

CATERING MENU

FIGURELLA'S
 **JACK STACK
BARBECUE**





To stand out in the competitive Kansas City barbecue scene of the mid-1970s, Jack Fiorella and his wife, Delores, began cooking gourmet meats over hickory wood and created the most extensive barbecue menu in the country. The menu included Certified Angus Beef®, fresh seafood, award-winning lamb ribs and mouthwatering side dishes like Hickory Pit Beans and Cheesy Corn Bake.

Today, Jack Stack Barbecue is in its fourth generation of Fiorella family ownership and has evolved into the largest wood-fired cookery in the United States. Our full-service catering business in Johnson County serves all of KC and beyond.



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





BUFFETS

PRICED PER PERSON

THE CLASSIC

Choice of Two (2): Beef Brisket, Pulled Pork, Smoked Turkey Breast, Pulled Chicken

THE ORIGINAL

Includes: Beef Brisket, Pulled Pork, BBQ Bone-In Chicken

THE TRADITIONAL

Includes: Barbecue Pork Spare Ribs, Beef Brisket, BBQ Bone-In Chicken

THE FEAST

Includes: Barbecue Pork Spare Ribs, Beef Burnt Ends, Beef Brisket, BBQ Bone-In Chicken, Chunk Polish Sausage

DETAILS

All buffets come with Hickory Pit Beans, Creamy Coleslaw, Jack Stack Potato Salad

Jack Stack Original & Spicy Barbecue Sauces, dill pickles, assorted breads & buns

Jack Stack logo paper plates and disposable utensils

Includes 1 hour of food service and buffet attendant

Substitute Cheesy Corn Bake for an additional price per person

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



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There is a \$25 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

Chopped Brisket

Turkey

Ham

Blackberry BBQ-Glazed Salmon

Beef Burnt Ends

BBQ Bone-In Chicken

Polish Sausage Medallions

Pork Spare Ribs

BY THE SLAB

Beef Crown Ribs

Baby Back Pork Ribs

Beef Ribs

Lamb Ribs

BY THE COUNT

Fire-Kissed Wings 50 | 100

BBQ Buttered Shrimp 50 | 100

ADDITIONAL SIDES & SALADS PER PERSON

Mac-N-Cheese

Fire-Kissed Vegetables

BBQ-Spiced Honey Carrots

Cheesy Potato Bake

Cheesy Corn Bake

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

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

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

Mediterranean Pasta Salad

DESSERTS PER PERSON

Assorted Gourmet Cookies

Gourmet Iced Brownies

Fruit Cobblers

Jack Stack Signature Carrot

Cake Cupcakes





HORS D'OEUVRES

PASSED OR STATIONED OPTION

COLD

PER DOZEN

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

Whipped Brie and Raspberry on marble rye

Caprese Skewer with basil and balsamic glaze

Sesame Seared Tuna on wonton with wasabi

Smoked Salmon on Cucumber with red onion, lemon and capers

Herb Cream Cheese-Stuffed Mushrooms with jalapeño and cajun spice

Whipped Goat Cheese Tartlet with honey, salted hazelnut, balsamic

Smoked Salmon Dip on marble rye

Seared Beef Carpaccio with shaved parmesan on crostini

HOT

PER DOZEN

BBQ Buttered Shrimp Skewer

Cheesy Burnt End Puff with honey chipotle bbq & horseradish

Crispy 48-Hour Pork Belly with cider glaze

Chicken Spiedini lemon & spiced greek yogurt

Miniature Crab Cake with remoulade sauce

Bacon-Wrapped Scallops with balsamic glaze

Spinach & Artichoke Dip in puff pastry

Hickory-Grilled Shrimp & Cornbread Hushpuppy with remoulade sauce

Bacon-Wrapped Water Chestnut with maple glaze





RECEPTION STATIONS

PRICED PER PERSON

ARTISAN CHEESE & FRUIT DISPLAY

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

VEGETABLE CRUDITÉS

Assorted raw vegetables with ranch dressing

DOMESTIC & IMPORTED CHARCUTERIE

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

BARBECUE STATION

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

SLIDER STATION

Pulled pork with coleslaw

Pulled chicken with bread & butter pickle

Chopped brisket with pickled onions

*PASTA STATIONS

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 \$MKT

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 (feeds 75)

**Chef Attended Action Station*



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HOSTED BAR PACKAGES

HOURLY DRINK PACKAGES PER PERSON

PREMIUM BAR

Premium spirits, three beers, three premium wines

STANDARD BAR

Standard spirits, three beers, three standard wines

BEER AND WINE BAR

Three standard wines, two craft beers, two domestic beers

**Jack Stack Catering does not serve shots, doubles or neats. *2-hour minimum required for all packages.*

CASH/CONSUMPTION PER DRINK

PREMIUM BAR

Premium Mixed Drinks
Premium Wine by the Glass
Domestic Beer
Craft Beer/Seltzer

STANDARD BAR

Standard Mixed Drinks
Standard Wine by the Glass
Domestic Beer
Craft Beer/Seltzer
Champagne

NON-ALCOHOLIC BEVERAGES

Iced Tea
Fresh-Squeezed Lemonade
Soft Drinks
Coffee - decaf or regular

BATCHED COCKTAILS

Old Fashioned
Jack Stack Margarita
Sangria
KC Lemonade





BEVERAGE SELECTIONS

PREMIUM SPIRITS

Grey Goose Vodka
Dewar's Scotch Whisky
Maker's Mark Bourbon
Hendrick's Gin
Patron Tequila
Plantation Dark Rum

PREMIUM WINES

Boen Pinot Noir
Boen Chardonnay
Kim Crawford Sauv Blanc
St. Francis Cabernet
Conundrum Red
Conundrum White

CRAFT BEERS

Boulevard Space Camper IPA
Boulevard Wheat
Assorted Boulevard Quirk Seltzers
KC Bier Dunkel

STANDARD SPIRITS

Tito's Vodka
Jim Beam
Beefeater Gin
Bacardi Rum
Lunazul Tequila

STANDARD WINES

Robert Mondavi Private Select Chardonnay
Robert Mondavi Private Select Cabernet
Robert Mondavi Private Select Pinot Noir

DOMESTIC BEERS

Bud Light
Coors Light
Michelob Ultra
Miller Lite





EVENT ENHANCEMENTS

ALTERNATIVE PLATES & SILVERWARE

PRICED PER PERSON

Decorative plastic plates with silver plasticware rolled in white paper napkins

China appetizer plates & stainless forks

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

China dessert/salad plates & stainless forks

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*



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STAY IN THE KNOW

MINIMUMS & GROUP SIZE

There is a minimum spend of \$24 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 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.

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 (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.

