



YARDBIRD

DENVER PRIVATE DINING & EVENTS MENU





SHARED BRUNCH

OPTION I

First Course

(1) Bakery & (1) Starter

Second Course

(2) Mains & (2) Sides

OPTION II

First Course

(1) Bakery & (2) Starter

Second Course

(3) Mains & (2) Sides

BAKERY

Biscuit Donut Bites

Cinnamon Sugar, Nutella Coffee Sauce

Honey Butter Toast

Thick Sliced, Cinnamon Sugar, Honey Butter

Yardbird Cinnamon Roll

Salted Bourbon Caramel, Cream Cheese Frosting

MAINS

Chicken Biscuit Sliders

Crispy Chicken, Pepper Jelly

Southern Skillet*

Poached Eggs, Farmer's Cheese, Roasted Tomato Confit, Butterbeans, Broccoli

Lewellyn's Fine Fried Chicken

Our Famous Bird, Honey Hot Sauce
- available gluten-friendly -

Smoked Brisket Biscuit Sliders

Pickled Onion, Cucumber, Housemade BBQ Sauce

Steak & Eggs* GF | add'tl per person

Butcher's Cut Steak, Soft Scramble, Chili Crisp

Big Easy Blackened Shrimp & Grits GF

Cheesy Grits, Sweet Corn, Smoky Sausage, Medley of Peppers, Louisiana Hot Sauce Butter

Smoked Salmon Avocado Toast*

Griddled Ciabatta, Radish, Roasted Heirloom Tomatoes, Pea Tendrils

Roasted Broccoli Steak VEGAN

Chickpea Hummus, Chili Crisp

STARTERS

Deviled Eggs GF

Dill, Chives, Smoked Trout Roe

Classic Buttermilk Biscuits V

Honey Butter, Housemade Jam
add country gravy - add'tl per person

Yardbird Fruit Plate GF/VEGAN

Seasonal Fruit

Fried Green Tomato BLT Stack

House Smoked Pork Belly, Pimento Cheese, Tomato Jam, Frisée, Lemon Vinaigrette

Little Gem Caesar

Cherry Tomato Confit, Everything Crumble, Preserved Lemon, Creamy Parmesan Dressing

Iceberg Wedge GF

House-Smoked Bacon, Baby Iceberg Lettuce, Charred Corn, Tomato, Housemade Buttermilk Ranch

SIDES

Yardbird Hashbrowns V

Scallions, Buttermilk Ranch

House Fries GF

Bacon Salt, Housemade Buttermilk Ranch

Southern Street Corn GF

Chipotle Crema, Farmer's Cheese, Fresnos, Bacon

Green Chile Grits GF/V

Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust

Mac & Cheese V

Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust

Cheddar Waffle

Crispy Cheddar, Bourbon Maple Syrup

Chilled Watermelon GF/VEGAN

Chile, Lemon, Mint

Scrambled Eggs GF

Farm Fresh, Soft Scrambled

Fried Okra V

Buttermilk Ranch Seasoning

Crispy Brussels GF/V

Spiced Honey

Collard Greens GF

Smoked Ham Hocks, Grilled Jalapeños, Sweet Onion

Bacon GF

Smoked Sausage GF

Signature Housemade Links

* Note items denoted with V vegetarian and/or GF Gluten-Friendly either are or can be made to meet those dietary restrictions. Please specify dietary needs when ordering. * All pricing is subject to tax, administration fee and selected gratuity.

OPTION I

First Course

(1) Starter

Second Course

(2) Mains & (2) Sides

Third Course

(1) Dessert

OPTION II

First Course

(2) Starter

Second Course

(2) Mains & (2) Sides

Third Course

(1) Dessert

SMALL SHARES

Deviled Eggs ^{GF}

Dill, Chives, Smoked Trout Roe

Classic Buttermilk Biscuits ^V

Honey Butter, Housemade Jam

Fried Green Tomato BLT Stack

House Smoked Pork Belly, Pimento Cheese,
Smoky Tomato Jam, Frisée, Lemon Vinaigrette

Little Gem Caesar

Cherry Tomato Confit, Everything Crumble, Pickled Grapes,
Preserved Lemon, Creamy Manchego Dressing

Iceberg Wedge ^{GF}

House-Smoked Bacon, Baby Iceberg Lettuce, Charred Corn,
Tomato, Avocado, Housemade Buttermilk Ranch

