

CATERING MENU



EAT TO LIVE. LIVE TO EAT.

www.eat-pbjcatering.com

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HORS D'OEUVRES

Priced per item

HOT

PETITE CRAB CAKES

with red pepper cream \$4.00 per

BEEF SKEWERS

with pomegranate glaze \$3.50 per

CRISPY PHYLLO

stuffed with wild mushroom, spinach & feta
\$2.25 per

TRUFFLED MUSHROOM POTATO CUPS

with goat cheese \$2.25 per

BACON WRAPPED DATES \$2.50 per

GRILLED SHRIMP LOLLIPOPS

with jalapeno beurre blanc \$2.60 per

BLACKENED SHRIMP

with lemon butter \$2.60 per

BACON WRAPPED ASPARAGUS

with goat cheese fondue \$2.60 per

MINI BEEF TENDERLOIN SANDWICHES

with wild mushrooms & roasted tomato jam
\$4.00 per

POTATO SKINS

with bacon, cheddar, and creme fraiche \$2.25 per



COLD

SMOKED SALMON

on Crostini with lemon creme fraiche and
dill \$2.75 per

GAZSOACHO SHOOTERS

seasonal \$2.30 per

B.L.T CROSTINI

apple wood smoked bacon, red wine vinaigrette
and lemon aioli \$2.60 per

BRUSCHETTA BITES \$2.30 per

BEEF CARPACCIO

goat cheese, tomato, capers, truffle oil,
arugula \$2.60 per

CHILLED CRAB SALAD

with avocado \$4.00 per

DEVEILED EGG

topped with crispy pork \$2.20 per

WARM PROSCIUTTO & BRIE

with truffle honey \$2.60 per

CHILLED SHRIMP

with bloody mary cocktail \$3.60 per

ASSORTED SUSHI

wasabi, ginger \$4.00 per

CAPRESE BITES

tomato, balsamic, mozzarella, basil \$2.50 per

SMOKED SALMON CUCUMBER ROLL

lemon \$2.50 per

SMOKED SALMON BLINI

creme fraiche, dill \$2.60 per

COMPRESSED WATERMELON

feta, balsamic \$2.30 per

BURNT END BBQ CATERING

THE BBQ EXTRAVAGANZA

\$ 20 PP

Includes one of our highly trained Pit-masters & a mobile smoker unit.

Choose from 3 of our award winning smoked meats at ½ lb per person, with 3 sides

All buffet and service ware are provided. (100 person minimum)

THE ROYAL BBQ

\$ 16 PP

Choice of three meats & three sides, ½ lb. meat pp

SMOKEYS FAMOUS BBQ BUFFET

\$ 14 PP

Choice of three meats & three sides, 1/3 lb. meat pp

THE STANDARD PACKAGE

\$ 12 PP

Choice of two meats & two sides, 1/3 lb. meat pp

THE PICNIC PACKAGE

\$ 10 PP

Choice of one meat & two sides, 1/3 lb. meat pp

BUFFET OPTIONS

MEAT CHOICES

BBQ BURNT ENDS
BROWN SUGAR GLAZED HAM
SMOKED TURKEY
BBQ CHUNK SAUSAGE
SMOKED CHICKEN ON THE BONE
PULLED PORK
BRISKET

HOT SIDE CHOICES

PIT BEANS
CHEESY CORN
MAC N CHEESE
BAKED POTATO SALAD
SCALLOPED POTATOES

COLD SIDE CHOICES

SWEET N SPICY SLAW
CREAMY COLE SLAW
TOMATO CUCUMBER SALAD
POTATO SALAD
HOUSE SALAD

AWARD WINNING SAUCES

Original, Thick and Bold, Chipotle, Spicy Southwest, Honey, Fire

OTHER CATERING OPTIONS

BURNT ENDS	\$16.99 PER LB	PULLED PORK	\$13.99 PER LB
BRISKET	\$15.99 PER LB	HICKORY HAM	\$13.99 PER LB
SMOKED TURKEY	\$14.99 PER LB	HALF SMOKED CHICKEN	\$8.99 PER
SMOKED SAUSAGE	\$13.99 PER LB	ST. LOUIS SPARE RIBS	\$22.99 PER LB

WINGS

Available in Fire, Honey Glaze, Sweet Chipotle Glaze, Plain or mix and match

Served with Celery, Ranch or Bleu Cheese

TOUCH OF THE SOUTHWEST

*10 person minimum. Disposables are included non-disposables are available. Prices do not reflect service fee or local taxes. Allow our Catering Professionals to create a personalized fiesta for you and your guest.

