

LANCASTER CO.

CATERING

AND EVENTS

The Best Dang
SOUTHERN
CATERING **MEAD**



EAT LOCAL. EAT FRESH.

   lancsmokehouse.com

OUR STORY

The Lancaster Smokehouse is by far the most award-winning Southern-inspired restaurant in all of Waterloo Region. And we dang-well oughta be, frankly, as one of the first to bring full-on southern-style cookery to Canada.

We have exhaustively traveled, tasted and cooked our way all across the South, in search of the richest, juiciest and messiest authentic southern recipes, scratch-made in our kitchen by our team of seasoned, professional cooks with hand-picked local ingredients for a taste like no other!

We can whomp up a menu tailor-made for your event!

BIG OR SMALL, WE CATER 'EM ALL

Our Catering and Event business specializes in bringing Southern Hospitality to your special occasion. We cover all the bases with many different service options crafted to meet the needs of whatever event y'all are hosting.

From family reunions, birthday parties, hoe-downs, business meetings, and stuffy corporate thingamajigs, to "shotgun weddings" and formal state visits from crown princes and presidents (fingers crossed!), we have provided our award-winning food and extra absorbent napkins to groups of all sizes in a relaxed, social atmosphere.

OUR PLACE OR YOURS?

On-Site Event Space

Bring your party here and we'll do the mopping up! Our upstairs event space, The Lanc Loft, features a full bar, separate washrooms, PA system, tables and chairs.

Maximum capacities are 100 for a seated buffet dinner and 120 for a combination seated standing buffet, cocktail reception or snack bar.

Off-Site Full Service Catering

Make your event more memorable with food that gets people talking! We offer the same great menu packages as our on-site event space on the road! Our fully-mobile and frequently ticketed food truck has the complete kitchen facilities to prepare your meal wherever you need us! We believe it simply makes for a better experience.

Minimum 50 guests. Food truck dependant upon availability. Food Truck is not available during winter months and may be subject to site restrictions.

Please contact our Catering Manager for booking inquiries at **519-743-4331** or email info@lancsmokehouse.com

**LANC
LOFT**
EVENT & BANQUET HALL

ALL THE FINICKY-BUT-NECESSARY BUSINESS-LIKE DETAILS

The truth is, we'd love to sit down and have a good chin-wag to sort out all your needs. We're good at it, and we're fixin' to show you how nice a spread we can help y'all put on. In the meantime, here's a look at what's included and what's extra.

All packages include the following:

THE LANC LOFT (On-Site Event Space)

- Tables with black vinyl table covers and chairs.
- Fully stocked Bar with Ontario Craft Beer on tap.
- Separate washrooms.
- Projection screen and Auxillary/Music Connection.
- Buffet Service - Tables, table covers, condiments, china plates, utensils and plenty of napkins.
- Room rental fees:
Monday-Thursday \$150
Friday & Saturday \$300

**LANC
LOFT**
EVENT & BANQUET HALL

YOUR PLACE, BABY! (Off-Site Full Service Catering)

- May include our self-sufficient Food Truck (subject to availability).
- Buffet Service - Tables, plastic table covers, condiments, china plates, utensils and plenty of napkins.
- Clearing of dinner service plates and garbage removal.

ADD ON SERVICES

- Truck appearance for special events: \$500 minimum plus additional charges depending on event (just for the truck)
- Linen table covers and napkins for on-site space: \$2.00 per person in choice of colour
- If necessary, additional serving/bussing staff: \$30 per staff member per hour (offsite)
- Minimum 3 hours per staff memeber

All prices subject to change. 18% Automatic Gratuity and 13% HST apply to all catering packages. 25% Deposit of estimated total is required to hold your day.

Guest count must be confirmed no later than 10 business days prior to event.

All pricing is on a per person basis except where noted.

Transportation charges of \$1.50/km will apply to all delivery orders and out of town full service caters.

HORS D'OEUVRES

\$12/person

Turns out “hors d'oeuvres” is actually a French term for “outside the ordinary meal structure” – and our nibblies are definitely outside the ordinary! Guaranteed to put everyone else’s same ol’ same ol’ to shame. Served cocktail-reception style.

Put together a unique appetizer course for your group by **choosing 4** of the following:

PORK BELLY POTATO CHIP

Sweet-tea braised pork belly, Cajun potato chip, buttermilk ranch, chow-chow.

STEAK CROSTINI

Medium-rare flat iron, chimichuri, radish.

CREOLLED EGGS

With Creole mustard, smoked paprika and pickle.

SHRIMP & GRITS

Cheddar grits and blackened shrimp.

CATFISH BITES

Cornmeal fried with house remoulade.

CHEESE GOUGÈRES

Savoury cheddar pastry.

BOUDIN BALL

Fried pork and rice sausage fritter, mayonnaise.

SMOKED MUSHROOM PATE

On crostini with pickle and mustard.

BURNT ENDS

Double smoked brisket chunks with sweet barbecue sauce.

PORK RILLETTES

Crusty baguette with confit pork, shallot jam, watercress.

