


COAL & SMOKE

CATERING & EVENTS

BREAKFAST OPTIONS

Continental Breakfast Basic

Coffee, Decaf Coffee, Assorted Tea

Assorted Pastries *example (Muffins, Danish, Croissants)

Fruit Platter & Yogurt Bar toppings included

ADD ON

Overnight Oats with Fruit

Seasonal Quiche or Frittatas

Hot Sandwiches (Ham, Egg, Cheese, or other meat)

Assorted Bagels with Cream Cheese options

COFFEE STATION

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

ADD-ON

Fresh Juices

BREAKFAST BUFFET

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

Beef Hash

Cheesy Grits

Pancake

Waffle

French Toast

BRUNCH COCKTAILS (PRIVATE EVENT ONLY)

Mimosa (Champagne, Fresh Orange Juice)

Bloody Mary (Vodka)

PC Iced Coffee (Whiskey)

Peach Fizz (Gin)

Custom Menus or Options available with charge at Market Price

LUNCH & DINNER OPTIONS

SLIDER BAR (ASSEMBLED OR BUILD YOUR OWN)

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

Assorted Cookies

ARTISAN PIZZA

CHOOSE 3 ADD ON

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

Antipasto/ Salami cups

TACO BAR (BUILD YOUR OWN)

Ground Beef

Braised Chicken

Pulled Pork

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

ADD ON

Smoked Brisket

Cilantro Lime Shrimp

Mexi Salad

Spanish Rice & Black Beans

PASTA OR MAC & CHEESE BAR

Marinara

Basil Pesto

Roasted Garlic Alfredo

*Includes Garlic Bread, Assorted Topping bar

ADD ON

Brisket

Chicken

Shrimp

MASH POTATO OR BAKED POTATO BAR

Yukon Gold

Sweet Potato

*Includes Assorted Topping bar

ADD ON

Brisket

Chicken

Pulled Pork

DELI DISPLAY

Turkey, Ham & Roast Beef

Assorted Cheese, Condiments & Toppings

Assorted Breads (GF Available)

ADD ON

Chicken or Tuna Salad

Garden Salad or Soup)

Assorted Cookies & Chips



Italian Meats

Hot Sandwiches

Grill Cheese

Chocolate covered strawberries

Dessert

Vegetable Platter with ranch dip

ITALIAN BUFFET

Minestrone Soup

Caesar Salad or Seasonal Pasta Salad

Seasonal Vegetables

Herb Roasted Potatoes

Chicken Marsala

Baked Lemon Caper Fish

ADD ON

Whiskey infused Tiramisu

Vegetable Lasagna

Penne Pasta with Marinara or Alfredo

BBQ BUFFET

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

BBQ SLIDER BAR

(includes 3 Meats)

18hr Pulled Pork

18hr Smoked Brisket

Grilled BBQ Chicken Thighs

*Includes Buns, Assorted Topping & Sauce Selection, Coleslaw

ADD ON

Garden Salad

Assorted Cookies

12HR SMOKED TEXAS CHILI STATION

Pulled Smoked Beef

*Includes Chili Hatch Cheddar Cornbread & Honey Butter, Assorted Toppings
(Sour Cream, Cheese, Jalapenos)

NACHO STATION

(Choose 1 Protein)

Cumin Scented Ground Beef

18hr Pulled Pork

Red Chili Chicken

Assorted Chips, Hot Queso, Pico, Guac, Crema, Red Chili Salsa

ADD ON

Smoked Brisket

Smoked Pulled Beef

SMOKED WINGS

Choose 3 Flavors:

Texas Spicy BBQ, Sweet BBQ, Classic Buffalo, Sweet Asian
Chili, Dry Rub, Lemon Pepper

*Includes Dipping Sauces (House made Ranch & Blue Cheese and others)
Veggies, Chips

BBQ SANDWICHES (BUILD YOUR OWN)

13hr Smoked Pulled Beef

Braised Chicken

18hr Pulled Pork

*Includes Buns, Assorted Topping & Sauce Selection, Chips

Coleslaw or Potato Salad

ADD ON

18hr Smoked Brisket

Ranchers Seasonal Salad

Baked Beans

Seasonal Dessert

Vegetable Platter With Ranch Dip

RANCH DINNER (LOCAL DINNER SUMMER)

Bread & Butter, Honey, Smoked Salt

Seasonal Salad

Grilled Chili Lemon Asparagus

Roasted Herbed Potatoes

Sliced Steak, Bourbon Herb Compound Butter, Mushroom Compote

Grilled Salmon, Honey, Fennel, Caramelized Onion

Cheesecake, White Chocolate, Wild Berry Gin Compote

OPEN FIRE COOKING

(Seasonal Menus Subject to change)

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

Seasonal Soup or Salad



Grilled Steak, Bourbon Steak Sauce

Lemon Herb Roasted Chicken

Seasonal Grilled Vegetables

Fire Roasted Herbed Potatoes

Seasonal Dessert

ADD ON

Seafood or Shellfish/Lobster

Seasonal Champagne Risotto

Roasted Sweet Potato

Roasted Gratin Vegetable (Seasonal Veg)

