



SMOKEHOUSE & GRILLE

A SUPERIOR DINING EXPERIENCE

BANQUET MENU

THE SHACK SMOKEHOUSE & GRILLE
3301 Belknap Street, Superior, WI 54880
www.shackonline.com

(715) 392-DINE (3463)
Fax: (715) 392-4831

STACY MORSE
Banquet Director
stacy@shackonline.com

FACILITIES & SERVICES

MEETING ROOM CAPACITIES

Banquet Room	150 people
Oak Room	70 people
North Oak Room	40 people
South Oak Room	30 people
Board Room	12 people

Above capacities are for sit down functions. The actual capacity will depend on the arrangement of the room (buffet lines, hors d'oeuvres tables, cake tables, gift tables, screens, etc. will decrease the capacities).

AUDIO VISUAL

- ◆ We offer at no charge a podium, screen, portable microphone and PA system.
- ◆ We can arrange for the rental, delivery, and set-up for other items you may require to assure your function is a success.

SMOKEHOUSE & GRILLE POLICIES

- ◆ A 15% gratuity and applicable taxes will be added to all food and beverage.
- ◆ The Shack Smokehouse & Grille reserves the right to inspect and control all private parties, meetings, receptions, etc. being held on the premises.
- ◆ All food and beverage must be purchased through The Shack Smokehouse & Grille. Food may not be brought onto our premises from outside sources.
- ◆ We do allow decorating for parties in the private rooms. Advanced decorating is possible depending on the availability of the room prior to your event.
- ◆ Rice, glitter, confetti and tinsel are not allowed. A \$40.00 clean up fee will be added to your bill if it is used.
- ◆ Candles with open flames are prohibited. We do allow banners and signs to hung to our mirrors and glass, but do not allow them to be taped to the walls.
- ◆ The Shack Smokehouse & Grille is not responsible for any loss or damage of material, equipment or personal belongings.
- ◆ Due to shipping charges and market conditions changing weekly, prices are subject to change without notice.
- ◆ Pricing is guaranteed with a 25% deposit is made on the estimated cost of the event.
- ◆ If white linen table coverings are requested, a charge of \$2.50 per 8 foot table will be added to your bill. We do supply at no charge our paper place mats and linen or paper napkins at no charge.

The attached prices do not include the 5.5% Wisconsin sales tax or 15% gratuity.

MENU GUIDELINES

FOR GROUPS OF 75 OR MORE PEOPLE

Select 3 items
Selections are required 2 weeks prior to event.

50 TO 75 PEOPLE

Select 4 items
Selections are required 1 week prior to event.

FOR GROUPS OF UP TO 50 PEOPLE

Select 5 items
Selections are required 1 week prior to event.

ALL ENTREES ARE SERVED WITH THE FOLLOWING:

Dinner Rolls

Seasonal Vegetable

Tossed Salad

Served with Ranch Dressing

Potato Choice

(Choose one of the following)

Baked

Herb Roasted

Garlic Whipped Baby Red

Rice Pilaf

SALADS

All salads are served with a dinner roll.

CASHEW CHICKEN SALAD

Warm grilled chicken, cashews, croutons, cucumbers and tomatoes tossed with salad greens. 8.99

GRILLED SHRIMP CAESAR

A skewer of grilled shrimp, served over crisp romaine and tossed with parmesan cheese and creamy Caesar dressing. 8.99

CHEF'S SALAD

Strips of turkey, ham, cheddar, Swiss, and hard boiled egg over salad greens. 8.99

MANDARIN CHICKEN

Julienne grilled chicken breast, served over fresh lettuce with almonds, Mandarin oranges, red onions and raspberry vinaigrette dressing. 8.99

SHACKWICHES

All Shackwiches are served with French fries, unless otherwise noted).

SOUP & SANDWICH

Choose One Meat: Turkey, Ham or Roast Beef served on whole wheat bread and served with a cup of soup of the day. 6.99

PULLED PORK SANDWICH

Pulled pork with BBQ sauce and sauteed onion served on a toasted bun. 6.99

CHEESE BURGER

The Old Faithful... 100% ground beef topped with cheddar cheese. 6.99

HOT BEEF OR TURKEY

Mounds of roast beef or turkey on white bread smothered with mashed potatoes and gravy. 7.59

FRENCH DIP

Thinly sliced roast beef piled high on a steak bun and served au jus. 7.99

NORTH COUNTRY STEAK SANDWICH

A sirloin for the smaller appetite, served with grilled onions on Texas toast. 9.99

PASTA & COMBOS

Served with a potato, seasonal vegetable (excluding pastas), a tossed salad and dinner rolls.

