

Catered Lunch Features:

We can accommodate large lunch events in our private upstairs room or downstairs dining room. **Boxed Lunches To Go** include: silverware, napkin and condiments.

Wraps* \$ 10 per person

Southwest or Buffalo Chicken wraps served with hand cut chips.

Boxed Lunches To Go: served with hand cut chips & bottled water.
Individual boxes: **\$15/person** Bulk Boxed: **\$14/person**

Sandwiches \$ 11 per person

BLT or Mile High Club sandwiches with hand cut chips.

Boxed Lunches To Go: served with hand cut chips & bottled water.
Individual boxes: **\$16/person** Bulk Boxed: **\$15/person**

Salad Bar \$ 11 per person

Salad bar served buffet style with: spring mix, tomato, onions, cheese, bacon, craisins, croutons and 3 dressing choices.

Add Chicken*: \$2/person. **Add Steak*:** \$3/person

Boxed Lunches To Go: served with dressing on side and bottled water.
Individual boxes: **\$16 /person** Bulk Boxed: **\$15 /person**

Please ask about our lunch delivery service.

Delivery charges applicable up to an 8 mile radius of The Boot Grill
Loveland. No delivery outside of 8 mile radius.
Only catered or bulk orders offer delivery option.

The Finishing Touch: \$2.50 per person

Chocolate Cake
Carrot Cake
Mississippi Mud Pie Squares
Brownie Bites

Choose one or a combination.

Each delicious dessert will give each guest a few mouth-watering bites to satisfy that after-dinner sweet tooth and perfectly finish off a filling, delicious meal. Plates, forks, napkins and serving utensils included.

*Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food borne illness.

4164 Clydesdale Pkwy
Loveland, CO 80538

970-685-4737



THE BOOT
—grill—

130 W. Laurel, Unit B
Fort Collins, CO 80524

970-682-2652

Loveland Private Room Catering

Fort Collins Roof Deck and Events

Catering

www.thebootgrill.com

bootgrillmanagement@gmail.com

Please email regarding catering for both locations.

On-Site Catering Information:

- Exclusive upstairs private room or downstairs dining room can be reserved at our Loveland, CO location with a room fee payment. May 1- September 31 there is an additional fee to include the patio. Fees vary between week nights and weekend nights.
- Linens are available in a variety of colors for guest tables and napkins for an additional fee.
- A table for cake or gifts and room speakers can easily be provided at your request ahead of your event.
- If you don't see the meal you're looking for, talk to us about our Limited Menu catering options. You can choose selections from our regular menu specifically for your party, and we can print a personalized menu for ordering the night of your event.

Appetizer Platters:

These platters are designed to accommodate approximately 25 guests.
Prices listed are per platter.

Dirt Road Platter \$110

Bar Pickles, Mozzarella sticks, Tumbleweed Picks, Boot Skins with ranch, marinara and sour cream dipping sauces.

Boot Kickin' Shrimp Platter* \$90

Breaded shrimp tossed in our signature Boot Kickin' sauce.

Wings Platter* \$75

Juicy naked chicken wings served with your choice of three dipping sauces: garlic parmesan, teriyaki, buffalo, sweet chili, medium, or barbeque **OR** have your wings tossed in two sauce choices.

Boot Shooter Platter \$70

Bacon and cream cheese hand-stuffed Jalpenos, battered and lightly fried and served with three dipping sauces: avocado ranch, sweet chili and our signature Dynamite sauce.

Wagon Wheels Platter* \$80

Mini Prime Rib and our signature Dynamite Sauce wraps or Chicken and Eagles sauce wraps. Choose one or half of each!

Eagles Chips Platter* \$65

Hand-cut potato chips, smoked BBQ chicken, cheddar jack, and spicy ranch sauce.

Cowboy Nachos* \$65

Hand cut potato chips, BBQ prime rib, mango salsa and our signature Dynamite sauce.

Boot Nachos* \$70

Tortilla chips, cheddar jack cheese, queso, tomatoes, onion, serranos, chicken or ground beef, served with sour cream and our house made guac.

Chips and Dip Platter \$30

Tortilla chips served with salsa and our housemade guac and queso.

Vegetable or Fruit Platter \$55

Assortment of vegetables and dressing or seasonal fruit.

Catered Dinner Features:

These dinner features are designed to be served buffet-style.

Taco Bar

Ground Beef and Chicken* \$15 per person

Choose one or a combination, served with flour tortillas and all the fixings: Our house made guac and queso, lettuce, pico de gallo, sour cream, salsa, cheese, olives, rice and black beans.

Prime Rib* \$18 per person

Boot Kickin' Shrimp or Cod* \$16 per person

Choose one or a combination, served with flour tortillas, cabbage, mango salsa, our signature Dynamite sauce, sour cream and our house made guac, rice and black beans.

Add: Green Chili or Queso \$3 per item, per person

The Shotgun* \$14 per person

Buffet-style burger bar, complete with shredded cheese, lettuce, tomato and onion, served with your two side choices:
Hand cut chips or onion rings, or half of each.
House salad or Caesar salad.

Add: Bacon, Serrano peppers, cream cheese, Dynamite Sauce, Bleu Cheese Crumbles \$1.50/per item, per person

The Rifle* \$17 per person

Santa Fe chicken, served with melted Pepper Jack cheese, pico de gallo and cilantro lime rice and your choice of two sides:
Broccoli or green beans. House salad or Caesar salad.

The Pistol* \$22 per person

Juicy house marinated Pepper Steak **OR** 8 oz NY Strip, served with your three side choices:
House made mashed potatoes or baked potatoes
Broccoli or green beans. House salad or Caesar salad.

The Sheriff* \$26 per person

8 oz. cuts of upper two-thirds choice Prime Rib, served with your three side choices:
House made mashed potatoes or baked potatoes
Broccoli or green beans. House salad or Caesar salad.