



## Catering Menu

# APPETIZERS

### Hickman Deviled Eggs

**\$35 per Dozen**

Deviled eggs, truffle oil, Korean chili flakes, chives

### Boot Dumplings

**\$42 per Dozen**

Pork belly and shrimp dumplings, mango chipotle sauce, beet coulis

### Smoked Chicken Wings

**\$38 – Two Dozen**

Choice of wing sauce: traditional, lemon pepper, BBQ, honey siracha, diablo

### Nacho Flat

**\$42 Serves 4**

Brisket Hash (chopped brisket, sauteed onions, tomato), cheddar cheese, chipotle cheese sauce, avocado relish, jalapenos, cilantro

### Bacon Board

**\$47 Serves 4**

Five types of rotating bacon, sweet onion jam, red pepper jam, whole grain mustard, gherkins

### Guacamole and Chips

**\$55 Serves 8**

Chunky avocado, charred nopales, pomegranate seeds, pepitas, corn tortilla chips





# Catering BUFFET STYLE



## The Outlaw's Double

### 2 Meats

Perfect for smaller gatherings. Served with Cole Slaw.

#### Meat Choice (Select 2)

- Beef Brisket
- Pulled Pork
- Smoked Turkey
- Hot Link Sausage

#### Side Choices (Select 1)

- Asparagus
- Beans
- Cauliflower Puree
- Smashed Potatoes
- Broccoli
- Macaroni and Cheese

Additional sides and appetizers available for an added cost.

**Price: \$45/per person**

## The Bootlegger's Trio

### 3 Meats

A well-rounded package for mid-sized events, offering more variety. Served with Cole Slaw.

#### Meat Choice (Select 3)

- Beef Brisket
- Pulled Pork
- Smoked Turkey
- Hot Link Sausage

#### Side Choices (Select 2)

- Asparagus
- Beans
- Cauliflower Puree
- Smashed Potatoes
- Broccoli
- Macaroni and Cheese
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Additional sides and appetizers available for an added cost.

**Price: \$55/per person**



# Catering

## SALADS & SIDE DISHES

### Family Style Salads

#### Serves 4 People

Salad dressings: Ranch, House Dressing, Orange Vinaigrette, Sweet Onion Balsamic Vinaigrette

#### Kale Salad \$42

Corn, avocado, dried apricot, cucumber, tomato, corn nuts. Sweet onion balsamic vinaigrette.

#### Beet Salad \$42

Arugula, red and golden beets, quinoa, dried cherries, crumbled goat cheese, pistachios, orange vinaigrette dressing

#### House Salad \$32

Iceberg lettuce, Cherry tomato, pickled red onions, cucumber. Choice of dressing



### Sides

#### Serves 4 People

#### Asparagus \$42

Olive oil and lemon zest

#### BBQ Baked Beans \$22 (32oz)

Slow-cooked three bean mix, house rub, seasonings

#### Smashed Potatoes \$35 (32oz)

chives, goat cheese, red skin potatoes

#### Broccolini \$42

shaved garlic, red chili flakes

#### Macaroni and Cheese \$32 (32oz)

pasta, creamy bechamel cheese sauce, panko crumbs

#### Smoked Sweet Corn \$32 Per DZ

½ sized corn on the cob with spicy aioli & Cholula

#### Cauliflower Puree \$32 (32oz)

Roasted garlic, thyme, olive oil

#### Cole Slaw \$22 (32oz)

Homemade Cole slaw



# Catering TACOS & SLIDERS

## Street Taco Platters

**\$60 Per Dozen**

### **Brisket Hash Tacos**

Brisket Hash (chopped brisket, sautéed onions, tomato)

Chipotle Cole slaw, crispy shallots, corn tortillas

### **Green Chili Pork Tacos**

Pulled Pork, green chili sauce, white onions, cilantro,

charred poblanos, corn tortillas

### **Pork Belly Tacos**

Smoked Pork Belly, pickled red onions, avocado

espuma, corn tortillas

### **Smoked Turkey Tacos**

Smoked Turkey, arugula tomato, red onion, red wine

vinaigrette, spicy aioli, corn tortillas



## BYO Slider Bar

**\$65 Per Dozen**

Includes meat, Cole slaw, & slider buns

### **Brisket Hash Slider**

Brisket Hash (chopped brisket, sautéed onions, tomato)

### **Pulled Pork Slider**

Slow cooked pulled pork - served with BBQ sauce on the side

### **Pork Belly Slider**

Smoked Pork Belly, lettuce, tomato, and spicy aioli on the side

### **Smoked Turkey Slider**

Smoked Turkey, arugula, tomato, red onion, and red wine vinaigrette, spicy aioli on the side

