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2012

# JEFFERSON

## STREET

# PRIVATE DINING

Restaurant | Bar | Catering | Private Dining

*Local* IS OUR MOTTO. *Fresh* IS OUR PROMISE.

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 is comprised 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.

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# Private Dining Rooms

## JEFFERSON ROOM

Spacious semi-private dining room with seating for up to 54.  
Room rental fee \$100 Monday - Thursday.  
Room rental fee \$200 Friday - Sunday.  
Room rental is for 2 total hours, \$50 per hour for additional time.  
20% gratuity automatically added to food & beverage charges.  
\$200 non-refundable deposit due at booking.  
30 person minimum or \$400 food & beverage minimum.

## THE BAR ROOM

Spacious semi-private bar room with seating for up to 36.  
All guests must be 21+.  
Room rental fee \$100 Monday - Thursday.  
Room rental fee \$200 Friday - Sunday.  
Room rental is for 2 total hours, \$50 per hour for additional time.  
20% gratuity automatically added to food & beverage charges.  
\$200 non-refundable deposit due at booking.  
30 person minimum or \$375 food & beverage minimum.

## JEFFERSON ROOM & THE BAR ROOM

Spacious semi-private room with seating for up to 90.  
Room rental fee \$200 Monday - Thursday.  
Room rental fee \$400 Friday - Sunday.  
Room rental is for 2 total hours, \$50 per hour for additional time.  
20% gratuity automatically added to food & beverage charges.  
\$300 non-refundable deposit due at booking.  
70 person minimum or \$900 food & beverage minimum.

# Buffet Selections

**JEFFERSON** \$13.50 per person  
2 meats & 2 sides, 1 bread, includes all  
non-alcoholic drinks

**WABASH** \$18.75 per person  
3 meats & 3 sides, 2 breads, includes all  
non-alcoholic drinks

**MISSISSINEWA** \$24.75 per person  
4 meats & 4 sides, 2 breads, includes all  
non-alcoholic drinks

Buffet set-up is included in the room rental fee. All leftovers can be boxed and taken home. We do not allow any outside food or drinks.

### Smoked Meats

Chicken Breast  
Bone-in Chicken Wings  
Pulled Pork *Local*  
Beef Brisket +\$2  
Andouille Sausage  
Jalapeno Cheddar Sausage  
Chorizo Sausage  
Italian Sausage  
Baby Back Ribs *Local*  
Bone-in Pork Chop +\$2 *Local*

### Side Dishes

Applesauce  
Coleslaw  
Green Beans  
Smoked Baked Beans  
Mac 'n Cheese  
Garlic Mashed Potatoes  
White Chicken Chili  
Collard Greens *Local*  
Indiana Burgoo *Local*  
Side Salad *Local*

### Breads & Cookies

Jalapeno Cornbread Muffin  
Slider Bun  
Sandwich Bun  
Dinner Roll  
Chocolate Chip Cookie  
Snickerdoodle Cookie  
Sugar Cookie

# Appetizers

## RELISH TRAY

Assorted veggies & ranch dip. \$40.25

## FRUIT TRAY

Assorted seasonal fruits. \$50.25

## SMOKED BONE-IN WING PLATTER

Bone-in chicken wings tossed in your choice of sweet, spicy, buffalo sauce or left perfect with just dry rub. Choice of blue cheese or ranch dressing. 50 Wings \$45.25

## FIESTA PLATTER

Queso blanco, guacamole and salsa. Served with white tortilla chips. \$58.25

## QUESO BLANCO

Creamy white queso dip & tortilla chips. \$56.25

## TACO PLATTERS

Flour tortilla, cabbage, lime sour cream, cotija, pickled red onions, cilantro and choice of pork, chicken or brisket +\$1.  
10 Tacos \$25 | 25 Tacos \$57.50

## LOADED NACHO PLATTERS small \$15 | large \$35.25

**LOADED NACHOS:** Tortilla chips, nacho cheese, bacon, pork, chicken, brisket or trio, ranch, bbq sauce, jalapenos, guacamole, sour cream.

**CECIL NACHOS:** Broad Ripple chips, mac 'n cheese, chicken, ranch, buffalo, sour cream.

**DELANEY NACHOS:** Broad Ripple chips, nacho cheese, bacon, pork, chicken, beef brisket or trio, ranch, bbq sauce, jalapenos, guacamole, sour cream.

