



Live Fire BBQ Menu

** all pricing is on a per-event basis after consult with Chef*

Hors D'Oeuvres (Small Bites)

- Canapés
- Truffle Egg Salad & Brioche
- Beetroot-cured Lox & Cucumber
- Caprese Napoleon
- Smoked Albondigas
- Deviled Eggs

Passed or Plated Appetizers (2-3 Bites)

- Candied Bacon, Fig & Chèvre Bruschetta
- Rock Shrimp Tostada
- Smoked Ahi & Piñon Ceviche
- Korean Roasted Chicken Wings
- Seared Duck & Kimchi Spring Rolls

Salads

- Spring Greens: Heirloom tomato, Feta & Onion with Mesclun greens
- Caesar: Romaine, Grana Padano & sourdough croutons
- BLT: Organic Spinach, candied bacon, red onion, heirloom tomato, balsamic vinaigrette

Smoked Meats By The Pound

- St. Louis Ribs
- Pulled Pork Shoulder
- Cantonese Smoked Chicken Thighs
- Barbacoa - Smoked Beef Cheek
- USDA Prime Brisket
- Hand-Cranked Jägerwurst

Action Stations (Chef-attended, per hour basis)

- Roasted Prime Rib Carving Station
- Wyoming Bison Burger Bar
- Grilled Vegetarian Kebab

Buffet Stations

- Taco Bar, choose two
 - Barbacoa Beef
 - Chicken Tinga
 - Grilled Portabello & Peppers
 - Pork Carnitas
- Garde Manger
 - Charcuterie
 - Groovy Cheeses
 - Seasonal Fruits
 - Jams
 - Crackers
- Baked Potato Bar
 - Salt-roasted spuds
 - Candied Bacon
 - Green Onion, Cheddar & Sour Cream
- Noodle Bar
 - Choice of Protein
 - Udon, Ramen or G.F. noodles
 - Bone Broth
 - Associated accoutrements

Hot Sides & Soups

- Green Chili Mac & Cheese
- Bison Chili w/ Cheddar & Red Onion
- Borracho Beans
- Tomato Basil & Roasted Garlic Soup
- Creamed Spinach
- Mexican Street Corn
- Red Beans & Rice
- Shrimp Etouffée & Rice

Desserts

- Bourbon-Lemon Chess Pie
- Roasted Fruit Strudel
- German Chocolate Cake
- Fresh Berry Tartlettes

Beverage Service Per

- Beer available in cans & kegs
- Tap Trailer