



# Smokin' BBQ Catering Menu

## Graduation/Luncheon Menu

All our BBQ is slow smoked with a blend of sweet woods. All Side dishes are made in house and prepared specifically for your event. For small events we offer drop-off in disposable pans.

\$13 p/p plus tax and delivery fee of \$50 (\$500 minimum). This includes 2 BBQ Sliders per person with your choice of three sides. \$1 more for each additional side. This does not include silverware, plates, or serve wear for food or guests.

**Sliders:** Your Choice of 2 variety

Hawaiian Sliders with your choice of meat with a Butter/Brown Sugar glaze with everything bagel seasoning on them (served warm)

-Pulled Pork with BBQ Sauce, Provolone Cheese and BBQ Sauce

-Chopped Brisket with BBQ Sauce, Sharp Cheddar and BBQ Sauce

-Smoked Turkey with Cheddar Cheese, Ranch and Bacon

- Chicken Salad Croissants (cold, displayed on a tray)

**Sides:**

Twice Baked Potato Salad

Pasta Salad

Mac and Cheese

Coleslaw

Baked Beans

Mixed Fruit Platter

Ceasar Salad

Mixed Veggie Plater

Broccoli Bacon Salad

Spinach Salad

### **Finger food**

Smoked Deviled eggs \$15 per dozen

More available on request

Full-Service catering is available for a charge of \$250 for a 3-hour period. You will receive all our buffet catering equipment, that is chafing dishes and tongs, and 2 hours of service. ½ hour setup time 2 hours of serve time, ½ hour clean up. Every additional hour is \$85 per hour.

Compostable plates, forks and napkins are an additional .50 cents p/p.

Contact Info:

Jeremy TenKley

(360)201-6093

[jeremy@jtsmokinbbq.com](mailto:jeremy@jtsmokinbbq.com)