CHICKEN PARMESAN

Breaded sauteed chicken breast topped with marinara sauce and parmesan cheese and served with Penne Pasta. 13.99

SPAGHETTI & MEATBALLS

Spaghetti noodles tossed in our tangy marinara sauce
With three large meatballs. 11.99
No Meatballs 9.99

BBQ COMBO PLATTER

1/4 Smoked Chicken and 4 Ribs served with our Homemade BBQ Sauce. 16.99

CHICKEN ALFREDO

Alfredo sauce tossed with penne pasta and topped with grilled chicken breast and parmesan cheese. 13.99
Veggies only 10.99

STEAK & SHRIMP

10 oz strip steak and four fried or broiled shrimp. 19.99

STEAK & SALMON

10 oz strip steak & 4 oz. broiled salmon. 18.99

BEEF & PORK

Served with a tossed salad with Ranch dressing, potato, seasonal vegetable and dinner rolls.

PRIME RIB

10 oz. Queen Cut prime rib slow roasted for flavor and tenderness. 15.99

NEW YORK STRIP

12 oz. center-cut strip steak, seasoned and grilled to your liking. 19.99

FILET MIGNON

8 oz. tenderloin grilled to your liking. 19.99

TOP SIRLOIN

10 oz. sirloin grilled to your liking. 17.99

APPLE SMOKED PORK LOIN

Served with peach BBQ sauce. 13.99

CENTER CUT PORK CHOPS

Two 4 oz. boneless pork chops glazed with our sweet & spicy sauce. 11.99

SMOKED PORK RIBS

Seasoned with our secret rub then slow cooked in our own smoker.
6 bones 15.99 12 bones 19.99

CHICKEN

Served with a tossed salad with Ranch dressing, potato, seasonal vegetable and dinner rolls.

CHAMPAGNE CHICKEN

Sauteed chicken breast, topped with white wine cream sauce. 14.99

SMOKED 1/2 CHICKEN

Glazed with our own BBQ sauce. 11.99

CHICKEN CORDON BLUE

Chicken breast stuffed with ham & Swiss cheese topped with mornay sauce. 14.99

CHICKEN KIEV

Chicken breast stuffed with garlic and chive butter topped with mornay sauce. 14.99

SEAFOOD

Served with a tossed salad with Ranch dressing, potato, seasonal vegetable and dinner rolls.

DEEP FRIED POLLOCK FILET

Tender and flaky white fish fried to a golden brown. 9.99

WALLEYE PIKE

Filet of walleye broiled to perfection and topped with shaved almonds. 15.99

ATLANTIC SALMON

8 oz skinless filet of salmon broiled with lemon-butter to perfection. 15.99

LAKE SUPERIOR TROUT

Broiled to perfection and served with a lemon wedge. 13.99

BROILED SHRIMP

Six broiled shrimp served with drawn butter. 16.99

BREADED SHRIMP

Six lightly breaded shrimp, fried to a golden brown. 14.99

DINNER BUFFET

Created for Parties of 50 People or more.

Choose two entrees for 15.99 or three for 17.49 per person

ENTRÉE CHOICES

(Select 2 or 3 items)

Baked Ham

Roast Turkey

Shaved Roast Beef Au Jus

Herb Roasted Chicken

Meatballs

(BBQ, Swedish or sweet & sour)

Apple Smoked Pork Loin

(with peach BBQ sauce)

Cold Water Cod

(with lemon-pepper butter)

Baked Penne

(with meat, marinara and cheese)

Chicken Alfredo

(with Penne Pasta)

Baked Lasagna

Sauteed Chicken Breast

(with supreme sauce)

Parmesan Crusted Chicken

Prime Rib

(add 2.00 per person)

Baked Salmon

(add 1.25 per person)

VEGETABLE CHOICE

(Select 1 item)

Green Beans Almondine

California Blend

Sweet Corn O'Brien

Candied Carrots

Sweet Peas

(with Onions and Red Peppers)

Mixed Vegetables

Lemon Butter Broccoli

SIDE DISHES *

(Select 2 items)

Au Gratin Potatoes with Chives

Garlic Whipped Potatoes

Wild Rice Blend Pilaf

Herb Roasted Potatoes

Cheddar Whipped Potatoes

Herb Breaded Dressing

Parsley Buttered Baby Reds

Angel Hair Pesto

Scalloped Potatoes

*** Baked Potatoes**

(Counts as 2 Choices)

SALAD CHOICES

(Select 2 items)

Tossed Salad

Caesar Salad

Coleslaw

Corn Relish

Creamy Cucumber-Tomato Dill Salad

Vegetable Tray

(with Ranch dressing)

Pasta Salad

(Ham, Chicken, Tuna or BBQ Chicken)

Marinated Vegetable Pasta Salad

Potato Salad

**Dinner Rolls and Butter and
Coffee included**

Kids 12 and Under 7.99

LUNCHEON BUFFETS

Our Luncheon Buffets are designed to serve groups of 50 or more people. Please check with Banquet Manager for room availability before selecting a buffet menu. Room size is taken into consideration for sit down meals or buffets. All buffets require a guaranteed count (50 person minimum) no less than three days prior to the event.

