

CUSTOMIZED MENUS

Here at Jersey Shore BBQ we want to help you design a menu to perfectly fit your needs and budget. We know planning an event can be stressful and our goal is to lend a helping hand to make everything run as smoothly as possible. When ordering, guests tend to get bogged down with the normal catering portioning of trays, but luckily we do things the BBQ way, À la carte. Almost everything is priced by the pound or piece. This enables diversity in menu options as well as makes each event completely customizable. Our goal is to accommodate the varying taste buds of your guests. Our catering professionals have been specially trained to develop your menu in order to ensure you have the proper amount of food.

Call or e-mail with the following information:

- **Full Name**
- **Phone Number**
- **Email Address**
- **Date of Event**
- **Address of Event**
- **Serving Time**
- **Number of guests invited**
(As it gets closer to the event, head count will be adjusted accordingly)
- **Menu Choices**

(732) 267-2268

Catering@JerseyShoreBBQ.com

ENTREES

Priced per pound unless otherwise noted

St. Louis Ribs	\$24.95 per rack
Pulled Pork	\$13.00
Pulled Chicken	\$12.00
Chopped Burnt Ends Beef Brisket	\$17.00
Sliced Lean Beef Brisket	\$18.50
Kielbasa	\$15.50
Whole Smoked Chicken	\$14 per bird
Jumbo Chicken Wings	\$1.30 each
Pork Belly	\$15.00
Smoked Meatballs (2oz)	\$2.25 each
Sausage & Peppers	\$60 half tray

SIDES

Priced per pound unless otherwise noted

Mac N' Cheese	\$8.25
Bacon & Shrimp Mac N' Cheese	\$12.25
Coleslaw	\$6.00
Bacon Potato Salad	\$6.25
Macaroni Salad	\$6.00
Balsamic Pasta Salad	\$30 half tray
Tomato Cucumber Salad	\$6.25
Ranch Beans	\$6.00
Roasted Seasonal Vegetables	\$9.50
Collard Greens	\$6.00
Cornbread (1/2 tray)	\$21.00

GREENS

Priced per ½ tray unless otherwise noted

Garden Salad \$25
Romaine lettuce topped with tomato cucumber salad, shredded cheese, and crumbled chips.
Caesar Salad \$32
Romaine lettuce topped with crumbled chips and shaved parmesan cheese. Served with El Paso Caesar dressing on the side.
Summer Salad \$33
Romaine lettuce and farfalle pasta topped with tomato cucumber salad, honey, dried cranberries, and sunflower seeds mixed with red wine vinaigrette.
Summer Squash Pasta \$35
Warm bowtie pasta mixed with caramelized onions, sautéed squash, olive oil, garlic, and parmesan cheese.

JSBBQ

& CATERING CO.




CATERING
MENU

HOURS

Monday – Friday

12pm - 4pm

Hours Vary Seasonally

 732-267-2268



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<https://www.jerseyshorebbq.com/catering-menus/>

ON-SITE CATERING

Be a guest at your event and leave the rest to us!

JSBBQ Staff will make sure your event goes off without a hitch.

On-Site Catering requires a *minimum guaranteed* guest count of **75** or more.

In addition to the entrees and sides, the following entrees and desserts are available for On-Site Catering exclusively.

Pricing is available upon request for this option.

On-Site includes rack and sterno setups, with grilling and buffet service.

ON-SITE ENTREES

Hill Country Burgers (3oz)

Hill Country Burgers (5oz)

Thumann's Hotdogs

Deviled Eggs

Portuguese Clams

Shrimp Skewers

Grilled Mahi Mahi

Grilled Salmon

Low Country Boil

Chicken and Sausage Paella

Seafood Paella

Steak Dinners

WING SAUCES:

Habanero Apricot

Jalapeno Honey

Buffalo

Kayla – Combination of Buffalo and BBQ

Benny – Roasted garlic and cherry pepper butter

Korean BBQ

BBQ

DELIVERY & SET UP

Trained JSBBQ Staff will come to your event and set up your order to insure everything is to your liking.

DROP OFF

JSBBQ Staff will deliver your food, warm and ready to go, to your doorstep

DON'T FORGET!

Rack & Sterno Rental - \$10 per setup
Includes: Rack, sternos, & water pan.
Upon return, \$5 refund per rack and water pan.

Paper Products - \$1.50 per person
Includes: Plates, forks, knives, & napkins

Serving Spoons - \$1.00 each

BBQ DINNER \$55

(Serves 4-6)

1lb Pulled Pork or Pulled Chicken

1lb Chopped Brisket Burnt Ends

1lb Bacon Potato Salad or Slaw

1lb Ranch Beans or Collards

1lb Mac N Cheese

6pcs Cornbread

RIB DINNER \$65

(Serves 4-6)

1 rack St. Louis Ribs

1lb Pulled Pork or Pulled Chicken

1lb Bacon Potato Salad or Slaw

1lb Ranch Beans or Collards

1lb Mac N Cheese

6pcs Cornbread

ON-SITE DESSERTS

Priced per ½ tray

Watermelon (~35 pieces) \$15.00

Banana Pudding \$35.00

Pistachio Pudding \$35.00

Seasonal Fruit Cobbler \$40.00

Sweet Cornbread Strawberry Shortcake \$42.00