


COAL & SMOKE

CATERING & EVENTS

BREAKFAST OPTIONS

Continental Breakfast Basic \$15/person

Coffee, Decaf Coffee, Assorted Tea

Assorted Pastries *example (Muffins, Danish, Croissants)

Fruit Platter & Yogurt Bar toppings included

ADD ON \$5/PERSON

Overnight Oats with Fruit

Seasonal Quiche or Frittatas

Hot Sandwiches (Ham, Egg, Cheese, or other meat) +\$10

Assorted Bagels with Cream Cheese options +\$5

COFFEE STATION \$70

Includes Regular, Decaf, Tea, Sugars, Milk & Creams Options

COCKTAILS

Fresh Juices \$15/person

BREAKFAST BUFFET \$25

Scrambled Eggs with or without cheese

Bacon, Sausage & Ham (Turkey Options Available)

Potato Hash with Peppers & Onions

Assorted Bread & Pastries

Fresh Fruit

BREAKFAST BUFFET - ADD ON

Egg White	\$3/person
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Beef Hash	\$5/person
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Cheesy Grits	\$5/person
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Pancake	\$5/person
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Waffle	\$5/person
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French Toast	\$5/person
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BRUNCH COCKTAILS (PRIVATE EVENT ONLY)

Mimosa (Champagne, Fresh Orange Juice)	\$12/person
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Bloody Mary (Vodka)	\$12/person
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PC Iced Coffee (Whiskey)	\$12/person
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Peach Fizz (Gin)	\$12/person
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Custom Menus or Options available with charge at Market Price

LUNCH & DINNER OPTIONS

SLIDER BAR (ASSEMBLED OR BUILD YOUR OWN)

2 Choices \$20/person or 3 Choices \$25/person

Cheddar Beef Burger

Lamb & Goat Cheese

Chicken & Swiss

BBQ Pulled Pork & Slaw

Portobella & Balsamic Glaze

Braised Jackfruit

*Includes Buns, Condiments, Assorted Topping bar, Assorted Chips

Lamb & Goat Cheese

ADD ON

Garden Salad - \$3/person

Assorted Cookies - \$2/person

ARTISAN PIZZA

CHOOSE 3 (\$25/PERSON) ADD ON \$5/PERSON

Italian Pepperoni with Hot Honey

Tuscan Veggie (Artichoke, Onion, Broccolini, Tomato, Kale)

Margarita (Heirloom Tomato, Fresh Basil, Mozzarella)

Quattro Formaggi (Mozzarella, Romano, Fontina, Parm)

Bianco (Mozzarella, Olive Oil, Garlic White Sauce,
Caramelized Onion, Arugula)

Italian Pesto (prosciutto, basil, arugula, Parmesan cream)

Calabria (Pacetta, Sausage, Capicola, Spicy oil)

White Truffle Ricotta

Coacio e pepe (Olive Oil, Black Pepper Blend, Parm Romano, Butter)

*Gluten Free Available on request

ARTISAN PIZZA - ADD ON

Italian Salad \$5/person

Antipasto/ Salami cups \$5/person

TACO BAR (BUILD YOUR OWN) \$20/PERSON

Ground Beef

Braised Chicken

Pulled Pork

*Includes Corn & Flour Tortillas, Assorted Topping Bar, Chips & Salsas

ADD ON

Smoked Brisket \$5/person

Cilantro Lime Shrimp \$3/person

Mexi Salad \$3/person

Spanish Rice & Black Beans \$5/person

PASTA OR MAC & CHEESE BAR \$20/PERSON

Marinara

Basil Pesto

Roasted Garlic Alfredo

*Includes Garlic Bread, Assorted Topping bar

ADD ON

Brisket \$5/person

Chicken \$3/person

Shrimp \$3/person

MASH POTATO OR BAKED POTATO BAR

Yukon Gold \$12/person

Sweet Potato \$12/person

*Includes Assorted Topping bar

ADD ON

Brisket \$5/person

Chicken \$3/person

Pulled Pork \$3/person

DELI DISPLAY \$20/PERSON

Turkey, Ham & Roast Beef

Assorted Cheese, Condiments & Toppings

Assorted Breads (GF Available)

ADD ON

Chicken or Tuna Salad Both +\$5/person

Garden Salad or Soup (Both +\$5/person) Both +\$5/person

Assorted Cookies & Chips Both +\$5/person



Italian Meats	\$3/person
Hot Sandwiches	\$5/person
Grill Cheese	\$1/person
Chocolate covered strawberries	\$3/person
Dessert	\$5/person
Vegetable Platter with ranch dip	\$5/person

ITALIAN BUFFET \$45/PERSON

Minestrone Soup
Caesar Salad or Seasonal Pasta Salad
Seasonal Vegetables
Herb Roasted Potatoes
Chicken Marsala
Baked Lemon Caper Fish

ADD ON

Whiskey infused Tiramisu	\$3/person
Vegetable Lasagna	\$5/person
Penne Pasta with Marinara or Alfredo	\$5/person

