



Greetings!

Welcome to Blue Mountain Catering! If you're considering an event at Blue Mountain, you're at the right place!

I am Jenni Vermeer, the Events Coordinator at Blue Mountain. My goal for your event is to make an event easy for you as a host and enjoyable for your guests.

The first step to planning your event is to select a date, the approximate number of guests, and have a location in mind. Then the fun begins - deciding the menu! In this document, you'll find options from Chef KC for buffet and plated meals, selections from appetizers to desserts to beverages, Blue Mountain Specialties like BBQ meals, Hog Roasts, and extras for Large Groups such as Grilling or Group to Go.

I'd love to help you plan your event, so give me a call at 712.737.3153 or email me at events@bluemt.co to get started!

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CONTENTS

Blue Mountain Terms of Agreement

Signature Starters

- Appetizers
- Trays
- Salads

Our Specialties

- Whole Hog Roast
- BBQ Buffet
- BBQ Sandwiches & Sides
- Exhibition Station
- Wood-Fired Pizza Buffet
- Large Group Grilling

Entrées

- Chicken
- Beef
- Bison
- Pork
- Sides
- Pasta

Desserts

Barn Beverages

- Unlimited Assorted Beverages
- Bar Beverage Menu

Group to Go Menu

- Poultry
- Pork
- Beef
- Sides
- BBQ Sauces
- Desserts
- Blue Mountain Packs
- Holiday Special Menus



BLUE MOUNTAIN TERMS OF AGREEMENT

A non-refundable deposit is required to make a reservation. This deposit is equal to the rental fee for the facility or \$100 for off-site events and must be paid in advance to guarantee the reservation. Please visit www.bluemountainemporium.net/facilities to review rental fees for each Blue Mountain facility. (This advanced payment of the room rental as a deposit to guarantee the date is waived for our Passport Club members as a member benefit.)

By submitting a deposit to reserve your date, you agree to the following terms:

- A deposit equal to the amount of the room rental is required to hold your date. Off-site events will require a deposit of \$100. This deposit is non-refundable. No room rental will be charged if this amount is previously paid. Passport Club members may pay the appropriate room rental charge at the time of service or prior.
- All events require full payment on the day of service or prior.
- Pricing in our menus is not inclusive of sales tax or gratuity, which will be added to your final invoice. Gratuity is the Catering Service Charge for labor involved in the set up, service, and clean-up of all of our events.
- Final count must be submitted to the Event Coordinator 7 days prior to the event. The number will be considered a guarantee and is not subject to reduction. If attendance exceeds the guaranteed number, the actual number will be calculated on the final bill.
- Any changes to the menu must be received 7 days prior to the event. Changes after that are subject to our discretion.
- Cancellation Policy: Blue Mountain Events requires a ten day notice of cancellation. All cancellations with less than ten days notice will be charged 50% of the original food bill. All cancellations with less than four days notice will be charged 100% of the original food bill. If Blue Mountain is closed due to inclement weather, all catering events are cancelled as well.
- Barn Bar Beverages will be provided for a deposit of \$100, refunded by the following week if alcohol sales exceed \$250 for Basic Alcoholic Beverage Menu or \$350 for Premium Alcoholic Beverage Menu.
- Barn Bar Beverage pricing in our catering menu includes sales tax, but is not inclusive of gratuity, which will be added to the final invoice for a Host Bar.
- Hosts have the option of offering drink tickets which can be used by the guest for beverages the host would like to pay for. Blue Mountain can provide a standard drink ticket for use, or the host can bring their own custom tickets.
- A “Host Bar” means that the Host of the party pays for the selected beverages, while a “Cash bar” means that the guests pay for their own beverages.
- Hosts are responsible for selecting the beverages to be offered for Off-site and Barn events. Please request in advance for additional beverage options not specified in our catering menu.
- Disposables (plates, silverware, cups, napkins) for food and beverages we provide are of no charge.



