

BULK ITEMS

Serves 3-4 people

FROM THE SMOKER

Hand Pulled Pork 18.95

Dry Rubbed Beef Brisket 20.00

Full Rack of BBQ Pork

St. Louis Style Ribs 24.00

Whole Smoked Chicken 17.50

Spicy Beef Sausage 3.95 per link

HOMEMADE SAUCES

All items served with your choice of the following sauces:

KC Royale Thick & Sweet

Carolina Bold & Tangy

Texas Fire Smoky & Spicy

Georgia Gold Mustard

XXX Super Spicy

BY THE QUART

Mac-n-Cheese 12.95

Special Mac-n-Cheese 15.95

Pulled Pork and Green Chile Burnt End

House Baked Beans 13.00

Smokin' Slaw 12.50

Cider Slaw 10.50

Creamed Spinach 15.95

Cheesy Grits 15.95

SMOKE

Treat your guests to a whole new flavor of barbeque — blending the time-honored traditions of the Carolinas, Texas hill country, Memphis and Kansas City, and served with a flair that's all our own.

Along with our signature spare ribs, pulled pork and smoked brisket, dive into Smoke's southern comfort foods like Mac-n-Cheese, inventive burgers, sandwiches and sides. And don't forget our housemade desserts.

Whether you're hosting a celebration or entertaining colleagues and customers, we'll make your event memorable with a menu that honors tradition, and builds on it, in a way that's authentic, true — and thrillingly new.

LET US CATER TO YOUR EVENT NEEDS!

Like what you see but want to customize your menu? Let us help!

Need extras but not sure what? Just ask us about chafing dishes, sternos, cutlery, plates or anything else. We are also available for off site and full service events.

PRICING AND AVAILABILITY SUBJECT TO CHANGE.

DELIVERY FEES MAY APPLY.



SMOKE MODERN BARBEQUE

713 Grand Ave Glenwood Springs, Colorado 81601

Main: 970-230-9796 • To Go: 970-230-9795



SMOKE

Catering menu

Since our founding in 2007 by Jamie Theriot, Smoke has honored tradition — and built on it — with classic flavors and thrilling style; an upscale ambiance that couldn't be more comfortable; and extraordinary quality delivered with everyday value.

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STARTERS

FRESH CORN MUFFINS 15.00 per dozen

Served with Steen's cane syrup butter.

MIX AND MATCH SLIDER 6 PACK 20.00

KOBE, PORK, BRISKET

SALADS

LARGE PARTY SALAD (feeds 4-5 people) 18.00

SMOKE BLT SALAD Bacon, tomatoes, mixed greens, croutons and smoked garlic ranch dressing.

BABY GREEN "VIEJO" Seasoned pepitas, tomatoes, scallions and margarita vinaigrette

**"SMOKE GOT RAVE REVIEWS
FROM THE PEOPLE AT THE
PARTY...EVERYONE RAVED! WE
LOVED EVERYTHING! MANY
THANKS...AND LOOK FORWARD
TO DOING IT AGAIN!"**

— **BUNNY AND CHARLES**

SMOKIN' MEAL PACKS

10-PERSON MINIMUM REQUIRED

All of our buffet-style packages include serving utensils, napkins, cutlery and sauce. Just pick a package number, let us know how many guests and we'll do the rest!



ONE MEAT 12.95 PER PERSON* **PULLED PORK**

Brown Sugar, Baked Beans, Cider Slaw, Mac-n-Cheese Buns, BBQ Sauce

*Add \$1.50 per person to substitute Beef Brisket/Pickles/Onions

*Add \$.50 per person to substitute Smokin' Slaw



TWO MEATS 16.95 PER PERSON* **PULLED PORK • SLOW SMOKED CHICKEN**

Brown Sugar, Baked Beans, Cider Slaw, Mac-n-Cheese, Bun, BBQ Sauce

*Add 1.50 per person to substitute Beef Brisket/Pickles/Onions

*Add .50 per person to substitute Smokin' Slaw



THREE MEATS 19.95 PER PERSON* (Choose 3 of the following meats) **PULLED PORK • SLOW SMOKED CHICKEN PORK SPARE RIBS • BEEF BRISKET BROWN SUGAR BAKED BEANS**

Cider Slaw, Mac-n-Cheese, Buns, BBQ Sauce

*Add \$.50 per person to substitute Smokin' Slaw

HOUSEMADE DESSERTS

CHOCOLATE CHIP COOKIE

Semi-sweet chocolate chips folded into rich cookie batter and baked fresh 1.50 Each

BANANA PUDDING

Garnished with caramelized banana slices and Nilla wafers 35.00 Half Pan

