

MAIN DISHES

MEATLOAF

"moms" delicious classic recipe, kicked up w/ hatch green chiles & tomatillos topped with a sweet & spicy tomato glaze.

POT ROAST

premium beef brisket, slow braised in beef bone broth. Hand shredded & piled high with housemade demi-glace gravy.

Homestyle meals (meatloaf & pot roast), typical sides are Salad, Mashed Potatoes, Gravy, Roasted Vegetables & Bread

GREEN CHILI PORK

smoked pulled pork sauteed in green chile tomatillo sauce, served over southwestern mac & cheese, topped w/tomatoes, goat cheese & cilantro

FIESTA

choice of Pork, Beef, Chicken or Shrimp?
spinach, bell peppers, green chiles & onion topped w/ pepperjack cheese & cilantro.
Typical sides for, mexican inspired meals, are Sour Cream, Salsa, Cilantro Lime Rice, Beans & Tortillas

GUMBO

N'awlins inspired Louisiana stew. Shrimp, Hot links, chicken, celery, green chiles, bell peppers & onions simmered in a dark creole sauce.
Typical sides are Salad, Red Beans & Rice

DIRTY CAJUN

Bonfire Gumbo Baked Ziti Style
gumbo, spicy marinara, pulled pork, penne pasta, chopped hot link & mozzarella topped w/ white cheddar cheese curds & /basil. Typically served w/ caesar salad and garlic bread

PASTA

choice of Chicken, Meat, Veggie or Combo?
housemade marinara, pasta or ravioli. All topped with mozzarella and basil.
Typically served w/ caesar salad and garlic bread.

DRINKS

Onsite - Fountain Soda Plus Ice Tea & Lemonade
Off site - Ice Tea & Lemonade \$14/gal,
Can Soda and/or Bottled water \$2.50/per

CATERING MENU

STARTERS / HOR DOEUVRES

Queso Dip & Tomatillo Salsa Verde w/tortilla Chips, Shrimp Cocktail w/lemons & cocktail sauce, Buffalo Chicken Dip w/tortilla Chips , Cocktail Sausages "Lil' Smokies", Tomato & Mozzarella Caprese Kabobs, Shrimp Ceviche

SIDES

SW Mac & Cheese, Mash Potatoes & Gravy, Baked Beans, Roasted Veg, Cilantro Lime Rlce
Loaded Mash Potatoes, Buffalo Chicken Dip
Garden Salad, Caesar Salad, Potato Salad, Coleslaw or Italian Pasta Salad

MEATS

BABY BACK RIBS

tender & juicy premium pork ribs, dry rubbed, smoked then slathered in house bbq

BEEF BRISKET

premium arizona beef breast, hand trimmed, dry rubbed, smoked & basted

BURNT ENDS

hand trimmed, smokey & sweet bbq brisket nuggets of gold, caramelized w/house bbq

PULLED PORK

choice of Original House BBQ or Green Chile Southwest Style? Hand trimmed, dry rubbed, smoked then braised over night

CHICKEN COSCIA

smoked boneless, skinless & dry rubbed competition style thighs.

HOT LINKS

spicy, all-beef Louisiana style sausages

DESSERT

Brownie Bites, Chocolate Chip Cookies, Bread Pudding or NY Cheesecake

Note: Meats & Sides sold by the pound. Each pound typically feeds 3 people. Each Rack of Ribs serves (4) people. Package specific sauces, condiments, dressings, toppings, accoutrement & breads are included with every catering.

PIZZA & WING PARTY

14" Pizzas, Wings & Salad



PIZZA - Choice of 1 Topping
Meats - Pepperoni, Sausage, Chicken, Hot Link, Pulled Pork, Brisket \$4, Bacon \$3, Shrimp \$8

Produce - Spinach, Mushrooms, Bell Peppers, Banana Pepper, Jalapeño, Green Chiles, Pineapple, Caramelized Onions, Pickled or Raw Red Onions, Basil, Fresh Garlic, Black or Green Olives, Tomatoes
Specialty Pizzas +\$4
Gluten Free Crust +\$3

WINGS - Choice Smoked or Traditional or Chicken Tenders served naked w/choice of 3 sauces; Buffalo Mild, Med or Hot, BBQ, Blazin' Honey BBQ, Mango Habanero or Arizona Gold. Includes Ranch & Blue Cheese

SALAD Choose 1
Caesar – romaine, parmesan, croutons tossed in caesar and topped w/ parmesan crisp
Garden - romaine, carrots, black olives, red onion & tomatoes w/ ranch & Italian dressings
Caprese - cherry tomatoes, penne pasta, basil and mozz tossed in italian topped w/ balsamic glaze