BBQ BUFFET \$55/PERSON

18hr Smoked Brisket Sliced
Braised Chicken Thighs
Pulled Pork 18hr Smoked
Coleslaw or Potato Salad
Baked Beans
Corn Succotash
Corn bread & Honey Butter
Bourbon BBQ Sauce

*Add on: Whiskey Peach Cobbler + \$3/person

UPSCALE DINNER OPTIONS

CLASSIC STEAK HOUSE \$95/person
(SEASONAL MENU SUBJECT TO CHANGE)

- Local Warm Bread, Fresh Butter, Fennel Pollen, Smoked Salt
- Seasonal Soup or Bisque
- Seasonal Salad
- Sliced Peppered Steak & Wine Demi
- Parm Crusted Chicken & Jus
- Seasonal Grilled Vegetables
- Yukon Gold Mash
- Seasonal Dessert

ADD ON

- Seafood or Shellfish/Lobster \$ Market Price
- Champagne Risotto +\$10
- Roasted Sweet Potato +\$5

Gratin Vegetable +\$5

LATIN BUFFET \$45/PERSON

- Adobo Braised Chicken with Peppers & Onions
- Chimichurri Grilled Steak with Pickled Onions
- Cilantro Lime Rice
- Cumin Scented Black Beans
- Roasted Street Corn
- Southwest Style Salad (Avocado Ranch, Pico, Corn Salsa, Beans, Cotija & Tortilla Strips)

ADD ON

Tres Leches \$3/person

*Other Menus Available Upon Request (\$55-\$75pp)
*Example Asian or other themed menus

SPECIALTY ADD ONS



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Whole Beef Tenderloin - Herb Crusted, Variety of Sauces

Fire Roasted Prime Rib - Custom Crusted, Variety of Sauces

Whole Filet of Fish - Fresh Dill, Fennel Pollen,
Sliced Citrus, Honey Bourbon Glaze

Whole Chicken or Turkey - Custom Crusted, Variety of Sauces

Lobster, Shrimp, Scallops, Mussels, Clams,
Spicy Sausage, Potato, Sweet Corn

Spanish Seafood Pella - Chicken, Seafood, Chorizo,
Saffron Rice, Chili Oil

Dry Aged Whole Tenderloin or Steaks - 30-45 Days Dried,
Infused Butter, Variety of Crust

Grilled Tomahawk Steaks - Exotic Pepper Crust,
Compound Butter, Specialized Reductions

Grilled Lobsters or Stuffed Lobsters
Caramelized Lemon, Herb Butter

*Other Menus Available Upon Request (\$65-\$125pp)

*Example Asian or other themed menus

*Modified Lunch Menus are included for dinner options

UPSCALE DINNER OPTIONS

EXECUTIVE TIER, FULLY PLATED DINNER \$180-250/PERSON

*Paired Cocktails or Wine (Not included in Price, Market Value)

*Seasonal Custom Chef Tasting Menus Only, Showcasing Community or Story

*Coursed Meal Includes

Local Warm Bread Board, Fresh Butter,
Fennel Pollen, Smoked Salt

Amuse

Seasonal Salad and or Starter

First Coarse

Intermezzo (Alcohol Infused Gelato)

Main Dinner Coarse (possible second Dinner Coarse)

Dessert and or Finishing Cheese Plate

OTHER MENUS & OPTIONS



CUSTOM MENU'S

***CUSTOM MENUS OR OPTIONS AVAILABLE WITH CHARGE
AT MARKET PRICE**

Charcuterie Displays Large or Small
(Seasonal Rotation) \$25/person

CHIPS & DIP, HOUSE MADE \$10PP OR 3 \$15PP

Tortilla Chips, Salsa & Hot Queso

Pita chips, Assorted Hummus Platter

Tortilla Chips, Street Corn Dip & Black Bean Salsa

Bread Crostini, Warm Crab Dip & Spinach Artichoke

Bread Crostini, Tomato Bruschetta & Mozzarella Fondue

HORS D'OEUVRES

3 Choices \$20/person

5 Choices \$30/person

Additional Choices \$5/person

COLD OPTIONS

Tomato Bruschetta

Strawberries & Brie

Olive Tapenade Goat Cheese Crostini

Caprese Skewer

Beef & Onion Jam Crostini

Pin Wheels Assorted

Cucumber Avocado Gazpacho

Citrus Shrimp Cocktail

HOT OPTIONS

Pretzel Beer with Sauce Trio (Beer Cheese Sauce, Lafayette
Apple Compote, Whiskey Mustard)

Bratwurst with Rye Mustard

Bacon Beef Meatball with Blue Cheese Fondue

Pork belly & Smoked Tomato Jam

Jerk Chicken Skewer & Spiced Peach Glaze

Beef Skewer with Steak Sauce

Wild Mushroom compote on Crostini

SNACK BAR

CHOOSE 3 (MINI CUP BOWLS)

