



919-786-4381

[www.theQshack.com](http://www.theQshack.com)

### **Appetizers**

served buffet style

½ Trays/Pans: Feeds 20-25 people

Full Trays/Pans: Feeds 40-50 people

#### **Fresh Seasonal Fruit and Cheeses**

sliced gourmet cheeses, crackers  
and seasonal fruit

½ Tray - \$45

Full Tray - \$85

#### **Fresh Vegetables**

Seasonal Vegetables with  
Ranch and Bleu Cheese

½ Tray - \$35

Full Tray - \$65

#### **Meatballs**

Served in a fresh marinara sauce

½ Pan (approx. 60 pcs.) - \$25

Full Pan (approx. 120 pcs.) - \$45

#### **Smoked Meats and Cheeses**

Smoked sausages, pork loin and beef  
brisket with sliced gourmet cheeses

½ Tray - \$65

Full Tray - \$125

#### **Chicken Wings**

Fried or Smoked Chicken Wings

Served with Buffalo Sauce, BBQ Sauce  
and Ranch

½ pan (approx. 30 pcs.) - \$30

Full Pan (approx. 60 pcs.) - \$55

#### **Chicken Tenders**

Battered fried chicken strips  
with Ranch, Honey Mustard and  
BBQ Sauces

½ pan (approx. 30 pcs.) - \$40

Full Pan (approx. 60 pcs.) - \$75

#### **Quesadillas**

Grilled tortillas filled with chicken,  
cheese and chiles  
served with sour cream and salsa

½ Tray - \$30

Full Tray - \$55

#### **Carolina Sliders**

BBQ Pork, Chicken or Beef (your choice)  
served with cole slaw and BBQ Sauce

½ Tray - \$55

Full Tray - \$105

#### **Tortilla Chips and Dips**

Tri-colored tortilla chips with Salsa and Guacamole

½ Pan - \$25

Full Pan - \$45

**Appetizers-**

Passed Hors d'Oeuvres

Priced per piece

**Stuffed Mushroom Caps**

Whole mushroom caps filled  
with sausage filling  
\$1.95

**Smoked Sausage in Pastry**

Lil' smokie sausage wrapped  
and baked in phyllo dough  
\$1.10

**Chipotle Smoked Shrimp**

Wood smoked spicy shrimp  
Served with garlic aioli  
\$1.95

**BBQ Pork Ribs**

Large, thick cut pork rib with  
Housemade BBQ Sauce  
\$1.50

**Salads**

Small Bowl: Feeds 20-25 people

Large Bowl: Feeds 40-50 people

**Tossed Salad**

Chopped romaine with tomatoes,  
Hard boiled eggs, avocados, cheese  
and red onions  
Assorted Dressings  
Small: \$50  
Large: \$95  
\$2.50 per person

**Caesar Salad**

Chopped romaine with parmesan  
cheese, croutons and Caesar dressing  
Small: \$50  
Large: \$95  
\$2.50 per person  
Add: Chicken for \$1.50 per person

**Smokehouse Salad**

Romaine with Applewood Bacon  
Bleu cheese, tomatoes  
and Balsamic Vinaigrette  
\$3.00 per person

**Fresh Tomatoes and Mozzarella**

Sliced fresh tomatoes, sliced mozzarella  
Drizzled with olive oil & balsamic vinegar  
Small: \$60  
Large: \$115  
\$3.00 per person

## Soups

Each Crock Pot serves 15-20 people

\$50 per crock

\$3.00 per person

**Vegetarian:** Hearty Vegetable  
Lentil  
Split Pea  
Potato Chowder

**Chicken:** Chicken Noodle  
Southwestern Chicken Tortilla

**New England Clam Chowder (cream stock)**

**Manhattan Clam Chowder (tomato stock)**

**Italian Wedding Soup (chicken stock with pasta and meatballs)**

**Sausage and Chicken Gumbo**

## Entrees

Served Buffet Style

Priced per person

Sliced Bread included

### Chicken Entrees

**Chicken Marsala**- whole chicken breasts in marsala wine sauce with fresh sautéed mushrooms

or

**Chicken Parmigiana**- whole chicken breasts, lightly breaded, baked and served with melted cheese and marinara sauce

\$4.50 per person

**Fried Corn Meal Dusted Chicken**- Fresh fried chicken, white and dark meats.

\$4.95 per person

**¼ Smoked Chicken**- Dry rubbed and slow smoked over mesquite wood. Large pieces of white and dark meat from local NC chickens.

