BOLD BBQ

EST. 2016

Traditional BBQ Menu

Entrées - $8/person

Colorado-Style Brisket
Roasted BBQ Chicken
Pecan-Smoked Pulled Pork
Coffee & Chili Spiced Ribs with a Honey Whiskey Glaze(+$2)
Jalapeno Cheddar Smoked Sausages

Sides - $3/person

3 Cheese Mac-N-Cheese
Cornbread Casserole
Bourbon & Peach BBQ Beans
Garlic & Dill Slaw
Honey Balsmamic Green Bean Salad
Buttermilk Biscuits

Hors d'Oeuvres

$4-$6/person

Cheese & Vegetable Board
Cipotle Apricot Meatballs
Bourbon Peach & Jam Crostini
Spring Mix Salad

Beverage Stations

$5/person

Lemoande, Tea, Water
Coffee

Premium BBQ Menu

Entrées - $25/person

Peppercorn & Garlic Smoked Prime Rib
Pecan Smoked to Medium Rare & Served with Tangy White Barbecue Sauce

Balsamic & Fig Smoked Cornish Game Hen
Applewood Smoked & Carmelized with a Balsamic-Fig Barbecue Sauce

Pork Tenderloin Roulade
Bacon Wrapped with Sausage & Herb Stuffing

Sides - $5/person

Chickpea Ratatouille
Seasonal Vegetable Medley Simmered with Lemon, Thyme & EVOO

Honey & Dijon Roasted Brussel Sprouts
Toseed with Sweet Granny Smith Apples, Almonds & Crisp Bacon

Chive & Herb Red Potato Mash
Creamy Whipped Red Potatoes with Fresh Spices & Herbs

Macaroni Au Gratin
Penne Pasta baked in a Garlic & Sharp Cheddar Roux, Topped with Toasted Bread Crumbs & Grated Parmesan

Tableware Rentals

$10+/person (china)
$2/person (disposable)

Wedding Catering Fee

$15+/person

Prep & Transport of Food
All On-site Equpment
Staff for Setup & Breakdown/Service
Remote Mountain Location Capabilities