

The Guild

CATERING

MENU

FIGURELLA'S
 JACK STACK
BARBECUE





CATERING BY JACK STACK

FULL-SERVICE CATERING

At Jack Stack, we guarantee a remarkable barbecue experience. Let our professional catering staff do all the work, so you can sit back and enjoy. We promise to treat you like family and to serve you products prepared with the highest-quality ingredients, which we have made with our time-honored traditions and thorough standards.

We offer a full array of options to fulfill your every need. Jack Stack is perfect for weddings, corporate events, and social gatherings! Whether you are planning an intimate gathering in your backyard, celebrating a wedding or putting on a 5,000-person event showcasing the KC experience, we can help!

WHAT'S INCLUDED

- Setup
- Buffet attendant
- Chafing dishes
- Disposable plates and utensils
- Clean up and trash removal

EVENT ENHANCEMENTS

- Additional service staff
- China plateware
- Stainless silverware
- Linen napkins
- Beverage and bar service
- Rental options: tents, tables, chairs, and specialty linens



JACK STACK
CATERING MENU

There is a \$20 per person food and beverage minimum prior to tax and admin fee.
There is a 20% admin fee added to all food and beverage charges.

JACKSTACKBBQ.COM/CATERING
913.356.5701



BUFFETS

All Jack Stack Buffets include full buffet set up in chafin dishes, one hour of food service with a buffet attendant along with Jack Stack logo paper plates, disposable utensils, Jack Stack Original & Spicy Barbecue Sauces, dill pickles, bread and buns.

Buffets are priced per person.

THE CLASSIC KC 'CUE BUFFET

All Classic KC 'Cue Buffets include Cole Slaw, Hickory Pit Beans, Jack Stack Original & Spicy Barbecue Sauces, dill pickles, bread and buns.

Pulled Pork and Pulled Chicken / \$22

Choice of Two Meats: Beef Brisket, Pulled Pork, Smoked Turkey Breast or Pulled Chicken / \$28

THE ORIGINAL / \$30

Beef Brisket, Pulled Pork, BBQ Bone-In Chicken along with Cole Slaw & Hickory Pit Beans.

THE TRADITIONAL / \$37

Chipotle Honey Glazed Pork Babyback Ribs, Beef Brisket, BBQ Bone-In Chicken along with Coleslaw, Hickory Pit Beans & Cheesy Corn Bake.

THE FEAST / \$42

Barbecue Pork Spare Ribs, Beef Burnt Ends, Beef Brisket, BBQ Bone-In Chicken, Chunk Polish Sausage along with Cole Slaw, Hickory Pit Beans, & Cheesy Corn Bake.

DETAILS

Need additional Service for your event? Let Jack Stack's polished and professional service team take your event to the next level.

Add Cheesy Corn Bake to any Buffet for \$3.5 per person.

For groups over 300 guests, please ask sales associate for custom pricing.



**JACK STACK
CATERING MENU**

There is a \$20 per person food and beverage minimum prior to tax and admin fee.
There is a 20% admin fee added to all food and beverage charges.

JACKSTACKBBQ.COM/CATERING
913.356.5701



ENHANCEMENTS

HICKORY-ROASTED MEATS

PER PERSON

Sliced Meats:

Sliced Brisket \$11

Chopped Brisket \$9

Turkey \$9

Ham \$5.5

Blackberry BBQ-Glazed Salmon \$11

Beef Burnt Ends \$9

BBQ Bone-In Chicken \$7

Polish Sausage Medallions \$5.5

Honey Chipotle Glazed Babyback Ribs \$7

Pork Spare Ribs \$9

BY THE COUNT

Fire-Kissed Wings \$99 (x50) | \$198 (x100)

BBQ Buttered Shrimp \$138 (x50) | \$248 (x100)