Note: Luncheon Buffets are not available after 4 p.m.

DELI LUNCHEON BUFFET

8.99

Turkey, Ham and Roast Beef
Cheddar, Swiss and Pepper Jack
Cheese
Choice of Soup or Salad
Tomatoes, Pickles Onions
Mustard, Mayo and Butter
Chips
Coffee

HOME STYLE BUFFET

8.99

Baked Chicken, Swedish
Meatballs, Roast Beef or Ham
Candied Carrots
Whipped Potatoes and Gravy
Tossed Salad
Dinner Rolls & Butter
Coffee

PASTA BUFFET

8.99

Spaghetti & Meatballs
Tossed Salad
Garlic Bread
Coffee

BARBEQUE BUFFET

8.99

Pulled Pork Sandwich
BBQ Chicken
Mashed Potatoes and Gravy
Baked Beans
Cole Slaw
Corn Bread & Butter
Coffee

HORS D' OEUVRES

COLD HORS D'OEUVRES

(serving approximately 25 people)

Iced Vegetable Crudités <i>(served with Ranch dressing)</i>	45.00
Deviled Eggs <i>(26 count)</i>	23.00
Meat & Cracker Tray <i>(Turkey, Ham and Roast Beef with Assorted Crackers)</i>	45.00
Assorted Cheeses & Crackers <i>(Cheddar, Swiss and Pepper Jack Cheese)</i>	45.00
Antipasto Tray <i>(Salami, Peppers, Cheeses, Mushrooms, Artichokes and Olives)</i>	60.00
Jumbo Shrimp Cocktail <i>(25 count)</i>	50.00
Smoked Salmon <i>(2½ pound average)</i>	65.00
Fresh Fruit Tray <i>(Cantaloupe, Honey Dew, Pineapple and Strawberries)</i>	40.00
Pinwheel Wrap Sandwiches <i>(Turkey, Ham, Beef or Vegetable)</i>	35.00
Taco Dip Platter	36.00

HOT HORS D'OEUVRES

(per 25-piece minimum order)

Deep Fried Breaded Mushrooms <i>(served with cheese sauce)</i>	25.00
Stuffed Mushrooms <i>(Spinach & Cheese, Chorizo or Crab)</i>	35.00
BBQ Chicken Quesadilla	35.00
Meatballs <i>(BBQ, Swedish or sweet & sour)</i>	18.00
Chicken Wings <i>(BBQ, Teriyaki, or Buffalo; served with bleu cheese dressing)</i>	17.00
Mozzarella Cheese Sticks <i>(served with Marinara sauce)</i>	25.00
Mini Pork Egg Rolls <i>(served with sweet & sour sauce)</i>	30.00
Onion Rings <i>(3 pounds)</i>	30.00
Chicken Drumsticks <i>(served with Ranch dressing)</i>	30.00
Spinach Artichoke Dip <i>(served with fresh baked bread)</i>	45.00

LIGHT SNACKS

Bowl of Chips with Ranch dressing	20.00
Bowl of Snack Mix	20.00
Tortilla Chips with Salsa	20.00
Peanuts	20.00

BREAKFAST

CONTINENTAL BREAKFAST #1

Assorted pastries, served with coffee or tea. 5.00

CONTINENTAL BREAKFAST #2

Assorted pastries, served with coffee,
tea or orange juice. 6.50

THE EYE OPENER

Fluffy scrambled eggs with diced ham and
shredded cheese with country-fried potatoes.
Served with coffee or tea. 7.75

TRADITIONAL BREAKFAST BUFFET

Fluffy scrambled eggs, country fried potatoes,
sliced ham with bagels & cream cheese.
Served with coffee or tea. 9.00

PANCAKES OR FRENCH TOAST BUFFET

Your choice of pancakes or French toast
with scrambled eggs, ham and fruit.
Served with coffee or tea. 9.00

QUICHE & FRUIT

Your choice of ham & cheese, bacon & broccoli,
or vegetable. Served with coffee or tea. 9.00

FRENCH TOAST

French toast with ham or sausage.
Served with coffee or tea. 8.50