- All Barn beverages (except wine) will be served in disposable cups. Please request in advance to rent glassware for \$.50/ person per type of glass or \$1.50/ person for unlimited glassware access.
- All food items for Barn events will be served with disposable dinnerware. Please request in advance to rent China plates for \$1/ person and Flatware for \$.50/ person.
- Barn/ Off-site Only Rental Fees: China Plates Fee (\$1.00/ person); Glasses Fee (\$.50/ person per glass, or \$1.50/ person for all glassware access- bar, wine, beer, coffee, water); Flatware Fee (\$.50/ person)
- No food may be brought to our facility from off-site, with the exception of wedding or event cakes for an Off-site Food Fee (the charge will be equal to the lesser of the total cost of \$25/ item or \$.50/ person).
- Blue Mountain Staff is not responsible for cutting, distributing, serving, or providing for off-site food. Please request in advance for an area and napkins to set up food items. No serving utensils, plates or silverware will be provided without a charge.
- Due to Iowa food laws and insurance regulations, food that is served buffet style may not be taken home by any customer.
- Blue Mountain Catering will charge \$.65/mile per vehicle and \$15.00/hour per staff member driving time for all events beyond a 25 mile radius of Blue Mountain.
- If additional labor is applicable for an event, pricing will be quoted prior to event. Additional labor will be charged for events that request a Grill Master- Grill Master Fee (\$150 for 2 Grill Masters for 100 guests).
- Our multiple restaurant facilities: The Barn, Passport Club, Lodge, and Smokehouse Grille all have unique and eclectic art and artifacts. Please do not move any of our decorative items for events. The only changes that we will make to our layout are for tables, chairs, extra decorations, or computer/ projector set ups; anything additional is subject to prior approval.
- Decorations brought in to our facility from off-site must be approved by the Event Coordinator.
- Prior set up of decorations or equipment can be arranged, but must be scheduled by appointment more than one day prior to the event date.
- Customers shall be liable for any damage to or loss of property rented to customer, which may be caused by customer, customer's family, guests or invitees.



SIGNATURE STARTERS

From Appetizers and Trays to Salads, any one or combination of our Signature Starters is a great way to start off a Blue Mountain event. Always served buffet style.

STARTERS

APPETIZERS

Enjoy starting your event with the following appetizers.

1 selection = \$4.50/person. 2 selections = \$6/person. 3 selections = \$8.50.

(Add \$2.50 for each additional selection.)

Smoked Chicken Queso

Slow-smoked chicken in a vegetable and mixed cheese dip, served with our favorite house-fried tortilla chips

Seasonal Fresh Salsa and Chips

Garden fresh tomatoes with vidalia onion, a variety of peppers and fresh cilantro

Spinach and Artichoke Dip

Classic combo of spinach and artichoke hearts blended together with a medley of cheeses; served hot with our fresh yellow corn tortilla chips

Corn and Black Bean Salsa and Chips

Slow stewed beans with sweet corn in a thick tomato salsa

Sausage & Gouda Stuffed Mushrooms

Garlic sautéed mushrooms stuffed with housemade sausage and Dutch Gouda cheese wood-fired golden and topped with Parmesan basil cream

Brisket and Bleu Canapés

Smoked chopped brisket topped with caramelized onions, bleu cheese crumbles and a drizzle of our House BBQ on toasted French bread

Bison Apple Gouda Meatballs

Northern Plains appetizer of ground bison mixed with chopped Granny Smith apples, smoked Gouda and seasonings, pan seared then steeped in red wine demi glaze

Italian Pork Meatballs

A blend of Italian herbs and spices rolled with fresh ground pork and Parmesan cheese, pan seared and steeped in mushroom marsalla sauce

Passport Club Only

Beer Battered Onion Rings

Extra-thick cut, hand-dipped, beer-battered onion rings with chipotle ranch sauce

Crock de Jacques | add \$.75/person

Fresh Georgia alligator hand-breaded in French bread crumbs and served with Blue Mountain remoulade



TRAYS

Our seasonal fruit, vegetable or Charcuterie trays are always a hit. One tray serves approximately 25 guests.

