

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**

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

per dozen

COLD

SHRIMP COCKTAIL

Horseradish sauce, celery, lemon \$46 **GF** **V**

DEVILED EGGS

Scallion, smoked paprika \$32 **GF** **V**

SMOKED SALMON

Dill cream cheese, scallions, crostini \$32

CANDIED BACON

Cracked black pepper, honey \$36

WARM

KANSAS CITY EGGROLLS

Pulled pork, Monterey jack cheese, Kansas City bbq sauce, honey mustard \$39

BRISKET BURNT ENDS

Alabama white BBQ sauce \$42 **GF**

PIMENTO CHEESE SPREAD

Garlic rubbed crostini, pickled pepper relish \$34 **V**

MINI CORNDOGS

Honey mustard \$32

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 and raspberry vinaigrette

CHOP **V**

Romaine, red cabbage, hard boiled egg, tomato, cucumber, blue cheese crumbles served with ranch and 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 SMOKED STEAK TIPS **GF** **V**

SELECT THREE SIDES:

MAC AND CHEESE **V**

GREEN BEANS **GF** **V**

COLESLAW **GF** **V**

POTATO SALAD **GF** **V**

MASHED POTATOES **GF** **V**

CREAMED CORN **GF** **V**

BAKED BEANS **GF** **V**

SWEET POTATO MASH **GF** **V**

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**

CRÈME BRULEE CHEESECAKE \$14 **V**

FLOURLESS CHOCOLATE CAKE \$14 **GF** **V**

*All cakes come with seasonal accompaniments

LATE NIGHT BITES

\$12 per person

SAUSAGE SLIDER BAR

Caramelized onions, jalapenos, pickles, sauerkraut, smoke shack bbq sauces

SMOKED WING BAR

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