



FIORELLA'S
**JACK STACK
BARBECUE**

PRIVATE DINING MENU

JACK STACK BARBECUE PRIVATE DINING

Enjoy the tradition made famous at Jack Stack in your own private room. With our famous menu, impeccable service & timeless decor, we invite you to relish in the comfort of your own private restaurant.

Choose from our two private dining facilities in the Kansas City area. Located downtown in the historic Freight House, enjoy a beautiful private room with either inside or outside dining. In south Kansas City, our original Martin City location offers a subtle elegance and charm that is perfect for any event. No matter which location you choose, you will have a dedicated staff & state-of-the-art kitchen to attend to every detail & need.

Select from our impressive array of buffets & sit-down plated menu options, or our sales staff will be glad to assist you in planning your very own menu.

Please call us at 816.941.4309 & we'll help you plan your next event. Or, simply go online at JackStackBBQ.com, fill out an event request form & an event planner will contact you. See page 7 for important guidelines & details.

APPETIZERS

The following items may be added to any Buffet or Reception package.

Assorted Chips & Dip (1 lb.)	\$19.00	
Mixed Nuts (1 lb.)	\$21.00	
Hand Breaded Onion Rings (50 pieces)	\$87.00	
Brandy Peppercorn Meatballs (50 pieces)	\$92.00	
Fire-Kissed Chicken Wings (50 pieces)	\$87.00	
Smoked Salmon Dip on Toast Points (50 pieces)	\$165.00	
Burnt Ends (50 pieces)	\$98.00	
Polish Sausage Medallions (50 pieces)	\$92.00	
Fried Mushrooms (50 pieces)	\$87.00	
Sausage Stuffed Mushrooms (50 pieces)	\$98.00	
Baked Cheese Stuffed Mushrooms (50 pieces)	\$92.00	
Cold Cheese Stuffed Mushrooms (50 pieces)	\$92.00	
Lamb Ribs (50 pieces)	\$135.00	
Baby Back Pork Ribs (50 pieces)	\$135.00	
Barbecue Shrimp (50 pieces)	\$165.00	
	FOR 50	FOR 100
Fresh Fruit Tray & Cheese Tray	\$125.00	\$230.00
Fresh Vegetable Trays	\$105.00	\$190.00
Fresh Hickory-Smoked Salmon	FOR 25-30	FOR 50-75
Served with toast points, remoulade sauce, lemons, capers & onions.	\$175.00	\$300.00

RECEPTIONS & LUNCH

RECEPTIONS

Named after some of Kansas City's famous neighborhoods & districts, our receptions are perfectly suited for business meetings or cocktail parties when your guests need to mix & mingle. Prices are per person.

18TH & VINE JAZZ DISTRICT RECEPTION

Fresh Vegetable Tray, Burnt Ends & Polish Sausage Medallions, Fire-Kissed Chicken Wings, Sliced Beef Brisket & Smoked Turkey Sandwiches, & Smoked Salmon Dip on Toast Points.

\$26.95

CROSSROADS ARTS DISTRICT RECEPTION

Fresh Vegetable Tray, Baby Back Pork Ribs, Burnt Ends, Sliced Beef Brisket & Smoked Turkey Sandwiches, choice of Stuffed Mushroom Caps, Hand Breaded Onion Rings & Smoked Salmon Dip on Toast Points.

\$31.25

COUNTRY CLUB PLAZA RECEPTION

Fresh Vegetable Tray, Fresh Fruit Tray & Cheese Tray, Barbecue Shrimp, Fried Mushrooms, Brandy Peppercorn Meatballs, Carved Beef Tenderloin with Cabernet Sauce & Sliced Smoked Turkey on Focaccia bread.

\$42.95

**Quantity of food based on a piece count.*

BARBECUE LUNCH BUFFETS

JACK STACK SANDWICH BUFFET

Choice of two meats: Sliced Beef Brisket, Smoked Turkey, Pulled Pork or Roasted Ham. Also includes our three most popular side dishes: Hickory Pit Beans, Creamy Coleslaw & Cheesy Corn Bake.

\$20.95

JACK'S FAVORITES BUFFET

Choice of two meats: Sliced Beef Brisket, Smoked Turkey, Pulled Pork or Roasted Ham. Also includes Pork Spare Ribs & our three most popular side dishes: Hickory Pit Beans, Creamy Coleslaw & Cheesy Corn Bake.

\$22.95

**Lunch buffets are available until 3:00 pm.*

All prices are subject to change. Please contact us for an exact quote.