# Salads

## CRANBERRY & BLUE *Local*

Cranberries, blue cheese crumbles, walnuts, shredded chicken, apple cider vinaigrette. small \$22.25 | large \$45.25

## FARMERS SALAD *Local*

Farm fresh egg, bacon, tomatoes, shredded cheese, cucumbers, croutons. small \$39.65 | large \$78.25

## SIDE SALAD *Local*

Mixed greens, tomatoes, cucumbers, cheese, croutons. Choice of dressings. small \$22.25 | large \$40.25

## CHOPPED BLUE WEDGE

Iceberg wedge, balsamic reduction, blue cheese dressing and crumbles, bacon, pickled onions and tomatoes.  
small \$22.25 | large \$45.25

# Soups

## WHITE CHICKEN CHILI *Local*

An award winning white bean chili with a kick of heat. Served with Jalapeno Cornbread. small \$36 | large \$90

## INDIANA BURGEE *Local*

A Stew with brisket, chicken and pork, tomatoes, Indiana sweet corn, veggies and potatoes. Served with Jalapeno Cornbread.  
small \$36 | large \$90

# Sandwich & Wrap Platters

## **BIG NASTY SLIDERS {12 pc}** *Local*

Local pork, beef brisket, coleslaw, bbq sauce. \$42

## **LITTLE NASTY SLIDERS {12 pc}** *Local*

Local pork, coleslaw, bbq sauce. \$28

## **BLT SLIDERS {12 pc}** *Local*

Bacon, lettuce, tomato, mayo. \$26

## **BBQ SLIDERS {12 pc}** *Local*

Choice of pulled pork, chicken breast, beef brisket. \$26

## **WRAPS {10 pc}** *Local*

**THE WRAP:** Lettuce, ranch, bbq sauce, cheese, guacamole, jalapenos, choice of chicken, pulled pork or brisket (+\$6). \$26

**BLUE & BUFFALO:** Lettuce, blue cheese dressing, house made buffalo, chicken and shredded cheese. \$26

**VEGGIE:** Lettuce, tomatoes, cucumbers, guacamole, pickled onions, cheese, ranch, bbq sauce. \$20

*Sandwiches & wraps are served with chips & pickles.*

# Smoked Meats

## **BONE-IN PORK CHOP** *Local*

Pasture raised at Hunt Family Farms in Amboy, IN. Seasoned & smoked. Served with choice of 1 house side. \$8.50 each

## **PULLED PORK** *Local*

Local whole hog seasoned with house made dry rub and smoked for 13 hours over local hickory wood.  
small \$50 | large \$160

## **BEEF BRISKET**

Whole brisket seasoned with house made dry rub, smoked and sliced to order. small \$60 | large \$190

## **CHICKEN BREAST**

Seasoned, smoked and sliced to order. small \$50 | large \$160

## **PORK SAUSAGE** small \$55 | large \$170

Italian - pork, salt, pepper, fennel

Andouille - pork, garlic, onion, spices

Jalapeno Cheddar - pork & beef, ground jalapenos, cheddar cheese

Chorizo - pork, salt, paprika, garlic, spices

## **BABY BACK RIBS**

Pork loin back ribs, seasoned and smoked. \$19 each

# Side Dishes

**applesauce** \$20 small | \$50 large

**coleslaw** \$25 small | \$78 large

**green beans** \$25 small | \$78 large

**smoked baked beans** \$28 small | \$83 large

**mac 'n cheese** \$35 small | \$105 large

**garlic mashed potatoes** \$35 small | \$105 large

**collard greens** *Local* \$30 small | \$84 large

**jalapeno cornbread** \$1 ea

# Dessert Displays

## CHEESECAKE

New York style cheesecake. Individually plated or served whole. Choice of up to 4 toppings: plain, strawberry, raspberry, chocolate, cherry, caramel, turtle, bacon caramel, chocolate strawberry. \$4 pc | \$38 whole (12 pc)

## BOURBON BREAD PUDDING *Local*

Bourbon infused raisins, sweet bourbon sauce.  
\$32 small | \$96 whole

## DESSERT PLATTER

Assorted cookies & brownies - choice of chocolate chip, snickerdoodle, sugar cookie, chocolate brownies, bacon caramel brownies.

20 pc \$22 | 50 pc \$50

# Everything you need...

## Personal Staff During the Event

Dedicated servers to ensure your time with us is pleasant and enjoyable. They will assist with any needs you have day of!

## Bartending Services

Our bartenders will make your party first priority and make sure all of your guests are taken care of in a timely manner. We offer open bar, pre-paid bar and ticket bar services.

## Buffet Set-up

A buffet will be set-up for you in the specific room you reserve. There are no equipment fees or set-up charged. We will set-up and tear down all buffet items and package any leftover for you to take with you.

## Outside Food & Beverage Policy

To ensure food safety, the only outside food or beverage we allow is formula, baby food and food for anyone with severe food restrictions or dietary needs.

Book Your Event Today!

Contact: Lindsay Dingman Baker

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