



POSH NOSH
PROVISIONS & POURS

Barbecue **COUNTRY**

A SWEET & SMOKY COLLECTION

A LITTLE KANSAS. A LITTLE TEXAS. A LITTLE SOUTHERN. A WHOLE LOT OF POSH NOSH.

**INSPIRED BY TALL TREES, CLEAR CREEKS AND
WIDE OPEN SKIES. CRAFTED IN RURAL KANSAS.**

Barbecue has always been part of our food story. Having lived in Texas and Kansas and traveled through some of the country's great barbecue regions, we've collected plenty of inspiration along the way – from smoky meats and bold sauces to the sides, toppings and little details that make a barbecue meal memorable.

Our BBQ Country Collection brings those influences together with the Posh Nosh approach: generous food, thoughtful presentation and a few unexpected touches.

SMOKED MEATS. BOLD FLAVORS. GOOD COMPANY.

From Kansas City-style favorites to Low Country-inspired flavors and more, these menus are designed for celebrations, corporate events and occasions that call for something relaxed, generous and unmistakably delicious.

We bring the napkins. You bring your appetite.



CASUAL FOOD, WITH A LITTLE THEATER.



NACHO' USUAL NACHOS

Roll in the fun. Our vintage horse trailer transforms into a mobile BBQ nacho bar, serving hot, loaded nachos alongside a chilled grazing cart filled with fresh toppings, sauces, cheeses and garnishes. Interactive, unexpected and completely Posh Nosh.

BBQ BUFFET

Big BBQ flavor, beautifully served. Our buffet menu brings together slow-smoked meats, satisfying sides, fresh salads and all the fixings for a generous meal that feels relaxed without sacrificing presentation.



FOOD BARS & CHEF STATIONS

Bring a little action to your celebration. Guests can build their own creations at our food bars or enjoy hot favorites prepared fresh at our chef stations – from brisket chili piled with decadent toppings to smashed chicken sliders, smoked meat paninis and other made-to-order favorites.



SMOKEHOUSE NACHOS

SERVED FROM THE MOST CHARMING LITTLE SETUP IN KANSAS

BBQ NACHO TRAILER

A POSH MOBILE EXPERIENCE.

We serve hot nachos & queso from our vintage horse trailer, while your guests build their own creations at our chilled grazing cart. Available for outdoor events May through November, weather and event location permitting.

\$895

Nacho Trailer Experience Fee

Includes delivery, setup, breakdown & 3 hours of service (up to 100 guests). Custom rates apply above 100.

ADD YOUR FOOD

One smoked meat	\$18 per person
Two smoked meats	\$22 per person
Brisket upgrade	+\$4 per person

BBQ NACHO BAR

ALL THE FUN, NO TRAILER REQUIRED!

A server-manned tabletop spread featuring hot smoked meats, warm queso, tortilla chips and a beautifully presented selection of fresh toppings, sauces and garnishes for guests to choose from.

\$395

Nacho Bar Experience Fee

Includes delivery, setup, breakdown & 3 hours of service (up to 100 guests). Custom rates apply above 100.

ADD YOUR FOOD

One smoked meat	\$18 per person
Two smoked meats	\$22 per person
Brisket upgrade	+\$4 per person

CHOOSE YOUR MEAT

Pulled Pork • Pulled Smoked Chicken • Brisket

CHOOSE THE SAUCES

Our Signature KC Blend • Southern Gold • Alabama White Sauce
• Nashville Honkytonk Hot • Texas Honey Pecan

TOPPINGS INCLUDE

Cheddar Cheese • Sour Cream • Banana Pepper Rings • Roasted Corn • Tamed Jalapenos • Black Beans • Smoked Bacon

THREE-HOUR SERVICE INCLUDED. ADDITIONAL TRAVEL OR SERVICE TIME QUOTED AS NEEDED.



BBQ BUFFET

STARTING AT \$24 PER GUEST

Build your BBQ buffet with one smoked meat, one starter, two sides, BBQ accompaniments and your choice of one signature beverage. Add desserts, additional beverages or specialty experiences to complete your event.

STARTERS

Choose your favorites. The number selected determines your menu price.

Burnt Ends Dip & Chips • Cowboy Candy Dip & Crackers • Whipped Ricotta with Peaches & Hot Honey • Cowboy Caviar • Housemade Jalapeno Ranch, Salsa & Cantina Chips

HOT BUFFET

Choose your smoked meats and sides. The number selected determines your menu price. Brisket and sausage are available at an additional charge.

Pulled Pork • Pulled Smoked Chicken • Sliced Turkey • Pit Ham • Brisket • Elgin TX Sausage

Cowboy Baked Beans • Chili Lime Roasted Corn • Red or Yukon Mashed Potatoes • Baked Potatoes • Green Beans with Bacon • Honey Glazed Carrots • Sweet Potato Crunch • Casserole Pintos • Black Bean Mole • Baked Macaroni & Cheese • Atlanta Brisket Chili

COLD BUFFET

Included with every buffet:

Signature Pepper Slap • Creamy Coleslaw • Petite Dill Pickles • Mixed Green Garden Salad • BBQ Ranch *or* Ranch Dressing • Honey Mustard *or* Country French Dressing

OUR SAUCE COLLECTION

Our Signature KC Blend • Southern Gold • Alabama White Sauce • Nashville Hot • Texas Honey Pecan

ADD SOMETHING EXTRA-SPECIAL TO YOUR BUFFET

Deviled Eggs • Deep Ole' South Chicken Salad • BBQ Pasta Salad • Fruit & Cheese Skewers • Fruit Tier or Platters • Crudite Tier or Platters • Stuffed Mini Peppers • Meatballs in Honey Pecan Sauce • Pit Beef & Horseradish Crostini • Food Bar or Chef Station



FOOD BARS & CHEF STATIONS

LUSH EXPERIENCES TO ELEVATE YOUR EVENT

FOOD BARS

STARTING AT \$15 + EXPERIENCE FEE

Guests build it. We keep it beautiful. Our attended BBQ bars let guests customize their meal while Posh Nosh keeps the hot food replenished and the presentation looking great.

