

PRIVATE DINING MENU



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 • 816.941.4309 Freight House • 101 W. 22nd • Kansas City, MO

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
Lenexa • 8721 Ryckert St. • Lenexa, KS • 913.382.4227

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.

GUIDELINES & REQUIREMENTS

CAPACITIES

Half facility* 40-60
Whole facility* 100

*Half facility includes either our indoor dining room or our outdoor dining room. Whole facility includes both our indoor and outdoor dining rooms.

Food and Beverage minimums and deposit required. Amounts depend on time of day and day of the week. Deposit will be subtracted from your final bill.

ADDITIONAL INFORMATION

- An 20% service charge & Missouri sales tax will be added to all event charges.
- All rooms for events are reserved for 3 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.
- Credit card must be present for final payment the day of your event.
- A final headcount is required 10 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. No to go food.
- Children under 4 eat free. Children ages 5-10 are half price & children 11+ are full price.

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.

Located downtown in the historic Freight House, enjoy a beautiful private room with either inside or outside dining. Select from our impressive array of buffets & sit-down plated menu options, or speak with a member of our sales staff who 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 vou.

APPETIZERS

The following items may be added to any Buffet or Re	eception pad	ckage.
Assorted Chips & Dip (1 lb.)		\$25.00
Mixed Nuts (1 lb.)		\$25.00
Hand Breaded Onion Rings (50 pieces)		\$90.00
Fire-Kissed Chicken Wings (50 pieces)		\$90.00
Smoked Salmon Dip on Toast Points (50 pieces)		\$165.00
Burnt Ends (50 pieces)		\$100.00
Polish Sausage Medallions (50 pieces)		\$100.00
Fried Mushrooms (50 pieces)		\$90.00
Herb Cream Cheese Stuffed Mushrooms (50 pieces)		\$90.00
Barbecue Shrimp (50 pieces)		\$170.00
	FOR 50	FOR 100
Fresh Fruit Tray & Cheese Tray	\$125.00	\$230.00
Fresh Vegetable Trays	\$115.00	\$200.00
Fresh Hickory-Smoked Salmon Served with toast points, remoulade sauce, lemons, capers & onions.	FOR 25-30 \$185.00	FOR 50-75 \$300.00

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.

\$26.95

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.

\$29.95

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. \$35.95

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. \$48.95

HOT BUFFET SIDE ITEMS

- Hickory Pit Beans*
- Cheesy Corn Bake*
- Garlic Whipped Potatoes
- Oven Roasted Potatoes
- Fire Grilled Vegetables
- Oven Roasted Vegetables

COLD BUFFET SIDE ITEMS

- Creamy Coleslaw
- Potato Salad
- Mediterranean Pasta Salad
- Cucumber & Onion Salad

*Items contain meat

SEATED ENTREES

ELEGANT DINING SERVED AT YOUR TABLE (40 PEOPLE OR LESS | INDOOR ONLY)

Includes: fresh garden salad, choice of potato, choice of vegetable, fresh baked roll, coffee & iced tea. 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.

Barbecue Sampler Sliced Beef Brisket, Barbecue	
Bone-in Chicken & Pork Spare Ribs	\$34.95
Kansas City Strip (12 oz.)	\$44.95
Fresh Grilled Salmon Filet (10 oz.)	\$32.95
Filet Mignon (8 oz.)	\$49.95
Rosemary Lemon Chicken Breast (12 oz.)	\$30.95

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. \$28.45

CROSSROADS ARTS DISTRICT RECEPTION

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

\$32.95

COUNTRY CLUB PLAZA RECEPTION

Fresh Vegetable Tray, Fresh Fruit Tray & Cheese Tray, Barbecue Shrimp, Fried Mushrooms, Carved Beef Tenderloin & Sliced Smoked Turkey on Focaccia bread.

\$45.45

*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.

\$22,45

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.

\$25.45

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.





^{*}Lunch buffets are available until 3:00 pm.

ADDITIONS, UPGRADES & OTHER SERVICES

PREMIUM SIDE DISHES

For an additional \$2.00 per person, you may <u>substitute</u> 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 <u>add</u> any item below to your buffet or seated dinner package

• Cheesy Potato Bake

• Fresh Garden Salad

• Fresh Spinach Salad

• Fresh Caesar Salad

HICKORY ROASTED MEAT ADDITIONS

Add any of the following to customize your buffet. Prices are per person.	
Additional Sliced Meat	\$3.25
Pork Spare Ribs	\$4.50
Barbecue Bone-in Chicken	\$3.50
Lamb Ribs	\$6.50
Polish Sausage Medallions	\$4.00
Baby Back Pork Ribs	\$6.50
Burnt Ends	\$4.00
Grilled Chicken Breast	\$5.75
Beef Ribs	\$4.50
Grilled Salmon Filets	\$7.75
Crown Prime Beef Ribs	Quoted
Hickory-Smoked Prime Rib Carving Station	Quoted
Served with au jus & horseradish sauce	
Hickory-Roasted Beef Tenderloin Carving Station	Quoted
Coursed with any or a colored to the least	

Hickory-Roasted Beef Tenderloin Carvin Served with our own cabernet steak sauce	ng Station Quoted
LINENS, FLORALS, AUDIO	VISUAL & OTHER SERVICES
Standard linen (ivory tablecloths & light gr	rey napkins) No charge
House centerpiece	No charge
Television*	No charge
HDMI hookup for TV	No charge
Microphone & Portable speaker	No charge
Charger Rental	Quoted
Custom tablecloths (per table)	Quoted
Custom napkins (per person)	Quoted
Custom florals	Quoted

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

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

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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	\$6.00	*House Wine	\$8.00	\$26.00
Imported Beer	\$7.00	*Premium Wine	\$10.00	\$30.00
Call Cocktails	\$8.00		& up	& up
Premium Cocktails	\$10.00	*Champagne Bottle		\$40.00
Cordials	\$8.00			

^{*}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	\$22.00	\$26.00	\$30.00
Each Additional Hour	+\$6.00	+\$7.00	+\$8.00

ADDITIONAL BAR FEES

Bar minimum (difference not met will be added to total bill) \$200.00

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.

*Only cakes from bakeries or store bought are allowed. If an additional specialty cake is needed, please inform your event planner.

Cake fee (cut, plated & served)

\$75.00

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





^{*}Only applicable if bar added. \$200 will count towards total food and beverage minimum not in addition to.