

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 36

(available spring/summer)

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

### Pig Apple Pie Sliders 38

(available fall/  
winter)

one pound pulled pork, pint of baked apples,  
sliced cheddar, cup old yeller sauce

### Smokey C Sliders 40

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

### Bo Dip Sliders 46

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 \$50

**Bo Dip** beef brisket, onions & peppers, horsey sauce & Swiss cheese \$54

**Pulled Pork** 16 hour pulled pork shoulder & cheddar w/ slaw, pickles Memphis & Ol' Yeller sauces on side \$44

**Smoky C** chopped chicken, onions & peppers, cheddar jack w/ Mucho BBQ sauce on the side \$48



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

42

12-16

### Carrot Cake With Cream Cheese Frosting

38

12-16

### Strawberry Cream Cake

48

12-16

vanilla sponge with cream cheese frosting  
and fresh strawberries

### Chocolate Blackout Cake

46

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 12**

## 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.

28 (+7 for serving utensils)

8

4/each

3/each

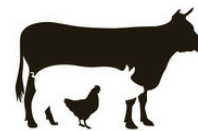
3.75/each

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

<b>Parmesan Tater Tots</b> with green chili ranch	2.5 each
<b>Smoke House Meatballs</b>	3.5 each
<b>Pig Griddle Cakes</b>	3.5 each
<b>Buttermilk Fried Chicken Fingers</b>	2.5 each
<b>Nashville Hot Chicken Fingers</b>	2.75 each
<b>Chicken Wings</b> bbq glazed, hot, or dry rubbed ranch and veggie sticks available upon request	15/pound (around 9 wings per pound)
<b>Bird Chip Trays</b> trays serve around 24 people as an hors d'oeuvre	
black bean	48/tray
pulled chicken	56/tray
pulled pork	54/tray
beef	64/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 1.75  
8 ounce cup 4  
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

<b>Brisket</b>	29
<b>Pulled Pork</b>	17
<b>Herb Smoke Roasted Pulled Chicken</b>	19
<b>1/2 Herb Rubbed JBird (1/2 Chicken)</b>	14
<b>Smoked Turkey Breast</b>	19.75
<b>Smoked Salmon</b>	32
<b>Andouille Sausage</b>	15
<b>Buttermilk Fried Chicken</b>	40/8 pieces 56/12 pieces
<b>St. Louis Ribs</b>	30/slab
available dry rubbed or Memphis glazed	
<b>Baby Back Ribs</b>	34/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**

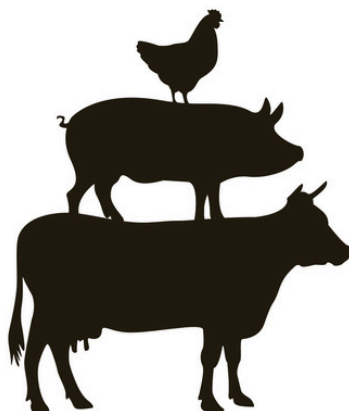


# SALADS BY THE PAN

PRICE/  
PAN APPROXIMATE  
SERVINGS / PAN

<b>Simple</b> mixed greens, carrot, cucumber, tomato, cheddar jack, cornbread croutons & honey mustard	32	16-20
<b>BLT</b> mixed greens, tomato, cornbread croutons, blue cheese, bacon bits & green chili ranch	38	16-20
<b>Veggie</b> mixed greens, cucumber, tomato, chickpeas, olives, peppers, beets, jalapenos, queso fresco & garlic parmesan vinaigrette	44	16-20
<b>JMichigan</b> mixed greens, green beans, sliced mushrooms, walnuts, bacon bits, blue cheese, red onion & cherry balsamic vinaigrette	44	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

<b>Bacon dog pit beans</b>	50	25/30
<b>4 Bean salad</b>	42	25-30
white navy, red kidney, black beans & green beans with diced veggies & garlic parmesan vinaigrette		
<b>JB Mac &amp; cheese</b>	50	15-20
<b>JB Buttermilk slaw</b>	38	20-25
<b>Cornbread</b>	38	30 pieces
<b>Mashed potatoes*</b>	42	20
<b>Brown sugar &amp; butter baked apples*</b>	52	20
<b>Potato &amp; cheddar jack gratin*</b>	50	20-25
<b>Garlic roasted brussel sprouts*</b>	46	20
<b>Fried green tomatoes^</b>	56	20-25
served with salsa & sour cream on the side		
<b>Texas potato salad^</b>	52	25-30
<b>JB Green bean salad^</b>	48	25
green beans, carrot, shaved red onion, walnuts & lemon vinaigrette		
<b>JB Succotash^</b>	58	25-30
summer zucchini sauteed with fresh corn, red onion lima beans & cherry tomatoes		
<b>JB Collard greens</b>	50	25

**Seasonal items ^Spring/Summer \*Fall/Winter**  
**Half filled pans & pint sizes available in most items for smaller groups**  
(half filled pans are 1/2 price +3.75)



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