

**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

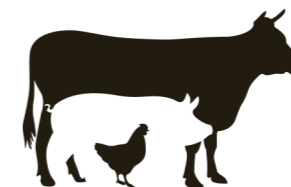
## SLIDER BAKES 12 Sliders per pan, pans come top buns brushed with garlic butter & ready to bake!

**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



# J BIRD SMOKED MEATS

# CATERING MENU

# SWEETS

HOMEMADE DESSERTS	PRICE/PAN	APPROXIMATE SERVINGS / PAN
<b>Seasonal Fruit Cobbler</b> with 8 ounce custard sauce	<b>Market Price</b>	<b>12-16</b>
<b>JB Bulleit Bourbon Raisin Bread Pudding</b>	<b>38</b>	<b>12-16</b>
<b>Carrot Cake With Cream Cheese Frosting</b>	<b>35</b>	<b>12-16</b>
<b>Strawberry Cream Cake</b> vanilla sponge with cream cheese frosting and fresh strawberries	<b>40</b>	<b>12-16</b>
<b>Chocolate Blackout Cake</b> rich devil's food cake with chocolate pudding frosting and chocolate cake crumbs	<b>36</b>	<b>12-16</b>
<b>Cakes can be made into 4 layer cakes for an additional 10</b>		

## CATERING EXTRAS

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

★ 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

<b>Parmesan Tater Tots</b> with green chili ranch	2.25 each
<b>Smoke House Meatballs</b>	3.25 each
<b>Pig Griddle Cakes</b>	3.25 each
<b>Buttermilk Fried Chicken Fingers</b>	2.25 each
<b>Nashville Hot Chicken Fingers</b>	2.5 each
<b>Chicken Wings</b> bbq glazed, hot, or dry rubbed ranch and veggie sticks available upon request	14.75/pound (around 9 wings per pound)
<b>Bird Chip Trays</b> 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

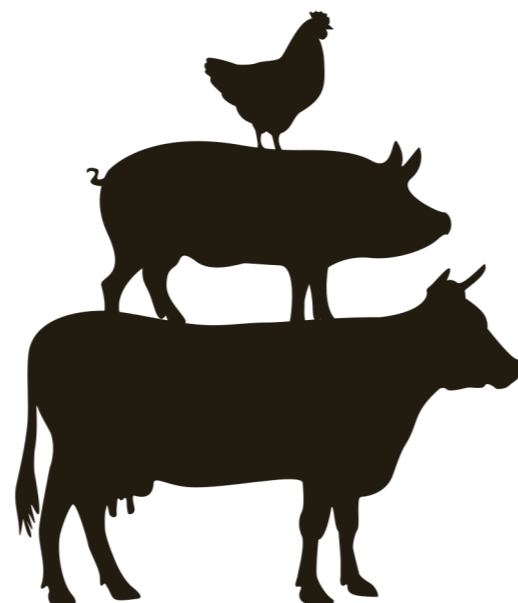
**KANSAS CITY**  
thick, tomatoey, hint of spice

**OLD YELLER**  
honey mustard

**MEMPHIS**  
slightly sweet, tangy & peppery

**MICHIGAN**  
real sweet, thick & sticky

**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



# SMOKED MEATS

PRICE/POUND

<b>Brisket</b>	26
<b>Pulled Pork</b>	16
<b>Soy Bourbon Marinated Pulled Chicken</b>	18
<b>Smoked Turkey Breast</b>	19
<b>Smoked Salmon</b>	29.75
<b>Andouille Sausage</b>	14.75
<b>Buttermilk Fried Chicken</b>	36/8 pieces 48/12 pieces
<b>St. Louis Ribs</b>	28/slab
available dry rubbed or Memphis glazed	
<b>Baby Back Ribs</b>	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

<b>Simple</b> mixed greens, carrot, cucumber tomato, cheddar jack, cornbread croutons & honey mustard	30	16-20
<b>BLT</b> mixed greens, tomato, cornbread croutons blue cheese, bacon bits & green chili ranch	34	16-20
<b>Veggie</b> mixed greens, cucumber, tomato chickpeas, olives, peppers, beets, jalapenos, queso fresco & garlic parmesan vinaigrette	38	16-20
<b>SxSW</b> mixed greens, black beans, fresh corn, tomato, cheddar jack & fried tortilla strips	34	16-20

(Half sized pans available for smaller groups - half pans are 1/2 price +2)

# SIDES

PRICE/PAN

APPROXIMATE SERVINGS / PAN

<b>Bacon dog pit beans</b>	39	25/30
<b>4 Bean salad</b> white navy, red kidney, black beans & green beans with diced veggies & garlic parmesan vinaigrette	36	25-30
<b>JB Mac &amp; cheese</b>	38	15-20
<b>JB Buttermilk slaw</b>	35	20-25
<b>Cornbread</b>	35	30 pieces
<b>Mashed potatoes*</b>	36	20
<b>Brown sugar &amp; butter baked apples*</b>	38	20
<b>Potato &amp; cheddar jack gratin*</b>	42	20-25
<b>Garlic roasted brussel sprouts*</b>	40	20
<b>Fried green tomatoes^</b> served with salsa & sour cream on the side	42	20-25
<b>Texas potato salad^</b>	38	25-30
<b>JB Green bean salad^</b> green beans, carrot, shaved red onion, walnuts & lemon vinaigrette	38	25
<b>JB Succotash^</b> summer zucchini sauteed with fresh corn, red onion lima beans & cherry tomatoes	45	25-30
<b>JB Collard greens</b>	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)