PIMENTO CHEESE CROSTINI

Southern cheddar and pimento spread.

SPROUTS AND HUMMUS

Brussels sprouts, hummus, honey.

Delicious STARTERS PACKAGES

PECK O' PICKLES

\$55/small - feeds 15-20

\$110/large - feeds 40-50

Everybody likes pickles! You like pickles, right? See? Everybody likes pickles.

Perk up your package with an assortment of pickles and olives, including hearty dill pickles, pimento stuffed olives, Pepperoncini peppers, roasted red peppers and cornichons.

VEGGIE BOARD

\$55/small - feeds 15-20

\$110/large - feeds 40-50

Remember, every wholesome vegetable you put on your plate gives you that little bit more permission to dive into something more sinful as well.

Let us soothe your guilty conscience with an assortment of crudité, including celery, carrots, red bell peppers, cucumber, radishes and cherry tomatoes. Served with our signature house buttermilk ranch dip.

FRUIT PLATTER

\$60/small - feeds 15-20

\$120/large - feeds 40-50

A vitamin-rich, doctor-pleasing assortment of fresh fruits.

Includes strawberries, pineapple, grapes and a selection of melons.

LANCASTER CHEESE BOARD

\$60/small - feeds 15-20

\$120/large - feeds 40-50

An assortment of artisan cheeses, from proud cows that know the importance of a respectable wine and cheese soir e.

CHARCUTERIE BOARD

\$60/small - feeds 15-20

\$120/large - feeds 40-50

An assortment of cured and dried meats for the carnivores in the crowd.

COLD SAMMICH PLATTERS

\$125/small - feeds 15-20

\$250/large - feeds 40-50

Let's get together with a few dozen of our friends... and all eat with our hands! Our platters are chock full o' tasty goodness, prepared a little ahead, to serve at your convenience.

Customize your platter by selecting 4 of the following:

ALABAMA CHICKEN SALAD

Grain mustard and horseradish chicken salad, with iceberg lettuce.

HAM & HONEY-MUSTARD

Smoked ham, slathered in house honey-mustard aioli, & pickles.

BEEF & HORSERADISH

Thinly shaved beef, alabama sauce, iceberg lettuce.

SMOKED TURKEY TOMATO

Brined, smoked, shaved turkey breast with peppered tomatoes and house mayonnaise.

PIMENTO CHEESE

Cream cheese & cheddar spread with roasted peppers and pickles.
(Vegetarian, not Vegan)

CUCUMBER

Cucumber & cream cheese, herbs.
(Vegetarian, not Vegan)



Authentic
BBQ
BUFFET
PACKAGES

PACKAGE A

THE MEAL DEAL

\$47/person

Add ANY additional sides for \$4/person

Our basic package sure don't skimp on the flavour! Choose your favourite combination of two meat and three sides, for a tasty buffet just how you like it. Comes with fresh dinner rolls.

Meats

CHOOSE 2

- Pulled Pork
- Beef Brisket
- Smoked Chicken

Sides

CHOOSE 3

- Cajun Corn
- Black Eyed Peas
- Seasonal Vegetables
- Molasses Baked Beans*
- Dilly Cabbage Coleslaw
- Corn on the Cob & Butter (seasonal)
- Waterloo County Creamy Potato Salad
- Market Salad with Vinaigrette
- Rosemary & Garlic Roasted Potatoes

PACKAGE B

THE MEAL DEAL WITH THE MOST

\$52/person

Add ANY additional sides for \$4/person

For somethin' a little more special, choose from our full selection of meat options and premium sides. Comes with plenty of Sweet Honey Corn Bread for dippin'.

Meats

CHOOSE 2

- Pulled Pork
- Beef Brisket
- Smoked Chicken
- Whole Smoked Wings
- Pork Side Ribs
- Fried Chicken
- Andouille Sausage
- Smoked Turkey Breast
- Beef Ribs
- Smoked Ham
- Montreal Smoked Meat (Minimum 2 weeks notice)

Sides

CHOOSE 3

- Cajun Corn
- Creamed Corn
- Seasonal Vegetables
- Black Eyed Peas
- Molasses Baked Beans*
- Macaroni & Cheese
- Braised Collard Greens*
- Red Beans & Rice*
- Cheesy Grits
- Scalloped Potatoes
- Rosemary & Garlic Roasted Potatoes
- Corn on the Cob & Butter (seasonal)
- Waterloo County Creamy Potato Salad
- Dilly Cabbage Coleslaw
- Pimento Pasta Salad
- Caesar Salad*
- Market Salad with Vinaigrette
- Smokehouse Salad

\$350 additional surcharge if Food Truck requested

* Contains pork

* Contains pork

PACKAGE C

THE BIG BARBEQUE

\$57/person

Add ANY additional sides for \$4/person

You can never have too much Barbecue. Up the ante with your choice of three meat options and three sides. Comes with fresh dinner rolls.