SIDES

House Fries ^{GF}

Bacon Salt, Housemade Buttermilk Ranch

Skillet Cornbread

Sharp Cheddar, Bacon, Jalapeño, Honey Butter

Cheesy Grits ^{GF/V}

Nora Mills Grits, Sharp Cheddar

Southern Street Corn ^{GF}

Chipotle Crema, Farmer's Cheese, Fresnos, Bacon

Mac & Cheese ^V

Five Artisanal Cheeses, Crispy Herb Crust

Cheddar Waffle

Crispy Cheddar, Bourbon Maple Syrup

Crispy Brussels ^{GF/V}

Spiced Honey

Southern Street Corn ^{GF}

Chipotle Crema, Farmer's Cheese, Fresnos, Bacon

Chilled Watermelon ^{GF/VEGAN}

Chile, Lemon, Mint

Fried Okra ^V

Buttermilk Ranch Seasoning

Collard Greens ^{GF}

Smoked Ham Hocks, Grilled Jalapeños, Sweet Onion

MAINS

Big Easy Blackened Shrimp & Grits ^{GF}

Cheesy Grits, Sweet Corn, Smoky Sausage, Medley of Peppers,
Louisiana Hot Sauce Butter

Grilled Blackened Salmon Filet ^{GF}

Olive Relish, Pesto, Watercress

Lewellyn's Fine Fried Chicken

Our Famous Bird, Honey Hot Sauce
- available gluten-friendly -

Chicken Biscuit Sliders

Crispy Chicken, Pepper Jelly

Roasted Broccoli Steak ^{VEGAN}

Chickpea Hummus, Chili Crisp

YB Nashville Hot Sliders

Carolina Reaper Rub, Crispy Chicken, Spicy Slaw

Low & Slow Brisket Dip

Smoked Brisket, Caramelized Onion, Swiss,
Roasted Garlic Aioli, Horseradish Cream

Blackened Filet ^{GF} | *add'l per person*

Fully Loaded Truffle Baked Potato, Chimichurri Sauce

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FAMILY-STYLE DINNER MENU

OPTION 1

STARTER *choice of one*

Deviled Eggs GF

Dill, Chives, Smoked Trout Roe

Classic Buttermilk Biscuits v

Honey Butter, Housemade Jam

Fried Green Tomato BLT Stack

House Smoked Pork Belly, Pimento Cheese,
Smoky Tomato Jam, Frisée, Lemon Vinaigrette

Southern Citrus Ahi Tuna Tartare | *add'tl per person*

Avocado, Baby Peach, Cucumber, Apple, Coconut Sauce,
Chipotle Aioli, Benne Seed Crisps

Charcuterie Board | *add'tl per person*

Chef's Selection of Cured Meats & Cheeses

SALAD *choice of one*

Iceberg Wedge GF

House-Smoked Bacon, Baby Iceberg Lettuce, Charred Corn,
Tomato, Avocado, Housemade Buttermilk Ranch

Little Gem Caesar

Cherry Tomato Confit, Everything Crumble, Pickled Grapes,
Preserved Lemon, Creamy Manchego Dressing

SIDES *choice of two*

Mama's Mash GF/V

Potatoes, Fresh Chives

Skillet Cornbread

Sharp Cheddar, Bacon, Jalapeño, Honey Butter

Collard Greens GF

Smoked Ham Hocks, Grilled Jalapeños, Sweet Onion

Southern Street Corn GF

Chipotle Crema, Farmer's Cheese, Fresnos, Bacon

Crispy Brussels GF/V

Spiced Honey

Fried Okra v

Buttermilk Ranch Seasoning

Mac & Cheese v

Five Artisanal Cheeses, Crispy Herb Crust

Maine Lobster add'tl

MAINS *choice of two*

Lewellyn's Fine Fried Chicken

Our Famous Bird, Honey Hot Sauce
- available gluten-friendlly -

Grilled Blackened Salmon Filet GF

Olive Relish, Pesto, Watercress

Coal Fire Rotisserie Chicken GF

Ancho Chile Rub, Charred Lemon, Chimichurri

St. Louis Pork Ribs GF

Hickory Smoked, Housemade BBQ Sauce

Creamy Jambalaya Pasta

Cajun Cream Sauce, Andouille Sausage, Grilled Chicken

Roasted Broccoli Steak VEGAN

Chickpea Hummus, Chili Crisp

Coal Fire Roasted Ribeye* | *add'tl per person*

Burnt End Cowboy Butter

Blackened Filet GF | *add'tl per person*

Chimichurri Sauce

DESSERTS *choice of one*

Key Lime Pie Bites

Deep Fried Oreos

Cookies & Cream Ice Cream, Crispy Rice Cereal

Chocolate Skillet Brownie | *add'tl per person*

Salted Bourbon Caramel, Vanilla Bean Ice Cream

Apple Cobbler | *add'tl per person*

Honey Almond Streusel, À La Mode

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OPTION II

STARTERS *choice of two*

Deviled Eggs GF

Dill, Chives, Smoked Trout Roe

Classic Buttermilk Biscuits V

Honey Butter, Housemade Jam

Fried Green Tomato BLT Stack

House Smoked Pork Belly, Pimento Cheese,
Smoky Tomato Jam, Frisée, Lemon Vinaigrette