Fresh Seasonal Fruit with Dipping Sauce | \$100

Fresh fruit hand-cut and artfully arranged. Actual fruits chosen are dependant on the season including; berries, citrus, tropical and local fruits accompanied by coconut cream yogurt dip

- only available during the spring and summer season

Garden Vegetable Tray | \$70

Assorted seasonal vegetables with our house dipping sauce

Smoked Meat and Cheese Tray | \$125

Venison sausage, spicy Italian sausage, old fashioned ring bologna, house-made pickles, Bavarian maple mustard, aged cheddar, Dutch Gouda and Danish bleu cheese; garnished with cherry tomatoes

Shrimp Cocktail | \$125

Classic: Lemon and Old Bay poached gulf white shrimp served with horseradish and tarragon cocktail sauce

Grilled and Chilled: Mesquite grilled gulf white shrimp spritzed with lime and served with sweet-chili Dijon cocktail sauce

STARTERS

SALADS

Fresh salads with our house dressings are a perfect way to start a meal. We use produce from our own Blue Mountain gardens and local Farmers Market whenever possible.

Market Greens | \$2.80

Chilled assorted greens and thinly sliced vegetables with our housemade dressings

Accompanied Dressings: Chipotle Ranch, Bleu Cheese, and Italian

Caesar Salad | \$3.75

Crisp hearts of romaine tossed with house-made Caesar dressing and topped with shredded Parmesan cheese, fresh tomatoes, red onions and garlic herbed croutons

Champagne and Huckleberry Vinaigrette | \$4.50

Spring greens tossed with a Wild Oregon huckleberry and champagne vinaigrette and topped with candied walnuts, crumbled bleu cheese and dried cranberries



OUR SPECIALTIES

At Blue Mountain, we are known for our award winning BBQ and smoked meats. Our Specialties highlight our favorite meals in convenient packages, from the true Pig on the Spit experience to a classy Wood-Fired Pizza buffet, all showcasing Blue Mountain at its best. As the perfect selection for any event, this will be an experience for you and your guests to enjoy and remember again and again.

SPECIALTIES

WHOLE HOG ROAST

The true “Pig on the Spit” experience. Your local high-quality hog will be slow smoked with applewood for 14 hours. During your event, the hog is showcased, pulled and served by two culinary professionals. The three hour experience includes set-up, service and clean up. Two-weeks notice required.

80 guests	\$850
100 guests	\$1,050
150 guests	\$1,500
200 guests	\$1,950
250 guests	\$2,375

Classic Complimentary Sides

- Cole Slaw
- Baked Beans
- Housemade Chips

Premium Sides | Substitute for \$1.50/person

- Cognac Braised Apples
- Corn Macque Chou
- Mountain Mashed Spuds



BBQ MEATS & SIDES

Our speciality is smoking our own BBQ on site. Smoked meats are tender and juicy with a hint of smokiness that compliments the natural flavors in the meat. BBQ Buffets are the economical choice for any event, or great for carry out as well. Includes BBQ sauce.

SPECIALTIES

2 Meats & 2 Sides | \$11.99 **3 Meats & 3 Sides | \$14.99**

Meats

- Smoked Chicken
- Sliced Pork
- Smoked Turkey
- Beef Brisket
- Ribs | Add \$4 per person

Classic Complimentary Sides

- Cole Slaw
- Baked Beans
- Housemade Chips

Premium Sides | Substitute for \$1.50/person

- Cognac Braised Apples
- Corn Macque Chou
- Mountain Mashed Spuds

Cast-Iron Cornbread and Honey Butter | Add \$1 per person

Jalapeno, Sweet or Mixed, with Honey butter

BBQ SANDWICHES & SIDES

Enjoy our signature sandwiches and sides at any event. Includes BBQ sauce.

Pulled Pork

One Sandwich per person with Classic sides | **\$8.99**
 Two Sandwiches per person with Classic sides | **\$10.50**

Add the choice of Chopped Brisket Sandwiches for an additional \$1

Classic Complimentary Sides

- Cole Slaw
- Baked Beans
- Housemade Chips

Premium Sides | Substitute for \$1.50/person

- Cognac Braised Apples
- Corn Macque Chou
- Mountain Mashed Spuds



EXHIBITION STATION

Let our Culinary Team carve and serve during your event! Our Exhibition Station will make for an event your guests will surely remember, as our Culinary Team carves and serves the meat for guests at the buffet. Each meat selection includes Chef's paired sauces and two sides of your choice. Ideal for parties of 30 guests or more. (Additional charges may apply for groups fewer than 30 guests.) Choose multiple meats for larger groups. Additional meat selections are charged at \$2 per person based on higher priced item.

