

# 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](https://smoke-shack.com/catering)  
[EVENTS@BENSONSRESTAURANTS.COM](mailto:EVENTS@BENSONSRESTAURANTS.COM)**

Pricing includes disposable plates, guest utensils, 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.

**SMOKE  SHACK**

332 N MILWAUKEE ST, MILWAUKEE, WI  
HISTORIC THIRD WARD

 **BENSON'S** RESTAURANT  
GROUP

[BENSONSRESTAURANTS.COM](https://bensonsrestaurants.com)

## APPETIZERS

**KANSAS CITY EGG ROLLS** \$48 per dozen  
Premium Iowa pulled pork, Monterey Jack cheese, honey mustard and Kansas City BBQ sauce

**KETTLE CHIPS** \$3 per person  
House-fried kettle chips with bleu cheese dip

**MEAT AND CHEESE BOARD** \$150  
Cured meats, assorted cheeses and crackers (serves 30)

**FRESH VEGGIE BOARD** **GF** √ \$75  
Variety of fresh vegetables and ranch dressing (serves 30)

**FRESH FRUIT** **GF** √ \$110  
Seasonal assortment of fruit (serves 30)

## SOUTHERN BUFFET PACKAGE

*Our buffet packages include your choice of salad, scratch-made sides, slow smoked meats, and our housemade BBQ sauces for the perfect celebratory meal. \$37.50 PER PERSON*

### SELECT ONE SALAD:

**HOUSE SALAD** **GF**  
Spring mix, red cabbage, radish, cucumber, and tomato served with ranch and seasonal vinaigrette

**SMOKE SHACK SALAD** **GF**  
Romaine, red cabbage, hard-boiled egg, tomato, cucumber, bleu cheese crumbles with ranch and honey mustard dressings

### SELECT ONE BREAD: *honey butter or butter packets included*

**CORNBREAD** √  
**SLIDER BUNS** √

### SELECT TWO MEATS FROM THE SMOKER:

**PULLED IOWA PORK** **GF**      **BEEF BRISKET** **GF**  
**PULLED AMISH CHICKEN** **GF**      **SPARE RIBS** **GF** + \$5 PER PERSON

### SELECT THREE SIDES:

**MAC AND CHEESE** √      **COLESLAW** **GF** √      **MASHED POTATOES** **GF** √  
**GREEN BEANS** **GF** √      **POTATO SALAD** **GF** √      **SEASONAL VEGETABLES** **GF** √  
**SWEET & SPICY BEANS** **GF** √      **BAKED RUSSET POTATOES** **GF** √      **BUTTERED CORN & BBQ RUB** **GF** √

### THE ESSENTIALS:

Pricing includes disposable plates, guest utensils, and service utensils.  
Ask our event coordinator about upgrades!

## DESSERTS

**ASSORTED MINI DESSERTS** \$36 PER DOZEN  
Stationed mini desserts of seasonal flavors

**CAKE CUTTING** \$4 per person  
Cake cutting and plating fee

## LATE NIGHT BITES

**SMOKED WING BAR** \$36 per dozen  
Slow smoked chicken wings served with BBQ, Buffalo, ranch and bleu cheese dipping sauces. Carrots and celery included

**KANSAS CITY EGG ROLLS** \$48 per dozen  
Premium Iowa pulled pork, Monterey Jack cheese, honey mustard and Kansas City BBQ sauce