Heirloom Field Pea Hummus VEGAN

Pine Nuts, Cilantro, Grilled Pita, Chilled Vegetables

Southern Citrus Ahi Tuna Tartare | *add'tl per person*

Avocado, Baby Peach, Cucumber, Apple, Coconut Sauce,
Chipotle Aioli, Benne Seed Crisps

Charcuterie Board | *add'tl per person*

Chef's Selection of Cured Meats & Cheeses

SALADS *choice of one*

Iceberg Wedge GF

House-Smoked Bacon, Baby Iceberg Lettuce, Charred Corn,
Tomato, Avocado, Housemade Buttermilk Ranch

Little Gem Caesar

Cherry Tomato Confit, Everything Crumble, Pickled Grapes,
Preserved Lemon, Creamy Manchego Dressing

SIDES *choice of two*

Mama's Mash GF/V

Potatoes, Fresh Chives

Skillet Cornbread

Sharp Cheddar, Bacon, Jalapeño, Honey Butter

Southern Street Corn GF

Chipotle Crema, Farmer's Cheese, Fresnos, Bacon

Crispy Brussels GF/V

Spiced Honey

Green Chile Grits GF/V

Pueblo Green Chile, Sharp Cheddar

Mac & Cheese V | *Maine Lobster add'tl*

Five Artisanal Cheeses, Crispy Herb Crust

Cheddar Waffle

Crispy Cheddar, Bourbon Maple Syrup

Chilled Watermelon GF/VEGAN

Chile, Lemon, Mint

Fried Okra V

Buttermilk Ranch Seasoning

Collard Greens GF

Smoked Ham Hocks, Grilled Jalapeños, Sweet Onion

MAINS *choice of two*

Lewellyn's Fine Fried Chicken

Our Famous Bird, Honey Hot Sauce
- available gluten-friendly -

Grilled Blackened Salmon Filet GF

Olive Relish, Pesto, Watercress

Big Easy Blackened Shrimp & Grits GF

Cheesy Grits, Sweet Corn, Smoky Sausage, Medley of Peppers,
Louisiana Hot Sauce Butter

Coal Fire Rotisserie Chicken GF

Ancho Chile Rub, Charred Lemon, Chimichurri

St. Louis Pork Ribs GF

Hickory Smoked, Housemade BBQ Sauce

Creamy Jambalaya Pasta

Cajun Cream Sauce, Andouille Sausage, Grilled Chicken

Roasted Broccoli Steak VEGAN

Chickpea Hummus, Chili Crisp

Coal Fire Roasted Ribeye* | *add'tl per person*

Burnt End Cowboy Butter

Blackened Filet GF | *add'tl per person*

Chimichurri Sauce

DESSERTS *choice of one*

Key Lime Pie Bites

Deep Fried Oreos

Cookies & Cream Ice Cream, Crispy Rice Cereal

Chocolate Skillet Brownie | *add'tl per person*

Salted Bourbon Caramel, Vanilla Bean Ice Cream

Apple Cobbler | *add'tl per person*

Honey Almond Streusel, À La Mode

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OPTION III

STARTERS *choice of two*

Deviled Eggs GF

Dill, Chives, Smoked Trout Roe

Classic Buttermilk Biscuits v

Honey Butter, Housemade Jam

Fried Green Tomato BLT Stack

House Smoked Pork Belly, Pimento Cheese,
Smoky Tomato Jam, Frisée, Lemon Vinaigrette

Twice-Fried Wings

Tossed with Louisiana Hot Sauce, Housemade Buttermilk Ranch

Southern Citrus Ahi Tuna Tartare | *add'tl per person*

Avocado, Baby Peach, Cucumber, Apple, Coconut Sauce,
Chipotle Aioli, Benne Seed Crisps

Charcuterie Board | *add'tl per person*

Chef's Selection of Cured Meats & Cheeses

SALADS *choice of one*

Iceberg Wedge GF

House-Smoked Bacon, Baby Iceberg Lettuce, Charred Corn,
Tomato, Avocado, Housemade Buttermilk Ranch

Little Gem Caesar

Cherry Tomato Confit, Everything Crumble, Pickled Grapes,
Preserved Lemon, Creamy Manchego Dressing

