

WE CATER SMOKE SHACK

WEDDINGS & RECEPTIONS

We'll bring our expertise to just about any venue, park or backyard of your choice. We offer friendly and experienced planning and execution of your important event. From custom menu planning to rentals, reminders, and final touches, you'll experience the hospitality that we've built our reputation on.

[SMOKE-SHACK.COM/CATERING](https://smoke-shack.com/catering)
EVENTS@BENSONSRESTAURANTS.COM

Menu pricing includes fully staff and managed day-of catering, disposable plates, guest utensils, chafing dishes, and service utensils.

Rentals available for china, flatware, linens, linen napkins and water goblets starting at \$6/person.

Rental fees apply for rented tables or additional rental requests. Delivery charges may apply based on the distance to your venue.

Family-style required additional staffing and serving vessels to ensure rave reviews for your special event.

22% service charge applies to your final bill. Wisconsin State & Local taxes of 6% applied to all events.



APPETIZERS

BBQ SLIDERS \$4.50 / PERSON

Carolina or Texas Pork with coleslaw, Sliced Brisket with pickles and Alabama sauce, Chicken with house bbq sauce, lettuce & tomato

KANSAS CITY EGG ROLLS \$4 / PERSON

Premium Iowa pulled pork, Monterey jack cheese, honey mustard and Kansas City BBQ sauce (cut in half for serving)

KETTLE CHIPS GF \$3 / PERSON

house-fried kettle chips served with bleu cheese dip

PLATTERS SERVE 30

MEAT AND CHEESE V \$80

Cured meats, assorted cheeses & crackers

FRESH VEGGIE BOARD V \$75

Variety of fresh vegetables, and ranch dressing

FRUIT BOWL \$110

Seasonal assortment of diced fruit

SOUTHERN BUFFET PACKAGE

Our buffet packages include your choice of salad, scratch-made sides, and slow smoked meats for the perfect celebratory meal. \$31 / PERSON

SELECT ONE SALAD:

HOUSE SALAD GF V

Spring mix, red cabbage, radish, cucumber, tomato served with ranch and vinaigrette

COBB SALAD GF V

Romaine, red cabbage, hard boiled egg, tomato, cucumber, bleu cheese crumbles with ranch and honey mustard

SELECT ONE BREAD:

CORNBREAD

SLIDER BUNS

BISCUIT BAR +3.00 SCRATCH-MADE BISCUITS,
SERVED WITH BUTTER AND JAM

HONEY BUTTER +.50 / PERSON

SELECT TWO MEATS FROM THE SMOKER:

PULLED PREMIUM IOWA PORK GF

PULLED AMISH CHICKEN GF

BLACK ANGUS BEEF BRISKET GF

BBQ JACKFRUIT GF V

BABY BACK RIBS +5.00 / PERSON

SELECT THREE SIDES:

SWEET AND SPICY BEANS GF V

COLESLAW GF V

FOUR CHEESE MAC V

BUTTERED CORN & BBQ RUB GF V

SEASONAL VEGETABLES GF V

POTATO SALAD GF V

BAKED RUSSET POTATO GF

SMOKED MUSHROOMS GF V

THE ESSENTIALS

Menu pricing includes fully staffed and managed day-of catering, disposable plates, guest utensils, chafing dishes, and service utensils.

CARVING STATIONS

BLACK ANGUS BEEF BRISKET GF MKT / PERSON

SMOKED TURKEY BREAST GF +5.00 / PERSON

PRIME RIB +8.00 / PERSON

BEEF TENDERLOIN MKT / PERSON

Meat must be selected 30 days prior to event

DESSERTS

ASSORTED MINI DESSERTS \$3.00 / PIECE

Stationed mini desserts of seasonal flavors

COFFEE BAR \$3.50 / PERSON

Regular and Decaf, standard milk and sugar selections

CUTTING CAKES

\$1.75 per person cake cutting fee

LATE NIGHT BITES

SMOKED WING BAR \$6 / PERSON

Slow-smoked chicken wings served with BBQ, buffalo, ranch, and bleu cheese dipping sauces. Carrots and celery included

KANSAS CITY EGG ROLLS \$4 / PERSON

Premium Iowa pulled pork, Monterey jack cheese, honey mustard and Kansas City BBQ sauce (cut in half for serving)