DESSERTS PER PERSON

Assorted Gourmet Cookies \$4.5

Gourmet Iced Brownies \$4.5

Signature Carrot Cake Cupcakes \$4.5

ADDITIONAL SIDES & SALADS PER PERSON

Mac-N-Cheese \$7

Seasonal Chef's Vegetable \$5.5

BBQ-Spiced Honey Carrots \$5.5

Cheesy Potato Bake \$5.5

Cheesy Corn Bake \$3.5

Potato Salad \$3.5

Garden Salad with mixed greens, carrots, tomatoes, English cucumbers, red onion, bacon, & rustic croutons \$4.5

Caesar Salad with romaine lettuce, shaved parmesan, rustic croutons, & classic Caesar dressing \$4.5

Signature Spinach Salad with strawberries, maple spiced pecans, bacon, feta cheese, red onion, & sweet vinaigrette dressing \$5.5

Champagne Salad with apples, goat cheese, cranberries, maple spiced pecans, cucumbers, red onions, tomatoes, champagne vinaigrette \$5.5





HORS D'OEUVRES

PASSED OR STATIONED OPTION

COLD

\$42 PER DOZEN

Ahi Tuna Cone crispy sesame waffle cone, candied jalapeño, citrus aioli, sweet soy glaze, tomatillo, cilantro

B.L.T. pancetta, arugula, tomato, basil aioli

Caprese Skewer with basil oil, mozzarella, heirloom cherry tomato, balsamic

Smoked Salmon on Cucumber with smoked and chilled salmon mouse, red onion, lemon and capers on cucumber

Whipped Goat Cheese Tartlet with honey, salted hazelnut, balsamic

Smoked Salmon Dip smoked and chilled salmon, capers, red onion and tangy Remoulade on marble rye

Seared Beef Carpaccio seared raw beef, shaved parmesan, parsley, toasted crostini

HOT

\$53 PER DOZEN

BBQ Buttered Shrimp Skewer cajun spiced and grilled shrimp, bbq butter glaze

Arancini crispy lemon and black pepper risotto, fried basil, pesto calabrese

Crispy Pork Belly Skewer 48-hour cooked, adobo, charred pineapple

Chicken Shawarma Meatball grilled scallion chimichurri, dill mint yogurt

Shrimp & Grits Fritter crispy grits, cajun hot sauce, scallion, lemon

Beef Burnt End Puff smoked cream cheese, honey chipotle bbq sauce

Shrimp Corn Fritter jalapeño, hickory shrimp, remoulade





RECEPTION STATIONS

PRICED PER PERSON

ARTISAN CHEESE & FRUIT DISPLAY \$9

Assortment of cheeses, fresh berries, dried fruits and nuts with and baked breads & crackers

VEGETABLE CRUDITÉS \$9

Assorted raw vegetables with ranch dressing

DOMESTIC & IMPORTED CHARCUTERIE \$13.5

Chef's selection of meats, cheeses, olives, fresh berries, dried fruits and nuts – with baked breads & crackers

BARBECUE STATION \$20

Choice of double-smoked beef, pork or sausage burnt ends & choice of hickory-smoked pork ribs or baby back ribs. Includes Jack Stack original, spicy, and hot BBQ sauces & silver dollar rolls

Add on Salmon Dip \$7

SLIDER STATION

Pulled pork with coleslaw \$4 ea.

Pulled chicken with bread & butter pickle \$4 ea.

Chopped brisket with pickled onions \$5 ea.

*PASTA STATIONS \$18

Choice of two pastas and one protein – served with alfredo & marinara sauces.

Choose Two:	Choose One:
Linguini	Italian Sausage
Tortellini	Meatball
Penne	Chicken
Campanelle	Shrimp

*CARVING STATION MARKET PRICE

Choice of hickory-roasted: citrus-brined turkey breast, prime rib, tenderloin of beef or porchetta
Served with traditional accoutrements & silver dollar rolls

WHOLE HICKORY SMOKED SALMON

Capers, red onions, arugula and fennel salad, remoulade, assorted crackers and crostini
\$413 (feeds 150)

**Chef Attended Action Station*



JACK STACK
CATERING MENU

There is a \$20 per person food and beverage minimum prior to tax and admin fee.
There is a 20% admin fee added to all food and beverage charges.