EXHIBITION STATION

Smoked Prime Rib | \$21 - \$24

Dijon and black pepper rubbed Iowa prime rib, slow smoked and hand cut, then ladled with sauce

Sauce Accompaniment

- Mushroom Madeira
- Horseradish cream (cold)

Bison Prime Rib | \$23 - \$30

Free range bison rubbed with black pepper and mustard, slowly roasted to perfection, sliced thick and served with sauce

Sauce Accompaniment

- Horseradish beurre blanc
- Horseradish cream (cold)

*4 weeks notice required

Smoked Pork Loin | \$14 - \$18

Coated in Dijon mustard and our secret BBQ spices, the Iowa pork loin is slowly smoked over applewood, sliced and drizzled with house BBQ sauce

Sauce Accompaniment

- Rye whiskey braised apple sauce
- Mustard bourbon cream

Smoked Turkey Breast | \$12.99

Turkey breast dusted in our BBQ rub then cooked low and slow over charcoal and applewood

Sauce Accompaniment

- Cranberry seasonal sauce
- Mustard bourbon cream

Cedar Plank Salmon | \$15 - \$18

A full-side of salmon is seasoned then wood-fired at 800 degrees on a custom cut cedar plank

Sauce Accompaniment

- 3 mustard chardonnay
- Mustard bourbon cream



Wood-Fired Pizza Buffet

Our pizzas are made from scratch with fresh ingredients, then baked in our wood-fired oven at 700 degrees. High temperature, wood-fired ovens create a slightly blackened crust, signature of the old world flavor. Our pizza buffet is available for groups up to 40 guests for on site events in the Smokehouse, Passport Club, or Barn.

SPECIALTIES

Classic Pizza Buffet

Cheese Pizza

Pepperoni Pizza

Italian Sausage Pizza

Choose:

- 4 slices of pizza per person | \$5.99
- 6 slices of pizza per person | \$8.99
- 8 slices of pizza per person | \$11.99

Signature Pizza Buffet

Bronx Bomber Pizza

Italian pizza topped with pepperoni, housemade sausage, black olives, sun-dried tomatoes, onions, and crimini mushrooms, finished with mozzarella, provolone, and sharp cheddar cheese

Smokehouse Chicken Pizza

Tender smoked chicken is chopped, set on BBQ pizza sauce, then topped with red onion, jalapeño, cilantro, green onion tops, and finished with shredded Gouda and fresh mozzarella

Seasonal Smokehouse Menu Pizza

Classic Pizzas

Cheese pizza, Pepperoni pizza, Italian Sausage pizza

Choose:

- 4 slices of pizza per person | \$6.50
- 6 slices of pizza per person | \$9.75
- 8 slices of pizza per person | \$12.99

Add a Salad Buffet

House Field Greens with assorted dressings | \$2.50

Caesar Salad | \$3.50

Huckleberry Salad | \$4.50



LARGE GROUP GRILLING

Let us bring the hot-off-the-grill flavor of the Blue to you! We bring your selection of meat and our grill to your location of choice, and our Grill Masters grill the meat for you and your guests; one less thing for you to take care of! Large Group Grilling is ideal for groups up to 100 guests during the spring, summer or fall. Flat fee of \$150 for 2 Grill Masters at the grill. (More staff may be needed for additional guests.)

