

HOMETEAM

SMOKIN' HOT **BBQ** SINCE 2006

ASPEN, COLORADO

FULL SERVICE ON-SITE CATERING & EVENTS



Our Catering & Special Events team looks forward to assisting in planning your tailor made event in one of our adaptable conference rooms or outside on our beautiful lawn overlooking the scenic backdrop of Buttermilk Mountain.

At Home Team BBQ, we pride ourselves on delivering quality, elevated comfort food with warm and welcoming hospitality. Enjoy this experience in a private setting at our location in the Inn at Aspen for your next event, and let our team cater to yours!

833.444.7427
CATERING@HOMETEAMBBQ.COM



HOMETEAMBBQ.COM
@hometeamcatering

THANK YOU FOR YOUR INTEREST IN HOLDING YOUR EVENT WITH HOME TEAM BBQ AT THE INN AT ASPEN!

The Inn at Aspen offers the perfect venue to host intimate gatherings, corporate events, or large parties, with two newly renovated event rooms that can accommodate between 20 to 200 guests.

Menu Planning

Home Team BBQ offers many delicious meal and beverage options to make your event a memorable one. The on-site event manager is available to help coordinate every detail of your experience. Our locally-sourced, chef-driven menus offer many options to cater to any event, however, we are also able to customize your menu to accommodate your specific needs. We ask that menu selections be made 30 days prior to event date, with event details finalized in the 2 weeks prior to the date of the event.



Bar Service

In accordance with Colorado State Law, all bars are to be closed at 1:45 a.m. and all alcoholic beverages are to be removed by 2:00 a.m. There is absolutely no outside alcohol allowed to be served or consumed on property.

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GUARANTEE

Your minimum guaranteed attendance is due at noon MST, 5 business days prior to your event date and cannot be reduced after that time. Increases after this date are subject to availability of product and menu substitutions may occur. If a guarantee is not received, the most recent expected number of guests will become the minimum guarantee. If your attendance increases the day of the event, each additional meal will be billed at 1.5 times the menu price.

SERVICE CHARGE & COUNTY TAX

A taxable service charge of 25% is added to all food & beverage items. Pitkin County sales tax for all events at The Inn at Aspen is currently 6.9% and is subject to change.

DEPOSIT & PAYMENT SCHEDULE

A 50% deposit is required at the time of contract for the food menu.
Final payment is due within 48 hours of receipt of final bill.

STAFFING

Server Staffing Guidelines

Breakfast & Lunch Buffets: 1 Server per 25 Guests

Dinner Buffets: 1 Server per 25 Guests

Breakfast, Lunch Plated: 1 Server per 15 Guests

Dinner Plated: 1 Server per 15 Guests

Bartender: 1 per 50 Guests

*Additional labor requests can be accommodated for additional fees.

VENDORS

Any meals provided for vendors must be arranged through your Events Manager and paid for by the client prior to the event.

For booking and more information about on-site events, please contact the Home Team BBQ Catering & Events Department at 844-333-7427 or via email at catering@hometeamcatering.com.
Hometeambbq.com/catering

SMOKIN' HOT

BREAKFAST

SINCE 2006

SERVED BETWEEN THE HOURS OF 8AM-10:30AM

All breakfast buffets include fresh orange juice, freshly brewed regular & decaf coffee, assorted teas served with milk, honey, lemon.

Additional charge for groups with less than 20 people.

HOME TEAM BREAKFAST \$20.95

Entrées

(Choose Two)

SCRAMBLED EGGS

Choice of Cheese: American, Cotija, Monterey Jack, Sharp Cheddar

*Substitute Egg Whites (\$3)

GREEK YOGURT

Granola, Fresh Fruit, Local Honey

FRENCH TOAST or PANCAKES

Syrup & Whipped Cream, Cinnamon Sugar, Sliced Bananas

OATMEAL, Mixed Berry Compôte

SIDES

(Choose One)

Southern Style Grits

Tater Tots

Breakfast Potatoes

PREMIUM SIDES

(Choose One)

Seasonal Fruit

Cured & Smoked Bacon

Breakfast Sausage Patties

Mashed Avocado, Sea Salt (\$5)

GRAINS

(Choose One)

