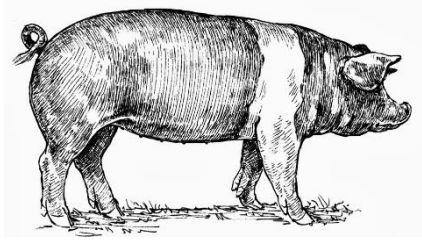




## High On The Hog Wood Fired Pit BBQ



Craig Saleeby, Pit Master - 970.618.4274

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### Catering Menu Sample

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### Passed Horsdevours

#### Heritage Breed Whole Hog

Colorado raised Duroc.  
Cooked low & slow direct over  
hardwood coals and native fruit woods.  
Hand pulled and chopped to perfection  
on site.

#### Includes

Family Style Watermelon Slices, House Made  
Pickled Dill Chips and House Made Jalapenos;  
and White Bread.

Three Signature Sauces -  
Eastern North Carolina (Vinegar & Red Pepper),  
Memphis Sweet (Honey & Molasses)  
Colorado Spank (Hot & Spicy)

#### Choice of Two

Homemade Pimento Cheese served  
with crackers and house made  
Pickled Jalapenos

Watermelon Gazpacho shooters

Farm Fresh Vegetable Crudit e's  
with Dipping Sauce

Spicy Deviled Eggs with house made  
Pickle Chips

### Sides Choice of Two (Additional sides - add \$2 pp)

Cole Slaw – Organic Cabbage Tossed with Poppy seed Dressing  
Potato Salad – Classic Southern Style or Blue Cheese Bacon  
Slow Cooked Pinto Beans with Smoked Pork Belly and Molasses  
Southern-Style Grits with Green Chili and Cheddar  
Spicy Pasta Salad with Smoked Gouda, Tomatoes and Spinach

### Desert Choose One

Homemade Butter Pecan and Vanilla Bean Ice Cream  
Moon Pies & Red, White and Blue Rocket Pops

Catering includes  
disposable flatware, plates,  
napkins and wet naps.

Final on-site preparation  
and hand chopped to  
perfection by Pit Master.

