

CATERING



PICK-UP | DELIVERY | ONSITE SERVICES | BARTENDING

Our restaurant opened in 2012 with a mission - local food made fresh daily. We have partnered with our local farming community to bring you the very best pasture raised pork, fed with Canola and Sunflower meal from Hoosier Healthy Oil. Our pork comes exclusively from Hunt Family Farms - just 7 miles away in Amboy, IN. We offer Broad Ripple Chip Company chips made in Indianapolis, IN. Our large selection of beer consists of Sun King Brewery beer from Indianapolis, IN and Three Floyds from Munster, IN. All of our hickory is hand cut from local trees on a family farm just a few miles away. We are a recognized member of Indiana Grown showing our commitment to the local food movement.

QUICK CATERING | Easy & fast pick-up or delivery option for both small and large groups. All meals will be individually packaged for quick distribution. Keep employees and guests safe and happy.

<p>SANDWICHES</p> <p>Enjoy a generous sized smoked meat sandwich, bbq sauce on the side, bag of kettle chips & pickle and 1 side dish; choice of baked beans, green beans, coleslaw, applesauce or jalapeño cornbread muffin.</p> <p>local pulled pork \$10 sliced chicken breast \$11 beef brisket \$13</p>	<p>LOADED POTATOES</p> <p>Fill up with our "overloaded" potatoes! Large smoked potato filled with nacho cheese and bacon, topped with your choice of smoked meat. Ranch, bbq sauce, sour cream, guacamole and jalapeños on the side.</p> <p>local pulled pork \$12 chopped chicken breast \$14 beef brisket \$16</p>
<p>SMOKED MEAT PLATTERS</p> <p>A great meal for lunch or dinner. Choose two smoked meats and two side dishes. BBQ sauce on the side.</p> <p>Smoked Meats: Local Pulled Pork, Beef Brisket +\$3 or Sliced Chicken Breast.</p> <p>Side Dishes: Applesauce, Coleslaw, Baked Beans, Mac & Cheese, Green Beans, Jalapeño Cornbread Muffin.</p> <p>Platters starting at \$16</p>	<p>CHEF SALADS</p> <p>Fresh mixed greens, heirloom tomatoes, cucumbers, shredded cheese, croutons (included on side), egg and smoked bacon. Ranch, French, Italian or Raspberry Vinaigrette dressings included on the side.</p> <p>salad \$10 add sliced chicken breast +\$4</p>

APPETIZERS | Start the party off with our fresh and tasty snacks! Great for cocktail hours or open houses!

<p>RELISH TRAY</p> <p>Assorted veggies & ranch dip.</p> <p>\$50.25 serves 25-30 people</p>	<p>FRUIT TRAY</p> <p>Assorted seasonal fruit.</p> <p>\$60.25 serves 25-30 people</p>	<p>QUESO & CHIPS</p> <p>White cheese dip & tortilla chips.</p> <p>\$56.25 serves 25-30 people</p>
<p>SALSA & CHIPS</p> <p>Mild salsa & tortilla chips.</p> <p>\$56.25 serves 25-30 people</p>	<p>GUAC & CHIPS</p> <p>Fresh guacamole & tortilla chips.</p> <p>\$56.25 serves 25-30 people</p>	<p>BBQ MEATBALLS</p> <p>BBQ smothered beef meatballs.</p> <p>\$53.25 serves 30-40 people</p>

SALADS | Give your guests a fresh and healthy option with our farm fresh salads! All salads will come with the toppings on the salad mix. Dressings will be on the side (except for the Chopped Blue Wedge).

<p>CRANBERRY & BLUE</p> <p>Cranberries, blue cheese crumbles, walnuts, chopped chicken, apple cider vinaigrette.</p> <p>small \$30 serves 10-15 people large \$75 serves 25-30 people</p>	<p>FARMERS SALAD</p> <p>Farm fresh eggs, bacon, tomatoes, shredded cheese, cucumber, croutons and two dressings.</p> <p>small \$46 serves 10-15 people large \$115 serves 25-30 people</p>	<p>CHOPPED WEDGE</p> <p>Iceberg, balsamic, blue cheese dressing & crumbles, bacon, pickled onions and tomatoes.</p> <p>small \$35 serves 10-15 people large \$88 serves 25-30 people</p>
<p>SIDE SALAD</p> <p>Mixed greens, tomatoes, cucumbers, cheese, croutons and two dressings.</p> <p>small \$25 serves 10-15 people large \$63 serves 25-30 people</p>	<p>SALAD BAR \$4 per person minimum 50 guests</p> <p>5 topping choices: tomatoes, sliced cucumbers, croutons, shredded cheese, bacon bits, diced egg, pickled red onions, cranberries, walnuts, blue cheese crumbles.</p> <p>3 dressing choices: ranch, french, italian, thousand island, blue cheese, honey mustard, raspberry vinaigrette, apple cider vinaigrette.</p>	

BUFFETS | Buffets are an all inclusive package that include silverware, napkins, plates and serving ware. We make it easy for you to plan and enjoy your event!