In addition to the elegantly styled indoor room, the Freight House also offers covered patio seating.



DINNER SELECTIONS

BRICK OVEN BARBECUE BUFFETS

All buffets include: fresh baked rolls, coffee, iced tea & your choice of four freshly prepared side items from the standard list below, unless otherwise specified. A selection from our premium side dish list located on the opposite page may be substituted or added for a small fee per person. Prices are per person.

CLASSIC BUFFET

Choice of three meats: Sliced Beef Brisket, Smoked Turkey, Pulled Pork or Roasted Ham. Also includes our three most popular side dishes: Hickory Pit Beans, Creamy Coleslaw & Cheesy Corn Bake.

\$25.95

BARBECUE MEDLEY BUFFET

Sliced Beef Brisket, Barbecue Bone-in Chicken & your choice of one kind of ribs: Beef Ribs, Pork Spare Ribs or Lamb Ribs. You may also choose four standard side dishes from the list below.

\$28.95

BARBECUE FEAST — OUR MOST POPULAR!

Sliced Beef Brisket, Barbecue Bone-in Chicken, Polish Sausage Medallions, Burnt Ends, & your choice of one kind of ribs: Beef Ribs, Pork Spare Ribs or Lamb Ribs. You may also choose four standard side dishes from the list below.

\$34.95

GRAND BUFFET

Hickory-Smoked Prime Rib, Fresh Hickory-Grilled Salmon, Rosemary Chicken Breast, & your choice of ribs: Baby Back Pork Ribs, Pork Spare Ribs or Lamb Ribs. You may also choose four side dishes from the standard list below or from the premium list on the opposite page at no additional charge.

\$45.95

HOT BUFFET SIDE ITEMS

- Hickory Pit Beans*
- Cheesy Corn Bake*
- Garlic Whipped Potatoes
- Oven Roasted Potatoes
- Cheesy Potato Bake
- Green Beans Almondine
- Sautéed Vegetables
- Steamed Vegetables

COLD BUFFET SIDE ITEMS

- Creamy Coleslaw
- Potato Salad
- Mediterranean Pasta Salad
- Italian Pasta Salad
- Marinated Vegetable Salad
- Cucumber & Onion Salad

**Items contain meat*

SEATED ENTREES

ELEGANT DINING SERVED AT YOUR TABLE

Choose from the list of hickory-fired entrees below & have them served tableside by our own attentive staff. Includes: fresh garden salad, choice of potato, choice of vegetable, fresh baked roll, coffee & iced tea.

Barbecue Sampler Sliced Beef Brisket, Barbecue Bone-in Chicken & Pork Spare Ribs

\$33.95

Kansas City Strip (12 oz.)

\$39.95

Fresh Grilled Salmon Filet (10 oz.)

\$30.95

Filet Mignon (8 oz.)

\$41.95

Rosemary Lemon Chicken Breast (12 oz.)

\$28.95

**Side item & salad choices must be the same for the entire group. Max of 3 entrée choices, which must be pre-ordered before the event.*

ADDITIONS, UPGRADES & OTHER SERVICES

PREMIUM SIDE DISHES

For an additional \$2.00 per person, you may substitute any item below for any of the standard sides included with your buffet or seated dinner package. For an additional \$3.00 per person, you may add any item below to your buffet or seated dinner package.

- Twice Baked Potatoes
- Fire Kissed Vegetables
- Fresh Garden Salad
- Fresh Caesar Salad
- Fresh Spinach Salad

HICKORY ROASTED MEAT ADDITIONS

Add any of the following to customize your buffet. Prices are per person.

Additional Sliced Meat	\$2.75
Pork Spare Ribs	\$3.75
Barbecue Bone-in Chicken	\$2.25
Lamb Ribs	\$3.75
Polish Sausage Medallions	\$3.25
Baby Back Pork Ribs	\$4.75
Rosemary Chicken Breast	\$4.75
Burnt Ends	\$3.75
Grilled Chicken Breast	\$5.00
Beef Ribs	\$3.75
Grilled Salmon Filets	\$7.75
Crown Prime Beef Ribs	Quoted
Hickory-Smoked Prime Rib Carving Station Served with au jus & horseradish sauce	Quoted
Hickory-Roasted Beef Tenderloin Carving Station Served with our own cabernet steak sauce	Quoted

LINENS, FLORALS, AUDIO VISUAL & OTHER SERVICES

Standard linen (ivory tablecloths & chocolate brown napkins)	No charge
House centerpiece	No charge
Custom tablecloths (per table)	Quote
Custom napkins (per person)	Quoted
Custom florals	Quoted
Television(s)*	Quoted
LCD screen(s)*	Quoted
VCR/DVD player(s)*	Quoted
Other audio visual*	Quoted
Photographer	Quoted
Entertainment - DJ	Quoted
Dance floor*	Quoted

*Dance floor available at Martin City location only

**All AV equipment must be tested 1 week prior to event

All prices are subject to change. Please contact us for an exact quote.



