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

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.

APPETIZERS

per dozen

WARM

KANSAS CITY EGGROLLS
Pulled pork, Monterey jack cheese, Kansas City bbq sauce, honey mustard $39

MEMPHIS EGG ROLLS
Pulled chicken, Memphis sauce, mozzarella cheese, served with cilantro ranch $40 GF

BURNT ENDS CHEESE DIP
Crackers $34

MINI CORNDOGS
Honey mustard $32

COLD

SHRIMP COCKTAIL
Horseradish sauce, celery, lemon $46 GF

DEVILED EGGS
Scallion, smoked paprika $32 GF V

PIMENTO CHEESE DIP
Garlic rubbed crostini, pickled pepper relish $34 V

SOUTHERN BUFFET PACKAGE

Our buffet packages include your choice of salad, scratch made sides, slow smoked meats and our house made bbq sauces for the perfect celebratory meal. $38.50 PER PERSON

SELECT ONE SALAD:

GREENS GF V
Spring mix, red cabbage, radish, cucumber and tomato served with ranch or raspberry vinaigrette

CHOP V
Romaine, red cabbage, hard boiled egg, tomato, cucumber, blue cheese crumbles served with ranch or honey mustard

SELECT ONE BREAD:

honey butter or butter packets included

CORNBREAD V OR **SLIDER BUNS** V

SELECT TWO MEATS FROM THE SMOKER:

PULLED IOWA PORK GF
BEEF BRISKET GF
BABY BACK RIBS GF
PULLED AMISH CHICKEN GF
SAUSAGE GF
VEGAN *ask about our vegan options*

SELECT THREE SIDES:

MAC AND CHEESE V
GREEN BEANS GF V
COLESLAW GF V DF
POTATO SALAD GF V DF
MASHED POTATOES GF V
CREAMED CORN GF V
BAKED BEANS GF V DF
PASTA SALAD V

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

DESSERTS

Priced per dozen

MINI BEIGNETS
Raspberry and hazelnut chocolate $24

MACARONS
Coffee, lemon, raspberry, vanilla, chocolate, pistachio $25

CHOCOLATE PETIT FOURS
Assorted flavors $45

CAKES

Individually plated

CARROT $14 V

MIXED BERRY CHEESECAKE $14 V

FLOURLESS CHOCOLATE CAKE $14 GF V

**All cakes come with seasonal accompaniments*

LATE NIGHT BITES

$12 per person

PORK BELLY SLIDERS
Honey glazed pork belly, lettuce, tomato and Kansas City BBQ sauce

SMOKED WING BAR
Slow smoked chicken wings, smoke shack signature bbq sauces, ranch, blue cheese dressing

GF *GLUTEN FREE* V *VEGETARIAN* DF *DAIRY FREE*