



FIORELLA'S
**JACK STACK
BARBECUE**

CATERING MENU



THANK YOU FOR CHOOSING JACK STACK

At Fiorella's Jack Stack Barbecue, we pride ourselves in providing the finest catering options for your event. Whether it's a Corporate event, a Wedding, a Tailgate or more, as Kansas City's largest restaurant catering company, we have gone above & beyond to ensure that each meal we cater is of the finest quality from our kitchen to your table.

HOW TO USE THIS MENU

CHOOSE FROM FOUR CATERING OPTIONS:

The **EXPRESS WALKAWAY BUFFET** is our most economical choice for your event. Your food will be delivered & set up on-site in disposable pans.

Both the **ULTIMATE BUFFET** & the **BARBECUE LOVER'S BUFFET** offer a higher level of service. They include delivery, set-up, and an attentive staff to oversee your event. Each features a variety of choices for side dishes & add-ons.

For more elegant events, we offer a full, **CUSTOM SERVICE** that provides an endless variety of menu choices & staff options. Please call our catering sales department to learn more about how we can tailor our services to meet your needs. We also offer a variety of options for your event, from simple Finger Food Buffets to extensive Wedding Receptions.

COMPLETE EVENT PLANNING SERVICES

Fiorella's Jack Stack Catering is a full-service company. We can assist with every detail of your party or event. From menu selection & bar service to tents, tables and staff, we can help with everything. Our catering sales department & specialists can help you with any questions or special requests you may have to ensure your event is the highest quality. We look forward to working with you in the near future.

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THE EXPRESS WALKAWAY BUFFET

Our most economical buffet. The express delivery & set-up includes disposable table covering & skirting for 8-foot tables (provided by you). Food arrives ready to eat in attractive disposable containers.

BUFFET INCLUDES:

Hickory-Smoked Meats from our brick oven. One-third pound per person.
Your choice of two: Sliced Beef Brisket, Smoked Turkey, Roasted Ham or Pulled Pork.

- HICKORY PIT BEANS
- POTATO SALAD
- CREAMY COLESLAW
- ORIGINAL & HOT SAUCES
- PICKLES
- VARIETY OF BREADS
- PAPERWARE
- SERVING UTENSILS
- CONDIMENTS

PRICING

All prices are per person. For less than 25 people, call for quote. Delivery included.

25 TO 49 / 14.95

50 TO 74 / 14.45

75 TO 99 / 13.45

100+ / 12.45

BEVERAGES

Includes cups & ice.

Soft Drinks / **1.50** per can

Bottled Water / **1.50** per bottle

DESSERTS

Ask for additional dessert selections.

Cookies / **16.00** per dozen

Brownies / **22.00** per dozen

SIDE DISHES & UPGRADES

You may add additional items to the Express Walkaway Buffet from our Carryout Menu. Call for a list of add-on items. All items are at Carryout Menu pricing.

APPETIZER ADDITIONS FOR ALL BUFFETS

FRESH SEASONAL FRUIT, CHEESE & NUT DISPLAY 50 people / **125.00**
Served with assorted crackers. 100 people / **230.00**

FRESH CRUDITÉ DISPLAY 50 people / **115.00**
Served with Chipotle Ranch 100 people / **200.00**

FRESH HICKORY-SMOKED SALMON 50 people / **175.00**
Served with toast points, remoulade sauce, 100 people / **295.00**
capers & lemons

BARBECUE SHRIMP (100 pieces) / **325.00**
Hickory grilled & topped with barbecue butter sauce

Ask your sales representative for additional selections.

THE ULTIMATE BUFFET

Everything you could want from a buffet. The Ultimate Buffet features an array of barbecue favorites that are sure to please the palate of every guest. Our professional staff will set up a complete buffet with chafing dishes, serve temperature controlled food & remove the buffet following your meal. Buffet service includes an on-site caterer during the one-hour serving time to handle & clean the buffet line, provide disposable covering & skirting (for tables you provide) & set-up an attractively decorated buffet. Additional staff may be hired to handle other aspects of your event. Please help yourself to this wonderful buffet, but all remaining food will be the property of Jack Stack & will return to our facility.

BUFFET INCLUDES:

Hickory-Smoked Meats from our brick oven. One-half pound per person.
Your choice of two: Beef Brisket, Smoked Turkey, Roasted Ham or Pulled Pork.

- HICKORY PIT BEANS
- POTATO SALAD
- CREAMY COLESLAW
- ORIGINAL & HOT SAUCES
- PICKLES
- VARIETY OF BREADS
- PAPERWARE
- SERVING UTENSILS
- CONDIMENTS

PRICING

All prices are per person. For less than 50 or more than 500, call for quote.

50 TO 99	/ 18.45	150 TO 299	/ 16.95
100 TO 149	/ 17.45	300 TO 499	/ 15.95

ADDITIONS

Prices are per person.

