

WE CATER SMOKE SHACK

FULL-SERVICE CATERING

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
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.

24% service charge applies to your final bill. Wisconsin State & Local taxes of 8.4% applied to all events.



APPETIZERS

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 SERVES 30

MEAT AND CHEESE V \$150

Cured meats, assorted cheeses & crackers

FRESH VEGGIE BOARD V \$75

Variety of fresh vegetables and ranch dressing

FRUIT BOWL GF V \$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. \$36 / 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

SELECT TWO MEATS FROM THE SMOKER:

PULLED PREMIUM IOWA PORK GF

PULLED AMISH CHICKEN GF

JACKFRUIT GF V

BLACK ANGUS BEEF BRISKET GF

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

MASHED POTATOES GF V

THE ESSENTIALS

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

DESSERTS

ASSORTED MINI DESSERTS \$36 PER DOZEN

Stationed mini desserts of seasonal flavors

COFFEE BAR \$5 / 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

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