

Rack Shack BBQ Catering Menu

2141 Cliff Rd – Eagan, MN 55122
612-326-0430 - catering@rackshackbarbeque.com
www.rackshackbbqcatering.com

Rack Shack BBQ is family owned & operated. We smoke your BBQ using fresh & locally sourced ingredients. Our low & slow smoking style brings out that juicy, tender, BIG BBQ flavor! Our focus is always on the food using our very own secret family recipes & our own special rub blend of 17 herbs & spices. Top it all off with our 8 hand crafted signature sauces. Call or Email us today to see what we can do for you!

Meal Package Options

Design the perfect meal for your guests by choosing one of the meal combinations below. Just let us know your choices and we will portion and quote appropriately for your crew! Feel free to add any number of meats, sides or sauces.

Mini Q

Includes your choice of one meat, two sides, & one sauce accompanied by fresh baked buns.

Big Q

Includes your choice of two meats, two sides, cornbread, & two sauces accompanied by fresh baked buns.

Hobo Bar

Includes your choice of one meat, Smoked Potatoes, Corn Bake, Cheesy Mac, BBQ Beans & Claire Slaw.
Toppers included - BBQ Sour Cream & Cheddar Cheese Sauce.

Sensational Sammies

Three Slider Buns per person, choice of three meats, three sides & three sauces.
Toppers included - Sweet Pickle, Onion & Pepper Mix.

Rack Shack Rib Dinner

Includes 2 bones of our smoked ribs per person, plus your choice of two meats, three sides, three sauces & buns with Corn Bread

Have another want or need? Please, simply ask!
We love custom orders & ideas.

Although Meat is our passion, we want to make sure all your guests are satisfied!
We have some great plant-based protein items for our Vegan friends as well.

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Pound for pound, the best meat in town!

Average 25 people per 10 lbs.

Meat Choices - GF	Per Pound
Pull' Chicken	\$16.99
Pull' Pork	\$17.99
Sliced Beef Brisket	\$21.99
Sliced Turkey Breast	\$21.99
Kielbasa & Peppers	\$18.99
Rib Tips	\$14.99
Rack of Ribs (12 bones)	\$25.99

Grab your buns & make it a Sammie!

Gluten Free options upon request

Bread Choices	Per Dozen
Large White Buns	\$6.99
Large Onion Buns	\$7.99
Sourdough Texas Toast	\$6.99
Mini Slider Buns	\$5.99

Saucification guaranteed!

Choose from our 8 hand crafted signature sauces – GF, V

Pint (Serves 10) \$7.99

Quart (Serves 15) \$10.99

Gallon (Serves 75) \$30.00

St Paulie Savory

Traditional BBQ sauce "Minnesota Nice"

Kansas City Spice

A thick sauce with a KC kick

Houston Fire

Texas oil hot! Rich & bold

Memphis Sweet

Hints of chocolate with a smoky spice

Carolina Vinegar

East Coast sauce with a light smooth heat

Georgia Sticky

Sweet, mild brown sugar & mustard flavors

Savannah Heat

Southern hot & spicy

New Orleans Ghost

You should be scared.... it's hauntingly HOT!

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It's not a BBQ until you pile on the sides!

Half Gallon (Serves 8-12) \$22.00

Gallon (Serves 15-25) \$35.00

Claire Slaw - GF, V

Home made fresh daily traditional coleslaw

Smoked Potato Salad** - GF

Bacon, eggs, celery & green onion tossed
in a creamy mayo sour cream

Old No. 17 Rubbed Kettle Chips - V!

Hand cut potatoes fried & dusted with our in-house rub

Corn Bread - V! - \$24.99 Per tray 25

Traditional, moist & cooling to the palate

Cheesy Mac - V

No boxes here! 3 cheese blend with a kick of jalapeño

BBQ Beans** - GF

Triple bean treat with chopped beef brisket

Corn Bake**

Warm & creamy baked with fresh Texas toast on top

Whole Smoked Potatoes** - GF Per dozen

3 hours in our smokers to perfection

Top it off!

BBQ Sour Cream
Cheddar Cheese Sauce
Sweet Pickles
Sweet Pickle, Onion & Pepper Mix

Starters & Appetizers Add to enhance your meal!

