

EVENT MENU

APPETIZERS

(Priced per 25 ppl)

CHICKEN SATAY

(50 Per) \$165

Ponzu marinated chicken breast served with Thai peanut sauce.

CHIPS AND SALSA

\$125

Corn tortilla chips served with pico de gallo and salsa roja. Add queso \$55 / Add guacamole \$65

CHEESE BOARD

\$200

Assorted cheeses served with fruit preserves and crackers.

CRUDITES

\$110

Seasonal vegetables served with ranch dressing and balsamic vinaigrette.

PRETZEL BITES (50 Per)

\$80

House-made pretzel bites served with beer cheese.

BUFFETS*

DELUXE BBQ

\$33 per person

House-smoked pulled pork, pulled chicken, and brisket served with house coleslaw, macaroni and cheese, sweet potato rolls. Includes house-made Carolina mustard and root beer BBQ sauces.

TACOS

\$32 per person

House-smoked pulled pork and chicken served with corn and flour tortillas, pico de gallo, salsa roja, shredded cheddar, sour cream, shredded lettuce, Spanish rice, and refried beans.

SALAD BAR

\$26 per person

Choice of romaine lettuce or spring mix served with bacon crumbles, red onion, tomato, sunflower seeds, croutons, cheddar cheese, bleu cheese, cucumbers, fried beet straws, sweetie drop peppers, and an assortment of salad dressings.

SAUSAGE AND PEPPERS

\$29 per person

House-made Italian sausage, roasted bell peppers, onions, rigatoni, house-made marinara, and Parmesan cheese. Served with fresh baked garlic knots and Caesar salad.

B.Y.O.B (BUILD YOUR OWN BUFFET)

Choose any of the following protein items

Oven Roasted Chilean Salmon (per 6 lb) \$330

Garlic and Herb Roasted Pork Loin (per 8 lb loin) \$225

Marinated Flank Steak with Chimichurri (per 15 lbs.) \$650

Roasted Tri-Tip (per 9 lbs) \$400

Honey Lime Sriracha Roasted Turkey Breast (per 8 lbs) \$250

Grilled Chicken Breast with Lemon Caper Sauce (per 5 lb) \$150

DÖNER CHICKEN KEBAB

(50 Per) \$175

Grilled yogurt marinated chicken served with Döner sauce.

SMASHED LOADED FINGERLING POTATOES

\$200

Smashed fingerling potatoes topped with melted cheddar, bacon, sour cream, and scallions.

VEGETARIAN STUFFED MUSHROOMS

(50 per) \$120

Cremini mushrooms, chorizo spice, tomato, onion, and pepper jack cheese.

SLIDERS*

(24 ea.)

PULLED PORK SLIDERS

\$150

House-smoked pulled pork, choice of 2 BBQ sauces, dill pickles, and coleslaw on sweet potato brioche. Root beer BBQ, Alabama white BBQ, Carolina mustard BBQ

CHICKEN SLIDERS

\$150

Chicken breast, garlic aioli, tomato, and red onion on sweet potato brioche.

BEEF SLIDERS

\$150

Beef patty, Lodge sauce, dill pickles, American cheese, and stout caramelized onion on sweet potato brioche.

SIDES

(Priced per 25 ppl)

LODGE SALAD

\$150

Mixed greens, sweetie drop peppers, crispy fried beets, sunflower seeds, croutons, and green goddess dressing.

CAESAR SALAD

\$90

Romaine lettuce, Parmesan cheese, croutons, and Caesar dressing.

MAC AND CHEESE

\$200

Creamy cheese sauce and Cavatappi pasta.

CHIPS

\$120

Choice of BBQ or Salt & Vinegar.

TANGY WILTED KALE AND BACON

\$225

Wilted kale, sauteed onions, bacon, and cider vinegar.

ROASTED BRUSSELS SPROUTS

\$100

Shaved Brussels sprouts oven roasted.

VGBG SLIDERS

\$150

Veggie patty, marinated mushrooms, Swiss cheese, mayonnaise, and red onion on sweet potato brioche.

CHEESESTEAK SLIDERS

\$180

Boneless beef short rib, beer cheese, poblanos, stout caramelized onions and marinated mushrooms, on sweet potato brioche.

ROASTED RED POTATOES

\$90

Oven roasted garlic and herb red potatoes.

ROASTED BROCCOLI

\$170

Oven roasted broccoli with garlic butter and lemon zest.

SPINACH SALAD

\$150

Spinach, honey mustard dressing, candied pecans, strawberry, red onion, and feta cheese.

GARLIC MASHED POTATOES

\$180

Scratch made garlic mashed potatoes.

SLAW

\$60

House made coleslaw.

DESSERTS

ASSORTED CHEESECAKE BITES (35 Per)

\$140

Vanilla, lemon, strawberry, caramel hazelnut, and chocolate.

DESSERT PRETZEL BITES (50 Per)

\$80

House-made pretzel bites tossed in cinnamon sugar and served with crème anglaise.

BLONDIE BITES (24 Per)

\$80

House-made blondies served with lingonberry and chocolate sauce.

COOKIE PLATTER (24 Per)

\$80

House-made fresh baked chocolate chunk, white chocolate macadamia, and oatmeal raisin cookies.

‡ The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

COLORADO BREWED. ELEVATED FOOD.

LARIAT LODGE

BREWING CO

EVENT BAR PACKAGES

LIMITED OPEN BAR

\$13 PER PERSON PER HOUR + \$50 BARTENDER FEE

All beers on tap, Red Tree Chardonnay and Cabernet, soft drinks, juices, and mixed drinks made with the following liquors – well bourbon, vodka, gin, tequila, and rum

DELUXE OPEN BAR

\$16 PER PERSON PER HOUR + \$50 BARTENDER FEE

All beers on tap, Red Tree chardonnay and cabernet, pinot grigio, soft drinks, juices, and mixed drinks made with the following liquors – Bulleit Bourbon, Titos Vodka, Tanqueray Gin, Milagro Silver Tequila, Bear Creek Spiced Rum

PREMIUM OPEN BAR

\$20 PER PERSON PER HOUR + \$50 BARTENDER FEE

All beers on tap, Red Tree chardonnay and cabernet, pinot grigio, sauvignon blanc, La Crema pinot noir, La Crema chardonnay, soft drinks, juices, and mixed drinks made with the following liquors – Woodford Reserve Bourbon, Grey Goose Vodka, Bombay Gin, Don Julio Silver Tequila, Mt Gay Rum

FREE FLOWING TAP

\$11 PER PERSON PER HOUR + \$50 BARTENDER FEE

All beers on tap plus house wines if requested

DRINK TICKETS

(One ticket per drink)

\$8 PER LIMITED OPEN BAR TICKET

\$12 PER DELUXE OPEN BAR TICKET

\$15 PER PREMIUM OPEN BAR TICKET