Bagel, Cream Cheese

English Muffin

White/Wheat Bread

EUROPEAN BREAKFAST \$10.50

Priced per person with an additional charge for groups with less than 20 people

One Pastry, One Piece of Fruit

Coffee, Orange Juice

SMOKIN' HOT

BREAKFAST

SINCE 2006

CONTINENTAL BREAKFAST \$17.95

Priced per person with an additional charge for groups with less than 20 people

DIY YOGURT PARFAIT Greek Yogurt, Fresh Fruit, Granola

INDIVIDUAL CEREAL 2% Milk,

Froot Loops, Cheerios, Frosted Flakes, Rice Crispies, Raisin Bran

Assorted Pastries

Fruit, Apples, Bananas, Oranges

BREAKFAST TACO BUFFET \$20.95

Priced per person with an additional charge for groups with less than 20 people

Scrambled Eggs, Corn & Flour Tortillas,

Pico de Gallo, Smoked Corn Salsa Verde, Pickled Carrot & Jalapeño Salsa,

Monterey Jack & Sharp Cheddar Cheeses, Crema, Cilantro

PROTEINS (Choose Two)

Black Beans

House Chorizo

House Breakfast Sausage

Cured & Smoked Bacon

DELUXE BREAKFAST TACO BUFFET \$23.00

Priced per person with an additional charge for groups with less than 20 people

Scrambled Eggs, Corn & Flour Tortillas,

Pico de Gallo, Smoked Corn Salsa Verde, Pickled Carrot & Jalapeño Salsa,

Salsa Roja, Cotija Cheese, Grilled Corn Esquites,

Charred Poblano Peppers, Guacamole, Crema, Cilantro

PROTEINS (Choose Two)

Black Beans

House Chorizo

House Breakfast Sausage

Cured & Smoked Bacon

*Substitute Egg Whites \$3

SMOKIN' HOT

BRUNCH

SINCE 2006

SERVED BETWEEN THE HOURS OF 8AM-2PM

All brunch buffets include fresh orange juice, freshly brewed regular & decaf coffee, assorted teas served with milk, honey, lemon.

Additional charge for groups with less than 20 people.

MAROON BELLS BRUNCH \$25.25

Priced per person with an additional charge for groups with less than 20 people

Entrées

(Choose Two)

GREEK YOGURT
Granola, Fresh Fruit

PANCAKES
Cinnamon Sugar, Whipped Cream, Syrup, Fresh Fruit

ENCHILADAS
Eggs, House Chorizo, Black Beans, Cotija Cheese, Monterey Jack Cheese, Red Sauce

BREAKFAST FRITTATA
Seasonal Vegetables, Gruyère Cheese

SIDES

(Choose One)

Southern Style Grits
Tater Tots
Breakfast Potatoes
Cucumber & Tomato Salad

PREMIUM SIDES

(Choose One)

Seasonal Fruit
Cured & Smoked Bacon
Breakfast Sausage Patties
Mashed Avocado, Sea Salt (\$2)
Choice of Salad - Green or Home Team
Deviled Eggs (\$1)

GRAINS

(Choose One)

Bagel, Cream Cheese
English Muffin
White/Wheat Bread



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LUNCH

SINCE 2006

SERVED BETWEEN THE HOURS OF 11AM-3PM

All lunch buffets include iced tea, lemonade, water.



AJAX SALAD BAR

\$27.25 PER PERSON \$23.00 NO PROTEIN

Priced per person with an additional charge for groups with less than 20 people

**Includes Grilled Bread & Chocolate Chip Cookies*

GREENS

(Choose two)

Mixed Greens, Romaine, Kale, Spinach

PROTEINS

(Choose two)

Black Beans

Pulled Pork

Pulled Chicken

Smoked Turkey

Chopped or Sliced Brisket

CHEESE

(Choose two)

Crumbled Cotija

Crumbled Blue Cheese

Monterey Jack & Cheddar

ADDITIONS

(Choose six)

Cucumbers, Grilled Corn,

Celery, Carrots, Jalapeños,

Cherry Tomatoes, Toasted Pepitas,

Roasted Almonds

Avocado (\$5)

ADDITIONS

(Choose three)

Lemon Vinaigrette

Smoked Poblano Vinaigrette

Blue Cheese Dressing

Red Wine Vinaigrette

Chimichurri

Chipotle Buttermilk Ranch

SERVED BETWEEN THE HOURS OF 11AM-3PM

All lunch buffets include iced tea, lemonade, water.

