



CATERING MENU

BBQ FOLK & SOUL

Call: 314 776-1407



The Shaved Duck
2900 Virginia Avenue
St.louis Missouri
63188

www.theshavedduck.com



We are here to serve you

Please call us at **314 776-1407** or email us at nisbetally@gmail.com and our catering manager will get back with you promptly.

CATERING TEAM

Owner Ally Nisbet, Catering Manager Heather Wagner, and Executive Chef Kat Wallace are involved in every catering order to ensure we provide you with quality customer service. We will have an accurate menu, clear expectations, efficient communication and organization. Our Catering Professionals will walk you through all the services we offer.

SERVICES WE OFFER

- Pick up and delivery**
- Delivery and set up**
- Full Service Catering**
- Ole Hickory Smoker on site**

OUR COMMITMENT TO QUALITY

We have a scratch kitchen which means nothing we buy is ever in pre-made. Every single thing from our rubs, sauces, sides and meats have been carefully developed by our culinary team.

As a family we regard each day as one to be thankful for and we are committed to training our newest members to have the necessary care and dedication that is required to provide you, our guest with the best possible experience.

APPETIZERS

wArtisan Cheese Platter With Rustic Breads \$59.99

Feeds 15 - 20 people

A beautiful blend of cheese varietals with rustic breads Example of cheeses on offer: Old Chatham Camembert NY, Moody Blue WI, Quicke's Clothbound Cheddar UK, Humboldt Fog, House Goat Cheese and local honey

Charcuterie Platter - Salume Beddu \$79.99

Feeds 15 - 20 people

Working exclusively with our friends at Salume Beddu we work with Mark and his team to customize every order for your event

Vegetable Tray with accompanying dips \$49.99

Feeds 15 - 20 people

Local seasonal vegetables, various radishes, broccoli, mixed peppers, cauliflower, baby tomatoes, asparagus served with ranch dressing and our famous cheese sauce

Fresh Fruit Platter \$49.99

Feeds 15 - 20

A variety but limited to pineapple, blueberries, strawberries, raspberries, red and green grapes, melon and kiwi fruit carefully picked out and presented beautifully served with house chocolate dipping sauce

Grilled and Chilled Shrimp with lemon and smoky cocktail sauce \$59.99

Feeds 10 - 15 people

Duck Confit Bruschetta \$4 per piece

Cured and gently poached served with goat cheese and juniper glaze



SMOKEHOUSE CATERING MENU

SMOKE HOUSE SPECIALTIES

One pound of meat will feed approximately 3 - 4 people

50 x 1/4 lb = 12 lbs

50 x 1/2 lb = 25 lbs

Brisket with carving station \$17.99lb

Tender smoked brisket cut to order for your guests

Pulled Pork \$13.99 lb

Smoked over cherry and hickory seasoned with house rub and served with our smoky spicy Black Isle bbq sauce

Pulled Chicken..... \$13.99lb

Whole chickens smoked and pulled for every order. Perfect with our variety of sauces

1lb Smoked Tri Tip \$15.99lb

Smoked until beautifully tender and medium in temperature. Marinated and seasoned with kosher salt, black pepper, rosemary and garlic

Baby Back Ribs..... slab \$23.99

Smoked over cherry and a touch of hickory, dry rubbed and lightly glazed upon taking out of the smoker. Fall off the bone, sweet, sticky and delicious

Bacon Wrapped Smoked Pork Tenderloin..... \$16.99lb

Sliced thinly and glazed with tangy bbq sauce

Smoked Meatloaf \$15.99lb

Our famous meatloaf served with a root beer glaze

Sweet and Spicy Burnt Ends \$16.99lb

Smoked to perfection these tasty treats will melt in your mouth served with smoked bbq sauce

Smoked Chicken Wings \$59.99

22 slow smoked served with mango habanero bbq sauce

1 Leg Duck Confit \$12.99

1 Whole Smoked Chicken \$16.99

1 Companion Brioche Bun \$0.75

Salads

Per Person (small orders) \$3 per person

Half Pan (8 - 12 people) \$25

Full Pan 15 - 24 people) \$45

House Salad

Mixed greens, cranberries, goat cheese, pine nuts with cider molasses vinaigrette

Wedge Salad

Crisp iceberg, red onion, cherry tomatoes, bacon with ranch dressing

Caesar

Chopped romaine, shaved Parmesan, classic Caesar dressing, and house made croûtons



SIDES

\$2.25 per person

Pint.....	2 - 3 people.
Quart.....	4-6 people.
Half Pan	5.5 Quarts/1.25 Gallons Feeds 20 - 25
Gallon.....	24 people.
Full Pan	11 Quarts/ 2.75 Gallons Feeds 40 - 50

House Baked Beans with pulled pork and bacon

Potato Salad traditional Southern style

Mashed Potatoes

Onions

Coleslaw

Brussel Sprouts

Jalapeno Cream Corn

Mac n' Cheese

Seasonal Vegetables

Buns

Sliced Buns \$0.75 per

Sliced Slider Buns \$0.50 per

Cornbread \$2 per person

Kosher Dill Pickles \$0.50 per person

BBQ SAUCES

Pint.....	\$6.99
Quart	\$11.99

Black Isle - sweet and smoky with warm black pepper

Bourbon - rich and tangy with oaky bourbon finish

Mango and Habanero - nice balance of ginger and spices

Mustard Sauce - Vinegar based if you like mustard you will love this sauce

DESSERTS

Please inquire about seasonal desserts

BEVERAGE SERVICE

Local company Excel made with pure cane sugar

Ski, diet ski, frostie root beer, cola, diet cola, cream, orange, grape - \$2 per bottle

ALCOHOLIC BEVERAGE SERVICE

With one of the best craft beer selections in the city we can have a lot of fun putting together an interesting tasting menu for your event. Our catering manager will be happy to inform you of some options.

OTHER PRODUCTS AND SERVICES

We can provide you with everything from silver and china service, linens, chairs and tables to live music. We will be happy to discuss all the options with you.

ORDERING AND RESERVATION POLICIES

We like to keep it simple.

We ask for **25% down** on all orders at time of booking and full payment is due 24 hours prior to the order. We will provide you with a proposal, upon agreement an invoice will be sent to you and there we have it.

All our meats and sides are made fresh daily so please try to give us as much time as possible as we will be making your food fresh that day - thank you.



SPECIAL EVENTS

Please email nisbetally@gmail.com for information.

Whole Pig Roast on site with rustic bbq dinner

Crab, Shrimp and Crawfish boil prepared with newspapers, hammers and traditional sides

Smoker on site for larger parties available