

# A Spice of Life

## BARBECUE MENU



Perfect for casual weddings, corporate picnics, employee appreciation events, birthdays, and graduations, our barbecue catering menu is crafted to delight a crowd. Enjoy a selection of slow-cooked proteins, house-made sauces, and sides that truly capture the heart of BBQ.

# BARBECUE PACKAGES

## One Entrée

Three Sides  
Brioche Rolls  
One Sauce

\$19

## Two Entrées

Three Sides  
Brioche Rolls  
Two Sauces

\$24

## Three Entrées

Three Sides  
Brioche Rolls  
Three Sauces

\$29

## Standard Entrees

Bone-in Chicken  
Grilled Kielbasa  
Braised Pulled Chicken  
Braised Pulled Pork  
Braised Jackfruit  
Jalapeño Cheddar Bison Sausage

## Premium Entrees <sup>[+5.00]</sup>

Grilled Salmon  
Smoked Beef Brisket  
Pork Ribs

### SAUCES

Dan's House Barbecue Sauce | classic, sweet, warm, rich  
Carolina Gold Barbecue Sauce | bright, peppery, mustard  
Blueberry Barbecue Sauce | fruity, cinnamon, bright  
Korean Barbecue Sauce | spicy, sweet, gingery  
Peach Whiskey Barbecue Sauce | tangy, sweet, smoky



# Sides

[Choose Three]

**Southwest Pasta Salad** | Cherry tomato, black beans, sweet corn, red onion, sweet cumin vinaigrette

**Classic Potato Salad** | Red potatoes, chopped egg, pickles, dijon mayonnaise

**Grilled Seasonal Vegetables** | with Chimichurri

**Cucumber Feta Salad** | Tomato, citrus vinaigrette, mint, basil

**White Cheddar Shells & Cheese**

**Classic Coleslaw** | Napa cabbage, carrots, red onion, dijon mayonnaise dressing

**Elote Street Corn on the Cob** | Cotija cheese, cilantro, tajín seasoning

**Baked Beans** | Bacon, brown sugar

**Twice Baked Potatoes** | Sour cream, chives

**Broccoli Slaw** | Sweet Carolina barbecue dressing

# Add Ons

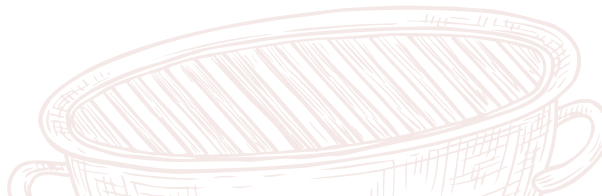
**Southwest Jalapeno Cheddar Cornbread +2.25**

**Sweet Honey Buttermilk Cornbread +2.25**

**Garden Salad +4.00**

**Caesar Salad +4.00**

A note on dietary restrictions – We strive to accommodate all dietary needs and preferences. If you have a particular dietary request, please bring this up with your event specialist who will be able to explain ingredients and accommodate to the best of their ability.





# A SPICE OF LIFE

**WWW.ASPICEOFLIFE.COM • 303.443.4049**  
**5541 CENTRAL AVENUE, SUITE 272**  
**BOULDER, CO 80301**