

## EVENT MENU

**\*ALL OF OUR FRYERS USE 100% PURE BEEF TALLOW, DELIVERING A RICH FLAVOR AND CRISPY TEXTURE.\***

### APPETIZERS

(Feeds around 25 people)

#### 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 \$65 / Add guacamole \$50. Substitute vegetarian chips \$10.

#### CHEESE BOARD

\$200  
Assorted cheeses served with fruit preserves and crackers.

#### CRUDITES

\$100  
Seasonal vegetables served with ranch dressing and balsamic vinaigrette.

#### PRETZEL BITES (50 Per)

\$80  
House-made pretzel bites served with beer cheese.

#### DÖNER CHICKEN

**KEBAB (50 Per)** \$165  
Grilled yogurt marinated chicken served with Döner sauce.

#### SMASHED LOADED FINGERLING POTATOES

\$150  
Smashed fingerling potatoes topped with melted cheddar, bacon, sour cream, and scallions.

#### VEGETARIAN STUFFED MUSHROOMS

\$100  
Cremini mushrooms, chorizo spice, tomato, onion, and pepper jack cheese.

### BUFFETS

#### GERMAN BUFFET

\$30 (Per Person)  
Chefs choice of 3 different hand-cranked sausages served with house-made pretzel bites, beer cheese, beer mustard, roktohl, and potato salad.

#### 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.

#### SAUSAGE AND PEPPERS

\$30 (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. (Feeds xx) based on 6 oz portion.

**Roasted Chilean Salmon** (per 6 lb) \$330 (Feeds 16)

**Garlic and Herb Roasted Pork Loin** (per 8 lb) \$225 (Feeds 18)

**Marinated Flank Steak With Chimichurri** (per 11 lbs) \$650 (Feeds 29)

**Roasted Tri-Tip** (per 9 lbs) \$500 (Feeds 24)

**Honey Lime Sriracha Roasted Turkey Breast** (per 8 lbs) \$250 (Feeds 18)

**Grilled Chicken Breast With Lemon Caper Sauce** (per 8 lb) \$210 (Feeds 18)

### 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

\$160  
Beef patty, Lodge sauce, dill pickles, American cheese, and stout caramelized onion on sweet potato brioche.

#### VGBG SLIDERS

\$150  
Veggie patty, marinated mushrooms, Swiss cheese, mayonnaise, and red onion on sweet potato brioche.

#### ITALIAN SAUSAGE

**MEATBALL SLIDERS** \$140  
Italian sausage meatball, marinara, provolone cheese, stout caramelized onion, on sweet potato brioche.

### SIDES

#### LODGE SALAD

\$150  
Mixed greens, sweetie drop peppers, crispy fried beets, sunflower seeds, croutons, and green goddess dressing.

#### CAESAR SALAD

\$100  
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.

#### ROASTED BRUSSELS SPROUTS

\$150  
Shaved Brussels sprouts oven roasted.

#### ROASTED RED POTATOES

\$90  
Oven roasted garlic and herb red potatoes.

#### ROASTED BROCCOLI

\$160  
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

\$130  
Scratch made garlic mashed potatoes.

#### SLAW

\$60  
House made coleslaw.

### DESSERTS

**\*Priced per 25 people unless otherwise noted\***

#### ASSORTED CHEESECAKE

**BITES (35 Per)** \$170

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)

\$90  
House-made fresh baked chocolate chip and toffee, 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**