MAC & CHEESE BAR

Creamy macaroni and cheese served in individual vessels and topped with a variety of savory toppings.

MASHED POTATO BAR

Creamy mashed potatoes served in individual vessels with savory toppings like smoked meats, gravy, cheeses, bacon, scallions and crispy onions.

BRISKET CHILI BAR

Our rich Atlanta-inspired brisket chili with an abundant selection of cheeses, sour cream, scallions, jalapeños, corn chips and other favorite toppings.

CHEF STATIONS

STARTING AT \$15 + EXPERIENCE FEE

Our chef-manned stations bring the action right to the event. Food is prepared or finished as guests order, creating a lively experience that elevates the traditional buffet.

LOADED BAKED POTATO STATION

Hot baked potatoes opened, fluffed and finished to order with smoked meats, brisket chili, cheeses and all the fixings.

SMOKED MEAT PANINI STATION

Smoked meats and melty cheeses pressed into hot, crisp paninis and served fresh from the grill.

BISCUIT BAR

A chef builds croissant-biscuit sandwiches with our smoked meats and unexpected sweet-and-savory combinations.

SMASHED CHICKEN SLIDER STATION

Pulled smoked chicken & cheese smash patty with bacon mayo, lettuce & tomato on tasty slider buns.

BARS & STATIONS ARE AVAILABLE AS ADDITIONS TO BUFFET MENUS OR AS STANDALONE EXPERIENCE.

BOTANICAL BEVERAGES



All full-service catering packages include your choice of one signature dessert and one premium beverage. Use this menu to select your complimentary options, substitute a premium upgrade, or expand your event station with additional choices.

CITRUS REFRESHERS

LAVENDER ROSE LEMONADE

French lavender and rose syrups are added to tangy lemonade and then we infuse the drink with dried lavender, rose petals and lemon.

STRAWBERRY BASIL SHRUB

Our shrubs come from Tait Farm Foods because they are the best! We add Strawberry Basil Shrub, fresh strawberries and fresh basil to lemonade.

CHERRY AMARETTO LEMON OR LIMEADE

Tart red cherries and cherry amaretto syrup is added to refreshing limeade or lemonade.

ICED TEAS

GEORGIA PEACH TEA

Unsweet black tea layered with premium peach nectar cordial, infused with sliced peaches and fresh garden mint.

GRAPEFRUIT ROSE PETAL TEA

To unsweetened black tea we add sweet grapefruit cordial, rose syrup, dried grapefruit and dried rose petals.

WILD BLUEBERRY PALMER

The traditional half-tea, half-lemonade favorite given a flavorful boost with fresh, plump blueberries and wild blueberry shrub.

BEVERAGE UPGRADES

ADD A BEVERAGE

Second Drink | Non-Alcoholic
+\$2.50 per person

BOTANIST BAR

Three Drinks | Non-Alcoholic
+\$5.00 per person

SPIRITED POUR

One drink & spirit +\$7.00 per person (plus bartender fee)

DUAL SPIRITS STATION

Two drinks & spirits: +\$9.00 per person (plus bartender fee)

SPIRITED BOTANIST BAR

Three drinks & spirits +\$11.00 per person (plus bartender fee)

SERVICE POLICY

To ensure strict quality control and responsible hospitality, all botanical drink bases are non-alcoholic, and spirits are added per glass by our bartenders behind the bar. Alcoholic selections cannot be placed in self-service dispensers. Beverage upgrades apply to the final guaranteed guest count.



DETAILS, DETAILS

A FEW THINGS TO KNOW BEFORE WE PLAN YOUR EVENT.

STARTING PRICES

Our menu pricing provides a starting point for standard menus. Your final price may vary based on guest count, menu selections, location, service and event details.

GUEST COUNTS & MINIMUMS

Minimums vary by collection and event type. Smaller celebrations are absolutely welcome – we'll recommend the best way to make the menu and numbers work for your group.

SERVICE & FEES

Our per-person pricing includes standard setup, breakdown, and up to 3 hours of continuous buffet service. To ensure a seamless guest experience, packages feature a dedicated staffing ratio of 2 attendants per 100 guests for setup and active service management. Specialized culinary offerings—such as custom food bars, live chef stations, and mobile trailer experiences—require an additional experience fee based on equipment and logistics. Supplemental labor charges for exceptionally large guest counts, extended timelines, specialty rentals, or unique event logistics will be quoted separately on your proposal.

BEVERAGES & DESSERTS

Many of our buffet menus can be paired with beverages, desserts and other finishing touches. Ask us about options to complete your menu.

DELIVERY

We cater throughout our Kansas service region. Delivery, setup and travel are quoted according to event location and service requirements.

CUSTOM MENUS

See something you love but want to make it your own? We can customize menus for your event, guest count and occasion.

NEXT STEPS

Once your estimate is approved, our standard payment terms are 50% due to reserve your date, with the remaining 50% due 30 days prior to the event. For events booked within 30 days, the full balance is due upon approval.



READY TO START PLANNING? GET IN
TOUCH & TELL US ABOUT YOUR EVENT!

POSHNOSHPROVISIONS.COM

MAKE YOUR NEXT BBQ THE EVENT EVERYONE REMEMBERS.

POSH NOSH

PROVISIONS & POURS

Posh Nosh Provisions & Pours

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