



Special Events Catering Menu

CHARLOTTE • NORTH CAROLINA

APPETIZERS

FULL PLATTERS ARE 65 PIECES | HALF PLATTERS AVAILABLE UPON REQUEST

TRADITIONAL AND/OR JALAPEÑO DEVILED EGGS (V) \$50
Garnished with paprika and fresh parsley.

BBQ MEATBALLS \$130
Pork and beef meatballs with house-made honey BBQ sauce.

BBQ CHICKEN SKEWERS \$100
Smoked chicken tenderloins with house-made chipotle tomato BBQ sauce or seasonal roasted vegetables with a balsamic glaze.

STUFFED & SMOKED JALAPEÑO PEPPERS \$150
Fresh jalapeño peppers, stuffed with chicken and cheese, then slow-smoked to perfection. *Vegetarian option available upon request

SPICY PIMENTO CHEESE SLIDERS (V) \$100
Brioche buns topped with house-made pimento cheese and a sweet pickle.

SAUSAGE & CHEDDAR BITES \$130
Smoked sausage (sliced) and a cube of fresh cheddar served on a toothpick.

MINI CAPRESE SKEWERS \$110
Ripe grape tomatoes, mozzarella, and fresh basil on a toothpick, drizzled with balsamic glaze, and sprinkled with salt and pepper.

BBQ PULLED PORK OR CHICKEN SLIDERS \$125
Pulled pork or chicken BBQ on a brioche bun. Served with cole slaw and two house-made BBQ sauces.

FRESH FRUIT CUPS \$110
Handcut fresh fruit served in individual portions.

MIXED CHEESE PLATTER \$110
Cheddar, Swiss, and Pepper Jack cheeses. Substitutions available upon request.

BUILD-YOUR-OWN CHARCUTERIE PLATTER *MARKET
We begin with a foundation of fresh fruits and cheeses, crackers, and add appetizers of your choice to build a custom tray. Our favorites? Caprese skewers, sausage and cheddar bites, or spicy pimento sliders!

BUFFET PACKAGES

PACKAGES INCLUDE TEAS, WATER, AND DISPOSABLE SERVINGWARE

Q SHACK FAVORITES NO SUBSTITUTIONS \$14.5PP
Hickory-Smoked Pulled Pork and Chicken BBQ, with your choice of any three sides. Served with hushpuppies and two house-made BBQ sauces.

SOUTHERN SAMPLER \$17PP
Your choice of any two meats, plus three side items, and rolls or hushpuppies. Served with two house-made BBQ sauces.

RED, WHITE & Q \$19.50PP
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.

Additional sides are \$2.00 per person | Rental china available

MEATS

PULLED PORK OR CHICKEN BBQ	CHICKEN QUARTERS
SMOKED SAUSAGE	TURKEY BREAST
SMOKED CHICKEN WINGS	CHILE-RUBBED BEEF BRISKET
HOUSE-MADE MEATLOAF	ST. LOUIS CUT PORK RIBS

*Vegetarian entree available upon request

SIDES

CREAMY MAC & CHEESE V	COLLARD GREENS WITH PULLED PORK GF
MASHED RED POTATOES V, GF	SPICY BBQ BEANS V
MASHED SWEET POTATOES V, GF	POTATO SALAD WITH BACON GF
MIXED GREEN SALAD V, GF	PASTA SALAD V
COLE SLAW V, GF	ROASTED SEASONAL VEGETABLES V, GF
GREEN BEANS WITH RED PEPPERS & ALMONDS V, GF	WEDDING BEANS GF
CREAMED CORN V	THREE BEAN SALAD V

V= Vegetarian GF= Gluten Free

BBQ, Tender as a Mother's Love™

BARS

ONE SERVER REQUIRED FOR EACH BUILD-YOUR-OWN STATION

CREAMY MAC & CHEESE \$2^{PP}
 Creamy mac and cheese, with your choice of five toppings.

MASHED RED POTATO \$2^{PP}
 Creamy garlic mashed potatoes with your choice of five toppings and gravy.

DESSERTS

SWEET ENDINGS TO THE PERFECT MEAL!

CHOCOLATE CHIP COOKIES \$1^{PP}
 Goopy, freshly-baked chocolate chip cookies that Granny would approve of!

CHOCOLATE CHUNK BROWNIES \$1.5^{PP}
 Soft, chunky brownies cut into bite-size pieces.

HOUSE-MADE BANANA PUDDING \$2.5^{PP}
 Yummy vanilla pudding mixed with fresh bananas and vanilla wafers.

SEASONAL FRUIT COBBLER \$2.5^{PP}
 Fresh, delicious, house-made fruit cobblers you won't want to miss!

HOUSE-MADE APPLE CRISP \$2.5^{PP}
 Apple crisp so good, you'll never want it to end.

LOCALLY-SOURCED ICE CREAM VARIES
 Custom-flavored, locally-sourced ice cream from our friends at Local Scoop!

Custom Ice Cream

locally-sourced &
 handmade right here in
 Charlotte!

Ask us about having an ice
 cream bar or custom flavors at
 your event today!



TOPPINGS

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| SHREDDED CHEDDAR | CRISPY ONION STRAWS |
| BLEU CHEESE CRUMBLES | RED ONION |
| SOUR CREAM | SHREDDED CARROTS |
| ROASTED RED PEPPERS | SUNFLOWER SEEDS |
| BREAD CRUMBS | DICED CUCUMBERS |
| BACON* | TOMATOES |
| DICED HAM* | SLICED ALMONDS* |
| PIMENTO CHEESE* | WALNUTS* |
| PULLED PORK* | BEEF BRISKET* |

**Additional charge applies*

DRESSINGS

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|----------------------|---------------------|
| RANCH DRESSING | ITALIAN DRESSING |
| CHIPOTLE BLUE CHEESE | OLIVE OIL & VINEGAR |

BEER & WINE

CRAFT BREWS & WINES AVAILABLE - JUST ASK!

CORKAGE FEES MAY APPLY

Includes insurance and licensing to serve at your event

STAFFING & FEES

FOR FULL-SERVICE EVENTS, THESE FEES WILL BE INCLUDED IN YOUR QUOTE

BARTENDERS/SERVERS \$150 EACH PER EVENT
 Staff will be available throughout entire event

SETUP/CLEANUP FEE \$150 PER EVENT

DELIVERY FEE \$50 PER EVENT
 Includes 40 mile radius - additional fees apply over 40 miles

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

