



BBQ Menu

Price: C\$50.00

The SmoQue Shack Catering

Welcome to the Flavor Zone.

From smoky ribs to sizzling jerk chicken, The SmoQue Shack brings bold, unforgettable BBQ straight to your event.

Whether you're planning a wedding, corporate lunch, or backyard bash, we've got the heat — and the hospitality.

Catering Styles

Choose the vibe that fits your event:

- Buffet – Staff-served variety, great for mingling and minimizing waste
 - Family Style – Shared platters for a warm, communal feel
 - Stations – Interactive setups like pasta, carving, or tacos
 - Cocktail Reception – Passed bites for a fun, social atmosphere
- Plated Dinner – Elegant, formal, and beautifully presented (additional fees apply)

Appetizers

Perfect for cocktail hour or guest arrivals:

- Jerk Chicken Egg Rolls
 - Fried Pickles
- Cauliflower Bites (with assorted sauces)
 - Pulled Pork Sliders
 - Tofu Skewers
- Cheeseburger Spring Rolls
 - Sausage Skewers
 - Burnt End Crostini
 - Pork Belly Bites
 - Charcuterie Board

Note: Fried appetizers are best enjoyed fresh and may not travel well.

Mains

Southern BBQ classics, slow-cooked to perfection:

- North Carolina Pulled Pork
- Jamaican Jerk Chicken (very spicy)
 - BBQ Chicken
 - Smoked Sausage
- Competition Pork Ribs (individually cut)
- 12-Hour Smoked Angus Brisket (additional fee — market price)
 - Smoked Tofu (Vegan)
 - Smoked Jackfruit (Vegan)

Sides

Comforting, flavorful, and crowd-pleasing:

- Cornbread
- Creamy Coleslaw
- Potato Salad

- Seasonal Vegetables

- Mac & Cheese
- Baked Beans
- Mexican Corn
- House Salad
- Caesar Salad

Sandwiches & Late-Night Bites

Perfect for casual events or post-party cravings:

- Pulled Pork Sandwich
- Pulled Chicken Sandwich
- Chopped Brisket Sandwich
- Veggie Burger Sandwich
 - Poutine
 - Tacos
- Mac & Cheese
 - Slider