

Book your Holiday Party!

*4801 Thompson Pkwy, Johnstown, CO 80534
(SE corner of I-25 & Hwy 34)*



Elegant or Casual parties for (15-225) guests.

Email us at:

LazyDogParties@gmail.com

970.578-0012

Customized menus, catering & off-site delivery available.

Buffets

We specialize in custom buffets!

Brunch & Luncheons

Dinners & Prime Rib

Specialty Buffets

**Our team is happy to work with you
on customized menus and special requests!**

All buffets include soft drinks, coffee & tea service.
Other specialty items available for an additional per person cost.

Sample Buffet Options

Choice of 4 appetizers (Meet & Mingle)

Choice of 2 appetizers, house or caesar salad,
2 entree choices and 2 sides.

Your choice of 3 appetizers, house or caesar salad,
3 entree choices and 2 sides.

Buffet Add-Ons

Add 2 desert selections... \$5 pp

Add 2 soup du jour selections... \$3 pp

Add rolls & butter ...\$1 pp.

See Event Coordinator for all package prices

*All prices quoted are per person.

Current Sales Tax and 18% gratuity will be added to all items

Buffet Appetizers

Colorful Cauliflower

Creole style roasted rainbow cauliflower. served with housemade ranch dressing.

Butchers Board (Add \$4 pp)

Artisan Meats and cheeses seasonal fruit, nuts, toasts or crackers.

Smoked Tavern Wings (Add \$2 pp)

House smoked wings, celery, carrots & bleu cheese dressing. Choice of Sause: Buffalo/ Chili mango/BBQ/ Dry Rub

Korean BBQ Skewers

Marinated skirt steak, housemade slaw, ponzu, cilantro & lime

Creamy Buffalo Chicken Dip

Creamy buffalo dip with pulled chicken, grilled naan and house potato chips.

Poutine(Add \$2 pp)

French Canadian influenced braised lamb with house gravy, cheese curds, fresh fennel, and crispy shallots.

Porky's Meatballs

Port meatballs with Lazy Dog bbq sauce and jalapeno cornbread.

Nachos

Braised short ribs, corn chips & queso dip. Green onion, pico de gallo, pickled jalapenos, avocado crema, cilantro. Your choice of protein (short ribs, pulled pork or chicken).

Queso Dip & Chips

Fire roasted tomato, red onion, cilantro, pepper jack cheese, pico de gallo & tortilla chips

Guacamole & Chips.

House made guacamole & tortilla chips.

*All prices quoted are per person.

Current Sales Tax and 18% gratuity will be added to all items

Buffet Entrees

Adobo Braised Short Ribs

Slow braised short ribs marinated in southern adobo sauce.

Beer Can Chicken

90 Shilling brined & roasted 1/2 chicken with chipotle lime glaze.

Chicken & Orzo

Chefs seasoned Orzo with grilled chicken breast.

Lemon Herbed Salmon

Grilled salmon with Chimichurri glaze.

Cajun Alfredo Pasta

Penne pasta in creamy cajun style Alfredo with blackened chicken and smoked andouille sausage.

Ratatouille

Eggplant, zucchini squash, red pepper puree, fresh mozzarella, onion & herbs & toast.

Baked Mac & Cheese

Creamy 4 cheese sauce, cavatappi, parmesan cheese blend.

Lazy Dog Sliders (Choice of 4)

Burgers ~ Lettuce, tomato, pickles & red onion. Choice of Cheddar, swiss, smoked provolone, or american cheese.

Louisiana Pulled Pork ~ Louisiana vinaigrette pulled pork, cheddar cheese, BBQ sauce on Brioche bun, coleslaw.

New Yorker (Add \$1pp) ~ House pastrami, blaukraut, house mustard & shallot mayo on rye bread.

The Cuban ~ Mojo pork, shaved ham, swiss cheese, kosher pickles, seeded mustard & shallot mayo on Cuban bread.

Caprese ~ Fresh mozzarella, tomato, red onion & basil, With balsamic glaze.

Specialty Entrees & Sides

Prime Rib (Add \$5 pp)

Medium Rare roasted prime rib & Au jus served at Chef carving station.
House made creamy horseradish.

Smoked Brisket (Add \$3 pp)

Slow smoked Aspen Ridge full tip brisket served buffet style?.

Smoked BBQ Ribs (Add \$2pp)

House smoked baby back ribs with house made bbq sauce..

Honey Glazed Ham Add \$2 pp

Cured Ham with House made honey glaze

*All Specialty Entrees are served with your choice of 2 appetizers, 2 side and choice of a House or Caesar salad.

Sides

Creamy New Red Potatoes

Freshly Creamed Corn

Peruvian Rice

Housemade ColeSlaw

Seasonal Vegetable(s)

Specialty Sides

(Regular Entrees Add \$2pp)

Brussel Sprouts

Asparagus

Braised Heirloom Carrots

Whipped Parsnips

Buffet Salads

Classic Caesar Salad

Romaine mix with parmesan, croutons & caesar dressing.

Steak Salad (Add\$3 pp.)

Mixed greens & arugula, skirt steak, shaved almonds, blue cheese crumble, caramelized onion & tomatoes.

Lazy Dog House Salad

Mixed greens, red onion, cucumber, shredded carrots & tomatoes.

Baby Beet Salad (Add \$2 pp)

Arugula, goat cheese, baby beets, avocado, candied walnuts with honey lemon curd dressing.

Housemade Salad Dressings

Ranch ~ Blue Cheese
~ Vinaigrettes ~

Citrus Balsamic, Honey Lemon Curd, Honey Mustard, Cilantro Lime.

Soup du Jour

Broccoli Cheese ~ French Onion

Chicken & Wild Rice ~ Pork Green Chile

Creamy Tomato Bisque

**Soups can be added to any buffet or entree for an added \$2 pp.*

Buffet Desserts

Zeppole

Italian fried donut holes tossed in cinnamon sugar and served
With mixed berry & chocolate sauce.

Assorted Cheese Cakes

Your choice: New York, Strawberry, Pumpkin, Caramel Pecan,
Turtle, Blueberry, Cookies & Cream.

Berry Crisp

Strawberry, Raspberry, Blackberry crisp topped with GF oat crumble.

Warm Chocolate Chip Cookies

Chocolate Torte (Flourless)

**Any above (2) desserts can be added to a buffet
for \$5pp**

Plated Desserts

Beer a Misu

A twist on traditional Tiramisu made with Sad Panda coffee stout. Add \$8pp

Until Lime Satisfied

Lime cake with citrus creme and pink peppercorn glitter,
made with olive oil. Add \$8pp

All deserts are freshly Housemade!

Hors D'oeuvres & Trays

International Meats & Cheeses Butcher Board

Antipasto Platter

Smoked Salmon & Lemon dill cream cheese.

Tuna Wontons

Pork Belly Dumplings

Stuffed Mushrooms

***See Event Coordinator for prices per person and preferred serving style.**

Flatbreads

Wild Mushroom ~ Wild Mushrooms, Fresh Mozzarella, brick cheese, baby arugala and goat cheese.

Margherita ~ Fresh Mozzarella, Basil & Roasted Tomatoes.

Meat Lovers ~ Sliced Meatballs, Pepperoni, Fennel Sausage, Carmalized Onions & Mild Peppers.

*We can customize a special cocktail
or Hors D'oeuvre Tray.*

***All Food and beverage pricing & minimums are quoted prior to 7.5% sales tax and 18% Gratuity.**