



# Off-Site Catering

## champion bbq package

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lunch 1/3 lb \$12.95 | lunch/dinner 1/2 lb \$14.95

**choice of two meats** hickory-smoked brisket, apple-brined pulled pork, smoked-and-charred chicken, chipotle cilantro sausage, herb-smoked turkey breast

**sides** potato salad, apple coleslaw, baked beans

**includes** rolls, house-made sliced pickles and BBQ sauces

*note: Q house salad included with full service upgrade*

## pit master's favorites appetizers

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\$14.95

**vegetable crudité** buttermilk dip

**best wings on the planet** chipotle BBQ sauce | 2 pp

**house made chipotle sausage medallions** | 2 pp  
ground pork, Q39 spice blend, zesty BBQ sauce

**hickory smoked brisket sliders** classic BBQ sauce | 2 pp

**includes** all sauces served on the side

## grill-out package

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\$14.95

**brisket burger** oak-wood-grilled ground brisket

**chipotle sausage** ground pork, Q39 spice blend, sautéed peppers and onions

**sides** potato salad, apple coleslaw, baked beans

**includes** toasted egg buns, jalapeno-pickle slaw, bibb lettuce, sliced tomato, sharp cheddar and provolone cheese, classic sauce, ketchup, mustard

## service

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### delivery & set-up

Includes food signs, heavy disposable plates, plastic eating utensils, Q39 napkins and wet napkins.

\$250 minimum order | Mileage fee: \$15 minimum based on location

## blue ribbon package

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\$26.95 (full-service only)

choice of two entrees:

**hickory smoked beef brisket** classic sauce, au jus, horseradish cream

**+ \$6 smoked prime rib** classic sauce, au jus, horseradish cream, includes uniformed carving chef

**wood fired grilled salmon filet**

grilled pineapple relish

**grilled and charred chicken breast**

sautéed mushrooms with sherry jus

**sides** chopped salad and spinach salad, parsley red potatoes and rice pilaf, seasonal vegetables with herb butter, rolls and butter

## additions

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**beverage station** (full-service only)

lemonade, iced tea, water | \$3 pp

**bottled beverages**

iced tea, lemonade | \$2.75 each

water | \$1.50 each

**cheese and fruit tray** 25-person minimum | \$5 pp

**vegetable crudité** buttermilk ranch or French onion

25-person minimum | \$4 pp

**best chicken wings on the planet** \$1.75 each

**honey glazed spare ribs** \$3 each

**q house salad** \$3 pp

**veggie kabobs** peppers, onions, mushrooms, zucchini, squash | \$7 each

**4-oz. wood-fired grilled salmon filet** \$7.75 each

**mixed seasonal vegetables** herb butter | \$2 pp

**house-made brownies** \$1.50 each

**lemon bars** \$1.50 each

**fresh baked chocolate chip cookies** \$1.50 each

**assorted mini desserts** brownies, cookies, lemon bars | \$6 pp

**full service** +\$8 pp

Includes buffet set up, tending and breakdown, tableside service and kitchen clean-up after 1.5-hour of food service, Q39 chafers, serving dishes, serving utensils and food signs.

50 person minimum | Mileage fee: none



A large, stylized logo on the side of a white van. It features a thick black outline of a circle. Inside the circle, the letters 'Q39' are written in a bold, black, sans-serif font. The 'Q' is slightly larger than the '39'.

Q39

BBQ · Wood-fired Grill · Bar

Restaurant  
Catering & De