

## EVENT MENU

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

### APPETIZERS

#### CHICKEN SATAY

(50 Per) \$165

Ponzo 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)

(Feeds around 25 people)

#### 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.

### 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, sweet 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**