

# KC BBQ BUFFET

#### BUFFET IS SET OUT 30 MINUTES AFTER EVENT START. AND REPLENISHED FOR 90 MINUTES

Build-Your-Own Pulled Pork Sliders with Rufus Teague Can O' Que sauce and house pickles, Coleslaw, Cheesy Corn, Garden Salad with Unfiltered Wheat vinaigrette

\* Vegetarian Jackfruit Sliders available upon request. Total count needed 14 days prior. \*

\$16.95 PER PERSON

# **PARTY PLATTERS**

#### GREAT NOSHERY ON ITS OWN, OR AS APPETIZERS WITH BUFFET.

Charcuterie (a bounty of meats, cheeses, jams, pickles, chips and crackers!), Veggies & Onion Dip, Hummus & Flatbread, Pretzel Bites with mustard and cheese.

\* Feeds 30 guests per package. Over 100 guests? We suggest piling on the add-ons! \*

# \$150 PER PACKAGE

#### **ADD-ONS**

# Chicken Wings | 60 qty | \$120

Buffalo and Chipotle Lime, with ranch dressing

# Mini Pretzel Dogs | 60 qty | \$90

Lil' party sausages in fresh pretzel dough

# Garden Salad | serves 20 | \$40

With ranch and Unfiltered Wheat vinaigrette

# Flatbreads | 10 qty total | \$150

**KCAF:** Jack Stack burnt ends, Rufus Teague sauce, hoppy pickles, cheese & onions (qty 5)

**PESTO:** Chicken, marinated cherry tomatoes, arugula, ricotta, basil & walnut pesto (qty 5) \* Can be made vegetarian upon request\*

# Cookies | 30 qty | \$50

Toffee chocolate chip. Yum!

Prices do not include tax. Food is set out 30 minutes after event start unless otherwise requested. Final headcount and order must be received and paid for via credit card **14 days prior** to event.