Third Sliced Meat	/ 2.50	Salad (Garden, Caesar or Spinach)	/ 2.00
Burnt Ends	/ 3.50	Fire-Kissed Chicken Wings	/ 2.50
Salmon Filet, 4 oz	/ 7.75	Mediterranean Pasta Salad	/ 2.00
Baby Back Pork Ribs	/ 4.50	Italian Pasta Salad	/ 2.00
Polish Sausage Medallions	/ 3.00	Marinated Vegetable Salad	/ 2.00
Barbecue Bone-in Chicken	/ 2.00	Cheesy Potato Bake	/ 2.25
One Rib Choice (Beef, Pork or Lamb)	/ 3.50	Cheesy Corn Bake	/ 2.25
Garlic Whipped Potatoes	/ 2.00	Corn on the Cobette	/ 1.00
Fire-Kissed Grilled Vegetables	/ 2.00	Buttered Corn	/ 1.00
		Macaroni Salad	/ 2.00
		Fresh Fruit Salad (seasonal)	/ 2.00

BEVERAGES

Prices are per person.

Iced Tea, Lemonade or Fruit Punch	/ 2.00	Coffee	/ 2.00
Soft Drinks	/ 2.00	Bottled Water	/ 2.00

DESSERTS

Prices are per person.

Gourmet Cookies	/ 1.75	Assorted Cobbler	/ 3.00
Gourmet Brownies	/ 2.00	Ask for additional dessert selections.	

SPECIALTY BUFFETS

All Specialty Buffets include our professional staff on-site for a full-service experience. Please help yourself to these wonderful buffets, but all remaining food will be the property of Jack Stack & will return to our facility. Our Barbecue Lover's & Wood-Grilled Specialty Buffets include Hickory Pit Beans, Potato Salad, Creamy Coleslaw, original & hot sauces, pickles, a variety of breads, paperware, serving utensils & condiments.

THE BARBECUE LOVER'S BUFFET

A barbecue feast that will leave your guests in awe. This popular buffet includes all of our famous award-winning items: Pork Spare Ribs, Burnt Ends, Sliced Beef Brisket, Barbecue Bone-in Chicken & Polish Sausage Medallions.

All prices are per person. For less than 50 or more than 500, call for quote.

50 TO 74 / 26.95
75 TO 99 / 25.95
100 TO 149 / 24.95

150 TO 299 / 23.95
300 TO 499 / 22.95

WOOD-GRILLED BUFFETS

A true Hickory Wood-Fired Jack Stack original. Give your guests the barbecue flavor that Jack Stack has made famous. All Wood-Grilled Specialty Buffets are prepared on site for a perfect presentation.

Prices are per person, based on 100 people. Grill charges apply.

CUSTOMIZE YOUR MEAL. CHOOSE FROM:

HICKORY-GRILLED STEAKS, CHOPS, POULTRY OR SEAFOOD ITEMS / *Quoted*
BACKYARD PICNIC (burgers & hot dogs) / *Quoted*

RECEPTIONS*

When your guests need to mix & mingle, we can take care of that too! Our reception package is perfectly suited for weddings, receptions, cocktail parties and mixers. Food is provided by the piece count & set up in a variety of stations at your venue of choice. Our basic package is listed below and can be customized to your liking.

THE BASIC PACKAGE INCLUDES:

- **FRESH CRUDITÉ DISPLAY**
(Served with Chipotle Ranch)
- **FRUIT, CHEESE & NUT DISPLAY**
- **FIRE-KISSED CHICKEN WINGS**
(2 per person)
- **BURNT ENDS** (2 per person)
- **POLISH SAUSAGE MEDALLIONS**
(2 per person)
- **SMOKED SALMON DIP** (with toast points)
- **SLIDERS ON BRIOCHE** (1 per person)
Choice of:
 - Sliced Beef Brisket with Caramelized Onions
 - Pulled Pork with Cilantro Slaw
 - Pulled Chicken with Banana Peppers

Prices are per person.

UNDER 100 / 24.45 **OVER 100 / 22.95**

**Receptions are recommended for groups of 50 or more, but can be ordered for any size party. Quantity of food is based on a piece count. We will be happy to customize a package to your liking.*

WEDDINGS • CONVENTIONS THEMED EVENTS

Create memories that will last for generations. Our buffet lines feature copper chafing dishes enhanced by elaborate centerpieces. With each of our buffets, sufficient quantities and exceptional quality is guaranteed. Call one of our catering specialists to design a party or event that will be perfect for all your guests. From your wedding reception to full-service conventions, we deliver the best.

EXTRA HELP & MORE

Servers & Bussers	/ 40.00 per hour / 3 hour minimum
Bartenders, Grill Man & Carver	/ 55.00 per hour / 3 hour minimum
Custom Grill on Site	/ 250.00 / grill man required
Tent, Tables, Chairs	/ Quoted

BEVERAGE SERVICE

Select a simple beer bar or have wine poured with your dinner.
Priced by the drink & charged by consumption. Host or cash bars available.

