

Est.  2012

JEFFERSON STREET

CATERING MENU

PICK-UP | DELIVERY | ON-SITE | 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.

101 N. Jefferson Street, Converse, IN 46919 | (765) 395-5117 ext. 2
catering@jeffersonstbbq.com | Find us on Facebook
Lindsay Dingman Baker | Owner



QUICK CATERING

Easy & fast pick-up or delivery option for both small and large groups.

All meals will be **individually packaged for quick distribution.**

COVID-19 compliant - keep employees and guests **safe and happy.**

DUE TO DEMAND, WE WILL NOT HONOR ORDERS THAT ARE "A LA CARTE". PLEASE BE AWARE YOU CAN SPLIT OPTIONS IN GROUPINGS OF 50 OR MORE. EXAMPLE: IF ORDERING 50 LOADED POTATOES, THESE MUST ALL BE THE SAME MEAT TYPE.

SANDWICHES

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 jalapeno cornbread muffin.

local pulled pork \$8.50
sliced chicken breast \$8.50
beef brisket \$10.50

SMOKED MEAT PLATTERS

A great meal for lunch or dinner. Choose two smoked meats and two side dishes. BBQ sauce included on the side.

Smoked Meats: Local Pulled Pork,
Beef Brisket +\$2 or Sliced Chicken Breast.
Side Dishes: Applesauce, Coleslaw, Baked Beans,
Mac 'n Cheese, Green Beans, Jalapeno
Cornbread Muffin.

Platters starting at \$14

LOADED POTATOES

Warm up with our "over loaded" potatoes! Large smoked potato filled with nacho cheese and bacon, topped with your choice of smoked meat. Ranch, bbq sauce, sour cream, guacamole and jalapenos on the side.

local pulled pork \$11
chopped chicken breast \$11
beef brisket \$13

CHEF SALADS

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.

salad \$10
add sliced chicken breast +\$3.50

Add Drinks & Sweet Treats!

Bottled Water \$1 each or Gallons of Sweet Tea, Iced Tea or Lemonade \$5 each
Chocolate Chip Cookie, Snickerdoodle Cookie or Sugar Cookie \$1.25 each

Please give us at least 4 days notice on all orders. **We require a \$200 minimum order** prior to taxes and additional fees. Delivery charges are based on \$1 per mile traveled and a 10% gratuity will be added. Discounts and promotions cannot be used for our "Quick Catering" items.

APPETIZERS



RELISH TRAY

Assorted veggies + ranch dip.
\$40.25 | serves 25

FRUIT TRAY

Assorted seasonal fruits.
\$50.25 | serves 25

QUESO BLANCO + CHIPS

Creamy white queso dip + tortilla chips.
\$56.25 | serves 25-30

SALSA + CHIPS

Fresh mild salsa & tortilla chips.
\$56.25 | serves 25-30

GUACAMOLE + CHIPS

Handmade guacamole & tortilla chips.
\$56.25 | serves 25-30

BBQ MEATBALLS

Tender meatballs smothered in our special sweet bbq sauce.
\$53.25 | serves 50-60

PREMIUM SNACK BAR

Assorted snacks for your guests to create their own mix! Snacks cups, serving scoops and serving bowls included.

Premium Snack Bar | \$6.25 per person

Your choice of any 5 of our amazing snacks!

We do require a 50 person minimum.

SNACK BAR SELECTIONS:

Gummy Bears
Mini Twist Pretzels
Chex Mix
M&M's Chocolate Candies
Mini Butterfinger Candies
Reese Pieces Candies
Goldfish Crackers
Broad Ripple Potato Chips
Kettle Popcorn
Dark Chocolate Covered Espresso Beans
Salted Cashews
Whole Salted Peanuts

SALADS

CRANBERRY & BLUE

Cranberries, blue cheese crumbles, walnuts, shredded chicken, apple cider vinaigrette dressing.

small \$22.25 | serves 10-15

large \$45.25 | serves 25-30

FARMERS SALAD

Farm fresh egg, bacon, tomatoes, shredded cheese, cucumbers, croutons. Choice of 2 dressings.

small \$39.65 | serves 10-15

large \$78.25 | serves 25-30

SIDE SALAD

Mixed greens, tomatoes, cucumbers, cheese, croutons. Choice of 2 dressings.

small \$22.25 | serves 10-15

large \$40.25 | serves 25-30

CHOPPED BLUE WEDGE

Iceberg wedge, balsamic reduction, blue cheese dressing and crumbles, bacon, pickled onions and tomatoes.

small \$22.25 | serves 10-15

large \$45.25 | serves 25-30

*All salads will come with the toppings on the salad mix. Dressings will be on the side (except for the Chopped Blue Wedge). For an option with toppings on the side, please refer to our salad bar option.