SIDES *choice of two*

Mama's Mash GF/V

Potatoes, Fresh Chives

Skillet Cornbread

Sharp Cheddar, Bacon, Jalapeño, Honey Butter

Southern Street Corn GF

Chipotle Crema, Farmer's Cheese, Fresnos, Bacon

Crispy Brussels GF/V

Spiced Honey

Collard Greens GF

Smoked Ham Hocks, Grilled Jalapeños, Sweet Onion

Fried Okra v

Buttermilk Ranch Seasoning

Mac & Cheese v | *Maine Lobster add'tl*

Five Artisanal Cheeses, Crispy Herb Crust

Green Chile Mac & Cheese GF/V

Pueblo Green Chile, Sharp Cheddar

Cheddar Waffle

Crispy Cheddar, Bourbon Maple Syrup

Chilled Watermelon GF/VEGAN

Chile, Lemon, Mint

MAINS *choice of three*

Lewellyn's Fine Fried Chicken

Our Famous Bird, Honey Hot Sauce
- available gluten-friendly -

Grilled Blackened Salmon Filet GF

Olive Relish, Pesto, Watercress

Big Easy Blackened Shrimp & Grits GF

Cheesy Grits, Sweet Corn, Smoky Sausage, Medley of Peppers,
Louisiana Hot Sauce Butter

Coal Fire Rotisserie Chicken GF

Ancho Chile Rub, Charred Lemon, Chimichurri

St. Louis Pork Ribs GF

Hickory Smoked, Housemade BBQ Sauce

Sweet Tea Braised Short Rib GF

Mushroom, Thyme

Creamy Jambalaya Pasta

Cajun Cream Sauce, Andouille Sausage, Grilled Chicken

Roasted Broccoli Steak VEGAN

Chickpea Hummus, Chili Crisp

Coal Fire Roasted Ribeye* | *add'tl per person*

Burnt End Cowboy Butter

Blackened Filet GF | *add'tl per person*

Chimichurri Sauce

DESSERTS *choice of one*

Key Lime Pie Bites

Deep Fried Oreos

Cookies & Cream Ice Cream, Crispy Rice Cereal

Chocolate Skillet Brownie | *add'tl per person*

Salted Bourbon Caramel, Vanilla Bean Ice Cream

Apple Cobbler | *add'tl per person*

Honey Almond Streusel, À La Mode

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RECEPTION MENU

HORS D'OEUVRES SELECTION

per person/per item for 1.5 hours of service

COLD

Deviled Eggs GF

Chilled Spiced Watermelon GF/V/DF

Jumbo Shrimp Cocktail GF

Heirloom Field Pea Hummus VEGAN

Maine Shrimp Sliders *on Brioche*

Little Gem Caesar

HOT

Fried Green Tomato BLT Stacks

Mini Chicken Biscuits

Mini Brisket Biscuits

Mini Chicken & Waffles

Mini Mac & Cheese

Lobster Mac & Cheese

Short Rib Sliders

Southern Street Corn GF

All American Sliders

Bacon Salt Fries GF

Cajun Popcorn Shrimp

LIVE CHARCOAL GRILL PRESENTATION

Tray Passed only

Chimichurri Beef Tenderloin

BBQ Glazed Chicken

Cajun Spiced Shrimp

Truffle Chili Crisp 'Shrooms

DESSERTS

Minimum 2 dozen of each item

Deep Fried Oreos

Seasonal Fruit Tartlets

Key Lime Pie Bites

ICE CREAM SANDWICH CART

Minimum 2 dozen of each item

Chef's Selection Assorted Ice Cream Sandwiches

STATIONS & DISPLAYS

Based on 1.5 hours of service

FRIED CHICKEN STATION

price per person

Cheddar Waffles, Spiced Watermelon, Honey Hot Sauce, Bourbon Maple Syrup

SLIDER STATION

choice of three, price per person

Mama's Chicken Biscuits, Brisket Biscuits, Short Rib, Impossible™*, Fried Shrimp, All American

**72 hour notice required for Impossible Sliders*

YARDBIRD SIGNATURE SIDES

choice of three, price per person

Mac & Cheese (Original or Green Chile), Crispy Brussels, Collard Greens, Street Corn, Green Chile Grits, Fried Okra, Little Gem Caesar, Mama's Mash, Seasonal Vegetables

YARDBIRD SMOKER STATION

choice of two, price per person

Smoked Brisket, House Smoked Sausage, Smoked Chicken, Salmon, Pickled Vegetables, Housemade BBQ Sauce, Honey Dijon

BIG EASY BLACKENED SHRIMP & GRITS STATION GF

price per person

Cheesy Grits, Sweet Corn, Smoky Sausage, Medley of Peppers, Louisiana Hot Sauce Butter