SPECIALTIES

Chicken Hind Quarters | \$4

Leg (drumstick) and Thigh

Chicken Breast | \$6

Apricot Glaze | add \$.60

Smoked Bone In Pork Chop | Market Price

Flat Iron | Market Price

Queen cut | 8 ounces

King cut | 10 ounces

Hamburgers | \$3.50

Quarter pound burger with fixin's of lettuce, tomato, and onion

Add cheese | \$.60

Corn on the Cob (Seasonal) | \$1

Seasonal Vegetables | Market Price

- Grilled cauliflower
- Grilled sweet potatoes
- Seasonal options



ENTRÉES

Be it chicken, beef, bison or pork, our creative entrées are from made from scratch and sure to be remembered. All entrées include your choice of 2 sides. Chef has listed his personal suggestions for buffet or plated meals or substitute your choice of side selections from our full list of sides at the end of this section. Available for groups of 25 or more.

ENTRÉES

CHICKEN

Chicken Marsala | \$16.50

Two 5 ounce chicken breasts mesquite-grilled and topped with mushroom marsala sauce

Suggested buffet sides - mashed spuds and zucchini & summer squash sauté

Suggested plated sides - butter-parsley linguini

Boston Bay Jerk Chicken | \$14.50

Half-chicken dry rubbed and marinated overnight; served with Boston Bay Jerk sauce

Suggested buffet sides - roasted potatoes and baby carrots

Suggested plated sides - traditional Jamaican rice and peas

My Favorite Roast Chicken | \$15.50

Young and tender thyme roasted chicken perfectly roasted with crispy skin and set on a Dijon pan sauce

Suggested buffet sides - roasted potatoes and cauliflower gratin

Suggested plated sides - roasted potatoes and grilled romaine

Smoked Chicken | \$13.50

Dry-rubbed and slow-smoked over applewood in its own natural juices

Suggested buffet sides - mashed spuds and broccoli & cheese casserole

Suggested plated sides - corn maque chou and mashed spuds

BEEF

Smoked Brisket | \$14.50

Aged Angus brisket, slow-smoked 16 hours over apple-wood

Suggested buffet sides - cheesy "plains" potatoes and baby carrots

Suggested plated sides - burnt' ends baked beans and cole slaw

Red Wine Steak Tips and Mushrooms | \$15.50

Tender bison and beef tenderloin tips seared with garlic and shallots and tossed in red wine veal demi glace, topped with mushrooms

Suggested buffet sides - bleu cheese mashers and summer squash sauté

Suggested plated sides - bleu cheese mashers and grilled asparagus



BISON

Smoked Bison Short Ribs | \$18.50

Slow smoked bison short ribs grilled and glazed with whiskey black pepper BBQ sauce

Suggested buffet sides - scalloped potatoes and peas & pearl onions

Suggested plated sides - mashed sweet potatoes and butter & parsley sweet corn

Grilled Pot Roast | \$14.99

Beer braised bison pot roast served with mashed sweet potatoes and candied carrots soaked in bison beer gravy

Suggested buffet sides - corn maque chou and mashed spuds

Suggested plated sides - baby carrots and mashed spuds

ENTRÉES

PORK

Honey Grilled Pork Loin | \$14.50

Iowa Farms pork loin, applewood smoked, then sliced and grilled with a honey and black pepper glaze; served with whiskey braised applesauce

Suggested buffet sides - scalloped potatoes and butter-parsley sweet corn

Suggested plated sides - mashed spuds and braised apples

Cider Sliced Pork | \$13.50

Eight ounce pork roast, slow-smoked over applewood, coated in our house rub and basted in reduced apple cider

Suggested buffet sides - mashed spuds and corn maque chou

Suggested plated sides - mashed spuds and baby carrots

Smoked Pork Loin | \$15.50

Local pork loin rubbed and smoked over applewood

Suggested sides - whiskey braised apple sauce and mashed spuds



SIDES

ENTRÉES

Breads

- Cast Iron corn bread and whipped honey butter
- Wood-fired baguettes

Potatoes

- Mountain mashed spuds
- Garlic and herb roasted potatoes
- Twice baked potatoes
- Bleu cheese mashers

Vegetables

- Zucchini and summer squash sauté
- Butter and parsley sweet corn
- Peas and pearl onions
- Corn macque chou
- Baby carrots

PASTA

Includes our famous wood-fired baguettes.

