

**SOME
ASSEMBLY
REQUIRED!**

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 & toppings listed
*48 hour notice needed for slider bar orders

Pig Pie Sliders 29

(available spring/summer)
one pound pulled pork, pint slaw, cup old yeller,
cup Memphis, cup pickles

Pig Apple Pie Sliders 31

(available fall/
winter)
one pound pulled pork, pint of baked apples,
sliced cheddar, cup old yeller sauce

Smokey C Sliders 33

one pound pulled chicken in mucho buenero
sauce, sliced swiss & a pint of onions and peppers

Bo Dip Sliders 36

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

SLIDER BAKES 12 Sliders per pan, pans come top buns brushed with garlic butter & ready to bake!

Cheeseburger & Caramelized Onion w/ JB Special Burger Sauce & pickles on the side \$46

Bo Dip beef brisket, onions & peppers, horsey sauce & Swiss cheese \$48

Pulled Pork 16 hour pulled pork shoulder & cheddar w/ slaw, pickles Memphis & Ol' Yeller sauces on side \$39

Smoky C chopped chicken, onions & peppers, cheddar jack w/ Mucho BBQ sauce on the side \$44



SWEETS

HOMEMADE DESSERTS

PRICE/PAN

APPROXIMATE
SERVINGS / PAN

Seasonal Fruit Cobbler

with 8 ounce custard sauce

Market Price

12-16

JB Bulleit Bourbon Raisin Bread Pudding

36

12-16

Carrot Cake With Cream Cheese Frosting

32

12-16

Strawberry Cream Cake

38

12-16

vanilla sponge with cream cheese frosting
and fresh strawberries

Chocolate Blackout Cake

36

12-16

rich devil's food cake with chocolate pudding frosting
and chocolate cake crumbs

Cakes can be made into 4 layer cakes for an additional 10

CATERING EXTRAS

Disposable Chaffing Dish Setup (frame, water pan, and 2 sternos)

★ 1 set-up accommodates 2 pans of food; 4-5 pounds of meat fit in 1 pan

Large Plastic Disposable Serving Utensils (2 serving spoons & 2 serving tongs)

6 Inch Stainless Steel Pom Tongs

8oz. Logo Squirt Bottles for Sauces

16oz. Logo Squirt Bottles for Sauces

Disposable Sauce Bowl with Small Serving Spoon

Logoed Food Buffet Labels (requires notice)

Disposable Plates, Napkins & Cutlery

Hot Food Pan Insulated Storage Box Rental

★ Food is available for pickup or delivery, with or without set-up included (fee is distance & volume dependent)

★ Full-service off-site catering is available with chefs and servers present, please inquire for rates & quotes.

25 (+7 for serving utensils)

8

4/each

3/each

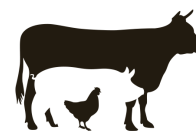
3.75/each

1.50/each

4/each

2/each

68/each



JBIRD SMOKED MEATS

CATERING MENU

Quantity Ordering Guidelines for Parties:

- Plan on serving around 6 ounces of total meat per person
- Plan on serving 2-3 ounces of each meat per person if more than one meat is chosen--for a total of about 6 ounces per person
- If ribs are chosen with another meat(s), you will need 2-3 bones per person, a full slab is about 12 bones
- If half smoked chickens are chosen with other meat(s), you will need about one half chicken for every 4-6 people

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



MEATS AND SIDES CAN BE PICKED UP HOT AND READY, OR COLD WITH HEATING INSTRUCTIONS!

BBQ HORS D'OEUVRE

Parmesan Tater Tots with green chili ranch	2.25 each
Smoke House Meatballs	3 each
Pig Griddle Cakes	3 each
Buttermilk Fried Chicken Fingers	2 each
Nashville Hot Chicken Fingers	2.25 each
Chicken Wings bbq glazed, hot, or dry rubbed ranch and veggie sticks available upon request	14.75/pound (around 9 wings per pound)
Bird Chip Trays trays serve around 24 people as an hors d'oeuvre	
black bean	42/tray
pulled chicken	50/tray
pulled pork	50/tray
beef	56/tray

J★B REGIONAL BBQ SAUCES

SAUCES

2 SAUCES INCLUDED WITH
ALL MEAT ORDERS; SIZED
BY CHEF'S DISCRETION
ACCORDING TO QUANTITY
OF MEAT ORDERED

extra sauce:	
2 ounces	.75
4 ounces	1.50
8 ounce cup	3.75
pint	6.75

KANSAS CITY

thick, tomatoey, hint of spice

OLD YELLER

honey mustard

MEMPHIS

slightly sweet, tangy & peppery

HARBOR HEAT

thin, real spicy & sour

MIDWESTERN

real sweet, thick & sticky

SMOKED MEATS

PRICE/POUND

Brisket	19
Pulled Pork	13.50
Pulled Chicken	15.25
Smoked Turkey Breast	16.75
Smoked Salmon	24.75
Andouille Sausage	14.50
Buttermilk Fried Chicken	30/8 pieces 39/12 pieces
Half Bourbon Smoked Chicken	9.75/each

available halved or quartered, dry rubbed
or glazed with Memphis sauce

St. Louis Ribs 26/slab

available dry rubbed or Memphis glazed

Baby Back Ribs 29.50/slab

available dry rubbed or midwest glazed

Ribs may be cut in half slabs, quarter slabs
or by single bone upon request

Homemade Slider Buns are a great addition to serve next to meats! .95/each

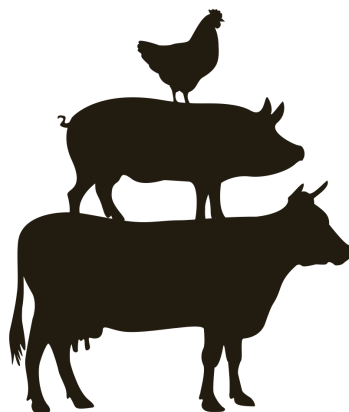


SALADS BY THE PAN

PRICE/ PAN

APPROXIMATE SERVINGS / PAN

Simple mixed greens, carrot, cucumber tomato, cheddar jack, cornbread croutons & honey mustard	26	16-20
BLT mixed greens, tomato, cornbread croutons blue cheese, bacon bits & green chili ranch	30	16-20
Veggie mixed greens, cucumber, tomato chickpeas, olives, peppers, beets, jalapenos, queso fresco & garlic parmesan vinaigrette	34	16-20
SxSW mixed greens, black beans, fresh corn, tomato, cheddar jack & fried tortilla strips	28	16-20



SIDES

PRICE/ PAN

APPROXIMATE SERVINGS / PAN

Bacon dog pit beans	37	25/30
4 Bean salad white navy, red kidney, black beans & green beans with diced veggies & garlic parmesan vinaigrette	36	25-30
JB Mac & cheese	36	15-20
JB Buttermilk slaw	34	20-25
Cornbread	34	30 pieces
Mashed potatoes*	34	20
Brown sugar & butter baked apples*	36	20
Potato & cheddar jack gratin*	42	20-25
Garlic roasted brussel sprouts*	40	20
Fried green tomatoes^ served with salsa & sour cream on the side	40	20-25
Texas potato salad^	36	25-30
JB Green bean salad^ green beans, carrot, shaved red onion, walnuts & lemon vinaigrette	38	25
JB Succotash^ summer zucchini sauteed with fresh corn, red onion lima beans & cherry tomatoes	38	25-30
JB Collard greens	36	25

Seasonal items ^Spring/Summer *Fall/Winter
Half sized pans & pint sizes available in most items for smaller groups
(half sized pans are 1/2 price +2)