TRADITIONAL SAMPLER

\$16.00 per person

Tres Enchilada sampler, hard and soft beef and chicken tacos, Rice and Black Beans. Served with a fiesta salad and chips and salsa

TACO BAR

\$12.00 per person

Choice of crispy or soft taco shells, served with Beef and Spicy Chicken with rice and beans. Served with chips & Salsa

SIZZLING FAJITAS

\$12.00 per person

Fajitas Two mesquite-grilled chicken or beef fajitas served with all the accompaniments, rice and beans. Chips & Salsa included.

TRIO ENCHILADA BAR

\$14.00 per person

Beef, Chicken and Cheese Enchiladas with rice and beans, served with Chips & Salsa

BURRITO BAR

\$12.00 per person

Build your own burritos with shredded beef and spicy chicken along with all the standards. Served with rice, beans, chips & salsa

NACHO BAR

\$12.00 per person

Crispy tortilla chips, served with Ground Beef and Spicy Chicken with rice and beans and all the nacho fix-ins

PLATED DINNER OPTIONS

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GRILLED SALMON

lyonnaise potatoes, cipollini onions and broccolini
meyer lemon beurre blanc
32.00

MAPLE LEAF FARMS DUCK

port wine demi, garlic and thyme wild mushrooms
goat cheese dijon potato gratin
28.00

FILET MIGNON

beef tenderloin, chianti-gorgonzola sauce
potato puree, haricots verts
40.00

PORK TENDERLOIN

manchego grits, Olathe sweet corn,
braised kale, apple butter
28.00

PAN SEARED SCALLOPS

saffron orzo, vegetables, crab, beurre blanc
orange gastrique
32.00

CAMPO LINDO FARMS CHICKEN

potato pave, seasonal vegetable medley
rustic pan sauce
24.00

14 OZ PRIME RIB

loaded baked potato, butter braised green beans
wild mushrooms in a pan jus butter
42.00

OPTIONAL

Add Black Tiger Gulf Shrimp 9.00 per person
Add Oscar Style with King Crab and Béarnaise 10.00

DISPLAYS

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ASSORTED SUSHI

\$7.00 per person

wasabi, pickled ginger, and a citrus dipping sauce sushi rolls to consist of california rolls, spicy tuna rolls, and shrimp rolls

CRUDITE

\$4.00 per person

seasonal vegetables with creamy herb dip 4.00 per person

MEDITERRANEAN DIPPING

\$4.00 per person

traditional hummus served with feta cheese, Hummus, baba ganoush, kalamata olives, roasted red peppers, peppadews, and assorted house made breads and pita bread

ASSORTED CHEESE

\$6.00 per person

domestic and imported cheeses served with an assortment of crackers, artistically displayed

ANTIPASTO GRANDE

\$7.00 per person

Assorted meats, cheeses, olives, tapenades, hummus, babaganoush, fruit, artisan breads, lavosh, crackers. Artistically Displayed



CARVING STATIONS

*Min of 30 guests for carving stations service fee or sales tax. Carved On-Site By Our Chef. Each choice accompanied by artisan rolls, whole grain dijon and horseradish cream. Attendant fee of \$75 per station

PRIME RIB

of beef (6 oz per person)
\$15 per person

SMOKED BRISKET

Smokey's Award winning
\$8 per person

TURKEY BREAST

Cracked Pepper and Rosemary Roasted
\$8 per person

HAM

Caramelized Honey and Citrus Glazed
\$7 per person

FILET OF BEEF

Garlic Herb Encrusted Grilled
\$22 per person

SMOKED BARON OF BEEF

\$10 per person

CUSTOM CREATED ACTION STATIONS ARE AVAILABLE

Fiesta Bar, Mac N Chz Bar, Burrito Bar, Everything Bacon Bar, German Station, or create your own.

