



Catering Guide

Generally 1 pound of meat serves 3 average people or 2 big eaters. We recommend no more than 2 meat choices, 1 being Pulled Chicken or Chicken 1/8s and the second being Pulled Pork, Ribs or sliced Beef Brisket. For sides we recommend 2-3 at the most and a quart of each item for every 5 people with 2 sides (BBQ Baked Beans do go a bit further). If you choose to go with 3 sides we recommend the 3rd be a salad or slaw and those go a bit further than the main sides, about 1 quart for every 8 people. Anything more than our recommendations is fluff and will add extra expenses and leftovers; we still recommend the 1 quart for every 5 people for anything other than salads if you want the last people to have the same choices as the first. We are happy to provide whatever you would like, of course, this is just a guide line to get the best value. We deliver anywhere in the metro and out state and charges are based on your location with a minimum 200.00 purchase. Example: Minneapolis is 20.00 We deliver in disposable containers with serving utensils. We can provide place settings and beverages for an additional charge for your convenience. Most of our customers provide their own. We ask for a minimum of **2 business day notice** for pick up orders and **5 business day notice** for delivery. We will make every effort to work with shorter notice orders. We look forward to work with you. All our food is prepared fresh daily and we have limited amounts based on projections in order to keep our food the freshest possible.



Catering Features

prepared to order using the freshest ingredients with choices and price ranges that provide many options for your catering needs pick up, limited delivery available

Because we use fresh meats and smoke them as needed, we need at least 2 business day notice for most orders. That means Thursday for the weekend, please.

Please plan as far ahead as possible to avoid disappointment, we can only do so much in a day.

**Short notice, Prices will be based on regular menu, not catering
Please feel free to ask what we might have available.**

**call first 612.702.2530
then Email to
catering@Qfanatic.com**

Meat Pricing

Estimate 1/3 to 1/2 pound of meat per person

Listed are the price breaks and meats are available in any pound increment which will include sauces

1 lb includes a 4 small fresh garlic rolls and sauce on the side

Pulled Chicken 12.95 / Pulled Pork 14.95

Pulled Ham 14.95 / Sliced Beef Brisket 17.95

Grilled Slab Bacon 15.95

2 lb includes 8 small fresh garlic rolls and sauce on the side

Pulled Chicken 21.25 / Pulled Pork 25.50

Pulled Ham 25.50 / Sliced Beef Brisket 33.95

Grilled Slab Bacon 27.50

5 lb includes 24 small garlic rolls and sauce on the side

Pulled Chicken 47.95 / Pulled Pork 58.95

Pulled Ham 58.95 / Sliced Beef Brisket 79.95

Grilled Slab Bacon 63.75

Q trimmed Pork Spare Ribs

Smoked with apple wood for light smoke and sauce on the side

21.95 per approximately 2 lb. rack

Hickory Smoked Back Ribs

Memphis style rub and sauce on the side

22.95 per rack, 12 bones

Whole Jumbo Chicken Wings

Or Drum Sticks

5 for 8.50 / 25 for 41.25 / 50 for 74.95

Q Sides and Salads

Deluxe Grilled Veggie Trays

Grilled zucchini, carrots, red peppers, mushrooms and asparagus Served with a side of roasted garlic and pesto aioli

one serving, serves 1 person as an entrée or 2 people as a side
sold in multiples of 5 starting at 10

10 for 42.00 / 15 for 63.00 etc

Sides by the Quart 9.50

Made from scratch in our kitchen

Serving from 5-8, depending on how many selections you have

***Fresh Creamy New Potato Salad** mayo, mustard, hard boiled eggs and scallions

Thai Pasta Salad angel hair pasta, julienne carrots and zucchini with Thai dressing (cold)

***BBQ Baked Beans** with burnt end chunks

***Fresh Mashed New Potatoes** doctored up just right with real butter, sour cream and chives

Q Mac and Cheese spiral pasta in a lightly seasoned rich cheese sauce

Salads by the Quart 8.50

serves 8 as a side

***Fresh Tossed Cole Slaw** that's right, tossed to order in Q's own tangy dressing

Asian Cole Slaw tossed with our Thai dressing

***House Salad** romaine lettuce, Roma tomatoes, cucumber slices and your choice of Ranch or Vinaigrette

Extra Fresh Baked Garlic Rolls Large 1.50 each Small .50

Rolls priced uncut, cut for 1.00 per 5 lbs meat additional charge

Disposables – plate, fork, napkin .50 per person

Bottled Water and Canned Soda 1.00 each

Assorted Gourmet Bars and Cookies 1.25 each limit 2 choices

***gluten Free**

Catering Desserts

I make my desserts fresh from scratch and have minimums and have to limit the number of choices to 2 per party, one being cookies. Due to the low demand I make these to order. Unfortunately, I do not have the time to make more than one or two per event.

Banana Custard

classic BBQ dessert, Nilla wafers, sliced bananas,
fresh custard topped with whipped cream
9.50 per quart, minimum 6 quarts

Carrot Cake

with golden raisins and pineapple, topped with cream cheese icing
1.25 each, minimum 25 pieces

Zucchini Cake

topped with cream cheese icing
1.25 each, minimum 25 pieces

Banana Cake

topped with cream cheese icing
1.25 each, minimum 25

Brownies

Topped with ganache
1.25 each, minimum 25

Monster Cookies

dark chocolate, white chocolate, butterscotch, toffee and oatmeal
1.25 regular size

Event Meal Packages

All package prices are per person and are the base price plus tax, 30 person minimum,
upgrade a side to Deluxe Grilled Veggies to any package
for only 1.00 per person extra

BBQ Buffet 16.50

Pork Back Ribs and Smoked Chicken Leg 1/4s
assorted sauces, baked beans, potato salad, coleslaw, rolls

Smoked Meat Table 11.50

Slice Brisket, Pulled Chicken and Pork
assorted sauces, fresh rolls, slaw, choice of two additional Q sides