



THE POST

**CHICKEN
& BEER**

PARTIES & CATERING



POSTCHICKENANDBEER.COM



LET'S PARTY!

Hot chicken loves cold beer, and at The Post, good-time groups love our downright delicious food & drink, lively event space, and vivacious staff. From rehearsal dinners and birthdays, to business dinners and holiday parties, we have a unique atmosphere that will give your guests an experience like any other.

LOCATIONS

LAFAYETTE 105 W Emma St, Lafayette, CO 80026

BOULDER 2027 13th St, Boulder, CO 80302

LOHI 1575 Boulder St, Denver, CO 80211

LONGMONT 1258 South Hover Road, Longmont, CO 80501

ROSEDALE 2200 S Broadway, Denver, CO 80210

ESTES PARK 333 E Wonderview Ave, Estes Park, CO 80517

FORT COLLINS 1002 S College Ave, Fort Collins, CO 80524

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APPETIZERS

DEVILED EGGS **gf df 3 /EACH**

pickled pepper relish, honey cured bacon, fresh chives

CRISPY BRUSSELS SPROUTS **gf veg 5 /PERSON**

garlic mojo, pepper relish, cotija cheese

MARINATED BEETS & HERBED GOAT CHEESE **gf veg 3 /EACH**

served on gluten-free cracker

CRISPY CHICKEN THIGH FRY SKEWERS **gf 5 /EACH**

buttermilk marinated, fried chicken thigh strips ranch dipping sauce

BISCUIT BRUSCHETTA **veg 3 /EACH**

marinated tomatoes, herb pesto, pickled red onion

CAULIFLOWER SKEWER **gf veg 3 /EACH**

hot honey chile

BEEF MEATBALLS **5 /EACH**

blistered tomato sauce, cotija

BOOM BOOM FRIES **gf veg 4 /PERSON**

crispy portobello, spicy ranch

SHRIMP SKEWER **gf df 5 /EACH**

cocktail sauce, lemon

DEVILS ON HORSEBACK **gf 4 /EACH**

blue cheese-stuffed medjool dates wrapped with honey cured bacon

PLATTERS

CRUDITE PLATTER **veg gf 5 /PERSON**

fresh veggies served with housemade ranch & blue cheese

EL CORN LAGER & CHEESE FONDUE **veg 6 /PERSON**

warm garlic, butter pretzel bites

PINTO BEAN HUMMUS PLATTER **veg df 5 /PERSON**

pinto bean hummus, roasted poblano, garlic mojo, crispy veggies, texas toast

SLIDERS

CRISPY FRIED CHICKEN **7 /EACH**

dijonnaise, pickled pepper relish, served on a cheddar biscuit

SPICY GOCHUJANG BBQ CHICKEN **7 /EACH**

marinated cucumbers, pickled red onions, served on a slider bun

GREEN CHILE PORK **7 /EACH**

dijonnaise, crispy onions, served on a cheddar biscuit

BLACKENED MAHI **7 /EACH**

hatch green chile remoulade, shredded lettuce, tomato, pickled red onion, served on a cheddar biscuit

WHIPPED GOAT CHEESE & ARUGULA **veg 6 /EACH**

herb pesto, pickled red onion, served on a cheddar biscuit

gf gluten free **v** vegetarian **df** dairy free

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LUNCH OR DINNER

served buffet style OR
family style service for 25 guest or fewer

PACKAGE 1 \$28 /person choose 1 main + 2 sides
PACKAGE 2 \$30 /person choose 2 mains + 2 sides
PACKAGE 3 \$35 /person choose 2 mains + 3 sides
PACKAGE 4 \$38 /person choose 3 mains + 2 sides
PACKAGE 5 \$42 /person choose 3 mains + 3 sides

SIDES

COLLARD GREENS gf
with pork belly

BUTTERMILK WAFFLES veg
honey butter

GREEN CHILE MAC & CHEESE veg

CHEDDAR MAC & CHEESE veg

MASHED POTATOES AND GRAVY gf

ROASTED BEETS & SWEETS gf veg
whipped goat cheese, herb pesto

CRUNCHY SLAW gf veg

CRISPY BRUSSELS SPROUTS gf veg
garlic mojo, pepper relish, cotija cheese

CREAMY GRITS gf veg

CHEDDAR BISCUITS veg 1.75 /EACH

DESSERTS

DESSERT PLATTER 7 /PERSON
chef's selection of bite-sized seasonal sweets
*gluten-free dessert available upon request

MAINS

OG FRIED CHICKEN gf
house pickles

NASHVILLE HOT FRIED CHICKEN gf
house pickles

ROASTED BIRD gf
garlic mojo

GREEN CHILE PORK SHOULDER gf
crispy fried onion

**PAN SEARED OR
BLACKENED MAHI MAHI** gf
hatch green chile remoulade, lemon

SEARED ELK SAUSAGE gf

**SEASONAL
VEGETARIAN ENTREE** gf veg df

SALADS

RANCH SALAD veg 6/PERSON
romaine, tomato, cucumber, crouton, ranch dressing

THE SALAD veg 7 /PERSON
romaine, arugula, apple, blue cheese, cherry tomatoes, cucumbers, boiled egg, bacon, pumpkin seeds, croutons, white balsamic vinaigrette

