

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 34

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

Pig Apple Pie Sliders 36

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

Smokey C Sliders 38

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

Bo Dip Sliders 42

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



JBIRD SMOKED MEATS

CATERING MENU

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	38	12-16
Carrot Cake With Cream Cheese Frosting	35	12-16
Strawberry Cream Cake vanilla sponge with cream cheese frosting and fresh strawberries	40	12-16
Chocolate Blackout Cake rich devil's food cake with chocolate pudding frosting and chocolate cake crumbs	36	12-16
Cakes can be made into 4 layer cakes for an additional 10		

CATERING EXTRAS

Disposable Chaffing Dish Setup (frame, water pan, and 2 sterno's) * 1 set-up accommodates 2 pans of food, 4-5 pounds of meat fit in 1 pan	25 (+7 for serving utensils)
Large Plastic Disposable Serving Utensils (2 serving spoons & 2 serving tongs)	8
6 Inch Stainless Steel Pom Tongs	4/each
8oz. Logo Squirt Bottles for Sauces	3/each
16oz. Logo Squirt Bottles for Sauces	3.75/each
Disposable Sauce Bowl with Small Serving Spoon	1.50/each
Logoed Food Buffet Labels (requires notice)	4/each
Disposable Plates, Napkins & Cutlery	2/each
Hot Food Pan Insulated Storage Box Rental	68/each

* 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

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	3.25 each
Pig Griddle Cakes	3.25 each
Buttermilk Fried Chicken Fingers	2.25 each
Nashville Hot Chicken Fingers	2.5 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	44/tray
pulled chicken	52/tray
pulled pork	52/tray
beef	58/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	7

KANSAS CITY

thick, tomatoey, hint of spice

OLD YELLER

honey mustard

MEMPHIS

slightly sweet, tangy & peppery

MICHIGAN

real sweet, thick & sticky

SMOKED MEATS

PRICE/POUND

Brisket	26
Pulled Pork	16
Soy Bourbon Marinated Pulled Chicken	18
Smoked Turkey Breast	19
Smoked Salmon	29.75
Andouille Sausage	14.75
Buttermilk Fried Chicken	36/8 pieces 48/12 pieces
St. Louis Ribs	28/slab
available dry rubbed or Memphis glazed	
Baby Back Ribs	32/slab
available dry rubbed or Michigan 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	30	16-20
BLT mixed greens, tomato, cornbread croutons blue cheese, bacon bits & green chili ranch	34	16-20
Veggie mixed greens, cucumber, tomato chickpeas, olives, peppers, beets, jalapenos, queso fresco & garlic parmesan vinaigrette	38	16-20
SxSW mixed greens, black beans, fresh corn, tomato, cheddar jack & fried tortilla strips	34	16-20

HARBOR HEAT 
made with fresh habaneros
6oz bottle 7.5
thin, real spicy & sour
*Add this salsa to our Meats or Bird Chips for a nice kick



SIDES

PRICE/PAN APPROXIMATE SERVINGS / PAN

Bacon dog pit beans	39	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	38	15-20
JB Buttermilk slaw	35	20-25
Cornbread	35	30 pieces
Mashed potatoes*	36	20
Brown sugar & butter baked apples*	38	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	42	20-25
Texas potato salad^	38	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	45	25-30
JB Collard greens	38	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)

