

SMOKE SHACK CATERING

We are proud of the meat that goes in our smoker. It's locally sourced and humanely raised with no antibiotics or hormones. We're sure you'll taste the difference.

GET IT STARTED...

	8 SERVINGS	4 SERVINGS
KANSAS CITY EGGROLLS	24 pieces \$33	12 pieces \$17
CHICKEN WINGS	40 wings \$38	20 wings \$19

good stuff to share...

	FULL 8 orders	HALF 4 order
SWEET & SPICY BEANS	\$32	\$17
DECADENT MAC & 4-CHEESE	\$36	\$20
MOMMA'S CREAMY COLE SLAW	\$18	\$10
SMOKE SHACK VINEGAR BBQ SLAW	\$18	\$10
SEASONAL VEGGIES	\$36	\$20
HOUSE SALAD w/ Raspberry Vinaigrette	\$30	\$16
FRIED CORN ON THE COB	\$25	\$14
CORNBREAD	\$25	\$10
BAKED RUSSET POTATO w/ Butter	\$32	\$19
BAKED SWEET POTATO w/ Maple Butter	\$32	\$19
SKIN-ON KETTLE CHIPS	\$24	\$14
SAMMICH ROLLS (DOZEN)		\$9
SLIDER ROLLS (DOZEN)		\$8

MEATS FROM THE SMOKER...

Slow smoked and dry-rubbed. We recommend 1/2 pound of meat per person. Each meat order includes your choice of housemade BBQ sauce on the side.

	FULL 4 lbs.	HALF 2 lbs.
PULLED PREMIUM IOWA PORK	\$69	\$39
PULLED AMISH CHICKEN	\$69	\$39
BLACK ANGUS BRISKET	\$98	\$53
BRISKET SLOPPY JOE	\$89	\$49
HOUSEMADE PREMIUM IOWA PORK SAUSAGE	\$78	\$44
VEGETARIAN BBQ SEITAN	\$69	\$39
Premium Iowa Pork Ribs	FULL 4 racks	HALF 2 racks
SPARE RIBS (Includes Tips!)	\$139	\$74
BABY BACK RIBS	\$109	\$59

FEELIN' SAUCY?

PINT 9 | HALF PINT 5

Housemade from scratch in small batches. Order plenty!

KANSAS CITY: Sweet and smokey

HOUSE BBQ: Not too much of one thing and just enough of the others.

TEXAS BBQ: Tomato based w/ a little kick

CAROLINA GOLD: Mustard based with a vinegar bite

KICK-24 HABENERO: Hot and full of flavor, the name says it all.

Scratch-Made Desserts

(Baked fresh, ridiculously delicious)

	PER SERVING
BACON BOURBON BROWNIE	\$6
INDIVIDUAL PECAN PIE	\$8
INDIVIDUAL BOURBON PRALINE CAKE	\$8
MINI BACON BOURBON BROWNIES (24 pieces)	\$30

It's Easy to Order Online At

smoke-shack.com

For a fully staffed Smoke Shack event, contact us at SMOKE-SHACK.com or 414-431-1119