



Catering Menu

Northwest Smoked Meats

using local apple wood

Whole smoked and roasted chicken

Slow Smoked Pulled Pork

Apple wood smoked Baby Back ribs (\$1 addition)

Hot Links

Braised Beef Brisket

Fresh ground hamburgers (veggie patties included)

All meats come with a trio of Bitterroot BBQ sauces

Sides

Creamy home style Coleslaw (vegetarian)

German Potato Salad

Carrot Crème Fraiche Macaroni Salad (vegetarian)

Baked Mac 'n cheese

(topping choices include: bacon lardons, peas, ham, mama lil's, caramelized onions,)

Baked Bean Brigade (vegan)

Cornbread Muffins with honey butter

Seasonal Braised Greens

Corn on the Cob – Mexican Elote Style *(seasonal)*

Classic Caesar Salad

Seasonal Mixed Green Salad

All catering comes with sandwich buns, pickled red onions, and the appropriate fixin's.

\$11/person

2 meats

2 sides

\$13/person

3 meats

3 sides

\$15/person

4 meats

4 sides

Prices include buffet setup and staffing.

Prices do not include tax or 18% gratuity when applicable.

Prices shown are for groups of 25-100 people.

Discounts available for groups over 100 people.

We are happy to customize a menu specific to your event, needs, and budget!