



FOR ALL OF YOUR CATERING NEEDS

(303)526-0656

contact@sotmbbq.com

STARTERS

**BACON WRAPPED
JALAPENO POPPERS** \$18 PER
DOZEN

FRESH JALAPENO PEPPERS STUFFED WITH CREAM CHEESE & WRAPPED IN OUR HOUSE SMOKED BACON, THEN SMOKED.

**JUMBO
CHICKEN WINGS** \$16 PER
DOZEN

SLOWLY SMOKED LARGE CHICKEN WINGS, FRIED UNTIL CRISPY AND TOSSED IN OUR CHICKEN CHILI RUB.

**ASSORTED CHEESE
PLATTER** \$8 PER
POUND

LARGE PLATTER OF ASSORTED CHEESES FROM SOFT RIPENED TO BLUE CHEESES. SERVED WITH A VARIETY OF CRACKERS.

**ROASTED RED PEPPER
HUMMUS** \$5 PER
QUART

FRESHLY PREPARED ROASTED RED PEPPER HUMMUS. SERVED WITH PITA CHIPS AND VEGGIES

REUBEN EGG ROLLS \$36 PER
DOZEN

STUFFED WITH PASTRAMI, SWISS CHEESE, AND SAUERKRAUT AND THEN FRIED GOLDEN BROWN. SERVED WITH A SMOKY 1000 ISLAND.

**BRISKET AND BACON
SLIDERS** \$32 PER
DOZEN

BACON & FRESHLY GROUND BEEF BRISKET COMBINED WITH A BLEND OF SPICES, & MELDED TOGETHER INTO MINI BURGERS. SERVED ON A MINI BRIOCHE & TOPPED WITH CHEDDAR CHEESE, SMOKY BACON JAM AND HOMEMADE CHIPOTLE BBQ SAUCE.

QUINOA CON QUESO \$8 PER
QUART

CHEESY QUESO DIP, GREEN CHILES, QUINOA,, ROASTED TOMATOES. SERVED WITH CHIPS.

**VEGETABLE CRUDITE
TRAY** \$5 PER
POUND

ASSORTMENT OF FRESH CUT VEGETABLES. SERVED WITH RANCH AND BLEU CHEESE.

1 QUART FEEDS 5-7 PEOPLE

1 POUND FEEDS 2-3 PEOPLE



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ENTREES

SLICED BEEF BRISKET \$18 PER POUND

SLOWLY SMOKED BEEF BRISKET THINLY SLICED AND TOSSED WITH OUR HOUSE BBQ SAUCE. SERVED WITH BRIOCHE BUNS.

PORK LOIN MEDALLIONS \$14 PER POUND

SLOWLY SMOKED PORK LOIN CARVED TO ORDER. SERVED WITH A MAPLE BALSAMIC SAUCE.

SMOKED BEEF PRIME RIB \$28 PER POUND

SLOWLY SMOKED AND CUT TO ORDER. SERVED WITH OUR SMOKY CREAMY HORSERADISH SAUCE.

ATLANTIC SMOKED SALMON \$22 PER POUND

SIX OUNCE FILET SMOKED AND THEN GRILLED. TOPPED WITH A HERB COMPOUND BUTTER.

VEGETARIAN BLACK BEAN AND QUINOA QUESADILLA \$13 PER POUND

SLOW COOKED SPICED BLACK BEANS, QUINOA, ROASTED RED PEPPER SAUCE & CHEDDAR CHEESE. INSIDE A LARGE RED CHILI TORTILLA, & TOPPED WITH, ROASTED RED PEPPER SAUCE, & A CITRUS SOUR CREAM.

SMOKED PULLED PORK \$14 PER POUND

DRY RUBBED WITH OUR SWEET AND SMOKY SWINE SPICE THEN SMOKED UNTIL FALL APART TENDER. TOSSED WITH OUR HOUSE BBQ SAUCE. SERVED WITH BUNS.

CHICKEN LEGS AND THIGHS \$14 PER POUND

DRY RUBBED WITH OUR CHIPOTLE CHICKEN SPICE AND THEN SLOWLY SMOKED. SERVED WITH A SIDE OF OUR HOUSE BBQ SAUCE.

SLICED TURKEY BREAST \$14 PER POUND

SMOKED TENDER AND JUICY FRESHLY SLICED TURKEY BREAST. SERVED WITH ALABAMA WHITE BBQ SAUCE.

PORK BABY BACK RIBS \$28 PER FULL RACK

SLOW COOKED PORK LOIN RIBS, DRY RUBBED WITH OUR CHEF'S CORIANDER SPICE RUB. SERVED WITH OUR HOUSE BBQ SAUCE

1 QUART FEEDS 5-7 PEOPLE
1 POUND FEEDS 2-3 PEOPLE



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SIDES

ROASTED GARLIC MASHED POTATOES

BUTTERY AND CREAMY CLASSIC
MASHED POTATOES WITH HUNKS OF
ROASTED GARLIC STIRRED IN.

CILANTRO AND LIME SLAW

GREEN CABBAGE, CARROT, RED
ONION CHOPPED, CILANTRO IN A
LIME CILANTRO DRESSING

BAKED BEANS

NAVY BEANS SLOWLY SIMMERED IN A
BACON, HAM HOCK, MOLASSES BBQ
SAUCE, AND CARAMELIZED ONIONS

CORN ON THE COB

GRILLED SWEET CORN COBS HELD
IN BUTTER AND MILK UNTIL
SERVED.

BUTTERMILK CORN BREAD

HOMEMADE CORNBREAD THAT IS NEVER
DRY. SERVED WITH HONEY BUTTER.

HALF PAN \$50.00
FULL PAN \$100.00

SHREDDED SWEET POTATO CAKES

SHREDDED SWEET POTATOES,
SCALLIONS, FORMED INTO A PATTY
AND GRILLED UNTIL CRISPY.

SPICY POTATO SALAD

LOCAL POTATOES, HOUSE MADE
PICKLED JALAPENO AND ROASTED
RED PEPPER RELISH, MAYONNAISE
AND MUSTARD.

MACARONI AND CHEESE

MACARONI NOODLES IN A CREAMY
AND RICH COLBY JACK CHEESE
SAUCE.

GREEN CHILI CHEESE GRITS

STONE GROUND GRITS SLOWLY COOKED
WITH CHEDDAR CHEESE AND GREEN
CHILES

HALF PAN FEEDS 15-17 PEOPLE
FULL PAN FEEDS 30-35 PEOPLE



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SALADS \$2 PER PERSON

WEDGE SALAD

ICEBERG LETTUCE, HOMEMADE
BLUE CHEESE, BACON, TOMATOES
AND BACON CRUMBLES

SPRING MIX SALAD

SPRING MIX LETTUCE MIX, CROUTONS,
CUCUMBERS, TOMATOES, GARBANZO
BEANS. CHOICE OF DRESSING

DESSERTS \$2 PER PERSON

FRUIT COBBLER

SEASONAL FRUITS SLOWLY
SIMMERED WITH CINNAMON AND
SUGAR. TOPPED WITH A BUTTERY
OAT CRUMB CRUST.

CARROT CAKE

CLASSIC CARROT CAKE WITH
SHREDDED COCONUT, MANDARIN
ORANGES, AND TOPPED WITH A
CREAM CHEESE ICING.

DRINKS

\$2 PER PERSON -CHOICE
OF 2 DRINK OPTIONS

ICED TEA

SODA

\$4 PER PERSON CHOICE
OF ALL 4 DRINK OPTIONS

WATER

COFFEE