



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 legs 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 \$300.00 purchase. Example: Minneapolis delivery is \$40.00. We deliver in disposable containers with serving utensils. We can provide Chafer sets at \$20 each, place settings at .50 each and beverages \$1.25 each for for your convenience. Most of our customers provide their own. We ask for a minimum of a 1 week notice for pick up orders and a 2 week 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 a 1 week notice for most pick up orders and at least a 2 week notice for delivery

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 15.25 / Pulled Pork 17.50

Pulled Ham 17.50 / Sliced Beef Brisket 20.75

Grilled Slab Bacon 18.50

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

Pulled Chicken 29.50 / Pulled Pork 33.75

Pulled Ham 33.75 / Sliced Beef Brisket 40.25

Grilled Slab Bacon 35.95

5 lb includes 20 small garlic rolls and sauce on the side

Pulled Chicken 65.75 / Pulled Pork 76.50

Pulled Ham 76.50 / Sliced Beef Brisket 92.75

Grilled Slab Bacon 81.95

Q trimmed Pork Spare Ribs

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

25.95 per approximately 2 lb. rack

Hickory Smoked Back Ribs

Memphis style rub and sauce on the side

28.95 per rack, 12 bones

Smoked Chicken Drum Sticks

5 for 8.50 / 25 for 42.50 / 50 for 85.00

Q Sides and Salads

Deluxe Grilled Veggie Trays

Grilled zucchini, carrots, red peppers, mushrooms & 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 50.00 / 15 for 75.00 etc

Sides by the Quart 11.95

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
 - *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 10.95

serves 8 as a side

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

Disposables – plate, fork, napkin .50 per person

Bottled Water and Canned Soda 1.25 each

Assorted Gourmet Bars and Cookies 1.50 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.

Carrot Cake

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

Zucchini Cake

topped with cream cheese icing
1.50 each, minimum 25 pieces

Banana Cake

topped with cream cheese icing
1.50 each, minimum 25

Brownies

Topped with ganache
1.50 each, minimum 25

Monster Cookies

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