





CATERING PACKAGES

All catering packages are priced with our most economical option of in-store pick-up. You handle the driving and we'll handle the cookin'.

Delivery: Minimum \$250 on food & beverage. Delivery fee based on round trip mileage. \$30 min fee.

ADDITIONAL SERVICES\$40.00 per hour Service charge for buffet attendant (min of 4 hours)

AUTO GRATUITY ON ALL CATERING ORDERS
Pickup auto-gratuity - 10% | Delivery auto-gratuity - 20%
Credit Card Convenience Fee May Apply - \$19

OUR STORY

Born in the heart of Dixie, two Georgia Boys moved to Colorado in pursuit of the Rocky Mountain lifestyle. Faced with being laid off in the midst of an Epic ski season, and not wanting to leave Colorado, they turned to their Southern BBQ roots. Chasing the American Dream and embraced by their community, Georgia Boys BBQ was born.

It all started in December of 2010 as a brown bag delivery service out of our apartments in Boulder, CO. Word quickly spread about us Georgia Boys, and we even started selling our "black market BBQ" in the parking lots of local breweries. With a little bit of luck and a gentle nudge from the local health department to find a real commercial kitchen, we opened the doors to our first location on July 1st, 2011. It was a tiny 100-year old house converted to a BBQ Shack reminiscent of the spots we grew up with in the South. Long days, sleepless nights and a whole lot of festivals later, we found ourselves bursting at the seams and looking to expand.

The 2nd location opened January 2014 in Frederick, CO and we were quickly embraced by the growing community. 2017 was a great year as well, we were declared the Best BBQ in Colorado by the Travel Channel; we moved into our newly renovated building just across the street from The Shack; and we were featured on The Travel Channel's show, Food Paradise. Our 3rd location is just around the corner and we couldn't be more grateful for the support of our communities, amazing staff, and all those who have helped us on this grand adventure. Welcome to our home.

-The Boys (Matt & Nick)







"MSN.COM LIFESTYLE"

STATES BEST BBQ JOINT 202

"BEST CATERING"
EAST COUNTY

"BEST BARBECUE"

DAILY CAMERA PEOPLE'S CHOICE, 2021 TIMES-CALL READER'S CHOICE AWARDS, 2021

DENVER WESTWORD MAGAZINE, 10 BEST BBQ JOINTS IN METRO DENVER, MAY 2017

"50 STATES OF BBQ"
NAMED BEST BBQ IN COLORADO BY THE TRAVEL CHANNEL 2017

GEORGIA BOYS BBG LONGMONT

250 3RD AVE. LONGMONT, CO 80501 GEORGIA BOYS BBG FREDERICK

141 5TH STREET FREDERICK, CO 80530 **720-552-2320** GEORGIA BOYS BBG GREELEY

2473 W 28TH ST. GREELEY, CO 80634

WWW.GEORGIABOYS.COM • CATERING@GEORGIABOYS.COM

©US Foods Menu 2022 (2183480)



Welcome to our highly acclaimed BBQ establishment in Colorado that offers delicious, homemade options for your every need.
We cater all events from small parties to large corporate functions and weddings.

CATERING PACKAGES

Minimum of 15 people

All catering packages include mouth-watering smoked meat(s), choice of two homemade sides, Original & Sweet Heat BBQ sauces, brioche buns and/or thick sliced white bread (Texas style), all served family style. Packages include heavy-duty three compartment plates, napkins, cutlery & serving ware.

"MEAT PRICES SUBJECT TO MARKET PRICE"

PULLED PORK	TEXAS 2-STEP\$19.50 Beef Brisket & Sliced Hot Links
SLICED TURKEY BREAST \$17.00	
BEEF BRISKET\$18.50	KANSAS CITY COMBO \$22.00 Beef Brisket & St. Louis Style
GEORGIA BOYS	Pork Spare Ribs
SOUTHERN CLASSIC \$15.50 Pulled Pork & Chicken	GEORGIA BOYS BARNYARD \$21.00
GEORGIA BOYS	Beef Brisket, Pulled Pork, Chicken
CROWD FAVORITE\$18.00 Beef Brisket & Pulled Pork	PRICES ARE PER PERSON

SCRATCH-MADE SIDES

CREAMY COLESLAW W
MAC N' CHEESE V
CORNBREAD 🔍
BBQ BEANS 📴
POTATO SALAD 69

BRUNSWICK STEW

HOUSE SALAD
Chopped romaine, croutons, shredded carrot, pickled onions, tomato. Served with ranch and balsamic vinaigrette dressings.

SWEET POTATO CASSEROLE V

INDIVIDUALLY PACKAGED MEALS - \$2/PERSON



BBQ A LA CARTE

"MEAT PRICES SUBJECT TO MARKET PRICE"

MEATS BY THE POUND: (does not include BBQ sauce) 📵	
	1.00
Sliced Pork Hot Links	
Chopped Chicken	
Sliced Turkey Breast\$2	
Sliced Beef Brisket (Lean)\$3 Burnt End Brisket (Marbled)\$3	
	4.00 4.00
Slab of Nibs	4.00
HOMEMADE SIDES:	
Served In Disposable Aluminum Pans (approximately 20 servings per 10 X 12	pan)
	5.00
	0.00
BBQ Beans 📵	
Mac n' Cheese 💟	
Potato Salad 📵	
House Salad 👽	
Brunswick Stew\$4	
Sweet Potato Casserole 🔍\$4	5.00
PLINE & PRO CALICES (now disposable mints)	
BUNS & BBQ SAUCES (per disposable pints) Brioche Bun\$	1.00
Gluten Free Bun\$	
Carolina Mustard Sauce\$	
Carolina Vinegar Sauce	
Original Sauce\$	5.00
Sweet Heat Sauce\$	6.00
Ghost Sauce\$	

CATERING EXTRAS