DRINKS & DESSERT

BEVERAGE SERVICE

Our staff can help you select the perfect beverage service to match your event. Choose from a full-service bar or have wine poured with dinner from our select or premium wine lists. Host or cash bars available.

PRICED BY THE DRINK, CHARGED BY CONSUMPTION

Soft Drinks	\$2.00		GLASS	BOTTLE
Domestic Beer	\$5.00	*House Wine	\$8.00	\$26.00
Imported Beer	\$6.00	*Premium Wine	\$9.00	\$30.00
Call Cocktails	\$7.00		& up	& up
Premium Cocktails	\$9.00	Champagne Toast	\$5.00	
Cordials	\$7.00	Champagne Bottle		\$25.00

***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.

PRICED BY THE HOUR, PER PERSON

	DOMESTIC BEER & WINE	COCKTAILS	PREMIUM
First Two Hours	\$14.00	\$18.00	\$20.00
Each Additional Hour	+\$5.50	+\$7.50	+\$9.00

ADDITIONAL BAR FEES

Bar setup fee	\$50.00
Bar minimum (difference not met will be added to total bill)	\$150.00

DESSERT

To satisfy your sweet tooth & add the perfect ending to your Jack Stack event, you may choose from our dazzling assortment of wonderful dessert selections. Ask your Jack Stack event planner about our current selection and prices.

*No specialty cakes are allowed to be brought in from the outside except wedding cakes. Only wedding cakes from bakeries are allowed. If an additional specialty cake is needed, please inform your event planner.

Cake fee (cut, plated & served)	\$50.00
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All prices are subject to change. Please contact us for an exact quote.



Martin City's charming private dining facility seats up to 175 guests.

GUIDELINES & REQUIREMENTS

CAPACITIES

	MARTIN CITY	FREIGHT HOUSE
Half facility*		50-80
Whole facility*	60-80	120

**Freight House facility includes an indoor dining room & outdoor patio dining. Renting the whole facility includes both rooms whereas renting half the facility will include a choice of one or the other. The Martin City private dining room is completely indoors.*

MINIMUMS

LUNCH MINIMUMS*	MARTIN CITY	FREIGHT HOUSE
Half facility		\$450
Whole facility (Sunday - Thursday)	\$450	\$895
Whole facility (Friday & Saturday)	\$450	\$1,095

DINNER MINIMUMS*

Half facility (Sunday - Thursday)		\$1,095
Half facility (Friday & Saturday)		\$1,695
Whole facility (Sunday - Thursday)	\$795	\$2,495
Whole facility (Friday & Saturday)	\$995	\$2,995

**Minimums for events in the month of December are slightly higher.*

DEPOSITS

LUNCH DEPOSITS*

Half facility	\$250
Whole facility	\$500

DINNER DEPOSITS*

Half facility	\$500
Whole facility	\$750

**Reservations are only confirmed after receipt of deposit*

ADDITIONAL INFORMATION

- An 18% administrative fee & Missouri sales tax will be added to all event charges.
- All rooms for events are reserved for 3.5 hours. Additional time, if needed, is \$250 per hour.
- Payment is required, in full, at the end of your function on the same day of your event.
- A final headcount is required by 10:00am, 3 business days prior to your event.
- For a refund of deposit, cancellation is required 60 days prior to the event (90 days for December events). All buffet food will remain on premise after your event.
- Children under 4 eat free. Children ages 5-10 are half price & children 11+ are full price.



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Thank you for choosing Jack Stack Barbecue. We pride ourselves in offering the very finest cuisine combined with the highest service standards, & 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.

PRIVATE DINING

Private Dining Sales Office • 13645 Holmes • Kansas City, MO • 816.941.4309

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

CATERING

For large orders delivered to your party or event, choose Jack Stack Catering for groups of 10 to 10,000. To arrange service or complete event planning, please call us at **816.941.4309** or visit us online at **JackStackBBQ.com**.

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, and family. Visit us online at **JackStackBBQ.com** or call **877.419.7427** to order.