STATIONS

*Specialty Food Stations are our most unique way of dining. They are colorful, fun, and designed with nibbling and mingling in mind. Add a Station to enhance your meal or create a buffet from our options. We suggest 3 to 4 Stations as a minimum depending on your guest's appetite. Minimum of 50 guests per event and does not include sales tax and 20% gratuity

MASHED POTATO BAR

White Potato Puree, Sweet Potato Puree, Apple Smoked Bacon, Herb Roasted Chicken, BBQ Beef, Butter, Sour Cream, Cheddar, Parmesan, Sautéed Wild Mushrooms, Roasted Garlic, Green Onions, Caramelized Onions, Fresh Thyme
\$10 per person

TASTE OF THE MEDITERRANEAN BAR

Grilled Pita, Baguette, Breadsticks & Lavosh Baba Ganoush, Hummus, Assorted Olives, Artichoke Red Pepper Relish, Marinated Tomatoes
\$12.00 per person

SOUTHWEST BAR

Mini Chicken and Fish Tacos, Quesadillas Stuffed with Smoked Chicken, Green Chilies & Pepper Jack Cheese served with Guacamole, Tri Color Chips, Chorizo Queso Fundido, Traditional Mole, Tomatillo Green Chili Salsa, Charred Tomato Salsa, Mango Salsa
\$12.00 per person

THE BUTCHER BLOCK

Mini Slider Sandwiches on a variety of Breads featuring Sliced Beef, Pulled Pork, Smoked Turkey, Assorted Cheeses w/ Basil Mayo & Spicy Mustard, Chipotle BBQ
\$14.00 per person

BBQ BAR

Traditional Midwest BBQ Featuring Burnt Ends, Pulled Pork, Smoked Turkey
Missouri Style Pit Beans, Cheese Corn, Sweet and Spicy Slaw, Texas Toast, BBQ Sauce
\$14.00 per person

THE DIPPING STATION

Spinach & Artichoke Dip, Traditional Hummus with Feta Cheese, Babaganoush, Toasted Pita and Lavosh, Assorted olive Tapenades, Artisan Breads, Assorted Crackers
\$14.00 per person

PASTA BAR

Farfalle, Grilled Chicken, Asiago Cream, tomatoes, green onions. Orecchiette with Basil, Tomatoes, Fresh Mozzarella. Lasagna Old World Recipe
\$14.00 per person

SUSHI & CEVICHE BAR

Spicy Tuna Roll -California Crab Roll -Smoked Salmon Cream Cheese Roll Tuna Nigiri Sushi - Salmon Nigiri Sushi -Traditional Hawaiian Poke Panamanian Charred Chili Shrimp Ceviche - Citrus Scallop Ceviche Wonton Crisps & Crispy Taro Root Condiments...Wasabi, Pickled Ginger, Citrus Ponzu
\$20.00 per person

GNOCCHI BAR

Featuring Herb Potato Gnocchi, roasted chicken, gorgonzola cream, spinach, spiced walnuts. Gnocchi with Sage - Browned Butter Sauce. Gnocchi with Pancetta, Fresh Rosemary & Parmesan Cream Gnocchi with Basil Pesto, Sundried Tomatoes and Ricotta. Choose any 3.
\$16.00 per person



DINNER BUFFET

*Dinner buffet includes coffee and water service Price based per person and does not include service fee or sales tax

THE GRAND

House Salad, Two Entree's, Three Sides, Bread Service | \$50.00

THE BASIC

House Salad, Two Entrees, Two Sides, Bread Service | \$40.00

ENTREE BUFFET CHOICES

YAYAS HOUSE MADE LASAGNA
GRILLED ATLANTIC SALMON
CHICKEN MARSALA
GRILLED SHRIMP

PENNE CARBONARA
CHICKEN PICATTA
HOUSE CHICKEN
SMOKED TURKEY PORK LOIN

BUFFET SIDE OPTIONS

FRESH HERB LONG GRAIN AND WILD RICE
POTATO PUREE
GRILLED ASPARAGUS
GRILLED MEDITERRANEAN VEGETABLES
MAC & CHEESE
ROASTED FINGERLING POTATOES

WHITE CHEDDAR POTATO GRATIN
ROASTED RED POTATOES
BUTTER GLAZED GREEN BEANS
HONEY GLAZED CARROTS
WHITE CHEDDAR GRITS
WHIPPED POTATOES

