

Proteins

Beef Brisket – Dry rubbed slow smoked, and sliced

Pulled Pork – Lightly seasoned, slow smoked, pork shoulder

Chicken – White meat, dry rubbed, smoked, and sliced.

Pork Belly – Dry rubbed, smoked, and sliced

Hot Link – House made maple habanero pork belly sausage, smoked and sliced.

Baby Backs – Cinnamon and brown sugar rub, slow smoked.

Portobello Cap – Fresh Portobello caps seasoned and sautéed. (Vegan)

House Made Sauces

Coffee BBQ

Smoked Coconut Curry

Beer Cheese

Honey Bourbon

Smoked Jalapeño Chimichurri

Sweet and Spicy Adobo

Habanero Aioli

Scorpion Chili Hot Sauce

Appetizers

**Smoked Wings
Chips and Salsa**

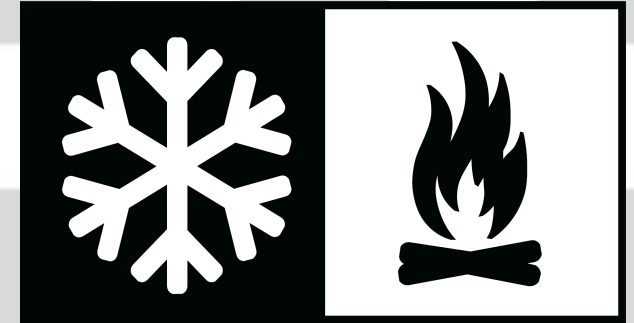
**Smoked Black Bean Hummus and Flatbread
House Salad**

Bottled Drinks

**Water
Coke
Diet Coke
Sprite**

House Made Ice Cream Sandwiches

**Please ask for a current list of flavors.
Custom flavors are available upon request.**



ChurnandBurn Catering Menu

**Phone: 303-500-1242
e-mail: churnandburnbbq@gmail.com**



Introduction

ChurnandBurn offers a punk rock take on barbecue, marrying traditionally smoked meats and unique sauces to complete a menu with fast casual roots. House made ice cream sandwiches compliment the savory menu, while remaining edgy with non-traditional flavors.

This brochure will cover the variety of catering options that we offer.

Please feel free to reach out to us with any further questions you may have.

We're here to serve you!

Fee Structure

Food Truck Experience:

A booking fee of \$250 will be charged for service from the window, where a tab will be run from our regular menu. This fee reserves the date on our calendar and does not go towards the final tab. We can serve an average of 35-40 people an hour for this option.

Full Service Buffet:

A deposit of 25% of the estimated total is due at the time of booking. The balance due will be collected

at completion of the event. This includes setup, maintenance and cleanup as well all plates, utensils, and napkins. \$500 minimum order.

Drop Off Catering:

Order total due at time of order as well as a \$25 delivery fee. (Limited delivery area, check for availability). This includes all plates, utensils, and napkins. \$150 minimum order.

Disposable Buffet Kit:

Wire chaffing rack and sterno fuel available upon request for \$25/each.

Pricing

Food Truck Experience:

See attached copy of the regular truck menu for current pricing.

Full Service Buffet:

Buffet includes choice of buns, cornbread waffle bowls or a mixture of both and a choice of a sauce per protein. Sides include, mac and cheese, coleslaw and pickles.

1 Protein \$13/person

2 Proteins \$14/person

3 Proteins \$15/person

(Add an additional \$1/person for brisket or ribs)

Appetizers \$4/person

Ice Cream Sandwiches \$5/person

Drinks \$1.50/person

Additional Sauce \$1/person

Drop Off Catering:

Includes choice of buns, cornbread waffle bowls or a mixture of both and a choice of a sauce per protein. Sides include, mac and cheese, coleslaw and pickles.

1 Protein \$11/person

2 Proteins \$12/person

3 Protein \$13/person

Appetizers \$4/person

Ice Cream Sandwiches \$5/person

Drinks \$1.50/person

Additional Sauce \$1/person

Turn over for menu options