



# *Wedding Catering*



**SERVICING MARYLAND | DC | VIRGINIA**

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# hors d'oeuvres

Start your celebration with crowd-pleasing bites that set the perfect tone for your special day. Choose from our selection of handcrafted appetizers, served either butler-style by our attentive staff or beautifully arranged at stationed displays.

Smoked Ham & Cheese Sliders

Smoked Turkey & Cheese Sliders

Ribeye Steak & Cheese Sliders\*

BBQ Smoked Jumbo Shrimp

Twisted Bacon

Veggie Cups w/ dip

Fruit Cups w/ dip

Party Wings

Smoked Wonton Taco Cups

Smokey Meatballs

Smoked Shrimp

Skewers

Stuffed Mushroom Caps

Smoked Queso w/ Tortilla Chips

Charcuterie Board or Cups \*

Ribeye Steak Skewers\*



# from the land

Discover our signature selection of expertly prepared entrées featuring the finest pork, beef, poultry, and seafood. Each dish showcases our commitment to quality and flavor, whether smoked low and slow or prepared to perfection using other classic techniques.

## *pork*

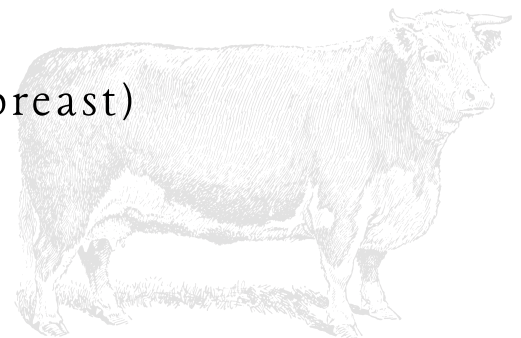
Smoked Pulled Pork  
Smoked Raspberry Chipotle Sliced Ham  
Bone-in Pork Chops (smoked or fried)  
Baby Back Ribs  
Sliced Pork Tenderloin

## *beef*

Beef Brisket\*  
Boneless Ribeye\*  
Beef Ribs\*  
Steak Bites\*

## *poultry*

Party Wings  
Turkey Legs  
Chicken Leg Quarters  
Smoked Turkey (whole or breast)  
Chicken Cordon Bleu  
Half Chickens



# *from the sea*

Discover our signature selection of expertly prepared entrées featuring the finest pork, beef, poultry, and seafood. Each dish showcases our commitment to quality and flavor, whether smoked low and slow or prepared to perfection using other classic techniques.

## *seafood*

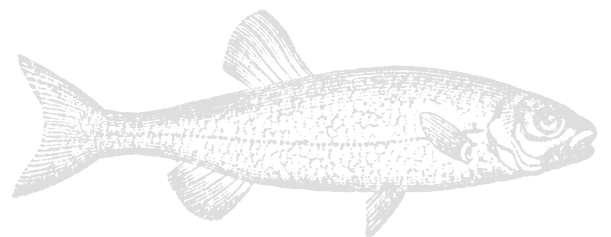
Fried Fish

BBQ Jumbo Shrimp

Smoked Salmon

Smoked Shrimp & Grits

Cajun Shrimp Pasta



# *from the garden*

Complement your main selections with our diverse array of freshly prepared sides. From southern comfort classics to light, refreshing salads, each dish is crafted to perfectly complement your chosen entrées.

## *sides*

Mixed Greens Salad

Collard Green

Smoked Green Beans

Cabbage

Coleslaw

Pasta Sides

Smoked BBQ Beans

Shirley's Potato Salad

Smoked Macaroni & Cheese\*

Smoked Corn

Rice Pilaf

Roasted Sweet Potato Mash



# from the harvest

Thoughtfully crafted for our plant-based guests, these dishes prove that vegetarian and vegan cuisine can be just as satisfying as our other offerings. Each selection is prepared with fresh ingredients and creative flair, ensuring every guest experiences the same level of culinary excellence.

## *vegan*

Garlic Lemon Pepper Pasta

Smoked Portobello Mushroom Caps

Buffalo Cauliflower

## *vegetarian*

Smoked Seasonal Vegetables and Grits

Cajun Pasta

Vegetable Medley



## *from the bar*

Keep your celebration flowing with our unlimited beverage center featuring a variety of soft drinks and our signature homemade refreshments - hand-crafted lemonade and sweet tea, served fresh for your special day.

## *from the experts*

Transform your vision into reality with our trusted network of wedding professionals. From music and mixology to planning and photography, we've partnered with the DMV's finest vendors to make your planning process seamless. Let us connect you with experienced DJs, bartenders, photographers, coordinators, planners, rental services, and more - all dedicated to bringing your perfect day to life.

# *service options*

## *plated*

Treat your guests to an elevated dining experience with our professional wait staff providing full table service. Each course is presented and served directly to your seated guests.

## *served buffet*

Enjoy the best of both worlds with our staffed buffet option. Choose between our professional servers assisting guests at each station or traditional self-service style. Either way, our team ensures fresh, abundant offerings throughout your celebration.

## *delivery & set-up*

Perfect for more relaxed celebrations, we'll deliver your selections in high-quality catering equipment and set up an attractive buffet display. We'll provide detailed heating and serving instructions, ensuring your food is presented at its best.

## *fire & smoke*

Experience the ultimate in BBQ catering with our premium on-site service. Watch as our expert Pitmaster creates mouthwatering dishes right at your venue, with our signature NSQ Food Truck adding both flavor and flair to your celebration. This full-service option brings the complete smokehouse experience to your special day, creating an unforgettable dining atmosphere for you and your guests.

*thank you for considering No Sauce Que!*