TACO BAR | 2 Tacos per person \$9 / 3 Tacos per person \$12

2 meat choices: Local Pulled Pork, Chopped Chicken Breast, Chopped Beef Brisket (+\$2 per person)

5 toppings choices: red cabbage, shredded lettuce, sour cream, lime sour cream, shredded cheese, cotija cheese, guacamole, diced white onion, pickled red onions, salsa, queso, cilantro, lime wedges, bbq sauce

Buffet includes: flour tortillas, plates, napkins, and silverware

JEFFERSON BUFFET | Starting at \$16 per person

2 meat choices: Local Pulled Pork, Sliced Chicken Breast, Sliced Beef Brisket (+\$2 per person)

2 side dish choices: brown sugar applesauce, smoked baked beans, creamy coleslaw, green beans with bacon, mac & cheese, garlic mashed potatoes, white chicken chili, collard greens, indiana burgoo

1 bread choice: jalapeño cornbread, slider buns, sandwich buns

2 drink options: sweet tea, iced tea, lemonade

Buffet includes: plates, napkins, silverware and bbq sauces

WABASH BUFFET | Starting at \$25 per person

3 meats: Local Pulled Pork, Sliced Chicken Breast, Sliced Beef Brisket (+\$2 per person)

3 side dish choices: brown sugar applesauce, smoked baked beans, creamy coleslaw, green beans with bacon, mac & cheese, garlic mashed potatoes, white chicken chili, collard greens, indiana burgoo

1 bread choice: jalapeño cornbread, slider buns, sandwich buns

3 drinks choices: sweet tea, iced tea, lemonade

Buffet includes: plates, napkins, silverware and bbq sauces

SANDWICHES | 1 Sandwich or 2 Sliders per person \$10 / 2 Sandwiches or 4 Sliders per person \$15

2 meat choices: Local Pulled Pork, Sliced Chicken Breast, Sliced Beef Brisket (+\$2 per person)

5 Sandwich topping choices: american cheese, bacon strips, pickled chips, lettuce, sliced tomatoes, coleslaw, guacamole, diced white onion, pickled red onions, mustard, ketchup, mayo.

1 side dish: brown sugar applesauce, creamy coleslaw, green beans with bacon, smoked baked beans, mac & cheese

Buffet includes: bagged kettle chips, pickled spears, plates, napkins, silverware and bbq sauces

SMOKED MEATS | Our meats are smoked in house for over 14 hours, dry rubbed and served with bbq sauce on the side! **1 lb serves up 4 people - small pans serve 15-20 - large pans serve 30-50**

<p>PULLED PORK Locally sourced pasture raised pork, seasoned and smoked over hickory. \$10 per pound \$50 small pan (5 lbs) \$160 large pan (15 lbs)</p>	<p>BEEF BRISKET Whole brisket, seasoned and smoked over hickory wood. Served sliced. \$18 per pound \$90 small pan (5 lbs) \$270 large pan (15 lbs)</p>	<p>CHICKEN BREAST Whole chicken breast, seasoned, smoked and served sliced. \$10 per pound \$50 small pan (5 lbs) \$160 large pan (15 lbs)</p>
<p>PORK SAUSAGE Italian - sweet with a mix of herbs Jalapeño Cheddar - cheesy with a kick Andouille - smokey & slightly spicy \$15 per pound \$75 small pan (5 lbs) \$225 large pan (15 lbs)</p>	<p>SMOKED MEATLOAF A new addition! Bacon wrapped beef meatloaf - handcrafted and smoked. \$90 serves up to 20 people</p>	<p>Plates, napkins and silverware can be added for 25 cents per person. Create your own "buffet" by choosing coordinating sides!</p>

SIDE DISHES | 1 lb serves up 4 people - small pans serve 15-20 - large pans serve 30-50