Baked Penne with Basil Cream | \$13.50

Penne pasta, roasted tomatoes, and fresh spinach tossed in a rich parmesan-basil cream

Upgrade: Chicken or Salmon | Add \$1.50

Baked Mac and Cheese | \$13.50

Jumbo elbow macaroni tossed in a rich three cheese sauce then baked golden under a Parmesan and bread crumb crust

Upgrade: Black Forest Ham | Spinach & Crab | Andouille Sausage & Crawfish | Add \$2

Seasonal Pasta Primavera | \$13.50

A vegetarian dish of fresh vegetables tossed with pasta in a white cream sauce

Smoked Sausage in Vodka Sauce Baked Ziti | \$14.50

Ziti pasta tossed with vegetables and house-made Tuscan style sausage in a roasted red bell pepper cream



DESSERTS

What's a great event without something sweet to end the night? Our desserts are housemade and sure to be a crowd pleaser. With our variety of options, there's something to suit every tastebud and appetite.

DESSERTS

Chef's Favorite Desserts

Generous servings of dessert served buffet style with Chantilly whipped cream

Louisiana Bread Pudding with Jack Daniels Cream Sauce

Sticky Toffee Spoon Cake

Rhubarb Crisp

Choose 1: \$3.75

Choose 2: \$4.75

Bite-sized Desserts

Love dessert, but only need a bit?

Bread Pudding Bites

Brownie Bites

Choose 1: \$2.50

Choose 2: \$3.00

Mini Cakes & Pies

Mini cheesecakes and mini pies, the size of a muffin, fit perfectly in your hand and are a great finish to any meal

Mini Tartshell Pies topped with Chantilly whipped cream | \$2.50

- Apple
- Blueberry
- Pecan
- Pumpkin

Mini Graham Cracker Crust New York Style Cheesecakes with toppings | \$3

- Strawberry
- Blueberry
- Truffle (pecan, caramel, & chocolate)

Hand-rolled Truffles | \$2.50

Classic French chocolate ganache hand rolled and dusted in Dutch cocoa powder; additional varieties available

Party Favors | Coming soon!



BARN BEVERAGES

Our preferred catering facility, The Barn, requires all beverages be selected in advance. Only beverages selected with the Events Coordinator prior to the event will be provided. Please see the Blue Mountain Terms of Agreement for additional details on Barn Beverages.

BEVERAGES

Unlimited Assorted Beverages | \$2.25/person

Add to Basic Alcohol for \$1/person

Add to Premium Alcohol for \$.50/person

Assorted Fountain Sodas

Lemonade

Regular & Decaf Coffee

BAR BEVERAGE MENUS

Please choose between one of the following bar beverage menus to offer your guests in the Barn. Pricing includes tax.

Basic Alcohol Beverage Menu

Beer by the bottle | \$3

Bud Light

Miller Lite

Coors Light

Well Liquors | \$3

Phillips Vodka

Castillo Rum

Juarez Gold Tequila

Seagrams 7 Whisky

5 O'clock Gin

Additional Liquors

Peachtree Schnapps | \$3.25

Paramount Amaretto | \$2

Cocktails

Fuzzy Navel | \$3.25

Long Island Iced Tea | \$3

Screwdriver | \$3

Mix-ins

Sodas, tonic, sour, cranberry juice, orange juice



Premium Alcohol Beverage Menu

Beer by the bottle

| \$3

Bud Light
Miller Lite
Coors Light

| \$4

Blue Moon
Michelob Ultra
Sam Adams Boston Lager

Wine by the glass | \$5.75

Riesling
Chardonnay
Cabernet
Merlot

Well Liquors | \$4

Smirnoff Vodka
Bacardi Superior Rum
Sauza Gold Tequila
Seagrams 7 Whisky
Seagrams Gin

Additional Liquors

Captain Morgan Spiced Rum | \$5
Malibu Coconut Rum | \$4
Jack Daniels Whisky | \$6
Crown Royal Whisky | \$6
Grey Goose Vodka | \$6
Baileys Irish Cream | \$6
Peachtree Schnapps | \$3.25
Paramount Amaretto | \$2

Mix-ins

Sodas, tonic, sour, cranberry juice, orange juice,
pineapple juice, cream, strawberry purée, grenadine

Cocktails

Boardwalk Breeze | \$5
Fuzzy Navel | \$3.25
Long Island Iced Tea | \$4



GROUP TO GO

We make it, you take it! Group to Go is a mix of Our Specialties, perfect for the do-it-yourself buffet at your location of choice. Specify Hot or Cold for pick up. For guaranteed availability on large orders, please submit order one week in advance.