SALAD BAR

Salad bars are a great option for weddings and large scale events. Includes mixed greens salad, toppings, dressings, salad crackers and plates.

SALAD BAR TOPPINGS:

Choose up to 5

Tomatoes
Sliced Cucumbers
Croutons
Shredded Cheese
Bacon Bits
Diced Eggs
Pickled Red Onions
Dried Cranberries
Walnuts
Blue Cheese Crumbles

SALAD DRESSING OPTIONS:

Choose up to 3

Ranch
French
Italian
Thousand Island
Blue Cheese
Honey Mustard
Raspberry Vinaigrette
Apple Cider Vinaigrette

\$3.75 per person
(minimum 50 people)

BUFFETS

TACO BAR

Make a statement with our amazing taco bar!

2 Tacos per person | \$9

3 Tacos per person | \$10

BUFFET INCLUDES:

Flour or corn tortillas
Plates, napkins + silverware

TACO MEAT OPTIONS:

Choose up to 2

Pulled Pork
Chopped Chicken Breast
Chopped Beef Brisket (+2 per person)

TACO TOPPING OPTIONS:

Choose up to 5

Red Cabbage
Shredded Lettuce
Sour Cream
Lime Sour Cream
Shredded Cheese
Cotija Cheese
Guacamole
Diced White Onions
Pickled Red Onions
Salsa
Queso Blanco
Cilantro
Lime Wedges
Sweet BBQ
Spicy BBQ

JEFFERSON BUFFET

The perfect option for weddings, corporate events and larger get-togethers!

Starting at \$12.75 per person

BUFFET INCLUDES:

Plates, napkins + silverware
Serving utensils
BBQ Sauces

TWO SMOKED MEATS:

Pulled Pork
Sliced Chicken Breast
Sliced Beef Brisket (+2 per person)
Baby Back Ribs

TWO SIDE DISHES & ONE BREAD:

Applesauce
Coleslaw
Green Beans
Smoked Baked Beans
Mac 'n Cheese
Garlic Mashed Potatoes
White Chicken Chili
Collard Greens
Indiana Burgoo
Jalapeno Cornbread
Slider Buns
Sandwich Buns

TWO DRINK OPTIONS:

Sweet Tea
Iced Tea
Lemonade

WABASH BUFFET

The perfect option for weddings, corporate events and larger get-togethers!

Starting at \$18 per person

BUFFET INCLUDES:

Plates, napkins + silverware
Serving utensils
BBQ Sauces

THREE SMOKED MEATS:

Pulled Pork
Chopped Chicken Breast
Chopped Beef Brisket (+2 per person)
Baby Back Ribs

THREE SIDE DISHES & ONE BREAD:

Applesauce
Coleslaw
Green Beans
Smoked Baked Beans
Mac 'n Cheese
Garlic Mashed Potatoes
White Chicken Chili
Collard Greens
Indiana Burgoo
Jalapeno Cornbread

THREE DRINK OPTIONS:

Sweet Tea
Iced Tea
Lemonade

SANDWICH BAR

Make a statement with our customizable sandwich bar!

1 Sandwich or 2 Sliders per person | \$9
2 Sandwiches or 4 Sliders per person | \$13

BUFFET INCLUDES:

Plates, napkins + silverware
Bagged Kettle Chips + Pickle Spears
BBQ Sauces

TWO SMOKED MEATS:

Pulled Pork
Sliced Chicken Breast
Sliced Beef Brisket (+2 per person)

SANDWICH TOPPINGS:

Choose up to 5

American Cheese Slices
Bacon Strips
Pickle Chips
Lettuce
Sliced Tomatoes
Coleslaw
Guacamole
Diced White Onions
Pickled Red Onions
Mustard Packets
Ketchup Packets
Mayo Packets

ONE SIDE DISH:

Applesauce
Coleslaw
Green Beans
Smoked Baked Beans
Mac 'n Cheese

BAR PACKAGES



BAR PACKAGE DISCOUNT

Pair your bar + buffet and receive a 10% discount on your buffet price.