<p>APPLESAUCE For the little and big kids! \$5 per pound \$20 small pan (5 lbs) \$50 large pan (15 lbs)</p>	<p>COLESLAW Great for a cool & fresh side dish. \$5 per pound \$25 small pan (5 lbs) \$75 large pan (15 lbs)</p>	<p>BAKED BEANS A best seller! Sweet & smokey. \$5.50 per pound \$27 small pan (5 lbs) \$78 large pan (15 lbs)</p>
<p>MAC & CHEESE A best seller! Creamy & rich. \$7 per pound \$35 small pan (5 lbs) \$105 large pan (15 lbs)</p>	<p>MASHED POTATOES Creamy & garlicky. \$7 per pound \$35 small pan (5 lbs) \$105 large pan (15 lbs)</p>	<p>GREEN BEANS Simmered with butter & bacon. \$5 per pound \$25 small pan (5 lbs) \$78 large pan (15 lbs)</p>

BAR PACKAGES | Add that finishing touch to your event! A range of options to fit any budget. Please note that all alcohol will be removed at the conclusion of your event. Clients, by law, are unable to take possession of any alcohol after we complete our contracted bartending services.

<p>CASH BAR BEER & WINE 3 beer & 3 wine choices Coke products & bottled water available for purchase. \$200 set-up fee \$12/hr for each bartender</p>	<p>HYBRID BAR BEER & WINE 3 beer choices, 3 wine choices Choose your own amount to cover. Cash bar will start after that amount is reached. Coke products & bottled water available. \$200 set-up fee \$12/hr for each bartender</p>	<p>OPEN BAR BEER & WINE 3 beer & 3 wine choices Coke products & bottled water available. \$3 per person per hour \$12/hr for each bartender</p>
<p>CASH BAR BEER, WINE & COCKTAILS 3 beer, 3 wine & 5 liquor choices Coke products & bottled water available for purchase. \$300 set-up fee \$12/hr for each bartender</p>	<p>HYBRID BAR BEER, WINE & COCKTAILS 3 beer, 3 wine & 5 liquor choices Choose your own amount to cover. Cash bar will start after that amount is reached. Coke products & bottled water available. \$300 set-up fee \$12/hr for each bartender</p>	<p>OPEN BAR BEER, WINE & COCKTAILS 3 beer, 3 wine & 5 liquor choices Coke products & bottled water available. \$5 per person per hour \$12/hr for each bartender</p>
<p>BEER SELECTION Budweiser, Bud Light, Miller Lite, Coors Lite, Michelob Ultra, Yuengling</p>	<p>WINE SELECTION Chardonnay, Moscato, Pinot Grigio, Merlot, Cabernet Sauvignon, Red Moscato</p>	<p>LIQUOR SELECTION Titos, Captain Morgan, Jose Cuervo, Jim Beam, Jack Daniels, Makers Mark, Crown Royal, Tanqueray, Malibu, Bacardi</p>

DESSERTS | Complete your meal with a sweet treat!

<p>CHEESECAKE Plain, strawberry, raspberry, chocolate, caramel, turtle, bacon caramel, chocolate strawberry. \$50 16 pc cheesecake</p>	<p>BREAD PUDDING Farm fresh eggs, bourbon raisins, bourbon cream sauce. \$135 48 pc pan</p>	<p>COOKIES Fresh baked; chocolate chip, snickerdoodle, sugar. \$1 each</p>
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BEVERAGES | Add a cool drink to wash down that amazing farm to fork bbq!

<p>SWEET TEA \$5 Gallon</p>	<p>ICED TEA \$5 Gallon</p>	<p>LEMONADE \$5 Gallon</p>
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EQUIPMENT RENTAL | Make a statement with our chafing units and drink dispensers. Makes it easy to keep food and drinks safe!

<p>DISPOSABLE UNITS Throw away food warmers that last up to 2 hours. \$5 Each</p>	<p>STAINLESS UNITS An upgraded warmer best for large events or weddings. Fuel lasts up to 6 hours. These must be returned. \$12 Each</p>	<p>DRINK DISPENSERS Keep your drinks chilled while you enjoy your event! Easy dispensing for all guests. These must be returned. \$20 Small (4 gallon) \$35 Large (12 gallon)</p>
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ON-SITE STAFFING AND DELIVERY | Let us serve guests, set up equipment or just deliver your food! Saves you time and less stress!

<p>DELIVERY A delivery coordinator will deliver your hot and ready to eat food, set-up a buffet for service and make sure you are all set to have an awesome event. We deliver up to 60 miles from the BBQ. Delivery charges are based on \$1/mile. A 10% gratuity will be added to your bill.</p>	<p>ON-SITE SERVICES On-site coordinator(s) will deliver, set-up and stay on-site to serve food. They will break down all your equipment and return it. Delivery charges are based on \$1/mile. On-site staff services are billed \$15 per hour for each staff member. A 20% gratuity will be added to your bill.</p>	<p>RETURN SERVICE If you choose delivery only but don't have time to return any rented equipment - we can return at the conclusion of your event and take back everything for you! One time fee of \$65.</p>
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BOOKING INFO | Get to know our policies for an easy and fast booking process!

