



Smokin' BBQ Catering Menu

Our BBQ is slow smoked with a blend of sweet woods. All Classic Side dishes are made in-house and prepared fresh for your event.

We offer Pulled Pork and Chopped Brisket with our Pub Style Buns and homemade BBQ Sauces, with your choice of 3 Classic Sides.

Group size under 100 is \$22 p/p plus tax and 20% gratuity.

Group size over 100 is \$20 p/p plus tax and 20% gratuity.

Additional sides are \$1.50 p/p.

When booking this service with us you will receive all our buffet catering equipment. This includes chafing dishes, tongs, and 2 hours of service. (½ hour setup time, 1 hour of serve time and ½ hour clean up.)

Jt's Classic Sides:

Mac and Cheese

4 Bean Baked Bean

Au Gratin Potatoes

Potato Salad

Roasted Baby Potatoes in Seasonings

Green Beans with Bacon

Coleslaw

Caesar Salad

Platters:

Veggie Platter Lg Tray serves 50 \$65

Carrots, mixed mini peppers, broccoli, cauliflower, celery, cucumbers
cherry tomatoes with our Signature buttermilk dressing. Presented on a
large round platter.

Fruit Platter Lg Tray serves 50 \$85

Fresh sliced fruits like pineapple, cantaloupe, grapes, watermelon, honey
dew, blood oranges and seasonal fruits. Presented on a large round
platter.

****Ask us about our Charcuterie Boards and pricing.**

Compostable plates, forks and napkins are an additional .75 cents p/p.

Contact Info:

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