Priced per person with an additional charge for groups with less than 20 people

SOUTH OF THE BORDER BUFFET \$25.25

CHOICE OF TWO PROTEINS:

- Black Beans
- Pulled Pork or Chicken
- Grilled Vegetables
- Chopped Brisket (\$6)

ACCOMPANIMENTS INCLUDE:

Corn & Flour Tortillas,
Pico de Gallo, Smoked Corn Salsa Verde, Pickled Carrot & Jalapeño Salsa,
Shredded Lettuce, Coleslaw, Crema, Monterey Jack & Sharp Cheddar Cheeses



DELUXE TACO BUFFET \$25.95

CHOICE OF TWO PROTEINS:

- Black Beans
- Pulled Pork or Chicken
- Grilled Vegetables
- Chopped Brisket (\$6)

ACCOMPANIMENTS INCLUDE:

Corn & Flour Tortillas,
Pico de Gallo, Smoked Corn Salsa Verde, Pickled Carrot & Jalapeño Salsa,
Salsa Roja, Cotija Cheese, Shredded Lettuce, Grilled Corn Esquites,
Charred Poblano Peppers, Pickled Onions, Guacamole, Crema, Cilantro



SMOKIN' HOT

LUNCH

SINCE 2006

SERVED BETWEEN THE HOURS OF 11AM-3PM

All lunch buffets include iced tea, lemonade, water.

Priced per person with an additional charge for groups with less than 20 people

TIEHACK SOUP & SANDWICH \$29.25

Priced per person with an additional charge for groups with less than 20 people

Includes Chocolate Chip Cookies

SOUP

(Choose Two)

Wood Fired Tomato Soup

Beef Stew

Chicken Noodle

Vegetarian White Bean

Smoked Chicken & White Bean Chili

Vegetarian Cucumber & Tomato (Chilled)

SANDWICHES/WRAPS

(Choose Two)

CURED HAM

Swiss Cheese, Iceberg, Dijon Mustard, Multi-Grain Bread

SMOKED TURKEY WRAP

White Bean Purée, Guacamole, Greens, Cabbage, Ancho-Pepita Salsa, Cilantro, Parsley, Jalapeño, Chimichurri, Lemon Vinaigrette, Flour Tortilla

BLT

Cured & Smoked Bacon, Vine Ripened Tomato, Lettuce, Duke's Mayonnaise, Texas Toast

VEGETARIAN AVOCADO WRAP

Mixed Greens, Guacamole, Heirloom Tomatoes, Lemon

PULLED PORK or PULLED CHICKEN

Brioche Bun, Coleslaw, Choice of BBQ Sauce

CHOPPED BRISKET

Brioche Bun, Coleslaw, Choice of BBQ Sauce (\$6)

BBQ Sauces: House Red, Sweet Red, Hot Red, Carolina Mustard, Alabama White Sauce, Pepper Vinegar, Home Team Hot Sauce

SMOKIN' HOT

SNACK MENU

SINCE 2006

All break/snacks are served for a 30 minute period and priced per person
Priced per person with an additional charge for groups with less than 20 people

D.I.Y. POPCORN BAR \$14.75

Fresh popped plain popcorn accompanied with assorted flavorings, candies, nuts. Each guest will build their own popcorn creation! Served with iced tea, lemonade.

CHIPS & SALSA STATION \$12.50

Fresh tortilla chips, guacamole, pico de gallo, salsa verde, jalapeño salsa, crema. Served with iced tea, lemonade

D.I.Y. YOGURT PARFAIT \$14.75

Greek yogurt, mixed berry compôte, granola. Served with decaf & regular coffee, juice, assorted hot teas.

BREADS & SPREADS \$14.75

Grilled bread, potato chips, pita, hummus, French onion dip, pimento cheese. Served with iced tea, lemonade.

TOTCHO BAR \$15.75

Build your own totchos! Includes Home Team tater tots, hot queso, tomatoes, jalapeños, guacamole, crema, assorted salsas, green onion. Served with iced tea, lemonade.



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DINNER

SINCE 2006

SERVED BETWEEN THE HOURS OF 4PM-10PM

Priced per person with an additional charge for groups with less than 20 people

HORS D'OEUVRES

Each Priced Per Person

CHICKEN SALAD SANDWICHES \$4.25
Butter Lettuce, Dijon Mayo

HOME TEAM DEVEILED EGGS \$3.75
Chicken Cracklins

PIMENTO CHEESE SANDWICHES \$4
Home Team Hot Sauce

ARANCINI, Marinara \$4.25

HEIRLOOM TOMATO BRUSCHETTA \$4.25
Mozzarella, Balsamic Reduction

FRIED RIBS \$5.25
Alabama White Sauce, Death Relish

SMOKED CHICKEN WING \$5.25
Alabama White Sauce

BOUDIN BALLS, Rémoulade \$5.25

MINI TOSTADA \$5.25
Smoked Chicken, Esquites, Salsa Roja,
Cotija, Cilantro

MINI PULLED PORK TACOS \$5.25
Guacamole, Crema, Pico de Gallo

PORK MEATBALLS, Harissa Mayo \$5.25

WHITE BEAN PURÉE BRUSCHETTA \$5.25
Heirloom Tomatoes, Charred Corn,
Lemon Vinaigrette

