



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)



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. \$25 min fee.

MAKE IT A "RITZ PACKAGE"Add \$250.00
Looking for a more upscale and full-service option?
Recommended for weddings, corporate events and caterings over 100 people.
Package includes a buffet attendant to set-up, maintain, and break down our Signature Georgia Boys Ritz Buffet (Max of 4 hours).
Also includes buffet tables and linens with our custom Georgia Boys chafing boxes and squeeze bottles for sauces. We package any leftovers in disposable pans if needed.

ADDITIONAL SERVICES \$35.00 per hour
Service charge for buffet attendant (min of 4 hours)

AUTO GRATUITY ON ALL CATERING ORDERS
Pickup auto-gratuity - 10% | Delivery auto-gratuity - 18%



"BEST CATERING"
EAST COUNTY
BEST OF BOULDER 2018

"BEST BARBECUE"
BEST OF BOULDER
COUNTY 2018

BOULDER WEEKLY.COM
BEST OF BOULDER, 2017

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 BBQ
LONGMONT
250 3RD AVE.
LONGMONT, CO 80501
720-999-4099

GEORGIA BOYS BBQ
FREDERICK
141 5TH STREET
FREDERICK, CO 80530
303-833-3140

WWW.GEORGIABOYS.COM • CATERING@GEORGIABOYS.COM



GEORGIA BOYS BBQ

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 Texas style thick sliced bread, all served family style. Packages include heavy-duty three compartment plates, napkins, cutlery & serving ware.

PULLED PORK\$10.00

SLICED TURKEY BREAST ..\$12.50

BEEF BRISKET\$14.00

GEORGIA BOYS

SOUTHERN CLASSIC.....\$14.00

Pulled Pork & ¼ Chickens

GEORGIA BOYS

CROWD FAVORITE\$14.50

Beef Brisket & Pulled Pork

TEXAS 2-STEP\$16.00

Beef Brisket & Sliced Hot Links

KANSAS CITY COMBO...\$19.00

Beef Brisket & St. Louis Style

Pork Spare Ribs

GEORGIA BOYS

BARNYARD\$19.00

Beef Brisket, Pulled Pork, ¼ Chickens

PRICES ARE PER PERSON

CLASSIC SIDES

CREAMY COLESLAW V GF

MAC N' CHEESE V

CORNBREAD V

BBQ BEANS GF

POTATO SALAD GF

PREMIUM SIDES

+ \$1/person

BRUNSWICK STEW

HOUSE SALAD V

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

SWEET POTATO CASSEROLE V



BBQ A LA CARTE

MEATS BY THE POUND: (does not include BBQ sauce)

Pulled Pork\$15.00

Sliced Pork Hot Links\$16.50

Sliced Jalapeño Cheddar Links\$17.50

Sliced Turkey Breast\$20.00

Sliced Beef Brisket (Lean)\$23.00

Burnt End Brisket (Marbled)\$24.00

Slab of Ribs\$26.00

HOMEMADE SIDES:

Served In Disposable Aluminum Pans (approximately 20 servings per 10 X 12 pan)

Creamy Coleslaw\$25.00

Cornbread\$25.00

BBQ Beans\$30.00

Mac n' Cheese\$30.00

Potato Salad\$30.00

House Salad\$30.00

Brunswick Stew\$40.00

Sweet Potato Casserole\$40.00

BUNS & BBQ SAUCES (per disposable pints)

Brioche Bun\$1.00

Gluten Free Bun\$2.00

Carolina Mustard Sauce\$5.00

Mop Sauce\$5.00

Original Sauce\$5.00

Sweet Heat Sauce\$6.00

Ghost Sauce\$6.00

GF Gluten Free | DF Dairy Free | V Vegetarian
There is always a risk of cross contamination.

CATERING EXTRAS

40 PIECE SMOKED CHICKEN WINGS\$55.00

PAN OF BREAD PUDDING (Serves approximately 20 people)\$35.00

PAN OF BANANA PUDDING (Serves approximately 20 people) ...\$50.00

BROWNIES\$2/person

FRESH BAKED CHOCOLATE CHUNK COOKIES (Tray of 15)\$17.00

GALLONS OF SWEET TEA, UNSWEETENED TEA,
OR LEMONADE (Includes 12 cups per gallon)\$9.50

TEA SETUP\$5.00/per gallon
Sugar packets, sugar substitute packets, and sliced lemons

BUFFET TABLES WITH BLACK LINENS\$15.00/ea
6ft tables (holds 3 chafing racks)