Platters - Serves 25-30ppl

Brisket Chili Con Queso	\$45
<i>Served with Tortilla Chips</i>	
Cheese & Cracker Tray	\$65
Vegetable Tray with Ranch Dip	\$75
Fresh Fruit Tray	\$75
Sausage with Peppers & Onions	\$90
<i>Served with Fresh Sliced Baguette</i>	

Appetizers per Pound - Serves 3 - 4ppl per pound

Chicken Wings	\$12.99
<i>Choice of Sauce, Buffalo or Dry Rub</i>	
Meatballs	\$13.99
<i>Choice of Sauce or Classic Marinara</i>	
Jumbo BBQ Grilled Shrimp	\$21.99
<u>Salad Per Gallon - Serves 25 - 30ppl</u>	
<i>Caesar or Garden with Dressing</i>	\$35.00

Dietary Indicators: GF – Gluten Free V – Vegetarian V! – Vegan **Items can be made either GF or V upon request

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Service items - For Standard Delivery or Pickup

Since we expect you to be licking your fingers when your done with our marvelous meal, extra napkins are always included. We know that some events require special service & tableware, but we can make things simple for you & bring them with us.

Standard Plate Setup **\$.50 per person**

**Includes a 9" plastic black plate & packaged kit of fork, knife, napkin & S&P OR loose individual black plastic forks & knives.*

Ladles **\$1.49 each**

Buffet Table Covers **\$2.99 each**

Serving Spoons & Tongs **\$.99 each**

Plastic available in any color or size

Wire Buffet Chafer Racks & Sterno **\$9.99 each**

Linen Conference Cloths **\$20 each**

Full Service Chaffers & Serviceware **\$20/set**

Black floor length, 8' long

China Tableware **\$2.99 each**

Full Buffet Table with Cloth **\$50 each**

Rental Items – Per client request

Includes 8ft table & black cloth

Delivery & Service Options

At Rack Shack BBQ, we pride ourselves in putting the customer & their guests at ease. Our friendly & professional staff will arrive fully prepared for almost anything. If you choose to have us stay on site for the duration of your meal service, we include plates, forks, knives, napkins, and all buffet service utensils and chaffers! You can certainly upgrade to china & flatware service for an additional charge.

On - Site Service: Buffet Setup, Attendant & Cleanup

25 – 100 Guests \$150

100 – 200 Guests \$200

200 + Guests \$250

Add Full staff service **\$100**

Automatic Service Fees

Service charge will be split with all staff members

Pickup orders (\$200 or More) 10%

Standard Delivery (\$175 minimum) 15%

Weddings or On-Site Events 18%

Mileage & Delivery Fees *An Additional \$20 required for each vehicle needed to deliver. We have a minimum delivery charge of \$5. We charge \$1 per mile from the restaurant with a limit of up to 200 miles.*

Contracts & Deposits

Upon agreement of a date & an initial quote, a contract will be drafted. A \$500 deposit will be required within one week of signing said contract for weddings. This deposit is non-refundable & will be absorbed by Rack Shack BBQ once received. It will be applied towards your final balance. A credit card will be required to hold on file. No charges will be placed on the card provided until the final headcount is received 7 days prior to the event. If additional costs occur after that payment or the day of the event, the balance will then be charged accordingly. For events of \$1000 and/or 2 months in advance, a \$200 deposit and signed contract will be required.

Guaranteed Headcount

A guaranteed headcount is required at least 7 days prior to the event date. At this time, a final invoice will be presented & the payment will be made on the provided card on file, or at the discretion of the client. After this time, a headcount may be increased upon approval of Rack Shack BBQ, but may not be decreased.

Cancellation / Date Change Policy

If the event is cancelled after the deposit has been paid, the deposit will not be refunded. If an event cancels within 90 days of the event date, 25% of the estimated bill payment will still be required. This will increase to 50% within 14 days of the event, & 100% will be required within 7 days. If there is a situation of date change, terms will be discussed with Rack Shack BBQ.

Breakage/Loss

Client assumes full responsibility for any damage or loss of any equipment including, but not limited to, tents, tables, chairs, linens, glassware, china & flatware.

Field Kitchens & Trucks

Cases of food, food in the catering trucks & food displays are not the property of the client. Clients are not allowed to go through the catering field kitchens or catering trucks. Cases of beverages are not the property of the client.

Dietary Restrictions

We are happy to accommodate, to the best of our ability, any special dietary restrictions of your guests as long as we are made aware in advance. Please be sure to ask your guests ahead of time if there are any allergies & we will work with you to arrange for all your guests to dine safely & happily.

Price Changes

Prices are subject to change based on availability & market rates. Client will be notified with as much advance notice as possible & we will determine if alternatives need to be discussed.

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