

BUILD YOUR OWN SLIDER BAR

Plan on serving 2 sliders per person, prices are per pound of meat
Each pound of meat comes with 10 slider buns and toppings listed
extra slider buns \$.75 each

Pig Pie Sliders \$25

(available spring/ summer)

pulled pork, pint slaw, cup old yeller,
cup Memphis, cup pickles

Pig Apple Pie Sliders \$27

(available fall/ winter)

pulled pork, pint apples, sliced
cheddar, cup old yeller sauce

Smokey C Sliders \$29

pulled chicken in mucho buenero
sauce, pint onions and peppers,
sliced swiss

Bo Dip Sliders \$31

chopped & sauced smoked brisket
au jus, pint onions & peppers,
sliced swiss, cup horsey sauce

BUILD YOUR OWN HOT DOG BAR

Plan on serving 1-2 dogs per person, there are 4 hot dogs per pound
Each bar comes with toppings listed & 1 bun per dog

Basic Hot Dog Bar \$16 per pound

served w/ old yeller sauce, pickle relish, minced onions & slaw

Chili Dog Bar \$18 per pound

served w/chili, old yeller sauce, pickle relish, minced onion & slaw

JB Dog Bar Supreme \$20 per pound

served with maple-pepper smoked bacon, slaw, pulled pork, old yeller
sauce, Memphis sauce, pickle relish, chili, minced onion

Great Lakes Potato Chips \$10 per pound

***disposable warming chafers not included in slider or dog bar pricing

HOMEMADE DESSERTS

Inquire about our current seasonal flavors, orders may require a day notice

1 pan of seasonal cobbler with 8 ounce custard sauce **\$38**

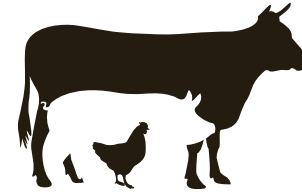
(feeds 12-16 persons)

Seasonal pie (feeds 6-8 persons) **mkt price**

1 pan frosted sheet cake (feeds 12-16 persons) **\$36**

1 pan bread pudding (feeds 16-18 persons) **\$36**

**Many of our beverages, Faygo products,
beer and wine are available for take out!**



J★BIRD SMOKED MEATS

CATERING MENU

JBirdSmokedMeats.com • 248-681-2124
1978 Cass Lake Road, Keego Harbor, Michigan

We'll make your event – for 2 to 200 – exceptional!
**Grad parties, corporate events, BBQ weddings,
birthdays – or any other special occasion.**

Party Ordering Quantity Guidelines:

- Food is available for pick up or delivery with or without set up (fee distance and volume dependent) or book full on-site catering with chefs & servers present
- Plan on serving 8 ounces of meat per person if one meat is chosen
- Plan on serving about 4-6 ounces of meat per person if more than one meat is chosen
- Plan on a full slab of ribs for every 2-3 people

SAUCE IT UP

Two (2) sauces included w/all carry out or catering meat orders;
sized by ounce, cup, pint or quart, depending on quantity of meat ordered.

extra sauce: 2 ounces **.75** 8 ounces **3.75** pint **6.75**

Kansas City:

ketchup, brown sugar, & spices
(thick and tomatoey)

Memphis:

ketchup, cider vinegar, apple juice,
molasses, & maple syrup

Old Yeller:

yellow dijon, & honey
(tangy & bitter sweet)

Harbor Heat:

beer, vinegar, & chili
(thin, spicy, & sour)

Midwestern:

ketchup, orange juice, brown sugar, & tamarind (sweet & sticky)

BBQ HORS D'OEUVRE

Parmesan Tots

with green chili ranch **\$1.5 ea**

Mini Smoke House Meatballs
\$2 ea

Mini Pig Griddle Cakes **\$2 ea**

Buttermilk Fried J🐔 Fingers
\$1.75 per piece

Nashville Hot Chicken Fingers
\$1.75 per piece

Chicken Wings Hot or BBQ

\$14 per pound

(one pound feeds 4-6 persons)

Yard Chip Trays

One sheet tray feeds approximately

24 people as an hors d'oeuvre

veggie \$40

pulled chicken \$48

pulled pork \$48

beef \$54

BULK PARTY SIDES

Pans of Sides will feed 10-12 people

Bacon Dog Pit Beans \$32

4 Bean Salad^ \$32

Mac & Cheese \$30

Buttermilk Slaw \$30

Cornbread \$30

Smashed Potatoes* \$30

Roasted Apples* \$32

Potato & Cheddar Jack Gratin* \$36

Brussel Sprouts* \$34

Macaroni Salad \$32

Fried Green Tomatoes^ \$36

Potato Salad^ \$32

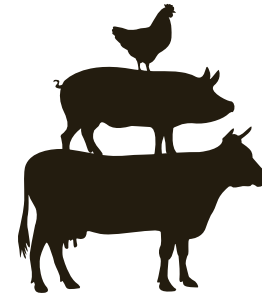
Watermelon^ \$26

Collard Greens \$32

Vegetable of the Day MKT

*these sides available in fall & winter only

^these sides available in spring & summer only



MEATS BY THE POUND

Brisket \$15.75

Pulled Pork \$12

Pulled Chicken \$13.5

Smoked Turkey Breast \$14

Smoked Salmon \$19

Andouille Sausage \$13.75

Homemade Potato Buns \$1.50 ea

8 Piece Buttermilk Fried J🐔
(feeds 4-6 persons) **\$24**

12 piece Buttermilk Fried J🐔
(feeds 6-8 persons) **\$32**

Full Slab of Ribs St. Louis or Baby
Backs (feeds 2-4 persons) \$22

Half Slab of Ribs \$15

1/4 slab per person \$6

SALADS BY THE PAN

feeds approximately 12 persons (8 ounces dressing served on the side)

Simple \$20

mixed greens with carrot, cucumber, tomato, cheddar jack,
cornbread croutons and mustard vinaigrette

BLT \$24

mixed greens with tomato, cornbread croutons, blue cheese,
bacon bits and green chili ranch

Veggie \$28

mixed greens, cucumber, tomato, chickpeas, olives, peppers, beets,
queso fresco, house dressing

SxSW \$22

mixed greens, black beans, fresh corn, tomato, cheddar jack,
fried tortilla strips

*Add 12 ounces smoked chicken **\$11**

or 12 ounces smoked flaked salmon **\$12**

or 12 ounces pulled pork **\$9** to any of the above to create an entrée salad