		<i>Glass</i>	<i>Bottle</i>
Soft Drinks	/ 2.00	*House Wine	/ 8.00 / 26.00
Domestic Beer	/ 5.00	*Premium Wine	/ 9.00 & up / 30.00 & up
Imported Beer	/ 6.00	Champagne Toast	/ 5.00
Call Cocktails	/ 7.00	Champagne Bottle	/ 25.00
Premium Cocktails	/ 9.00		

***House** wines include a Merlot, Cabernet, Chardonnay, White Zinfandel & Riesling. **Premium** wines can include anything from our current restaurant wine menu. Please ask your event planner for a list of available choices.

****We proudly pour a 7oz glass of wine.**

<i>Priced by the hour, per person</i>	<i>Domestic Beer & Wine</i>	<i>Cocktails</i>	<i>Premium</i>
First Two Hours	/ 15.00	/ 19.00	/ 21.00
Each Additional Hour	/ +6.50	/ +8.50	/ +10.00

All adults (21 & over) will be charged a minimum of a two-hour bar. All under-age guests will be charged \$4.50 for unlimited non-alcoholic beverages. Liquor license fee is \$75 & a \$300 minimum must be met on bar service or the difference will be added to final bill. Mixed drink prices are based on a 1.25 oz. shot pour.

BARBECUE 101

Want to learn how to grill & barbecue like a Jack Stack Pit Master? We offer a fully-customized interactive class for true enthusiasts & barbecue fans alike to learn the tips & tricks of how to master the grill. All participants will receive their own Jack Stack Chef Coat & a wealth of barbecue knowledge. Prices are quoted based on group size. Call for details.

REMARKABLE MEATS • HICKORY SMOKED

RESERVATION POLICIES

MINIMUMS & GROUP SIZE

Our menu is based on minimum guest numbers. However, we will gladly accommodate small groups with custom pricing.

BOOKING

While most events we cater are planned far in advance, please don't hesitate to contact us on short notice. We will do our best to accommodate your group.

DELIVERY CHARGE

Unless your group falls below the minimum number of guests, 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 that you provide your event coordinator a final guarantee of the number of guests planning to attend by 10:00 a.m. three business days prior to your event. If the event coordinator is unavailable, please give your final guest count to the manager on duty. This is the number we use to both prepare your food & calculate your costs.

CONFIRMATION AGREEMENT

To ensure that our guests know all details regarding the services they will receive from Jack Stack Catering, all catering events will be finalized with a signed confirmation agreement. This required agreement is designed to both protect our guests & prevent misunderstandings that may arise.

PAYMENT

Full payment is due at the time of the event. If you are planning to use a major credit card to pay for the catered event, Jack Stack Catering requires that the card be preauthorized prior to the event.

TAX

Prices do not include Missouri or Kansas sales tax. To accommodate tax-exempt organizations, we respectfully ask that you submit documentation prior to making your payment.

PRICING

Unless otherwise noted, all prices are per person & are subject to change without notice.

ADMINISTRATIVE FEE

An 18% administrative fee will be added to food & beverage expenses for all full-service catered events. The administrative fee is not, nor is it intended to be, a service charge, tip or gratuity. For delivery-only events, gratuity will be at your discretion.

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FIORELLA'S JACK STACK BARBECUE

Thank you for choosing Fiorella's Jack Stack Barbecue. We pride ourselves in offering the finest cuisine combined with the highest service standards and look forward to your visit to any of our locations. We've worked hard to build a strong reputation in Kansas City & throughout the country. It would be our pleasure to continue that tradition from our kitchen to your table.

CATERING

For large orders delivered to your party or event, choose Jack Stack Catering. To arrange service or complete event planning, please call us at **816.941.4309** or visit us online at **JACKSTACKBBQ.COM**.

PRIVATE DINING

MARTIN CITY • 13645 Holmes • Kansas City, MO • *Seating for up to 175 guests*
FREIGHT HOUSE • 101 W. 22nd • Kansas City, MO • *Seating for up to 120 guests*

RESTAURANTS

MARTIN CITY • 13441 Holmes • Kansas City, MO • **816.942.9141**
OVERLAND PARK • 9520 Metcalf • Overland Park, KS • **913.385.7427**
FREIGHT HOUSE • 101 W. 22nd • Kansas City, MO • **816.472.7427**
COUNTRY CLUB PLAZA • 4747 Wyandotte • Kansas City, MO • **816.531.7427**
LEE'S SUMMIT • 1840 N.W. Chipman • Lee's Summit, MO • **816.621.7427**

NATIONWIDE SHIPPING

Ship the award-winning hickory wood flavor of Jack Stack Barbecue anywhere in the country. Choose from a wide variety of gift packages for business associates, friends & family. Visit us online at **JACKSTACKBBQ.COM** or call **877.419.7427**.