

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.

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, Raywood Cabernet, Backhouse Chardonnay, soft drinks, juices, and mixed drinks made with the following liquors – well bourbon, vodka, gin, tequila, rum

DELUXE OPEN BAR

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

All beers on tap, Raywood Cabernet, Backhouse Chardonnay, La Famiglia Pinot Grigio, La Famiglia Red Blend, soft drinks, juices, and mixed drinks made from the following liquors – Titos Vodka, Bombay Gin, Milagro Silver Tequila, Bacardi Rum, Four Roses Bourbon

PREMIUM OPEN BAR

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

All beers on tap, Raywood Cabernet, Backhouse Chardonnay, La Famiglia Pinot Grigio, La Famiglia Red Blend, Venus Sav Blan, soft drinks, juices, and mixed drinks made from the following liquors – Woodford Reserve Bourbon, Grey Goose Vodka, Tanqueray Gin, Mt Gay Rum, Casa Amigos Blanco Tequila

FREE FLOWING TAP

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

All beers on tap plus house wines if requested

CASH BAR

GUESTS PAY FOR THEIR OWN DRINKS + \$50 BARTENDER FEE

DRINK TICKETS

(One ticket per drink)

\$8 PER LIMITED OPEN BAR TICKET

\$13 PER DELUXE OPEN BAR TICKET

\$16 PER PREMIUM OPEN BAR TICKET