GROUP TO GO

POULTRY

Smoked Chicken Hind Quarters | \$4

Leg (drumstick) and thigh

Smoked Chicken Breast | \$6

Serving: Two 4oz chicken breasts

Choice of Glaze | \$.50 per serving

- BBQ
- Apricot Dijon
- Teriyaki
- Thai Sweet Chili

Smoked Chicken

1/4 bird | \$4

Half bird | \$7

Full bird | \$12

Smoked Turkey Breast

Shaved (Deli slice) | \$3.25/ lb

Sliced (1/4 inch) | \$5/ lb

Whole Breast | \$10 each

PORK

Pulled Pork | \$10/ lb

Suggested Serving: 5.5 oz

Sliced Pork | \$10/ lb

Suggested Serving: 8 oz

Smoked Pork Chops | \$18/ lb

Suggested Serving: 8 oz

Smoked Whole Pork Loin Roast | \$18/ lb

Suggested Serving: 8 oz

Memphis Straight-Away Baby Back Ribs

Half Rack | \$10

Full Rack | \$20

Add KC Glaze: \$1 per rack



BEEF

Chopped Beef Brisket | \$10/ lb

Suggested Serving: 5.5 oz

Sliced Beef Brisket | \$10/ lb

Suggested Serving: 8 oz

Smoked Prime Rib | \$20/ lb

Suggested Serving: 8 oz

SIDES

Baked Beans

Pint | **\$4.99** Quart | **\$6.99** Gallon | **\$25**

Braised Apples

Pint | **\$6.99** Quart | **\$10.99** Gallon | **\$40**

Cole Slaw

Pint | **\$4.99** Quart | **\$6.99** Gallon | **\$25**

Corn Maque Chou

Pint | **\$6.99** Quart | **\$10.99** Gallon | **\$40**

Housemade Chips

Pint | **NA** Quart | **\$4.99** Gallon | **\$12**

Mountain Mashed Spuds

Pint | **\$6.99** Quart | **\$10.99** Gallon | **\$40**

BBQ SAUCES

Choose from: House BBQ, Pearbrew, Bangkok, and Bad Juju

Pint | **\$3.99** Quart | **\$6.99** Gallon | **\$24.99**

DESSERTS

Sticky Toffee Spoon Cake | \$24

Pan (serves 12-14)

Louisiana Bread Pudding with Jack Daniels Cream Sauce | \$29

Pan (serves 12-14)



BLUE MOUNTAIN PACKS

Our signature smoked BBQ is perfect for a small group of 4 to 12 people for less than \$7.50 per person. Immediately available, hot or cold, day or night! Includes BBQ sauce.

GROUP TO GO

Family Pack | \$29.99

(serves 4)

1 lb Pork OR Brisket, 1 Full Bird, 2 Pints of Sides

Dinner Pack | \$59.99

(serves 8)

2 lb Pork OR Brisket, 2 Full Bird, 4 Pints of Sides

Party Pack | \$89.99

(serves 12)

3 lb Pork OR Brisket, 3 Full Bird, 6 Pints of Sides

HOLIDAY SPECIAL MENUS

Looking for variety or something special? At Blue Mountain, we like to mix things up with not only seasonal menu changes, but also holiday and special event menus. From our Thanksgiving Pre-Order Menu to our Mothers' Day Brunch, there's always a new taste of the Blue to experience. And if you're looking for a unique gift item, check out our featured retail items for those special celebrations throughout the year. Sign up for our mailings to watch for what's new at bluemt.co.

Here's an example of our favorite holidays throughout the year:

Super Bowl

Valentine's Day

Mardi Gras

Easter

Mothers' Day

Graduations

Rhubarb Festival

Independence Day

Labor Day

Thanksgiving

Christmas

