



BBQ Menu

chilibriens.com 406-449-2319

BBQ Lovers Dinner

A wonderful combination of smoked beef brisket and smoked pulled pork that are cooked overnight in a mobile smoker with apple wood chips. Also comes with BBQ honey mustard chicken thighs. Accompanied by a flavorful homemade gourmet mac & cheese, roasted vegetables, homemade BBQ sauce, crisp garden salad, fresh fruit salad and a dinner roll with butter.

\$23.00/person

Chuck Wagon Ribs

12-ounces of the most tender succulent St. Louis style ribs you have ever put your lips on! They are drizzled in the BBQ sauce of your choice. Served with garlic roasted red potatoes, homemade baked beans, coleslaw, fresh green salad, and a dinner roll with butter. A finger licking' good time!

\$19.25/person

Make it more delicious and have our chuck wagon ribs AND our grilled huckleberry chicken for \$21.75/person

Grilled Rosemary Garlic Pork Tenderloin

A savory garlic rosemary marinade is used to soak pork tenderloins in overnight. Pork tenderloins are then carved to order and served with your choice of famous homemade sauces such as our Honey Mustard BBQ Sauce, Choke Cherry Balsamic Sauce, Huckleberry Shiraz Sauce or our Apple Whiskey BBQ Sauce. These sauces are guaranteed to make your taste buds tingle! Dinner is served with Parmesan garlic mashed potato, roasted asparagus spears, fresh green salad, and a dinner roll with butter.

\$18.50/person

Make Your Own Gourmet Hamburger

8 oz Certified Black Angus Choice Burger

Assorted Cheeses: Smoked Gouda, English Cheddar, Dill Havarti, Open Eye Swiss

Sautéed Mushrooms and Onions

Grilled Bacon

Assorted Kaiser Rolls

Tons of Fresh Condiments and Assorted Spreads there is too many to list them all!

Old Fashion Potato Salad

Fresh Fruit Salad

Creamy Pesto Cheese Tortellini Pasta Salad

Artisan Burger Roll

\$16.75/person



BBQ Menu

chilibriens.com 406-449-2319

Montana Heritage Ranch Tri-Tip

We marinate tri-tip in fresh herbs overnight then cook the beef over apple wood chips to add a little smoke flavor. This dish is carved on site by one of our professional staff and served with our silky and savory Blackberry Balsamic Port Reduction Sauce. Served with a loaded baked potato, roasted vegetable blend, fresh garden salad and a dinner roll with butter.

\$19.50/person

Montana Huckleberry Grilled Flank Steak

A tender flank steak that is lightly season with a special spice blend. This flavorful meat is grilled to perfection over a hot grill to sear in the juices. Sliced so thin that all you need is a fork. This dish is served with our delicious huckleberry balsamic Shiraz. Accompanied by rosemary roasted potato fingerlings, sautéed green beans with shallots and cranberries, fresh garden salad, and a fresh dinner roll with butter. This flank steak can also be complemented with one of our other many delicious homemade sauces, just ask us for other options.

\$19.75/person

Montana Luau

This mouth-watering BBQ Pig Roast comes with our traditional homemade barbecue and unique honey mustard sauce. Dinner is served with garlic roasted red potato, fresh green salad, steamed vegetable medley, Greek pasta salad and a dinner rolls with butter.

\$19.00/person

Smoked Beef Brisket

Choice beef brisket is smoked for "melt in your mouth" perfection. The brisket is lathering our own dry rub over the brisket and then smoked over apple and cherry wood. This delicious brisket is served with your choice of sauces, such as a Homemade Traditional BBQ Sauce or Coffee Bourbon Sauce to just name a few. This dinner includes homemade gourmet mac & cheese, baked beans, fresh fruit salad, fresh green salad and a diner roll with butter.

\$18.75/person

Steak Pitchfork Fondue

A super center cut choice top sirloin is marinated for 24 hours prior to cooking. It is then seared in hot oil to seal all the natural beef flavors inside. This unique delicious style of beef is served with our amazing huckleberry Shiraz balsamic reduction sauce and our own Bold and Smoky BBQ Sauce. Dinner is served with garlic roasted potato trio, sautéed green beans with shallots & bacon, fresh garden salad and a dinner roll with butter.

\$22.00/ person



BBQ Menu

chiliobriens.com 406-449-2319

Summer Sampler

A taste of summer always puts a smile on your guests face! This meal is a triple combination of our finest grilled beer brats with sautéed onions, grilled huckleberry glazed chicken breast and bbq pulled pork sliders! Dinner is served with our old fashion potato salad, fresh fruit salad, coleslaw and homemade cowboy baked beans.

\$17.75/person

Please note that there is a 25 person minimum order for all bbq menu items.

We do book up quickly so make your reservation ASAP by calling 406-449-2319.

Price are subject to change.

An 18% Service Charge will be added to your final bill.

Visit www.chiliobriens.com and click on policies for all catering information.

Thank you for choosing Chili O'Brien's Catering!