SMOKED SHRIMP SALAD \$9.50
Tortilla Chip, Baby Herbs

MINI CRAB CAKES \$9.50
Spicy Rémoulade, Herbs

CHOPPED BEEF BRISKET CROSTINI \$9.50
Horseradish Crema

ORGANIC SCOTTISH SALMON
HOUSE CURED & SMOKED \$9.50
Toast Point, Crème Fraîche, Chives

APPETIZER STATIONS

Each Priced Per Person

VEGETABLE CRUDITÉS PLATTER, House Made Ranch \$14.75

FRESH SEASONAL FRUIT PLATTER, Yogurt Dip \$15.75

IMPORTED & DOMESTIC CHEESE PLATTER, Assorted Crackers, Crostini \$17

LOCAL ARTISAN CHEESE PLATTER, Assorted Crackers, Crostini \$20

MEAT & CHEESE PLATTER, Chef's Choice Meat & Cheese, Assorted Crackers, Crostini \$22

MEAT, CHEESE, VEGETABLE CRUDITÉS AND FRUIT, Assorted Crackers, Crostini \$26

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BBQ DINNER

SINCE 2006

BARBECUE BUFFETS \$43

Priced per person with an additional charge for groups with less than 20 people.

Served with: Pickles & Onions, Buns, Home Team BBQ Sauces,
Iced Tea, Lemonade, Chocolate Chip Cookies.

PROTEINS

(Choose Two)

Pulled Pork

Pulled Chicken

Smoked Turkey

Smoked Chicken

St. Louis Cut Ribs (\$6)

Chopped or Sliced Brisket (\$6)

SIDES

(Choose Two)

Smoked Gouda Mac & Cheese

Coleslaw

Baked Beans

Smoked Chicken & White Bean Chili

Cucumber & Tomato Salad

Collards

SALADS

(Choose One)

Caprese Salad

Home Team Salad

Green Salad



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MEAT & TWO DINNER

SINCE 2006

DINNER BUFFETS \$48

Priced per person with an additional charge for groups with less than 20 people

All dinner buffets below include a choice of two proteins, two sides, one salad, dinner rolls, & chocolate chip cookies.

Choice of two proteins

BUFFET PROTEINS

Shrimp (\$10)
Sliced Brisket (\$6)
Prime Rib (\$8)
Smoked Turkey Breast
Glazed Pork Loin
Vegetarian Options Available

LOCAL COLORADO PROTEINS

Superior Farms' Rack of Lamb (\$40)
Alamosa Springs Striped Bass (\$10)
Natural Roasted Chicken (\$10)
New York Strip Steak (\$50)

SIDES

(Choose two)
Sautéed Spinach
Grilled Asparagus
Jasmine Rice
Haricots Verts
au Gratin Potatoes
Quinoa
Whipped Potatoes
Grilled Seasonal Vegetables

SALADS

(Choose one)

CAESAR - Romaine, Parmesan Reggiano, Croutons

GREEN SALAD - Green Cabbage, Fennel, Cilantro, Parsley, Celery, Jalapeño, Chimichurri, Lemon Vinaigrette

HOME TEAM SALAD - Mixed Greens, Grilled Corn, Cherry Tomatoes, Cucumber, Toasted Pepitas, Poblano Vinaigrette

ICEBERG WEDGE - Blue Cheese Crumbles, Cured & Smoked Bacon, Red Onion, Cherry Tomatoes, Blue Cheese Dressing

CAPRESE - Basil, Balsamic Reduction, Cherry Tomatoes, Fresh Mozzarella

MIXED GREENS - Cured & Smoked Bacon Lardons, Candied Pecans, Green Apples, Balsamic-Honey Vinaigrette

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PLATED DINNERS

SINCE 2006

*Priced per person with an additional charge for groups with less than 20 people
Include choice of one entrée, two sides, salad, rolls, and are priced per person.*

ENTRÉES

(Choose one)

VEGETARIAN PASTA- \$35
Castelvetroano Olives, Capers, Parmesan Reggiano, Roasted Tomato Sauce

EGGPLANT PARMESAN- \$40
Garlic, Parmesan Reggiano, Tomatoes, Basil, Mozzarella, Bread Crumbs