CASH BAR

BEER + WINE ONLY

Let your guests enjoy beverages while keeping your overall budget in check. Includes 3 beer choices and 3 wine options. 1 bartender is included - additional may be added. Coke products + bottled water included for purchase. \$200 set-up + \$10/ hr per bartender

CASH BAR

BEER, WINE + COCKTAILS

Let your guests enjoy beverages while keeping your overall budget in check. Includes 3 beer choices and 3 wine options and 5 liquor choices. 1 bartender is included - additional may be added. Mixers, coke products + bottled water included for purchase. \$300 set-up + \$10/ hr per bartender

HYBRID BAR

BEER + WINE ONLY

Includes everything from the beer + wine only cash bar but lets you set your own budget. Choose the amount you want to cover and once that's reached, we start a cash bar for the remainder of time. \$200 set-up + \$10/ hr per bartender

BEER SELECTION

Budweiser, Bud Light, Miller Lite, Coors Lite, Michelob Ultra, Yuengling

WINE SELECTION

Chardonnay, Moscato, Pinot Grigio, Merlot, Cabernet Sauvignon, Red Moscato

HYBRID BAR

BEER, WINE + COCKTAILS

Includes everything from the beer, wine + cocktail cash bar but lets you set your own budget. Choose the amount you want to cover and once that's reached we start a cash bar for the remainder of time. \$300 set-up + \$10/ hr bartender fee

OPEN BAR

BEER + WINE ONLY

Provide your guests with an open bar to enjoy beer + wine. Includes 3 beer choices and 3 wine options. 1 bartender is included - additional may be added. Coke products + bottled water included. \$3 per person/hr + \$10/ hr per bartender

OPEN BAR

BEER, WINE + COCKTAILS

Provide your guests with an open bar to enjoy beer, wine + cocktails. Includes 3 beer choices, 3 wine options and 5 liquor options. 1 bartender is included - additional may be added. Mixers, coke products + bottled water included. \$5 per person/hr + \$10/ hr per bartender

LIQUOR SELECTION

Titos, Captain Morgan, Jose Cuervo, Jim Beam, Jack Daniels, Makers Mark, Crown Royal, Tanquerary, Malibu, Bacardi

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 bartending services.

SMOKED MEATS

PULLED PORK

Local whole hog seasoned with house made dry rub and smoked for 13 hours over local hickory wood.

A la Carte (by the pound) \$10

Small Pan (5lbs) \$50 | serves 15-20

Large Pan (15 lbs) \$160 | serves 30-50

BEEF BRISKET

Whole brisket seasoned with house made dry rub, smoked and sliced to order.

A la Carte (by the pound) \$18

Small Pan (5lbs) \$90 | serves 15-20

Large Pan (15 lbs) \$270 | serves 30-50

CHICKEN BREAST

Seasoned, smoked and sliced.

A la Carte (by the pound) \$10

Small Pan (5lbs) \$50 | serves 15-20

Large Pan (15 lbs) \$160 | serves 30-50

PORK SAUSAGE

Italian - sweet italian

Jalapeno Cheddar - mildly spicy

Andouille - smoky + slightly spicy

A la Carte (by the pound) \$10

Small Pan (5lbs) \$50 | serves 15-20

Large Pan (15 lbs) \$170 | serves 30-50

BABY BACK RIBS

Pork loin back ribs, seasoned and smoked.

Full Rack \$19 | serves 2-4

Create your own menu - order meats + sides to complete your very own buffet.

Order a la carte - this is by the pound. This is best for smaller groups or if you just want to have a smaller serving amount. Feel free to add this to any of our buffet options as well. BBQ sauces will come included.

Small Pans - the small pans include 5 lbs of your choice of meat, serving utensils if requested and BBQ sauces. Small pans will serve up to 20 guests.

Large Pans - the large pans include 15 lbs of your choice of meat, serving utensils if requested and BBQ sauces. Large pans will serve up to 50 guests.

Plates, napkins + silverware can be added for 25¢ per person.

SIDE DISHES

APPLESAUCE

Brown sugar applesauce - for little and big kids!

A la Carte (by the pound) \$5

Small Pan (5lbs) \$20 | serves 15-20

Large Pan (15 lbs) \$50 | serves 30-50

COLESLAW

Great for a side dish or to top sandwiches.

A la Carte (by the pound) \$5

Small Pan (5lbs) \$25 | serves 15-20

Large Pan (15 lbs) \$75 | serves 30-50

GREEN BEANS

Green beans with butter and smoked bacon.

