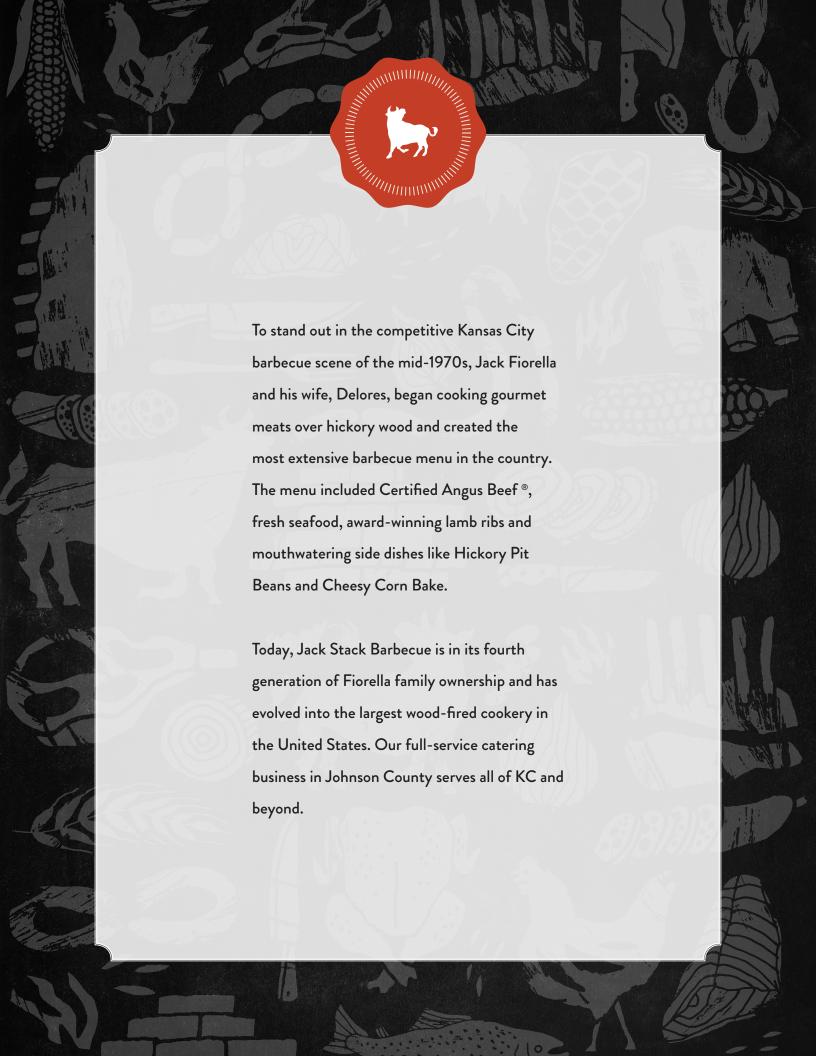
# 









# 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







# DUFFETS

# 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

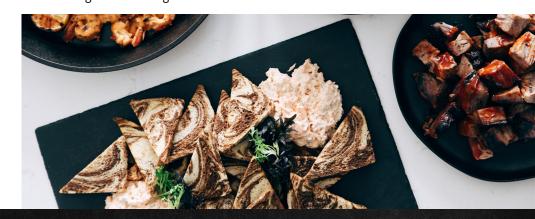
Signature Spinach Salad with strawberries, maple spiced pecans, bacon, feta cheese, red onion, & sweet vinaigrette dressing

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



## 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 accourrements

#### 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 carmelized 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 accourrements & 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

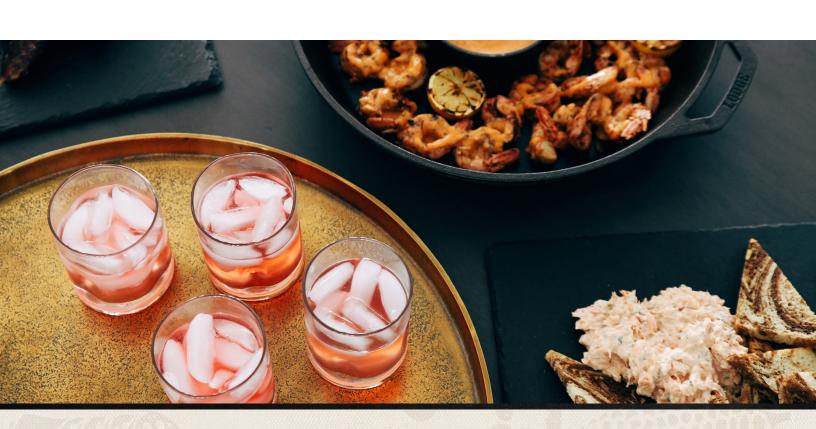
Dining table linens (black, white, ivory)

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 feels 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.