SOUTHERN CHARCUTERIE

Chef's Selection of Housemade and Locally-Sourced Artisan Meats and Cheeses

HUMMUS STATION

Chilled Seasonal Vegetable Crudités, Grilled Pita

BUTCHER'S CUT CARVING STATION

price per person

Coal Roasted Rotisserie Chicken

Chimichurri

St. Louis Ribs

Yardbird Glaze

Texas Smoked Brisket

Cowboy Butter, Housemade BBQ Sauce

Coal Roasted Prime Rib

Red Wine Demi

Long Bone Tomahawk

Cowboy Butter, Housemade BBQ Sauce

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Chef Attendant may be required for Live Stations : \$125 for two hours of service, Sales Manager to advise on how many attendants are needed per event. For receptions; your menu selections/quantities cannot be lower than your guaranteed number of guests (i.e. 30 guests, 30 of each item, station, etc.). Client will be charged for guaranteed guest count or actual guest count, whichever is greater. Maximum of 8 tray passed items per event. All pricing is subject to sales tax, administration fee & selected gratuity.



CATERING

SHAREABLE MAINS

Fried Chicken Family Pack | serves 6

24 Pieces of our Famous 27-Hour Brined Fried Chicken,
Mac & Cheese, Buttermilk Biscuits

Backyard BBQ Bonanza | serves 6

Our Famous Fried Chicken, Mac & Cheese, House Pickles,
Full Rack of St. Louis Ribs, BBQ Chicken Thighs, Buttermilk Biscuits,
Fried Okra, Crispy Brussels

Slider Snack Pack | serves 6

All-American Sliders & Short Rib Sliders, Crispy Brussels,
Served with House Sauce, Ketchup, Buttermilk Ranch

Chicken Biscuit Snack Pack | serves 6

12 Pack of Crispy Chicken Biscuit Sliders, Mac & Cheese,
Crispy Brussels, Buttermilk Ranch

Individual Lunch Boxes | price per box

Minimum 6 boxes per order

CHOICE OF: Ham & Swiss Wrap, Roasted Chicken Spinach Wrap,
Chicken Tortilla Soup, Chicken Biscuit Sliders, Chicken Caesar, Brisket Dip
Served with Side Salad or Fruit

PLATES & BIRDS

Chicken Wings | serves 12 or 24

Yardbird Wings, Housemade Hot Sauce

Lewellyn's Fried Chicken | serves 12 or 24

Our Famous Bird, Honey Hot Sauce

St. Louis Style Pork Ribs | serves 12 or 24

Hickory Smoked, Served with Housemade BBQ Sauce

Grilled Blackened Salmon Filet ^{GF} | serves 12 or 24

Olive Relish, Pesto, Watercress

Creamy Jambalaya Pasta | serves 12 or 24

Cajun Cream Sauce, Andouille Sausage, Grilled Chicken

Yardbird Tenders | serves 12 or 24

Ranch, BBQ, Hot Honey Dipping Sauce

SALADS | serves 12 or 24

Add Chicken | add'tl per person

Little Gem Caesar

Cherry Tomato Confit, Everything Crumble, Pickled Grapes,
Preserved Lemon, Creamy Manchego Dressing

Iceberg Wedge ^{GF}

House-Smoked Bacon, Baby Iceberg Lettuce, Charred Corn,
Tomato, Avocado, Housemade Buttermilk Ranch

SIDES

Deviled Eggs ^{GF/V} | serves 12 or 24

Dill, Chives, Smoked Trout Roe

Classic Buttermilk Biscuits | serves 12 or 24

Honey Butter, Housemade Jam

Mac & Cheese ^V | serves 12 or 24

Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust

Chef's Seasonal Vegetables ^{GF/V} | serves 12 or 24

Crispy Brussels ^{GF/V} | serves 12 or 24

Local Spiced Honey

Southern Street Corn ^{GF} | serves 12 or 24

Chipotle Crema, Farmer's Cheese, Fresnos, Bacon

Collard Greens ^{GF} | serves 12 or 24

Smoked Ham Hocks, Grilled Jalapeños, Sweet Onion

DESSERT

Key Lime Pie Bites | price per dozen / 2 dozen min.

Bourbon Chocolate Cupcakes | price per dozen / 2 dozen min.

Apple Cobbler | serves 12

Honey Almond Streusel, À La Mode

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Minimum of 24 pieces per item with a maximum of 8 items per event. All pricing is subject to tax, 6% administration fee & selected gratuity.



DENVER EVENT SALES

ISABEL PIAGGI

EVENT SALES MANAGER

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