

HOMETEAM

SMOKIN' HOT

BBQ

SINCE 2006

ASPEN, COLORADO

FULL SERVICE OFF-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**

833.444.7427
CATERING@HOMETEAMBBQ.COM



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

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

\$21.50

DRY RUBBED CHICKEN

Dry Rub

\$21.50

SMOKED TURKEY*

Butter | Jus

\$21.50

CHOPPED BRISKET*

Salt | Pepper | Smoke

\$26.50



TWO MEAT COMBINATION

PULLED PORK & DRY RUBBED CHICKEN

\$26.75

CLASSIC COMBO

Pulled Pork or Dry Rubbed Chicken

WITH YOUR CHOICE OF:

- Chopped Brisket*
- Smoked Turkey*
- St. Louis Style Ribs

\$31.75



PREMIUM COMBO

YOUR CHOICE OF TWO:

- Chopped Brisket*
- Smoked Turkey*
- St. Louis Style Ribs

\$34.50



SMOKIN' HOT

HOME TEAM SIDES

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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*

BRISKET CHILI

Crema | Salsa Verde | Onion | Cotija

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



SMOKIN' HOT

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

\$24

CHOICE OF TWO PROTEINS:

Pulled Pork
Black Beans
Brisket +\$3.75

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

DELUXE TACO BAR

\$26

CHOICE OF TWO PROTEINS:

Pulled Pork
Black Beans
Brisket +\$3.75

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

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

\$28

PROTEINS INCLUDED:

Pulled Pork & Brisket



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 state 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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