ROASTED CHICKEN, Thyme & Garlic Oil - \$50

ORGANIC SCOTTISH SALMON, Citrus Beurre Blanc - \$65

BERKSHIRE PORK CHOP - \$65
Apple & Whole Grain Mustard Sauce

JUMBO SHRIMP, Citrus Beurre Blanc - \$75

VEAL OSSOBUCCO, Smoked Marsala Jus - \$75

SMOKED PRIME RIB, Horseradish Crème, Natural Jus - \$70

7X NEW YORK STRIP, Red Wine Demi - \$100

FILET MIGNON, Béarnaise - \$85

ROASTED RACK OF LAMB, Chimichurri - \$85

SIDES

(Choose Two)

WHIPPED POTATOES
Cream, Butter

AU GRATIN POTATOES

CHEF'S CHOICE RISOTTO

QUINOA

HARICOTS VERTS
Shallot & Butter

JASMINE RICE

SAUTÉED SPINACH
Garlic, Lemon, Sea Salt

CRISPY BRUSSELS SPROUTS
Parmesan Reggiano, Lemon

GRILLED SEASONAL VEGETABLES

SALADS

(Choose One)

CAESAR
Romaine, Parmesan Reggiano, Croutons

GREEN SALAD
Green Cabbage, Fennel, Cilantro, Parsley, Celery,
Jalapeño, Chimichurri, Lemon Vinaigrette

HOME TEAM SALAD
Mixed Greens, Grilled Corn, Cherry Tomatoes,
Cucumber, Toasted Pepitas, Poblano Vinaigrette

ICEBERG WEDGE
Blue Cheese Crumbles, Cured & Smoked Bacon,
Red Onion, Cherry Tomatoes, Blue Cheese Dressing

CAPRESE
Basil, Cherry Tomatoes, Fresh Mozzarella,
Balsamic Reduction

MIXED GREENS
Cured & Smoked Bacon Lardons, Candied Pecans, Green Apples,
Balsamic-Honey Vinaigrette

SMOKIN' HOT

DESSERT

SINCE 2006



\$ 10.50 PER PERSON

BANANA PUDDING

Nilla Wafers, Whipped Cream, Sliced Banana

*Contains Dairy | Gluten

CHOCOLATE MOUSSE

Milk Chocolate, Brownie Crumble, Sea Salt

CHOCOLATE TART

Cookie Crust, Smoked Sea Salt, Cocoa Nibs

COBBLER

Mixed Berry | Apple

CHOCOLATE CHIP COOKIE SKILLET

Ice Cream

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BAR

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HOSTED BAR

Person, Company, or Association pays for all drinks on consumption.

CASH BAR

Each guests pays for his or her own drinks + 25% service charge

HOUSE SPIRITS \$8/BEVERAGE

Tito's Vodka, Spring 44 Gin, Jim Beam Bourbon, Plantation 3 Star Rum, Altos Blanco Tequila

PREMIUM SPIRITS \$10/BEVERAGE

Ketel One Vodka, Hendriks Gin, Basil Hayden, Plantation 5 Year Rum, Don Julio Tequila, Johnnie Walker Black

DOMESTIC BOTTLED BEER \$5/BEVERAGE

Budweiser, Bud Light, Coors, Coors Light, Ultra

CRAFT BOTTLED BEER \$7/BEVERAGE

Selection may vary depending on season and availability.

Avery White Rascal, Deschutes Fresh Squeezed IPA, Great Divide Yeti Imperial Stout, Shiner Bock, Steamworks Colorado Kolsh, Upslope Craft Lager, Snow Capped Honey Crisp Cider, Snow Capped Peach Cider, Telluride Cash Money Pale Ale, Funkwerks Raspberry Provincial Sour, Heineken 00 N/A

WINES

House - \$45/bottle or \$11/glass (cash bar only)

Chardonnay, Sauvignon Blanc, Pinot Grigio, Riesling, Rosé, Cabernet, Merlot, Pinot Noir, Malbec

*Elevated wine selection available by request based on availability

CLASSIC COCKTAIL SELECTION \$15/BEVERAGE

Moscow Mule, Old Fashioned, Margarita, Gin or Vodka Gimlet, Michelada, Bloody Mary or Maria, Mimosa

SIGNATURE FROZEN DRINKS \$14/BEVERAGE

Home Team Game Changer: Gold Caribbean Rum, Spiced Caribbean Rum, Orange Juice, Pineapple Juice, Cream of Coconut, dash of Nutmeg

Frozen Irish Coffee: Tullamore Dew, Hoodoo, Vietnamese Iced Coffee, Cocoa Nibs & Smoked Salt

OTHER

Mineral Water \$5 – Soft Drinks \$3.50