YOGA PANTS SALAD gf veg df 7 /PERSON
quinoa, kale, roasted sweet potatoes, pickled red onions, tomatoes, cucumbers, toasted sesame & sunflower crunch, lemon tahini dressing

gf gluten free v vegetarian df dairy free



BRUNCH BUFFET

available Saturday & Sunday only

SELECT 4 \$20 /person

SELECT 5 \$25 /person

SELECT 6 \$28 /person

OG FRIED CHICKEN gf
house pickles

NASHVILLE HOT FRIED CHICKEN gf
house pickles

ROASTED BIRD gf
garlic mojo

BACON gf

CHORIZO PATTIES gf

SCRAMBLED EGGS gf veg

COLLARD GREENS gf
with pork belly

GREEN CHILE MAC & CHEESE veg

CHEDDAR MAC & CHEESE veg

BREAKFAST POTATOES gf veg df

VEGGIE HASH gf veg
seared shrooms, sweet potatoes, peppers and
onions, roasted brussels, crispy potatoes

BUTTERMILK WAFFLES veg
honey butter

CREAMY GRITS gf veg

SEASONAL VEGETABLES gf veg

CHEDDAR BISCUITS veg

ADD-ONS

RANCH SALAD veg 5 /PERSON

romaine, tomato, cucumber, crouton, ranch
dressing

THE SALAD veg 7 /PERSON

romaine, arugula, apple, blue cheese,
cherry tomatoes, cucumbers, boiled egg,
bacon, pumpkin seeds, croutons, white
balsamic vinaigrette

YOGA PANTS SALAD gf veg df 7 /PERSON

quinoa, kale, roasted sweet potatoes,
pickled red onions, tomatoes, cucumbers ,
toasted sesame & sunflower crunch, white
balsamic vinaigrette

CINNAMON SUGAR

DONUT HOLES gf 18 /DOZEN

SEASONAL FRESH

FRUIT PLATTER gf veg df 5 /PERSON

CRUDITE PLATTER gf veg 5 /PERSON

fresh veggies served with housemade
ranch & blue cheese

DEVILED EGGS gf 3 /EACH

pickled pepper relish, crispy chicken skin,
fresh chives

DESSERTS

DESSERT PLATTER \$7 /PERSON

chef's selection of bite-sized seasonal
sweets

*gluten-free dessert available upon request

gf gluten free v vegetarian df dairy free



FAQ

DO YOU HAVE ROOM RENTAL FEES?

We do not have room rental fees, however all Post event spaces carry a food and beverage minimum that varies based on season, day of the week and time of day. All food and beverage minimums are subject to a 23% service charge, plus sales tax.

CONFIRMING AN EVENT

A signed contract and deposit in the amount of 50% of the food and beverage minimum is required to confirm an event reservation.

WHEN ARE MY MENU SELECTIONS & FINAL GUEST COUNT DUE?

All event details must be finalized two weeks prior to the event date. All beverages are charged upon consumption.

DO YOU HAVE AUDIO/VISUAL CAPABILITIES?

Yes! We have a sound system + microphone available for use, as well as visual capabilities to stream a slideshow or presentation. Inquire with our events team for more information.

DO YOU HAVE BAR PACKAGES?

All beverages are charged upon consumption and bar tabs can be customized in the following ways:

HOSTED/OPEN BAR: All beverages are available to be ordered by guests on the host/main tab.

LIMITED HOST BAR: Only specific beverages selected by the host are available for guests to order on the host/main tab.

DRINK TICKETS: Host selects beverages guests can exchange drink tickets for to be purchased on the host/main tab.

CASH BAR: Guests are responsible for purchasing all beverages on own tab.

WHAT IS YOUR CANCELLATION POLICY?

Events canceled within 7 days of the scheduled event date will receive a full refund of the deposit, otherwise the deposit will be forfeited. Events canceled within 72 hours of the event will be charged the full food and beverage minimum established for the event plus tax.



Not seeing what you're looking for?
We got what you need!



The crispiest, gluten-free fried chicken around with a fresh spin on the classic bar-side noshes and sides. Built to pair perfectly with our boozy proper cocktails and award-winning beer.



Regional Mexican. We specialize in bright, bold flavors, fresh ingredients and unique combinations that characterize our Mexican cuisine.



Jax is a high-energy, non-traditional fish house with an East Coast meets New Orleans' vibe and warm, thoughtful service.



Fresh spin on classic sides and bar bites by The Post Chicken & Beer.



We cook the best BBQ in town and serve up a wide variety of handcrafted cocktails.



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