Mt. Lassen Smoked Trout Dip



Colossal Shrimp Cocktail



# LET US CATER YOUR NEXT EVENT!

Planning an event? We can help! Your favorite Bounty Hunter items are now available for your next special occasion. We can bring great food to you, whether it is a birthday party, afternoon picnic, an all-weekend celebration, or a corporate event, Bounty Hunter will be there for all your catering needs. Your favorite Bounty Hunter smoked classics, as well as some new additions, are now available for your next event or celebration. All of our delicious proteins are smoked using almond oak & hickory – slow, low & with great pride.

We look forward to serving you excellent food.





Shaved Fennel & Arugula Salad

Prime Rib

(Front: Our Signature Pulled Pork)

#### **ORDERING**

Please contact the catering team by calling, visiting our website, or emailing. Orders must be received three business days in advance and an initial deposit of 50% paid.

#### CONFIRMATION

A credit card and 50% initial deposit are required to confirm order placement. Without a credit card on file, orders are considered tentative. All final charges will be applied to the card on file on the date of the order, unless otherwise arranged.

#### CANCELLATION

Orders canceled within three business days will forfeit 100% of the initial deposit.

#### **DELIVERY AND PICKUP**

We provide drop-off catering or pick-up. Please note, delivery is offered for an additional fee and is subject to availability. Minimum order requirements and delivery fees are subject to sales tax. Please inquire with our catering team for more information.

#### **ONSITE EVENTS**

Please inquire to host your event at Bounty Hunter or have us cater onsite at your location. Additional lead time is required for onsite events. Please call to discuss the details.

#### **PREPARATION**

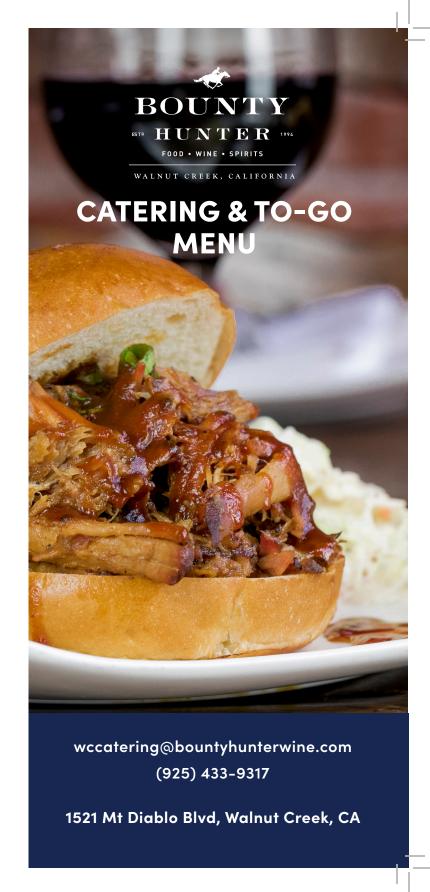
All orders will be prepared in disposable containers. Serving utensils will be provided at no additional cost.

#### **TAXES & FEES**

All order subtotal are subject to a 4% administrative fee. Sales tax will be applied to the final subtotal amount.



If it's not great, we don't sell it!



### PLATTERS serves 10 Pimento Cheese Dip V+GF served with tortilla chips Roasted Garlic Dip V+GF \$45 served with housemade potato chips House Smoked Trout Dip \$60 w/ crème frâiche, dill, pickled onions, capers & crostini Assorted Cheeses v \$150 Taleggio, Aged Cheddar, Pt. Reyes Original Blue, w/ Marcona almonds, grapes, membrillo & baguette \$185 Charcuterie Board Prosciutto di San Daniele, Coppa, Genoa salami, w/ Marcona almonds, olives, grapes, membrillo & baguette Colossal Shrimp Cocktail \$200 w/ cocktail sauce, remoulade, lemon wedges SALADS serves 10 Caesar Salad \$45 housemade dressing, croutons, pecorino cheese Mixed Greens V + GF cucumber, radish, goat cheese & herb vinaigrette \$65 Roasted Butternut Squash GF w/ bacon, black olives, cotija cheese & pomegranate Shaved Fennel & Arugula V+GF \$65 with oranges, almonds & pecorino cheese Traditional Coleslaw V+GF \$35 with caraway dressing Seasonal Fruit Salad V+GF \$65 seasonal fruit in freshly-made lemon nectar **VEGETABLES** Crispy Brussels Sprouts v Green Bean Casserole v \$75 Fire Roasted Artichokes V+GF

\$45

\$65

Roasted Carrots V + GF

Roasted Cauliflower V+GF

## **PROTEINS**

1 lb of meat serves 2-3 people All BBQ comes with our housemade sauces

Smokin' St. Louis Ribs	\$45/rack			
Black Peppered Beef Brisket	\$32/lb			
Shredded Beer Can Chicken	\$25/lb			
Beer Can Chicken, whole	\$40			
Pulled Pork	\$25/lb			
Creole Spiced Shrimp	\$50/lb			
Frenched Rack Pork Chops average 8 lb	\$300			
Prime Rib, whole – w/ au jus average 19 lb	\$600			
Prime Rib, half – w/ au jus average 8 lb	\$325			
Smoked Salmon Filet average 3 lb	\$450			
STARCHES serves 10				
Potato Purée V+GF	\$35			
Herb Roasted Potatoes V+GF	\$30			
Wild Rice with Rosemary & Hazelnuts V+GF	\$60			
White Cheddar Mac & Cheese	\$55			
Creamy Stone Ground Grits V+G	F \$40			

# BOUNTY

\$50

Chile Cheddar Cornbread v

wccatering@bountyhunterwine.com (925) 433-9317

## **SANDWICHES**

Make it a Box Lunch! + \$3 Includes chips & a drink

Hobbs smoked bacon, romaine lettu and avocado served on sourdough k		
Grilled Chicken Bacon, lettuce, red onion, tomato, av served on a soft bun	\$19 rocado, remoulade	
Prime Rib French Dip served with au jus & horseradish cred	\$23 am on a french roll	
Bounty Hunter Burger *BEYOND BURGER AVAILABLE Aged white cheddar, special sauce, I and grilled red onion served on a so		
Brisket Stacker Alabama bbq, grilled onion, colesaw served on a soft bun	\$21 y, and b&b pickles	
Chicken Stacker Shredded chicken, alabama white be coleslaw, and pickles served on a so	,, ,	
Pulled Pork Stacker Alabama bbq, grilled onion, colesaw served on soft bun	\$20 v, b&b pickles,	
Veggie Roast Peppers, onions, raddicho, arugula, s basil and balsamic served on a frence		
SAUCES & ADD-	ONS	
Au Jus GF	\$12/16 oz	
Boudin Bakery Buns	\$2 each	
B&B Pickles V+GF	\$14/qt	
DRINKS		

## DUINING

A list of non-alcoholic beverages is available.

Enjoy a selection of our highly sought after wine & spirits (pickup only).

V = VEGETARIAN, GF = GLUTEN FREE

All prices and menu subject to change without notice. Prices quoted do not include administrative fee, delivery fees or tax & service charge.