

# HOMETEAM

SMOKIN' HOT **BBQ** SINCE 2006

ASPEN, COLORADO

**FULL SERVICE ON-SITE CATERING & EVENTS**



At Home Team BBQ, we aspire to create a one-of-a-kind experience for you and your guest. From set-up to break-down, menu selection to rental needs, our catering and special events associates assist you with each and every detail of your tailor-made event. You can always count on Home Team BBQ for fresh, quality ingredients, professional presentation, and true southern hospitality. So let our team serve yours!

*From* **BACKYARD to BALLROOM**

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HOMETEAMBBQ.COM  
@hometeamcatering







SMOKIN' HOT

# STARTERS

SINCE 2006

Kick off your event with a couple of these tasty hors d'oeuvres, displayed or passed by our staff. Each offering is priced per person with an additional charge if passed.

## SMOKED WING

Dry Rub | Alabama White Sauce

\$5.25

## FRIED RIBS

Alabama White Sauce | Death Relish

\$6.75

## SHRIMP DIP

Grilled Crostini | Herb Salad

\$9.50

## CHICKEN TOSTADA

Smoked Chicken | Esquites | Salsa Roja | Cilantro

\$5.25

## BRISKET TOSTADA

Esquites | Poblano | Carrot Salsa | Chimichurri

\$6.75

## MINI CRAB CAKES

Remoulade | Herbs

\$9.50

## BOUDIN

Creole Remoulade

\$5.25

## SQUASH CASSEROLE ARANCINI

Carolina Gold Rice | Grana Padano

\$4.25

## PIMENTO CHEESE SANDWICH

H.T. Hot Sauce | King's Hawaiian Bread

\$4.25

## SMOKED MEATBALL

Tomato | Harissa Mayo

\$5.25

## DEVEILED EGG

Chives | Chicken Cracklins | Espelette

\$3.75



For the main event, choose either a Traditional or Elevated entree comprised of low & slow smoked meats and a choice of two sides found on pg. 5.

Each package is priced per person and served buffet-style.

*\*Carving stations available for select items as a premium addition.*

## Traditional Combos

Served with our signature BBQ sauces, pickles, pickled onions, and slider rolls.

### SINGLE MEAT COMBINATION

**PULLED PORK**

Salt | Pepper | Cider Vinegar

\$17.00

**DRY RUBBED CHICKEN**

Dry Rub

\$17.00

**PULLED CHICKEN**

Home Team Red Hot BBQ

*\*Contains Dairy*

\$17.00

**SMOKED TURKEY\***

Butter | Jus

\$17.00

**CHOPPED OR SLICED BRISKET\***

Salt | Pepper | Smoke

\$21.00

### TWO MEAT COMBINATION

**PULLED PORK &  
DRY RUBBED CHICKEN**

\$21.25

**PULLED PORK &  
PULLED CHICKEN**

\$21.25

**CLASSIC COMBO**

Pulled Pork or Dry Rubbed Chicken

WITH YOUR CHOICE OF:

- Chopped or Sliced Brisket\*
- Smoked Turkey\*
- St. Louis Style Ribs

\$25.50

**PREMIUM COMBO**

YOUR CHOICE OF TWO:

- Chopped or Sliced Brisket\*
- Smoked Turkey\*
- St. Louis Style Ribs
- Pulled Chicken

\$27.50



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# HOME TEAM SIDES

SINCE 2006

Add two sides to your main dish or a specialty station to make it a meal.  
Each side is priced per person and served buffet-style.

## CLASSIC SIDES \$5.75

### SMOKED GOUDA MAC & CHEESE

Whole Grain Mustard | Monterey Jack  
& Cheddar Cheese

*\*Contains Gluten + Dairy*

### BBQ BAKED BEANS

Smoked Pork Shoulder | Mustard |  
Brown Sugar

*\*Contains Dairy*

### POPPY SEED COLESLAW

Green Cabbage | Celery Salt

### COLLARD GREENS

Smoked Pork Shoulder | Apple Cider  
Vinegar | Brown Sugar

### POTATO SALAD

Rosemary | Mustard | Scallion

*\*Contains Dairy*

### SMOKED CHICKEN CHILI

Pickled Jalapeño | Tomato | Crema |  
Monterey Jack & Cheddar Cheese

*\*Contains Dairy*

## ELEVATED SIDES \$6.75

### POTATO PURÉE

Creamed Yukon Gold

*\*Contains Dairy*

### LOCALLY SOURCED VEGETABLES

Chimichurri | Citrus Vinaigrette

### CRISPY BRUSSELS SPROUTS

Lemon | Parmesan

*\*Contains Dairy*

### HOME TEAM SALAD

Greens | Grilled Corn | Tomato | Cucumber |  
Toasted Pepitas | Smoked Poblano Vinaigrette

