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!
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.
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@hometeambbq.com.
Hometeambbq.com/catering
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
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
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
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
Smoked Turkey
Chopped or Sliced Brisket

ADDITIONS
(Choose six)
Cucumbers, Grilled Corn,
Celery, Carrots, Jalapeños,
Cherry Tomatoes, Toasted Pepitas,
Roasted Almonds
Avocado ($5)

CHEESE
(Choose two)
Crumbled Cotija
Crumbled Blue Cheese
Monterey Jack & Cheddar

ADDITIONS
(Choose three)
Lemon Vinaigrette
Smoked Poblano Vinaigrette
Blue Cheese Dressing
Red Wine Vinaigrette
Chimichurri
Chipotle Buttermilk Ranch
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

SOUTH OF THE BORDER BUFFET $25.25

CHOICE OF TWO PROTEINS:
Black Beans
Pulled Pork
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
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

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
Brisket 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**
Brioche Bun, Coleslaw, Choice of BBQ Sauce

**CHOPPED BRISKET**
Brioche Bun, Coleslaw, Choice of BBQ Sauce ($6)


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*
SNACK MENU

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.
HORS D’OEUVRES
Each Priced Per Person

- CHICKEN SALAD SANDWICHES $4.25
  Butter Lettuce, Dijon Mayo
- HOME TEAM DEVILED 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 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
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
- Smoked Turkey
- Smoked Chicken
- St. Louis Cut Ribs ($6)
- Chopped or Sliced Brisket ($6)

SIDES
(Choose Two)
- Smoked Gouda Mac & Cheese
- Coleslaw
- Baked Beans
- Brisket Chili
- Cucumber & Tomato Salad
- Collards

SALADS
(Choose One)
- Caprese Salad
- Home Team Salad
- Green Salad
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
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
  Castelvetrano 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
$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
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

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

CASH BAR
Each guest pays for his or her own drinks + 25% service charge