Baked Herbed Truffle Mac and Cheese

SOUTH OF THE BORDER

Mexican Style Rice, Roasted Black Beans, Spanish Slaw

PIG ROASTING EVENT

Whole Pig 70-100lbs

Coleslaw or Potato Salad

Baked Beans

Corn Succotash

Corn bread & Honey Butter

Bourbon BBQ Sauce

Whiskey Peach Cobbler

*Other menu options (no charge on theme change)

TASTE OF THE ISLANDS

Asian Slaw, Rice or Fried rice, Stir Fry Noodles, Stir Fry Vegetables



ADDITIONAL SIDES & OPTIONS

Grilled Vegetables

Green Salad

Corn on the Cob

Mexican Street Corn

Fruit Platter

Rolls or Corn Bread

Grilled Chicken Breast

Bratwurst or Sausage

Pulled Pork

Fruit Platter

Veggie Burgers

Pulled BBQ Jackfruit

Coleslaw or Potato Salad

Baked Beans

Corn Succotash

Corn bread & Honey Butter

*All Additional sides are A La Carte to your event and priced at market value

BBQ BY THE POUND

18hr Smoked Brisket Sliced

Smoked Chicken Thighs Pulled

Smoked Whole Chicken (Broken Down: Breast, Wings, Legs/Quarters)

Pulled Pork 18hr Smoked

Burnt Ends (Pulled Beef & Pork Blend)

BBQ Wings (Spicy & Sweet)

Smoked Turkey Sliced

Smoked Bratwurst or Sausage

KID FRIENDLY OPTIONS

Grilled Burgers

Hot Dogs

Chicken skewers

Vegetable Skewers

*Custom Menus or Options available with charge at Market Price



UPSCALE DINNER OPTIONS

CLASSIC STEAK HOUSE

(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

Champagne Risotto

Roasted Sweet Potato

Gratin Vegetable

LATIN BUFFET

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

*Other Menus Available Upon Request

*Example Asian or other themed menus

SPECIALTY ADD ONS



SPECIALTY ADD ONS

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

*Example Asian or other themed menus

*Modified Lunch Menus are included for dinner options

UPSCALE DINNER OPTIONS

EXECUTIVE TIER, FULLY PLATED DINNER

*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)

CHIPS & DIP, HOUSE MADE

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

5 Choices

Additional Choices

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)

Assorted Chips

Mixed Popcorn

Assorted Nut Mixes

Trail Mix

Assorted Candy

PREMIUM SNACKS

CHOOSE 3 OR 5

Brownies, Blondies

Crisped Rice Treats

Assorted Cupcakes

Fruit Display

Granola Bars

Veggie Tray with Dip

Cheese Tray with Crackers

FONDUE

*INCLUDES ASSORTMENT OF DIPPING ITEMS

Alpine Ange Vert Gruyere

Classic Cheddar Blend

Utah Beer Cheese

Smoked Blue Cheese

Classic Chocolate

Chocolate S'mores

Lafayette Banana Foster

Salted Caramel

DESSERT PARTY

Assorted Desserts 3 Choices individual sized

- **Choose 3 from this list**

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

ADD ON

Ritual Chocolate Fondue with items

ICE CREAM STATION

Assorted Ice cream with topping bar station

*Custom Menus or Options available with charge at Market Price

BAR SERVICE MENUS



BAR SERVICE MENUS

HOSTED BAR MENUS (PRIVATE EVENT ONLY)

Call for pricing parties larger than 50 guests
Gratuuity variable per event
Full Mobile Horse Trailer Bar Available (call for pricing)

BRONZE TIER

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

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

Old Fashioned
Gin & Tonic
Martini Dirty, Vesper or Lemon Twist
Flavored Vodka Mule
Cape Cod
Flavored Margaritas
Includes 2 Custom Cocktail
*Champagne
*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

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
*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

Old Fashion

Gin & Tonic

Vodka Cranberry

Liquor & Mixer (Soda, Juice, or Tonic)

MIMOSA BAR

Includes Sparking Wine & Garnishes

Various Juice Options: Orange, Peach, Raspberry, Strawberry

BLOODY MARY BAR

Includes Liquor, Various Mixes & Garnishes

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

BRUNCH COCKTAILS

Mimosa (Champagne, Fresh Orange Juice)

Bloody Mary (Vodka)

PC Iced Coffee (Whiskey)

Peach Fizz (Gin)

SERVICES & ADD ONS

Additional Bartender

- Available per 4-hour service

Additional Hour of Service

- Extend your event time as needed

Upgrade to Premium Spirits

- Enhance your menu with premium selections

Full Mobile Bar (Horse Trailer)

- Bring the full experience to your event

Custom menus and options available upon request.

Please note that taxes and gratuity will be added to the final invoice.

Contact us for a customized service plan tailored to your specific needs and preferences.