A la Carte (by the pound) \$5

Small Pan (5lbs) \$25 | serves 15-20

Large Pan (15 lbs) \$78 | serves 30-50

SMOKED BAKED BEANS

Best seller! Sweet + smokey.

A la Carte (by the pound) \$5.50

Small Pan (5lbs) \$27 | serves 15-20

Large Pan (15 lbs) \$78 | serves 30-50

MAC 'N CHEESE

Best seller! Creamy + rich.

A la Carte (by the pound) \$7

Small Pan (5lbs) \$35 | serves 15-20

Large Pan (15 lbs) \$105 | serves 30-50

GARLIC MASHED POTATOES

Mashed potatoes with a hint of garlic and herbs.

A la Carte (by the pound) \$7

Small Pan (5lbs) \$35 | serves 15-20

Large Pan (15 lbs) \$105 | serves 30-50

COLLARD GREENS

Freshly chopped collards with onions, garlic and bacon.

A la Carte (by the pound) \$7

Small Pan (5lbs) \$35 | serves 15-20

Large Pan (15 lbs) \$105 | serves 30-50

WHITE CHICKEN CHILI

White bean chili with a kick of heat.

A la Carte (by the pound) \$7

Small Pan (5lbs) \$35 | serves 15-20

Large Pan (15 lbs) \$105 | serves 30-50

INDIANA BURGOO

Three meat stew with veggies.

A la Carte (by the pound) \$7

Small Pan (5lbs) \$35 | serves 15-20

Large Pan (15 lbs) \$105 | serves 30-50

Create your own menu - order meats + sides to complete your very own buffet.

Order a la carte - this is by the pound. This is best for smaller groups or if you just want to have a smaller serving amount. Feel free to add this to any of our buffet options as well.

Small Pans - the small pans include 5 lbs of your choice of side + serving utensils if requested. Small pans will serve up to 20 guests.

Large Pans - the large pans include 15 lbs of your choice of side + serving utensils if requested. Large pans will serve up to 50 guests.

Plates, napkins + silverware can be added for 25¢ per person.

FINISHING TOUCHES

DRINKS BY THE GALLON

Sweet Tea	\$5 gallon
Iced Tea	\$5 gallon
Lemonade	\$5 gallon

DESSERTS

CHEESECAKE

Plain, strawberry, raspberry, chocolate, caramel, turtle, bacon caramel, chocolate strawberry.

\$38 whole (16 pc)

BOURBON BREAD PUDDING

Bourbon infused raisins, sweet bourbon sauce.

\$96 whole (24 pc)

COOKIES

Chocolate chip, snickerdoodle or sugar cookie.

20 pc \$22 | 50 pc \$50

BREADS

Sandwich buns (12)	\$4.95
Slider buns (24)	\$6.25
Jalapeno Cornbread	\$1 ea
Loaf of Bread (15 slices)	\$4.95

DELIVERY + SERVICE OPTIONS

DROP + GO DELIVERY SERVICE

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.

DELIVERY + ON-SITE SERVICES

On-site coordinator(s) will deliver, set-up a buffet and stay on-site to serve food, make sure your event is rockin' and pack all leftovers for you to take home. They will also break down all your equipment and return it - one less worry for you! 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.

RENTAL RETURN SERVICE

\$65

Delivery coordinator will return to retrieve rented equipment, help cleanup and package leftovers. This service is required if you are unable to return equipment on your own.

EQUIPMENT OPTIONS

DISPOSABLE FOOD WARMER

Food warmer with 2 hour sternos - these are yours to keep. \$4 each

STAINLESS FOOD WARMERS

An upgraded food warmer with 6 hour sternos - food warmers need to be returned by you or our staff. \$10 each rental

INSULATED DRINK DISPENSER

Keep your drinks chilled while you celebrate! Drink dispensers need to be returned.

Small (4 Gallon) \$15 each rental

Large (12 Gallon) \$25 each rental

BOOKING INFO

Schedule a Tasting or Book an Event

Call our offices at (765) 395-5117 or email us at catering@jeffersonstbbq.com!

Lead Times

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.

Minimum Order

All catering orders must meet a minimum of \$200 before tax and gratuity.

Deposit

A non-refundable deposit is required at the time of booking. This will be applied to the final bill. See cancellations for further details.

Changes to your Order

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.

Payment

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.

Excluded Services:

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).

On-site Services

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.

Transportation

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.

Alternate Plans for Inclement Weather

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.

Cancellations and Refunds

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.