

BOXED LUNCHES

PICNIC SANDWICHES

SERVED WITH RUSTIC MACARONI SALAD & CHOCOLATE CHIP COOKIE

Filet Mignon | \$22

with Baby Arugula, Horseradish Cream, Toasted Hoagie Roll

Grilled Chicken | \$20

with Baby Arugula, Smoked Tomato Jam, Basil Aioli, Toasted Hoagie Roll

Grilled Ahi | \$22

with Yellowfin Tuna, Smoked Tomato Jam, Jalapeno Dill Coleslaw, Chopped Cilantro, Toasted Brioche

BLTA | \$20

with Brown Sugar Pepper Bacon, Shredded Lettuce, Tomato, Avocado Spread, Toasted Brioche

Fire Roasted Poblano (v) | \$20

with Poblano Pepper, Shredded Lettuce, Tomato, Caramelized Onion, Feta Cheese, Paprika Aioli, Toasted Hoagie Roll

SALADS

SERVED WITH CHOCOLATE CHIP COOKIE

Salt Roasted Beet | \$18

Mixed Greens, Red & Golden Beets, Smoked Goat Cheese, Toasted Spiced Almonds, Honey, Green Goddess Dressing

Elote | \$18

Romaine, Grilled corn, Smoked Tomato, Cotija, Spiced Pepitas, Pickled Onions, Paprika Aioli, Charred Lemon Vinaigrette.

(6 Box Minimum)

Boxed Lunch Orders Must Be Placed
At Least 24-Hours in Advance

SALES TAX NOT INCLUDED.

PICK UP CATERING

(BUILD YOUR OWN)

Smoked Brisket (gf) | \$30/lb*

Hickory Smoked Brisket with
Kansas City-Style BBQ Sauce

Smoked Baby Back Ribs (gf) | \$32/rack

Recommended 1/2 Rack Per Person
Hickory Smoked Pork Ribs, Spice Rub,
Kansas City-Style BBQ Sauce

Carolina Pulled Pork | \$28/lb*

Hickory Smoked Pulled Pork with
Carolina Gold BBQ Sauce

BBQ Chicken (gf) | \$28/chicken

Oven-Roasted Chicken, Spice Rub,
Kansas City-Style BBQ Sauce
2-3 People Per Chicken

Moo-Less Burnt Ends (vgn) | \$24/quart

Smoked Mushroom and Jackfruit Burnt Ends

*RECOMMENDED 1/2 POUND PER GUEST

Lemon Poppy Farm Salad (v)

S - \$75 | M - \$135 | L - \$185

Jalapeno Dill Coleslaw (v/gf)

S - \$75 | M - \$135 | L - \$185

Garlic Smashed Potatoes (v)

S - \$85 | M - \$145 | L - \$195

BBQ Bourbon Beans (gf)

S - \$85 | M - \$145 | L - \$195

Rustic Macaroni Salad (v)

S - \$85 | M - \$145 | L - \$195

Blueberry Cornbread (v)

with Whipped Lemon Honey Butter
S - \$65 | L - \$145

PAN SIZE/SERVINGS

SMALL 16-20 | MEDIUM 30-35 | LARGE 45-50

ALL PICK UP CATERING ORDERS MUST BE PLACED AT
LEAST 72 HOURS IN ADVANCE.



Located @ The Santa Barbara Public Market
805 / 869-2193



PICK UP CATERING (15 GUEST MINIMUM) PACKAGES



www.QueSmokeShack.com

Classic BBQ

\$22.50 per guest

INCLUDES

Blueberry Cornbread (v)
with Whipped Lemon Honey Butter

Choice of 1 Main
Choice of 2 Sides

Deluxe BBQ

\$27.50 per guest

INCLUDES

Blueberry Cornbread (v)
with Whipped Lemon Honey Butter

Choice of 2 Mains
Choice of 2 Sides

ALL PICK UP CATERING ORDERS MUST BE PLACED
AT LEAST 72-HOURS IN ADVANCE.

SALES TAX NOT INCLUDED.

MAINS

ADDITIONAL MAINS \$5 PER GUEST

Smoked Brisket (gf)

Hickory Smoked Brisket with Kansas City-Style BBQ Sauce

Smoked Baby Back Ribs (gf)

Hickory Smoked Pork Ribs, Spice Rub,
Kansas City-Style BBQ Sauce

Carolina Pulled Pork

Hickory Smoked Pulled Pork with Carolina Gold BBQ Sauce

BBQ Chicken (gf)

Oven-Roasted Chicken, Spice Rub,
Kansas City-Style BBQ Sauce

SIDES

ADDITIONAL SIDES \$5 PER GUEST

Farm Salad (v)

Dill Coleslaw (v/gf)

Garlic Smashed Potatoes (v)

BBQ Bourbon Beans (gf)

Rustic Macaroni Salad (v)

Dessert

House Baked Chocolate Chip Cookies

\$24 per Dozen

Add Ons

Blueberry Cornbread (v)

with Whipped Lemon Honey Butter
\$8/round | serves 2 - 3

Moo-Less Burnt Ends (vgn)

Smoked Mushroom & Jackfruit Burnt Ends
\$24/quart | serves 2

Jumbo Chicken Wings

Choice of three flavors/Jalapeno Ranch
\$30/dozen

Extras

Disposable Plates, Napkins,
and Cutlery | \$2 per guest

Disposable Serving Utensils | \$5

Disposable Chafing Dishes
\$10 per chafer

Brisket Carving Knife
and Cutting Board | \$15

(GF) = GLUTEN FREE

(V) = VEGETARIAN

(VGN) = VEGAN