



919-786-4381 www.theQshack.com

Appetizers
served buffet style

Party Platters: Feed a Whole Crew with an Assortment of Appetizers! Mesquite Smoked and Fried Chipotle Chicken Wings, Chicken Tenders and BBQ Sliders (pork, beef and chicken)

10 ppl: \$ 59.99

20 ppl: \$ 114.99

50 ppl: \$ 269.99

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, Cherry 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