<p>FREE TASTING</p> <p>Book a complimentary tasting with our catering coordinator! You will taste all of our meats and sides to make an informed decision on your menu! Complimentary for up to 2 people, \$15 additional per person.</p>	<p>LEAD TIMES</p> <p>For small bookings (\$300 and under) we require 3 days notice. For larger bookings, (\$301 and over) we require, at minimum, a 2 week notice. Short notice bookings are not guaranteed as our schedule fills up quickly. Book as early as possible.</p>	<p>MINIMUM ORDER</p> <p>All catering orders must meet a \$200 minimum. If you cannot meet this minimum, we will book your event based on our in-house menu pricing.</p>
<p>DEPOSIT</p> <p>A non-refundable deposit is required at the time of booking. This will be applied to the final bill. See cancellations for further details.</p>	<p>ADJUSTMENTS</p> <p>All contracts can be adjusted and edited up to 2 weeks prior to the event. No changes will be allowed after this time; this includes food, delivery and services.</p>	<p>PAYMENTS</p> <p>We require full payment within 2 weeks of your event. It is preferred that you pay on-line through our payment portal. If you want to pay with cash you may pay at the BBQ located at 101 N. Jefferson Street, Converse, IN 46919. We do not accept personal checks, only business checks.</p>
<p>ON-SITE SERVICES</p> <p>This service is based on an hourly rate of \$15 per hour, per staff member. The time starts when our staff leaves for delivery and ends when they return from the event. Please keep in mind that travel time is applicable. An additional 20% gratuity is added to the total before taxes. These services include serving guests from a buffet line, tearing down buffet lines after service and removing all equipment. If a client chooses to keep any equipment past this time, it is their responsibility to return the items within 3 business days. They may return items Tuesday-Saturday.</p>	<p>CANCELLATIONS</p> <p>To cancel your event, we will need it in writing and sent to catering@jeffersonstbbq.com. You may cancel your order up to 3 weeks prior (unless otherwise specified - especially in the event we have special ordered items or food products for your event). You will be refunded in the same way you originally paid.</p>	<p>EXCLUDED SERVICES</p> <p>We do not perform the following services: cake cutting or transportation, tear down of: tables, linens, equipment rented from other companies or provided by you; trash removal other than our own; on-site cleaning of utensils, plates, cups, barware or the like; plated meal service (unless specified otherwise).</p>
<p>OUTDOOR EVENTS</p> <p>If you are planning an outdoor event, please provide us with detailed plans for an alternate location and setup in the event of inclement weather. If your event is cancelled due to inclement weather, we will need to know no later than 48 hours prior for a partial refund. If cancellation happens within 24 hours, we cannot guarantee a full refund. Refunds will be issued on a case by case basis and based on the amount of food loss we will incur.</p>		<p>TRANSPORTATION</p> <p>We offer safe transportation of your food. Your food will arrive hot and ready to serve. Once delivered, we waive all responsibility for the safety of your food unless you have rented food warmers for hot holding your food or contracted us for on-site services.</p>

EASY PLANNING GUIDE | Plan your event in a snap! This will expedite your planning and help our catering coordinator assist you quickly!

<p>GENERAL EVENT DETAILS:</p> <p>Event Date: Event Time Range: Guest Count:</p>	<p>VENUE INFO:</p> <p>Venue Name: Venue Address: Venue Phone Number: Venue Contact: Do they require insurance or food permits?</p>	<p>GUEST INFO:</p> <p>Estimated Guest Count: Date you will have final RSVP's:</p>
<p>PREFERED SERVICES:</p> <p>Delivery only? On-site services? Total hours of service on-site: Bartending Services? Which bar package? Equipment rental?</p>	<p>DIETARY NEEDS:</p> <p>Gluten free options? Please list all special dietary needs:</p> <p>Keep in mind we can not accommodate all allergy or dietary needs.</p>	<p>SCHEDULE OF EVENTS:</p> <p>Delivery time: Cocktail hour: Meal Served: End of Event:</p>
<p>SET-UP DETAILS:</p> <p>Self serve or served buffet: 1 or 2 buffet lines: Bar or beverage set-up:</p>	<p>EVENT COORDINATOR:</p> <p>Coordinator name: Coordinator phone: Coordinator email:</p>	<p>NOTES OR QUESTIONS:</p>