

CATERING MENU

FIGORELLA'S
 JACK STACK
BARBECUE





To stand out in the competitive Kansas City barbecue scene of the mid-1970s, Jack Fiorella and his wife, Delores, began cooking gourmet meats over hickory wood and created the most extensive barbecue menu in the country. The menu included Certified Angus Beef[®], fresh seafood, award-winning lamb ribs and mouthwatering side dishes like Hickory Pit Beans and Cheesy Corn Bake.

Today, Jack Stack Barbecue is in its fourth generation of Fiorella family ownership and has evolved into the largest wood-fired cookery in the United States. Our full-service catering business in Johnson County serves all of KC and beyond.



CATERING BY JACK STACK

FULL-SERVICE CATERING

At Jack Stack, we guarantee a remarkable barbecue experience. Let our professional catering staff do all the work, so you can sit back and enjoy. We promise to treat you like family and to serve you products prepared with the highest-quality ingredients, which we have made with our time-honored traditions and thorough standards.

We offer a full array of options to fulfill your every need. Jack Stack is perfect for weddings, corporate events, and social gatherings! Whether you are planning an intimate gathering in your backyard, celebrating a wedding or putting on a 5,000-person event showcasing the KC experience, we can help!

WHAT'S INCLUDED

- Setup
- Buffet attendant
- Chafing dishes with Jack Stack logo
- Chinet paper plates with Jack Stack logo
- Disposable utensils
- Teardown
- Trash removal

EVENT ENHANCEMENTS

- Bussing
- China dishes
- Stainless silverware
- Linen napkins
- Water goblets
- Additional service staff
- Rentals: tents, chairs, specialty linens



BUFFETS

THE CLASSIC

Choice of (2): Beef Brisket, Pulled Pork, Smoked Turkey Breast

THE ORIGINAL

Includes: Beef Brisket, Pulled Pork, BBQ Bone-In Chicken

THE TRADITIONAL

Includes: Barbecue Pork Spare Ribs, Beef Brisket, BBQ Bone-In Chicken

THE FEAST

Includes: Barbecue Pork Spare Ribs, Beef Burnt Ends, Beef Brisket, BBQ Bone-In Chicken, Chunk Polish Sausage

DETAILS

All buffets come with Hickory Pit Beans, Creamy Coleslaw, Jack Stack Potato Salad

Jack Stack Original & Spicy Barbecue Sauces, dill pickles, assorted breads & buns

Chinet paper plates with Jack Stack logo and disposable utensils

Includes 1 hour of food service and buffet attendant

Substitute Cheesy Corn Bake for an additional \$2 per person

For groups over 300 guests, please ask sales associate for custom quote



ENHANCEMENTS

HICKORY-ROASTED MEATS

PER PERSON

Sliced Meats:

Brisket

Turkey

Ham

Blackberry BBQ-Glazed Salmon

Beef Burnt Ends

BBQ Bone-In Chicken

Polish Sausage Medallions

Pork Spare Ribs

BY THE SLAB

Beef Crown Ribs Market Price

Baby Back Pork Ribs

Beef Ribs

Lamb Ribs

BY THE COUNT

Fire-Kissed Wings 50 | 100

BBQ Buttered Shrimp 50 | 100

ADDITIONAL SIDES & SALADS PER PERSON

Mac-N-Cheese

Fire-Kissed Vegetables

BBQ-Spiced Honey Carrots

Cheesy Potato Bake

Cheesy Corn Bake

Caesar Salad with romaine lettuce, shaved parmesan, rustic croutons, & classic Caesar dressing

Signature Spinach Salad with strawberries, maple spiced pecans, bacon, feta cheese, red onion, & sweet vinaigrette dressing

Garden Salad with mixed greens, carrots, tomatoes, English cucumbers, red onion, bacon, & rustic croutons

Mediterranean Pasta Salad

DESSERTS PER PERSON

Assorted Gourmet Cookies

Gourmet Iced Brownies

Fruit Cobblers

Jack Stack Signature Carrot

Cake Cupcakes





HORS D'OEUVRES

PASSED OR STATIONED OPTION

COLD

PER DOZEN

B.L.T. pancetta, arugula, tomato, basil aioli

Whipped Brie and Raspberry on marble rye

Caprese Skewer with basil and balsamic crema

Sesame Seared Tuna on wonton with wasabi

Smoked Salmon on Cucumber with red onion, lemon and capers

Herb Cream Cheese-Stuffed Mushrooms with jalapeño and cajun spice

Whipped Goat Cheese Tartlet with honey, salted hazelnut, balsamic

Smoked Salmon Dip on marble rye

Seared Beef Carpaccio with shaved parmesan on crostini

HOT

PER DOZEN

BBQ Buttered Shrimp Skewer

Cheesy Burnt End Puff with honey chipotle bbq & horseradish

Crispy 48-Hour Pork Belly with cider glaze

Chicken Spiedini lemon & spiced greek yogurt

Miniature Crab Cake with remoulade sauce

Bacon-Wrapped Scallops with balsamic crema

Spinach & Artichoke Dip in puff pastry

Hickory-Grilled Shrimp & Cornbread Hushpuppy with remoulade sauce

Bacon-Wrapped Water Chestnut with maple glaze





RECEPTION STATIONS

PRICED PER PERSON

MEZZE STATION

Hummus, spiced greek yogurt, grilled & marinated vegetables, cheeses, olives and assorted breads

