

# FREIGHT HOUSE

PRIVATE DINING MENU







# GUIDELINES & REQUIREMENTS

## CAPACITIES

**CROSSROADS TERRACE**  
**PULLMAN ROOM**  
**FULL FACILITY** (*Both spaces*)

**30-70**  
**20-50**  
**UP TO 120**

*\*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, and children 11+ are full price.







# JACK STACK PRIVATE DINING

Enjoy the tradition made famous at Jack Stack in your own private room. With our famous menu, impeccable service, and 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 buffet and reception 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 913.356.5701 and we'll help you plan your next event. Or simply go online at [JackStackBBQ.com](http://JackStackBBQ.com), fill out an event request form, and an event planner will contact you.

## APPETIZERS

The following items may be added to any buffet or reception package.

	FOR 25	FOR 50
Assorted Chips & Dip	\$24	\$48
Mixed Nuts	\$24	\$48
Hand Breaded Onion Rings	\$45	\$90
Fire-Kissed Chicken Wings	\$45	\$90
Smoked Salmon Dip on Toast Points	\$83	\$165
Burnt Ends	\$50	\$100
Polish Sausage Medallions	\$50	\$100
Fried Mushrooms	\$45	\$90
Herb Cream Cheese Stuffed Mushrooms	\$45	\$90
Barbecue Shrimp	\$85	\$170
Fresh Fruit & Cheese Tray	\$63	\$125
Fresh Vegetable Crudités	\$58	\$115

	FOR 25-30	FOR 50-75
Fresh Hickory-Smoked Salmon	\$185	\$300
<i>Served with toast points, remoulade sauce, lemons, capers, and onions.</i>		





# DINNER SELECTIONS

## BARBECUE BUFFETS

All buffets include fresh baked rolls, coffee, iced tea, and your choice of four freshly prepared side items from the standard list below, unless otherwise specified. Prices are per person.

### CLASSIC BUFFET / \$26.95

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

### BARBECUE MEDLEY BUFFET / \$29.95

Sliced Beef Brisket, Barbecue Bone-in Chicken, and your choice of one kind of ribs: Beef Ribs, Pork Spare Ribs, or Lamb Ribs. You may also choose four standard sides items.

### BARBECUE FEAST / \$35.95 **Our Most Popular!**

Sliced Beef Brisket, Barbecue Bone-in Chicken, Polish Sausage Medallions, Burnt Ends, and your choice of one kind of ribs: Beef Ribs, Pork Spare Ribs, or Lamb Ribs. You may also choose four standard sides items.

### GRAND BUFFET / \$48.95

Hickory-Smoked Prime Rib, Fresh Hickory-Grilled Salmon, Rosemary Chicken Breast, and your choice of ribs: Baby Back Pork Ribs, Pork Spare Ribs, or Lamb Ribs. You may also choose four standard sides items or substitute any premium side item (page 5) at no additional charge.

## STANDARD SIDES

### HOT

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

### COLD

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

*\*Items contain meat.*

## ENHANCEMENTS

### CARVING STATION / \$MKT

Choice of Prime Rib, Tenderloin of Beef or Porchetta. Served with traditional accoutrements and silver dollar rolls.

### THE PIT EXPERIENCE / \$MKT

Hand-carved ribs by a Pitmaster. Choice of Pork Spare Ribs, Baby Back Ribs, Lamb Ribs, or Beef Ribs.

### THE BURNT END EXPERIENCE / \$MKT

Hand-cut Burnt Ends by a Pitmaster. Choice of Pork Burnt Ends, Beef Burnt Ends, or Sausage Burnt Ends.





# RECEPTIONS & LUNCH

## RECEPTIONS

Named after some of Kansas City's famous neighborhoods and 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 / \$28.45

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

### CROSSROADS ARTS DISTRICT RECEPTION / \$32.95

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, and Smoked Salmon Dip on Toast Points.

### COUNTRY CLUB PLAZA RECEPTION / \$45.45

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

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



## BARBECUE LUNCH BUFFETS

Prices are per person.

### JACK STACK SANDWICH BUFFET / \$22.45

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

### JACK'S FAVORITE BUFFET / \$25.45

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

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





# UPGRADES & ADDITIONS

## PREMIUM SIDES

For an additional \$2 per person, you may substitute any item below for any of the standard sides included with your buffet. For an additional \$3 per person, you may add any item below to your buffet.

- Cheesy Potato Bake
- Fresh Garden Salad
- Fresh Caesar Salad
- Fresh Spinach Salad

## EVENT ADDITIONS

House Centerpiece  
Television\*  
HDMI hookup for TV  
Microphone & Portable Speaker  
Chair Rental  
Custom linens (*tablecloths & napkins*)

No Charge  
No Charge  
No Charge  
No Charge  
No Charge  
Quoted

*\*All AV equipment must be tested one week prior to event.*

## HICKORY ROASTED MEAT ADDITIONS

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

<b>Additional Sliced Meat</b>	<b>\$3.25</b>
<b>Pork Spare Ribs</b>	<b>\$4.5</b>
<b>Barbecue Bone-in Chicken</b>	<b>\$3.5</b>
<b>Lamb Ribs</b>	<b>\$6.5</b>
<b>Polish Sausage Medallions</b>	<b>\$4</b>
<b>Baby Back Pork Ribs</b>	<b>\$6.5</b>
<b>Burnt Ends</b>	<b>\$4</b>
<b>Grilled Chicken Breast</b>	<b>\$5.75</b>
<b>Beef Ribs</b>	<b>\$4.5</b>
<b>Grilled Salmon Filets</b>	<b>\$7.75</b>
<b>Crown Prime Beef Ribs</b>	<b>Quoted</b>
<b>Hickory-Smoked Prime Rib Carving Station</b>	<b>Quoted</b>
<i>Served with au jus &amp; horseradish sauce</i>	
<b>Hickory-Roasted Beef Tenderloin Carving Station</b>	<b>Quoted</b>
<i>Served with our own cabernet steak sauce</i>	







# DESSERT & DRINKS

## DESSERT

To satisfy your sweet tooth and add the perfect ending to your Jack Stack event, you may choose from our assortment of wonderful desserts. 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, and served)

\$75

## 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. Host or cash bars are also available.

### PRICED BY THE DRINK, CHARGED BY CONSUMPTION

Soft Drinks	\$3	Standard Cocktails	\$10	Wine	\$11+
Domestic Beer	\$6	Premium Cocktails	\$12	Champagne (Bottle)	\$40
Craft Beer	\$7				

*\*Standard and Premium cocktail packages include seasonal house batched draft cocktails.*

### PRICED BY THE HOUR, PER PERSON

	Domestic Beer & Wine	Standard	Premium
First Two Hours	\$22	\$26	\$30
Each Additional Hour	+\$6	+\$7	+\$8

### ADDITIONAL BAR FEES

**Bar Minimum** (difference not met will be added to total bill)

\$200

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

*\*Standard and Premium cocktail packages include seasonal house batched draft cocktails.*





# BEVERAGE SELECTIONS

## BEERS

Boulevard Wheat  
Boulevard Pale Ale  
Bud Light  
Budweiser  
Coors Light  
Michelob Ultra  
Miller Lite

## WINES

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

## STANDARD SPIRITS

Tito's Vodka  
Jim Beam  
Dewars  
Captain Morgan Spiced Rum  
Beefeater Gin  
Lunazul Blanco Tequila

## PREMIUM SPIRITS

Grey Goose Vodka  
Bacardi Silver Rum  
Tanqueray Gin  
Patron Silver Tequila  
Buffalo Trace Bourbon Whiskey  
Johnnie Walker