### GREEN SALAD

Cabbage | Garden Mix |

Fennel | Cilantro | Parsley | Celery | Jalapeño |  
Chimichurri | Lemon Vinaigrette

### CUCUMBER & TOMATO SALAD

Pickle Onion | Parsley | Mint | Red Wine Vinaigrette





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# TACO BAR

SINCE 2006

This station takes you even further South with elements that allow you to build your own tacos, nachos, or taco salad - the possibilities are endless!

Each package is priced per person and served buffet-style.



## CLASSIC TACO BAR

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**\$19.25**

### CHOICE OF TWO PROTEINS:

Pulled Pork or Pulled Chicken

Black Beans

Brisket +\$3.25

### ACCOMPANIMENTS INCLUDE:

Pico de Gallo, Carrot & Jalapeno Salsa, Smoked Corn Salsa Verde, Flour Tortillas, Shredded Lettuce, Coleslaw, Crema, Monterey Jack & Sharp Cheddar Cheese, & BBQ Tortilla Chips

**MAKE IT A MEAL & ADD TWO SIDES \$24.25**

## DELUXE TACO BAR

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**\$21.25**

### CHOICE OF TWO PROTEINS:

Pulled Pork or Pulled Chicken

Black Beans

Brisket +\$3.25

### ACCOMPANIMENTS INCLUDE:

Salsa Roja, Grilled Corn Esquites, Charred Poblano Peppers, Salsa Verde, Guacamole, Pickled Onions, Cilantro, Crema, Cotija Cheese, Flour Tortillas, Shredded Lettuce, & BBQ Tortilla Chips

**MAKE IT A MEAL & ADD TWO SIDES \$26.25**

SMOKIN' HOT **SPECIALTY ACTION STATIONS** SINCE 2006

Guests can gather around these stations to mingle and munch on these local favorites.  
Each offering is priced per person as a starter and as an entree respectively.



**SHRIMP & GRITS BAR**

Carolina Shrimp | Heritage Grits | Andouille Gravy

ACCOMPANIMENTS INCLUDE:

Bacon, Cheese, Scallions, Charred Poblano, Corn Nuts

\*25 person minimum

**AS A STARTER**

Shrimp & Grits Service  
Service Only

**\$19.25**

**AS THE MAIN EVENT**

Shrimp & Grits Service +  
Choice of Two Home Team Sides

**\$ 25.95**

**SLIDER BAR**

Poppy Seed Slaw | House Pickles | Onions  
King's Hawaiian Slider Buns | Home Team BBQ sauces

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**\$19.25**

CHOICE OF TWO PROTEINS:

Pulled Pork or Pulled Chicken  
Brisket +\$3.25

**MAKE IT A MEAL & ADD TWO SIDES \$24.25**



SMOKIN' HOT

# DESSERTS

SINCE 2006

Finish your event with one of these sweet treats.  
Each priced per person & served buffet-style.

## DESSERTS \$7.25

### BANANA PUDDING

Nilla Wafers | Whipped Cream | Sliced Banana  
*\*Contains Dairy/Gluten*

### CHOCOLATE MOUSSE

Milk Chocolate | Brownie Crumble | Smoked Sea Salt

### CHOCOLATE TART

Cookie Crust | Smoked Sea Salt | Cocoa Nibs

### COBBLER

Seasonal Fruit

Home Team requires a 20% or \$200 minimum for all off-site full service caterings plus 15% gratuity and 11% local sales tax. Charges will apply once final menu and head count are given. On-site events require a food and beverage minimum to be met plus service charge, gratuity, and tax, food and beverage minimums differ depending on the day of the week and time of day. Please call for more information regarding on-site events.

*Thank you for choosing*  
**HOME TEAM BBQ!**



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