Meats

CHOOSE 3

- Pulled Pork
- Beef Brisket
- Smoked Chicken
- Pork Side Ribs
- Fried Chicken

Sides

CHOOSE 3

- Cajun Corn
- Black Eyed Peas
- Seasonal Vegetables
- Molasses Baked Beans*
- Corn on the Cob & Butter (seasonal)
- Rosemary & Garlic Roasted Potatoes
- Waterloo County Creamy Potato Salad
- Dilly Cabbage Coleslaw
- Market Salad with Vinaigrette

PACKAGE D

THE BIG BARBEQUE

WITH ALL THE FIXIN'S

\$62/person

Add ANY additional sides for \$4/person

This is the Big Kahuna. The Full Monty. Pretty much any cliché you can think of for the biggest and bestest Barbecue of all time! Choose three meats and three premium sides from our complete menu of each. Served with our own Sweet Honey Corn Bread for dippin'.

Meats

CHOOSE 3

- Pulled Pork
- Beef Brisket
- Smoked Chicken
- Whole Smoked Wings
- Pork Side Ribs
- Fried Chicken
- Andouille Sausage
- Smoked Turkey Breast
- Beef Ribs
- Smoked Ham
- Montreal Smoked Meat (Minimum 2 weeks notice)

Sides

CHOOSE 3

- Cajun Corn
- Creamed Corn
- Seasonal Vegetables
- Black Eyed Peas
- Molasses Baked Beans*
- Macaroni & Cheese
- Braised Collard Greens*
- Red Beans & Rice*
- Cheesy Grits
- Scalloped Potatoes
- Rosemary & Garlic Roasted Potatoes
- Corn on the Cob & Butter (seasonal)
- Waterloo County Creamy Potato Salad
- Dilly Cabbage Coleslaw
- Pimento Pasta Salad
- Caesar Salad*
- Market Salad with Vinaigrette
- Smokehouse Salad

* Contains pork

* Contains pork



NO MEAT?
No problem

**VEGETARIAN
& VEGAN
FULL SERVICE
MENU OPTIONS**

Southern food ain't all fried chicken and brisket y'know. We are proud to offer unique vegetarian and vegan options that'll be sure to leave nobody missin' the meat!

FARRO & HOMINY SUCCOTASH

(VEGAN)

Braised farro, zucchini, lima beans, hominy, olive oil, herbs, citrus, pepitas.

SMOKED CAULIFLOWER & POMEGRANATE MOLASSES

(VEGAN)

Smoked cauliflower segment, olive oil, herbs, peanuts, pomegranate molasses.

GRITS N' SHROOMS

(VEGAN)

Olive oil grits, garlic, thyme, onions, pan fried mushrooms.

BRUSSEL SPROUTS & SMOKEY HUMMUS

(VEGETARIAN - INCLUDES HONEY)

Crispy brussel sprouts, olive oil, homemade creamy hummus, fried chickpeas, smoked paprika, herbs, honey.



Tasty
**LATE
NIGHT &
LIGHT
BITE
PACKAGES**

Minimum 50 guests for offsite / food truck.
Food Truck or The Lanc Loft only.
Extra charges may apply for the Food Truck
if one these packages ordered on its own.

As the wee hours roll by, sometimes you need a little something to wash down the libations, and give you a minute to think over what the heck you were just doing in a Conga line. These crowd pleasing snacks could be just what the party needed.

TACO BAR

\$15/person

A little further south than we're used to, amigo, but tasty just the same.

Build your tacos to taste from our signature pulled pork, ground beef, flour tortillas, sour cream, pico de gallo, guacamole, shredded cheddar, cabbage, lime and cilantro.

POUTTINE BAR

\$15/person

An authentic tradition from the deep south of Quebec...

Oh, go on now, play along!

Russet potatoes, pork gravy, cheese curds, pulled pork, scallions, pickled peppers, mayo, ketchup and our own BBQ sauce.

STREET MEAT BAR

\$15/person

Maybe it's the moonshine talkin', but sometimes only a street dog will do the trick.

Ours come with a selection of artisan all-beef hot dogs, handmade Andouille sausage, soft buns, and an assortment of homemade mustards, pickled condiments, diced tomatoes, onions, hot peppers and ketchup.

SLIDER BAR

\$15/person

As adorable as they are delicious, our sliders are almost too good to eat. Well, almost...

Choose 2 from these house faves:

Pulled pork with coleslaw

Chicken with lettuce and tomato

Beef brisket with BBQ onions

Served on mini Crumb Bakehouse milk buns with BBQ sauce.

FRIED CHICKEN BAR

\$18/person

The Colonel has nothin' on "The General" of the Lancaster Smokehouse with his finger lickin' good Southern fried chicken!

Buttermilk fried chicken, sweet potato fries, pickles, cajun mayo, honey and hot sauce.

CATERING

AND IT'S ALL GOOD!



LANCASTER CO.

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CATERING
AND EVENTS

LANCASTER CO.
SMOKEHOUSE
Southern BarBQue

LANCASTER CO.
Crumb.
BAKE HOUSE

EAT LOCAL. EAT FRESH.

lancsmokehouse.com

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