HORS D’OEUVRES

**SIMPLE BUT GOOD** $4.00
- FRIED PICKLES
- CATFISH BITES
- FRIED GREEN TOMATOES
- BRUSCHETTA CROSTINI

**STAFF FAVORITES** $4.50
- BACON WRAPPED CRAWDADDY JALAPEÑOS
- PORK BELLY & SHISHITO
- TOKED WINGS
- DALE’S OG HOT SAUCE
- MAMA’S HONEY SRIRACHA
- RANCH OR BLEU CHEESE

**SIGNATURE ITEMS** $5.00
- CAPRESE SKEWERS
- SHRIMP COCKTAIL
- CAJUN BBQ SHRIMP SKEWERS
- CUP OF SOUP
- BOUDIN BALLS

PLATTERY

PLATTERS SERVE 25–30 PEOPLE

**PINWHEELS FOR DAYS**
- CHEF’S CHOICE OR GET CREATIVE WITH US
- VEGGIE OPTIONS WITH CHEESE $50
- MEAT OPTIONS WITH CHEESE $60

**CHEESE AND MEAT BOARD** $125
- ASSORTMENT OF TWO MEATS AND THREE CHEESES ACCOMPANIED WITH CROSTINIS AND HOUSE FIXINS

**WARM SPINACH & ARTICHOKE DIP** $85
- SERVED WITH WARM PITA, CRUNCHY VEGGIES & TORTILLA CHIPS

**CRUDITE**
- ASSORTED CUT VEGGIES & DIP $65

**FRUIT TRAY**
- AN ASSORTMENT OF FRUIT SURE TO MAKE YOUR MOUTH WATER $75

**CHIPS & SALSA**
- HOUSE MADE CORN TORTILLA CHIPS & FIRE ROASTED SALSA $40
- ADD GUACAMOLE $30

Pricing reflects a per person model with a minimum of 20 people.
MORE GRUB
CHEF INSPIRED • BEER REQUIRED

OYSTER SHUCKIN’ N’ SUCKIN’

PRICING REFLECTS THE MARKET BY THE DOZEN
SERVED WITH COCKTAIL SAUCE, CRACKED PEPPER MIGNONETTE, FRESH GRAT ED HORSE RADISH, JALAPEÑO LIME RELISH, OSKAR BLUES HOT SAUCES AND CLASSIC TABASCO

HAPPY HOUR STYLE BUFFET

PRICING REFLECTS A PER PERSON MODEL WITH A MINIMUM OF 20 PEOPLE

SLIDER BAR

SWEET POTATO SLIDER BUNS, PICKLES, COLESLAW & OUR HOUSE BBQ:

- PULLED PORK, SMOKED CHICKEN, BLACK BEAN | $10 PER PERSON
- BRISKET, ANDOUILLE SAUSAGE, SMOKED TURKEY | $12 PER PERSON

TACO BAR | $12 PER PERSON

CORN OR FLOUR TORTILLAS, TOMATO, SPICED COLESLAW, SALSA VERDE, COTIJA CHEESE, HOUSE TACO SAUCE.

EACH BUFFET COMES WITH ONE OF THE FOLLOWING:

- SMOKED PORK
- BLACKENED CHICKEN
- BLACKENED CATFISH
- ROASTED VEGGIE

NACHO BAR | $12 PER PERSON | $10 PER PERSON VEGETABLE OPTION

CORN TORTILLA CHIPS, HATCH GREEN CHILI QUESO, TOMATO, FIRE ROASTED SALSA, BLACK OLIVES, GREEN ONION, CILANTRO, GUACAMOLE & SOUR CREAM.

EACH BUFFET COMES WITH ONE OF THE FOLLOWING:

- SHREDDED BRISKET
- BLACKENED CHICKEN
- SMOKED PORK
- $5 ADDITIONAL MEAT PER PERSON

CAN’T FIND WHAT YOU’RE LOOKIN’ FOR?

NO PROBLEM! CONTACT US WITH AN INQUIRY AND WE’LL DO OUR BEST TO FULFILL ALL YOUR WANTS & NEEDS FOR CATERING! VISIT US AT OSKARBLE SFODERIES.COM
# Action Stations

**Chef Inspired • Beer Required**

## Chef Stations

Pricing reflects a per person model with a minimum of 20 people.

### Chicken and Waffles
Made to order fried chicken tenders & buttermilk waffles with blackberry syrup, classic maple syrup, bourbon whipped cream & honey butter | $18

### Jambalaya Action Station
Creole tomato broth, rice, chicken, andouille sausage, royal red shrimp & crawfish tails | $16

### The Big Kahuna Luau
Whole slow roasted pig Hawaiian style. Served with two sides, sweet rolls and a whole lot of sunshine | Pricing will reflect market value

### Chop House Carving Station
- Each carving station comes with one side and dinner rolls
- **Beef Tri Tip** served with au jus & horseradish cream | $27
- **Prime Rib** served with au jus & horseradish cream | $25
- **Brown Sugar Bourbon Glazed Ham** served with Cajun mustard | $18
- **Applewood Smoked Turkey Breast** served with giblet gravy | $22

## Smokin Dinners

Pricing reflects a per person model with a minimum of 20 people.

### Slow Smoked Pork Belly
Slow smoked with a combo of apple wood and hickory

### Beer Can Chicken
Brined in ob beer and slow smoked with house rub

### Andouille Sausage
Hand cranked spicy Nola style sausage

### Slow Smoked Colorado Brisket
Drippin in au jus

### Beef Tips
Old chub rosemary & cracked pepper braised beef

### Pig Pickin’ Pork Shoulder
Oskar’s old chub BBQ sauce & NC Apple mustard BBQ

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**Can't Find What You're Lookin' For?**

No problem! Contact us with an inquiry and we’ll do our best to fulfill all your wants & needs for catering! Visit us at oskarbluesfooderies.com
SIDES ‘N’ SWEETS

SIDES ‘N’ SUCH

Sides ‘n’ such Pricing reflects a per person model with a minimum of 20 people.

Each side is $3.50 per person.

★ Mashed Potatoes
★ Hush Puppies
★ Collard Greens
★ Seasonal Vegetable
★ Sweet Potato Fries
★ Fresh Cut Fries
★ Mac & Cheese
★ Dirty Rice
★ House Salad
★ Coleslaw

SWEETS ‘N’ TREATS

Sweets ‘n’ treats Pricing reflects a per person model with a minimum of 20 people.

Double Fudge Brownie
Fudge brownie with our old chub ganache and whippy dip $5

Ob Bourbon Balls
Ob’s famous chocolate cookie balls with a bit of booze $2

Apple Crunch
Apple pie with a Dutch crumble topping and a bourbon caramel sauce $5

Southern Banana Puddin
Wafers, pudding, nanners, yum! $4

Carrot Cake
Carrots in cake, who knew?! $6

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CONTACT US
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HOME MADE LIQUIDS AND SOLIDS

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