

Standard Catering

SQ's first choice of providing catering for your luncheon, picnic or other special events

This package includes all non-disposable, attractive serving equipment & utensils, linens and buffet decor. Also included are disposable plates, cups, napkins and eating utensils. (China, Silverware & Glassware are optional) We insist on setting up for you, which is part of our flat (no % based) delivery / pick up fee.

Casual Catering

Great option for Tail-gating!

In case you need just the food, our Casual option provides everything in disposable pans and trays. You provide the rest, such as eating/serving utensils & chafing dishes. However, we can provide eating and serving utensils as well as disposable chafing dishes for a small up charge.

Basic Service Fees

Bartender & Servers 25.00 per hour (Minimum 4 hours)

Delivery & Pick up fees: Depending on location, not on quantity - fees range from 25.00-50.00. For deliveries in excess of 35 miles 50.00 and up.

We do not charge percentage based service fees or gratuities during regular business hours 7:30 am until 5pm Monday-Friday. (A 15% fee will be added to your invoice for after hour events and weekends.)

Gratuities for our bartender/servers can be added to your bill or paid directly if you'd like. A 4% handling fee is applied for charges not paid by company check.

Basic Rental Fees

Grill and Grill Master \$ 250
Onsite Fry Station w./ Attendant \$ 250
Low Country Boil or Oyster Roast \$ 175

Please call us for any other rentals you may need, as we are a full service caterer and can accommodate.

PITMASTER OF THE SMOKIN' QUE

Our chef / pit master grew up with southern roots and Carolina cookin'. With 15+ years experience **Smokin' Que**, he is now showcasing those Carolina roots in this division of our business, solely dedicated to bringing you some of the best, authentic barbeque around.



All of our food is prepared with heart and soul. If you remember your favorite "Family Reunion Meal"... You will find yourself right back at that moment of finger-lickin' good, banquet of "nothing but awesome" southern-style food...

with **Smokin' Que** doing all the work and y'all doing all the eatin'!!!

**Call SQ up today
and place your order!**

March 2018



**Full Service Catering
with Pure Carolina
Barbeque Sensation !**

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www.chefscatering.com/sq**

SMOKIN' QUE PACKAGES

Items below are served with our Home-Style Baked Beans and Southern Style Coleslaw, Buns or Cornbread
(Minimum of 15 please)

Carolina Pulled Pork	
"Hickory Smoked, Hand Pulled, Tender & Moist"	10.00
<i>With Corn Dusted Buns & Assorted Sauces</i>	
Memphis Style Baby Back Ribs	½-Rack
"Mesquite-Applewood Smoked, Lean & Juicy"	12.00
<i>Glazed with SQ's Citrus-Molasses Que Sauce</i>	Full rack
	18.00
Kansas City-Style Spare Ribs	½-Rack
"Hickory & Applewood Smoked, Meaty & Juicy"	11.00
<i>Mopped with SQ's Tangy 'n Smokey Que Sauce</i>	Full Rack
	17.00
SQ's BBQ or Fried Chicken	
"Brined & Marinated Bone-In Chicken"	12.00
<i>Choose Lightly Smoked BBQ or Southern-Style Fried!</i>	
Cowboy ½-Pounder Burgers	
"Hand Pressed & Seasoned with SQ's Steakhouse Rub"	11.00
<i>Grilled to Juicy Perfection, with Buns & Classic Fixin's</i>	

ADD-ONS TO MAKE A COMBO

(Minimum of 15 please)

Add Baby Back Ribs	8.00
Add Spare Ribs	7.00
Add Pulled Pork	4.00
Add Bratwurst	4.95
Add Jumbo All Beef Hot Dogs	4.00
Add Chicken - Fried or BBQ	4.95
Add Smokin' Wings (50 pc)	65.00
Add BBQ Chicken Breast	4.95
Add Chicken Tenders (50 pc)	55.00

SQ'S COWBOY SPECIALITIES

(Minimum of 15 please)

Prices subject to change based on current market prices

SQ's Steakhouse Cuts

Hand-Trimmed & Marinated with SQ's Steakhouse Rub	
8oz Rib Eyes	14.00
10oz New York Strips	15.00
5oz Cowboy Beef Mignons	12.00
5oz Cowboy Pork Mignons	11.00

Served with SQ's Piedmont Smashed Potato Bar and Yeast Rolls

SQ's Smokin' Slow Roasted Prime Rib

Salt, Pepper & Herb Crusted and Lightly Smoked	
12oz portions	27.00

Served with SQ's Piedmont Smashed Potato Bar and Yeast Rolls

SQ's Onsite Fish Fry (Minimums apply)

We'll come out with our portable Fryer & "Fry Up" Fish, Shrimp and Home Style French Fries on Location	15.00
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Oyster Roast or Low-Country Boil (Minimums apply)

<i>* Call Us To Arrange This Chef Attended Festive Meal *</i>	17.00
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Shrimp & Grits

An SQ Specialty! Classic & Authentic, Carolina-Style!	14.50
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ADD SOME SOUTHERN SIDES !

(Minimum of 15 please)

Home - Style Baked Beans	2.55
3-Cheese Macaroni with Crispy Bacon	3.00
Collard Greens with Smoked Ham	3.00
Field Peas & Smoked Ham	3.25
Green Bean Casserole	3.25
Sweet Potato Casserole	3.25
Corn on the Cob	2.55
Sweet Onion Hushpuppies	2.55
Piedmont Smashed Potato Bar	4.00
Baked Russet or Sweet Potato with Fixin's	4.00
Kettle - Style Assorted Potato Chips	1.75
Cup of Chili (6oz.)	4.95

ON-SITE SIDES

For best results, we prefer to cook these on site
(Minimums apply)

Home-Style French Fries	2.55
Crispy Onion Rings	2.55
Fried Squash	2.55
Fried Okra	2.55

SALADS & SUCH

(Minimum of 15 please)

Southern or Carolina Cole Slaw	2.55
Kale, Arugula, Watermelon & Feta Salad	3.95
Icey Blue Salad (Iceberg Wedge, Bacon, Tomatoes, Blue Cheese)	3.95
Cucumber-Tomato Salad	3.25
Broccoli Salad	3.25
Southern Potato Salad	2.55
Southern-Style Macaroni Salad —discontinued-	2.55
Deviled Eggs (Minimum 2 Dozen)	12.50
Jalapeño Cornbread or Cheese Biscuits	1.75

FINISHING TOUCHES

(Minimum of 15 please)

Over the Top Cookies & Brownies	2.25
Cobbler - Made with Seasonal Fruit	3.95
Banana Pudding	3.50
Ice Cream Cart (min 40)	6.00

BEVERAGES

Freshly Brewed Iced Tea	10.00
Homemade Lemonade	10.00
SQ's Blackberry Lemonade	12.00
Flavored Iced Tea's (Mango & Green Tea)	11.00
Soft Drinks	1.75
Bottled Waters	1.75
Ice Service	3.00
Beer & Wine (by the hour or bottle)	