VEGETABLE CRUDITÉS

Assorted raw vegetables with ranch dressing

ARTISAN DOMESTIC & IMPORTED CHEESE BOARD

Chef's selection of meats & cheeses with accoutrements

BARBECUE STATION

Choice of double-smoked beef, pork or sausage burnt ends & choice of hickory-smoked pork ribs or baby back ribs. Includes Jack Stack original, spicy & hot BBQ sauces & silver dollar rolls

Add on Salmon Dip

SLIDER STATION

Pulled pork with cilantro coleslaw

Pulled chicken with bread & butter pickle

Slice brisket with caramelized onions

Beef burnt ends

ACTION STATIONS

Chef-Attended

PASTA STATIONS

Choice of Two:

linguini, tortellini, penne or campanelle, cooked to order, with alfredo, pesto & marinara sauces, assorted vegetables & pesto.

Add Italian Sausage

Add Meatball

Add Chicken

Add Shrimp

CARVING STATION \$MKT

Choice of hickory-roasted: citrus-brined turkey breast, prime rib, tenderloin of beef or porchetta

Served with traditional accoutrements & silver dollar rolls

WHOLE HICKORY SMOKED SALMON

Capers, red onions, arugula and fennel salad, remoulade, assorted crackers and crostini (feeds 75)



HOSTED BAR PACKAGES

HOURLY DRINK PACKAGES

PREMIUM BAR

Premium liquors, domestic beer, two reds, two whites and one Riesling

CALL BAR

House liquors, domestic beer, two reds, two whites and one Reisling

BEER AND WINE BAR

Domestic Beer, two reds, two whites and one Riesling

*Jack Stack Catering does not serve shots, doubles or neats *2-hour minimum required for packages

PER DRINK ON CONSUMPTION

Domestic Beers
Craft Beers
Wines By The Glass
Premium Wines By The Glass
Call Mixed Drinks
Premium Mixed Drinks

NON-ALCOHOLIC BEVERAGES

Fresh Brewed Roasterie Coffee, Iced Tea & Fresh-Squeezed Lemonade
Soft Drinks

BATCHED COCKTAILS

Old Fashioned
Jack Stack Margarita
Sangria
KC Lemonade



EVENT ENHANCEMENTS

ALTERNATIVE PLATES & SILVERWARE

Decorative plastic plates with silver plasticware rolled in white paper napkins

China appetizer plates & stainless forks

China plates, stainless silverware rolled or pre-set in linen napkins, and glassware

China dessert/salad plates & stainless forks

Price per person

LEVEL UP YOUR EVENT WITH...

Private bartender

Portable bar

Additional staff

Dining table linens (black, white, ivory)

Cake cutting & plating fee

Chair rentals ask for quote*

Tent rentals ask for quote*

Specialty linens ask for quote*





STAY IN THE KNOW

MINIMUMS & GROUP SIZE

There is a minimum spend of \$24 per person prior to tax and admin fee.

DELIVERY CHARGE

No delivery charge will be assessed within a 30-mile radius of our catering facility. Events occurring outside the 30-mile radius will be custom quoted.

HEADCOUNT

To provide you with the best service possible, we require your final headcount to be given to your event coordinator Ten (10) business days prior to your event. Expected (planned) guest count may only be reduced by 20%, if submitted more than ten (10) days prior to the event. Increase in headcount within the Ten (10) days will be subject to availability and staffing. If booking within 10 days your final headcount is required.

EVENT CONFIRMATION

Your event will be confirmed only upon receipt of your deposit equal to fifty percent (50%) of the estimated subtotal cost as set forth in a signed event agreement specifying your menu selections. Outside of 6 months we charge a non-refundable retainer fee of \$500.00 to confirm your event. This retainer fee will be applied toward the 50% due within 6 months of your event.

Food, beverage and select rentals are subject to a mandatory 20% administrative fee.

All rentals, food and beverage are subject to applicable tax.

FINAL PAYMENT

Final payment equal to the estimated total event cost as set forth in this event agreement less deposit paid is due seven (7) business days prior to your event date. Your deposit may be paid by credit card, ACH or check.

EVENT REFUND, CANCELLATION/ RESCHEDULE POLICY

If the event is cancelled more than thirty (30) days prior to the event date, fifty percent (50%) of the deposit will be refunded. If you decide to reschedule more than 30 days prior to the event, then your event deposit may be applied toward a future event date within six (6) months of the original scheduled date. Any deposit not used within six (6) months of the original event date will be forfeited by client and retained by Jack Stack.

If the event cancels or reschedules less than thirty (30) days but more than ten (10) days prior to the event date, the full deposit shall be forfeited by client and retained by Jack Stack.

If the event cancels or tries to reschedule less than (10) days prior to the event, the client is responsible for the contracted event agreement amount and any applicable catering minimums.

ADDITIONAL FEES

Additional fees will apply if we are able to accommodate an extension on event time or if additional staff is needed. Extension of the food, and beverage is subject to space availability and the client will be responsible for any additional charges

FOOD & BEVERAGE

Event food and beverage cannot be packaged "to go" and must be consumed onsite. Food is served for an hour unless contracted out for a longer period of time.