

APPETIZERS

APPETIZERS MAY BE PASSED OR STATIONARY

Starting at \$1.50 per person each

DEVILED EGGS (V)

Traditional deviled eggs garnished with paprika and fresh parsley.

BBQ MEATBALLS

Pork and beef meatballs with house-made honey BBQ sauce.

HUSHPUDDY STUFFED MUSHROOMS (V)

Silver dollar mushrooms stuffed with house-made hushpuppy filling.

BBQ CHICKEN OR ROASTED VEGETABLE SKEWERS (V)

Smoked chicken tenderloins with house-made chipotle tomato BBQ sauce or seasonal roasted vegetables with a balsamic glaze.

JALAPEÑO POPPERS (V)

Fried jalapeño poppers with cheese, black beans, and corn. Served with ranch dressing.

BUFFALO TURKEY DIP & CHIPS

Hot and spicy cheese dip with smoked turkey. Served with tri-colored tortilla chips.

SPICY PIMENTO CHEESE SLIDERS (V)

Brioche buns topped with house-made pimento cheese and a sweet pickle. *Add smoked sausage for an additional charge.*

BBQ PORK STUFFED MUSHROOMS

Silver dollar mushrooms stuffed with pulled pork BBQ.

BEEF BRISKET & BALSAMIC CROSTINI

Thinly-sliced chile-rubbed brisket on a grilled baguette, with balsamic-glazed onions and gorgonzola cream sauce.

BBQ PULLED PORK OR CHICKEN SLIDERS

Pulled pork or chicken BBQ on a brioche bun. Served with cole slaw and two house-made BBQ sauces.

JAMBALAYA SKEWERS

Smoked chicken, sausage, grilled onions, and grilled peppers. Served with a house-made chipotle blue cheese.

BBQ BEEF BRISKET SLIDERS

Chile-rubbed beef brisket, chopped and sauced. Served on a brioche bun.

BUFFET PACKAGES

ALL MEATS ARE SMOKED IN-HOUSE | MEATS & BBQ SAUCES GLUTEN-FREE

Starting at \$12 per person

Q SHACK FAVORITES NO SUBSTITUTIONS

Hickory-Smoked Pulled Pork BBQ, creamy mac and cheese, and handcut cole slaw. Served with hushpuppies and two house-made BBQ sauces.

TRADITIONAL AFFAIR

Your choice of one meat, three side items, and rolls or hushpuppies. Served with two house-made BBQ sauces.

SOUTHERN SAMPLER

Your choice of two meats, three side items, and rolls or hushpuppies. Served with two house-made BBQ sauces.

RED, WHITE & Q

Chile-Rubbed Beef Brisket, Smoked Turkey, and Pulled Pork BBQ, with your choice of three side items. Includes rolls and banana pudding. Served with two house-made BBQ sauces.

- ADD NON-ALCOHOLIC BEVERAGES FOR \$1.50 PER PERSON -

MEATS

PULLED PORK

PULLED BBQ CHICKEN

SMOKED SAUSAGE*

SMOKED PORK LOIN*

SMOKED CHICKEN BREAST

SMOKED TURKEY BREAST*

CHILE-RUBBED BEEF BRISKET**

ST. LOUIS CUT PORK RIBS**

**May be served pre-sliced or carved on site **Requires additional charge*

SIDES

CREAMY MAC & CHEESE V

MASHED RED POTATOES V, GF

MASHED SWEET POTATOES V, GF

MIXED GREEN SALAD V, GF

HANDCUT COLE SLAW V, GF

GREEN BEANS WITH RED PEPPERS & ALMONDS V, GF V= Vegetarian GF= Gluten Free

COLLARD GREENS WITH BACON GF

SPICY BBQ BEANS V

POTATO SALAD GF

SWEET BAKED BEANS V, GF

HERB ROASTED POTATOES V, GF

STATIONS

ONE SERVER REQUIRED FOR EACH STATION

Starting at \$5 per person

CHILE-RUBBED BRISKET

Whole chile-rubbed brisket, hand-carved on site and served with yeast rolls and two house-made BBQ sauces.

SMOKED TURKEY BREAST

Whole smoked turkey breast, hand-carved on site served with yeast rolls and a house-made brown gravy or BBQ sauces.

SMOKED PORK TENDERLOIN

Whole pork loin, hand-carved on site and served with yeast rolls and applesauce.
**Request gravy or BBQ sauces at your preference.*

SLIDERS

Pulled Pork BBQ, Pulled Chicken BBQ, Burger, Veggie Burger, or Beef Brisket* sliders. Choose up to three. Toppings may vary depending on your choice.
**Additional charge for brisket*

CREAMY MAC & CHEESE

Creamy mac and cheese, with your choice of **five toppings**.

MASHED RED POTATO

Creamy garlic mashed potatoes with your choice of **five toppings** and gravy.

MIXED GREEN SALAD

Mixed greens with your choice of **five toppings** and two salad dressings.

PIG PICKIN'

RECOMMENDED ONLY AT OUTDOOR VENUES OR VENUES WITH A PATIO

Starting at \$8 per person - Minimum of 100 guests required

JUST THE HOG

Whole hog (120#) slow-smoked offsite and finished on the grill onsite. Served with two house-made BBQ sauces.

HOG MEAL

Whole hog (120#) slow-smoked offsite and finished on the grill onsite, plus your choice of three sides, and rolls or hushpuppies. Served with two house-made BBQ sauces.

THE WHOLE FARM

Whole hog (120#) slow-smoked offsite and finished on the grill onsite, pulled BBQ chicken, and sliced beef brisket, plus your choice of three sides, and rolls or hushpuppies. Served with two house-made BBQ sauces.

TOPPINGS

SHREDDED CHEDDAR

CRISPY ONION STRAWS

BLEU CHEESE CRUMBLES

BREAD CRUMBS

CARAMELIZED ONIONS

RED ONIONS

SOUR CREAM

SHREDDED CARROTS

ROASTED RED PEPPERS

SUNFLOWER SEEDS

ROASTED GARLIC

DICED CUCUMBERS

SCALLIONS

GRAPE TOMATOES

SAUTEED MUSHROOMS

GRAISINS

CRISPY BACON BITS*

SLICED ALMONDS*

DICED HAM*

WALNUTS*

PIMENTO CHEESE*

FETA CHEESE CRUMBLES*

PULLED PORK*

BEEF BRISKET*

**Additional charge*

DRESSINGS

HOUSE-MADE RANCH

HONEY MUSTARD

CHIPOTLE BLEU CHEESE

ITALIAN

BALSAMIC VINAIGRETTE

OLIVE OIL & VINEGAR

DESSERTS

SWEET ENDINGS TO THE PERFECT MEAL!

Starting at \$1 per person

CHOCOLATE CHIP COOKIES

Goopy, freshly-baked chocolate chip cookies that Granny would approve of!

CHOCOALTE CHUNK BROWNIES

Soft, chunky brownies cut into bite-size pieces.

BANANA PUDDING

Yummy vanilla pudding mixed with fresh bananas and vanilla wafers.

SEASONAL FRUIT COBBLER

Fresh, delicious, house-made fruit cobblers you won't want to miss!

**The FDA advises that consuming raw or undercooked meats, poultry, seafood, or eggs increases your risk of foodborne illness.*