JACKSTACKBBQ.COM/CATERING
913.356.5701



EVENT ENHANCEMENTS

ALTERNATIVE PLATES & SILVERWARE

PRICED PER PERSON

Decorative plastic plates with silver plasticware rolled in white paper napkins \$4

China appetizer plates & stainless forks \$3

China plates, stainless silverware rolled or pre-set in linen napkins, and glassware \$5.5

China dessert/salad plates & stainless forks \$3

LEVEL UP YOUR EVENT WITH...

Private bartender

Portable bar

Additional staff

Standard & specialty linens

Cake cutting & plating

Chair rentals

Tent rentals

**Subject to change based on head count or premium dates*



**JACK STACK
CATERING MENU**

There is a \$20 per person food and beverage minimum prior to tax and admin fee.
There is a 20% admin fee added to all food and beverage charges.

JACKSTACKBBQ.COM/CATERING
913.356.5701



STAY IN THE KNOW

MINIMUMS & GROUP SIZE

There is a minimum spend of \$20 per person prior to tax and admin fee.

DELIVERY CHARGE

No delivery charge will be assessed within a 30-mile radius of our catering facility. Events occurring outside the 30-mile radius will be custom quoted.

HEADCOUNT

To provide you with the best service possible, we require your final headcount to be given to your event coordinator ten (10) business days prior to your event. Expected (planned) guest count may only be reduced by 20%, if submitted more than ten (10) days prior to the event. Increase in headcount within the ten (10) days will be subject to availability and staffing. If booking within ten (10) days your final headcount is required.

EVENT CONFIRMATION

Your event will be confirmed only upon receipt of your deposit equal to fifty percent (50%) of the estimated subtotal cost as set forth in a signed event agreement specifying your menu selections. Outside of 6 months we charge a non-refundable retainer fee of \$500.00 to confirm your event. This retainer fee will be applied toward the 50% due within 6 months of your event.

Food, beverage and select rentals are subject to a mandatory 20% administrative fee.

All rentals, food and beverage are subject to applicable tax.

ADMIN FEE

A 20% administrative fee on all food and beverage is applied to full-service events. This Administrative fee covers the cost of the planning and preparation leading up to and the management of the event itself. As well as the maintenance of catering equipment, delivery and logistical costs associated with the execution of the event and the maintaining of proper licensing and insurance for your event.

FINAL PAYMENT

Final payment equal to the estimated total event cost as set forth in this event agreement less deposit paid is due seven (7) business days prior to your event date. Your deposit may be paid by credit card, ACH or check.

EVENT REFUND, CANCELLATION/ RESCHEDULE POLICY

If the event is cancelled more than thirty (30) days prior to the event date, fifty percent (50%) of the deposit will be refunded. If you decide to reschedule more than 30 days prior to the event, then your event deposit may be applied toward a future event date within six (6) months of the original scheduled date. Any deposit not used within six (6) months of the original event date will be forfeited by client and retained by Jack Stack.

If the event cancels or reschedules less than thirty (30) days but more than ten (10) days prior to the event date, the full deposit shall be forfeited by client and retained by Jack Stack.

If the event cancels or tries to reschedule less than ten (10) days prior to the event, the client is responsible for the contracted event agreement amount and any applicable catering minimums.

ADDITIONAL FEES

Additional fees will apply if we are able to accommodate an extension on event time or if additional staff is needed. Extension of the food, and beverage is subject to space availability and the client will be responsible for any additional charges

FOOD & BEVERAGE

Event food and beverage cannot be packaged "to go" and must be consumed onsite. Food is served for an hour unless contracted out for a longer period of time.