

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