORTOBELLO

With chevré, basil & balsamic glaze

SHRIMP CIGARS

Crêpes with shrimp mousseline

MINIATURE BEEF WELLINGTON

Traditional indulgence with paté

PROFITEROLES

Tender pastry with vanilla custard

CASUAL DINING

SAUSAGE STUFFED MUSHROOMS

With spinach and cheddar

PEPPERCORN SMOKED PORK LOIN

With roasted sweet red pepper purée

WILD RICE PILAF

With fresh tarragon

FRESH VEGETABLE MEDLEY

The season's best

ITALIAN BUFFET

FIELD GREENS WITH WINE VINAIGRETTE

And parmesan crouton

PAN SEARED CHICKEN MADEIRA

Finished in a savory mushroom sauce

PENNE WITH ROASTED VEGETABLE RAGU

Baked with mozzarella cheese

TIRAMISU

Dusted with chocolate shavings

CLASSIC HOLIDAY PARTY

OYSTERS ROCKEFELLER

Topped with sauce mornay

BAKED ONION PANADE AU GRATIN

Layered onion soup & gruyère cheese

ROSEMARY SMOKED RIB ROAST, AU JUS

Herb roasted potatoes and asparagus

RASPBERRY-CHOCOLATE SOUFFLÉ

crème anglaise



ALLEN BURTON

PIT MASTER & EXECUTIVE CHEF

With over twenty five years experience Chef Allen Burton has worked in the finest establishments in Boulder and Denver and has studied with culinary artists and craftsmen alike such as Restaurateur Robert Reynolds, as well as author James Peterson.

Culinary Accomplishments:

Executive Chef —

European Café, Boulder, CO

Banquette Chef —

The Greenbrier Inn, Boulder, CO

Chef Instructor—

Cook Street School, Denver, CO

Some Catering Clients:

- Car Works of Longmont
- Lyons Dental
- Key Bank
- Red Hill Motorcycle
- Crocs
- Front Range Orthopedic Center
- Carpet Wise
- Left Hand Brewery
- New Frontier Bank
- Auto Connection
- ST Microelectronics

— And most importantly, You!

303.775.3121