\$4.95 per person

### Meat and Fish Entrees

**Smoked Chipotle Shrimp**- Large, peeled Tiger Shrimp, dusted in spices and smoked. Served with garlic aioli.

\$6.95 per person

**Sliced London Broil Steak with au jus-** Slices of medium and medium rare London broil steak, in a beef broth.  
\$5.95 per person

### Pasta Entrees

**Ravioli or Stuffed Shells-** Large cheese filled ravioli or stuffed shells served in your choice of three sauces: Marinara, Meat Sauce or Alfredo.  
\$4.95 per person

**Lasagna-** Meat or Vegetable Lasagna, baked and served with marinara sauce.  
\$4.95 per person

**Risotto-** Slow cooked Arborio rice, served with chef's choice of seasonal vegetables  
\$5.95 per person  
\$6.95 per person with chicken

### Barbecue Specialties

All barbecue entrees include Hushpuppies  
½ pans feed 15-20 people  
Full pans feed 30-40 people

**Pulled Pork Shoulder-** Local, NC pork slow smoked over hickory and mesquite woods and sauced with a vinegar based, spicy bbq sauce  
or

**Pulled Mesquite Smoked Chicken-** Local, NC chicken slow smoked over mesquite wood, pulled and sauced with a homemade honey-chipotle bbq sauce  
½ Pan: \$50  
Full Pan: \$95

**Chopped, Chile Rubbed Beef Brisket-** Black Angus Beef Brisket slow smoked (12 hours) over mesquite and hickory wood, chopped and sauced with a homemade Texas-styled bbq sauce  
½ Pan: \$75  
Full Pan: \$145

**Sliced, Smoked St. Louis Pork Ribs-** Meaty pork ribs, dry rubbed, smoked and served with a homemade Texas-styled BBQ sauce  
½ Pan: \$75  
Full Pan: \$145

**Texas Hot Links-** Spicy, pork and beef hot links  
½ Pan: \$55  
Full Pan: \$105

We offer the following meats at a carving station only. This service requires a service person at an extra charge of \$75

**Mesquite Smoked Pork Loin-** Local NC raised pork loin, dry rubbed and slow smoked over mesquite wood.  
\$5.95 per person

**Mesquite Smoked Turkey Breast-** Local NC turkeys, dry rubbed and slow smoked over mesquite wood- juicy and tender.  
\$5.95 per person

**Chile Rubbed Beef Brisket-** Dry rubbed Black Angus beef brisket, slow smoked for 12 hours and sliced to order- with pickles, red onions and jalapenos on the side. True Texas.  
\$7.95 per person

**Prime Rib of Beef-** Dry rubbed and smoked in house, with au jus broth for dressing.  
\$8.95 per person

**Side Choices (all available vegetarian upon request)**

\$1.25 per person, all sides  
½ Pans: \$25 (Feeds 20-25 people)  
Full Pans: \$45 (Feeds 40-50 people)

**Hot Sides:**

Macaroni and Cheese  
Green Beans with Bacon and Onion  
Mashed Organic Sweet Potatoes (NC grown)  
Organic Collard Greens (NC grown)  
BBQ Pinto Beans  
Baked Beans  
Mashed Red Potatoes with garlic and butter  
Boiled Red New Potatoes with butter, garlic and spices  
Steamed Broccoli with Butter and spices  
Succatash- corn, lima beans and roasted red peppers  
Fresh Corn on the Cobb- seasonal  
Creamed Corn

**Cold Sides:**

Cole Slaw  
Potato Salad  
Pasta Salad  
Tossed Salad

## Desserts

**Banana Pudding-** A classic Southern dessert- pudding with fresh bananas, vanilla cookies and whipped cream

½ pan: \$20 serves up to 15 people

**Homemade Cobblers-** Your choice of Apple, Blackberry, Cheery or Peach.

½ pan: \$25 serves up to 15 people

**Assorted Cookies and Brownies-** Fresh baked chocolate chip, oatmeal raisin and sugar cookies with chocolate and walnut brownies

\$1.95 per person

**Assorted Cheesecakes:** Classic plain, Black Forest, Almond or Turtle Cheesecakes.

Served with whipped cream.

\$2.95 per slice

\$40 for whole 16 slice cheesecake

**Fresh Cakes-** Choose Carrot or Chocolate Cake- both two layer cakes with rich icing.

\$2.95 per slice

\$40 for whole 16 slice cakes