Basics 3 \$5pp or 5 \$7pp

Assorted Chips

Mixed Popcorn

Assorted Nut Mixes

Trail Mix

Assorted Candy

PREMIUM SNACKS

CHOOSE 3 \$10PP OR 5 \$15PP

Brownies, Blondies

Crisped Rice Treats

Assorted Cupcakes

Fruit Display

Granola Bars

Veggie Tray with Dip

Cheese Tray with Crackers

FONDUE \$10PP OR 3 \$15PP

***INCLUDES ASSORTMENT OF DIPPING ITEMS**

Alpine Ange Vert Gruyere

Classic Cheddar Blend

Utah Beer Cheese

Smoked Blue Cheese

Classic Chocolate

Chocolate Smores

Lafayette Banana Foster

Salted Caramel

DESSERT PARTY

Assorted Desserts 3 Choices individual sized

- **Choose 3 from this list for \$25/person**

Seasonal Ice Creams, Sorbet or Gelato

Whiskey Tiramisu

Lafayette Apple Pie

Very Berry Bar

Seasonal Cheesecake

Chocolate Mousse

Strawberry Shortcake

Assorted Cake Pops

Preserve Pana Cotta

Seasonal Crafted Pies

Ritual Chocolate covered Strawberries

Additional Choices

\$5/person

ADD ON

Ritual Chocolate Fondue with items

\$5/person

ICE CREAM STATION

Assorted Ice cream with topping bar station

\$12/person

*Custom Menus or Options available with charge at Market Price

BAR SERVICE MENUS



BAR SERVICE MENUS

HOSTED BAR MENUS (PRIVATE EVENT ONLY)

*\$50 Service Charge for parties under 49 guest count

*\$250 Service Charge for parties over 50 guest count

*Gratuuity variable per event 18-22%

**Full Mobile Bar (Horse Trailer Bar) \$500

BRONZE TIER

\$1000 MINIMUM

Liquor and Mixer (Basic: Vodka, Whiskey, Tequila) (Sodas, Tonic, Ginger soda, Coke)

Red & White Wine (Cabernet & Sauv Blanc)

2 Beer Option (IPA & Pilsner)

*1 Custom Cocktail Available

SILVER TIER

\$1300 MINIMUM

Old Fashion

Gin & Tonic

Martini Dirty or Lemon Twist

Vodka Mule

Vodka Cranberry

Margarita

*1 Custom Cocktail

*Includes Liquor & Mixers (Better: Vodka, Gin, Whiskey, Tequila)
(Sodas, Juice, Tonic, Ginger Soda, Coke)

*2 Beers & Red and White Wines

GOLD TIER

\$1750 MINIMUM

Old Fashioned

Gin & Tonic

Martini Dirty, Vesper or Lemon Twist

Flavored Vodka Mule

Cape Cod

Flavored Margaritas

Includes 2 Custom Cocktail

*Champagne \$12pp

*Upgraded Cocktails 2 or more spirts

*Includes Liquor & Mixers (Best: Vodka, Gin, Whiskey, Two Tequilas
Silver & Gold) (All Sodas, Juice, Tonic)

*Local 3 Beers & Wines Red and White Wine

LEGACY/ PLATINUM TIER

\$2000 MINIMUM

Upgraded Old Fashioned

Upgraded Manhattan

Upgraded French 75

Vesper, Martini Dirty, or Lemon Twist

Flavored Vodka Mules

Upgraded Cape Cod

Flavored Margaritas

Includes 2 Custom Cocktails

*Additional Custom Cocktail add on \$5pp

*Upgraded Cocktails 2 or more spirts

*Includes Liquor & Mixers (Premium: Vodka, Gin, Whiskey, Tequilas,
Mezcal & Liquors) (All Sodas, Juice, Tonic)

*3 Local Beers, Wine Red, and White & Champagne

COCKTAIL HOUR

\$15/person

Old Fashion

Gin & Tonic

Vodka Cranberry

Liquor & Mixer (Soda, Juice, or Tonic)

MIMOSA BAR

\$15/person

Includes Sparking Wine & Garnishes

Various Juice Options: Orange, Peach, Raspberry, Strawberry

BLOODY MARY BAR

\$15/person

Includes Liquor, Various Mixes & Garnishes

Ex. Hot Sauces, Celery, Pepperoncini, Cheese, & Bacon +

BRUNCH COCKTAILS

\$15/person

Mimosa (Champagne, Fresh Orange Juice)

Bloody Mary (Vodka)

PC Iced Coffee (Whiskey)

Peach Fizz (Gin)

SERVICES & ADD ONS

Additional Bartender: \$200 per bartender (4-hour service)

Additional Hour of service: \$100 per hour

Upgrade to Premium Spirits: \$MP

Full Mobile Bar (Horse Trailer) \$1000

*Custom Menus or Options available with charge at Market Price

*Please note that pricing does not include any applicable taxes or gratuity, which will be added to the final invoice.

Contact us for a customized service plan to fit your specific needs or preferences.

