

Appetizers & Platters

CRISPY SMOKED WINGS

Slow-smoked jumbo wings, grilled or crispy fried. Choice of Buffalo, barbecue, Old Bay dry rub or plain; ranch or blue cheese.

24 wings \$42 | 48 wings \$84

JALAPEÑO DEVILED EGGS 12 pieces \$19

Traditional deviled eggs topped with crispy pickled jalapeños.

KANSAS CITY BRISKET BURNT ENDS

Tender USDA Prime brisket with sweet, smoky barbecue flavor. Gluten free.

12 pieces \$36 | 24 pieces \$72

JACK'S TACOS

Twelve 4.5-inch corn tortillas with pico de gallo corn salsa and cilantro-jalapeño sauce. Salsa served on the side.

Vegetarian \$30 | Pulled pork \$36 | Pulled chicken \$38

Crispy pork belly \$42 | Brisket \$46

SMOKED BRISKET EGG ROLLS 12 egg rolls \$62

Chopped Prime brisket, sautéed vegetables, garlic and cotija cheese with cilantro-jalapeño sauce.

VEGGIE EGG ROLLS 12 egg rolls \$48

Sautéed vegetables, garlic and cotija cheese with cilantro-jalapeño sauce.

PICO DE BELLY

Crispy pork belly, fresh lime, tomatoes, onions, jalapeños and cilantro. Served with tortilla chips.

32 oz · serves approximately 5–7 \$39

CHIPS & SMOKED SALSA

House-fried tortilla chips with smoked tomato, onion, garlic, jalapeño, cilantro and lime salsa.

32 oz · serves approximately 5–7 \$24

Smoked Meats

SLICED PRIME BRISKET

Classic Central Texas-style smoked USDA Prime brisket.

Half tray · 2 lb · serves 5 \$84

Full tray · 4 lb · serves 10 \$168

PULLED PORK

Smoked pork shoulder, pulled and finished with a light vinegar-based sauce.

Half tray · 2 lb · serves 5 \$56

Full tray · 4 lb · serves 10 \$112

PORK SPARE RIBS

Oversized spare ribs, brined, seasoned and smoked.

Half tray · approx. 14 ribs · serves 5 \$49

Full tray · approx. 28 ribs · serves 10 \$94

BONE-IN CHICKEN

FreeBird chicken, brined, smoked and glazed with house barbecue sauce; cut into eighths.

Half tray · 10 pieces · serves 5 \$30

Full tray · 20 pieces · serves 10 \$60

BEEF SHORT RIB Priced per rib \$42

Approximately 1–1.25 lb each; serves 2–3.

JALAPEÑO CHEDDAR PORK SAUSAGE

Smoked pork sausage with sharp cheddar and fresh jalapeños; served sliced.

Half tray · 6 links · serves 5 \$38

Full tray · 12 links · serves 10 \$74

TEXAS-STYLE BEEF SAUSAGE

All-beef smoked sausage in pork casing; served sliced.

Half tray · 6 links · serves 5 \$38

Full tray · 12 links · serves 10 \$74

BARBECUE PULLED CHICKEN

FreeBird chicken, brined, smoked, pulled and mixed with house-made barbecue sauce.

Half tray · 2 lb · serves 5 \$56

Full tray · 4 lb · serves 10 \$112

GRILLED SALMON

Fresh, seasoned salmon grilled to order. Each filet is a 3–4 oz portion.

1 filet \$8 | 6 filets \$48 | 12 filets \$96

Sides & Salads

ESQUITES · MEXICAN STREET CORN

Roasted fresh corn with street-corn mayo, cotija and Tajin.
Gluten free; vegetarian.

Half tray · serves 5 \$32

Full tray · serves 10 \$58

BAKED MAC & CHEESE

Cavatappi with Gruyère, extra-sharp white cheddar and yellow cheddar. Vegetarian.

Half tray · serves 5 \$32

Full tray · serves 10 \$58

BRUSSELS SPROUTS

Crispy fried Brussels sprouts with Parmesan-lemon aioli.
Vegetarian.

Half tray · serves 5 \$32

Full tray · serves 10 \$58

TEXAS BAKED BEANS

Sweet and savory navy beans with brisket burnt ends.
Gluten free; vegetarian option available.

Half tray · serves 5 \$32

Full tray · serves 10 \$58

REDSKIN POTATO SALAD

Red potatoes, red onion, mayonnaise, celery, mustard, pickles and egg. Gluten free; vegetarian.

Small bowl · serves 5 \$29

Large bowl · serves 10 \$52

COLESLAW

Green and red cabbage with carrots in a light mayonnaise dressing. Gluten free; vegetarian.

Small bowl · serves 5 \$26

Large bowl · serves 10 \$47

CORN BREAD 12 muffins \$16

House-made muffins served with honey butter.

HARVEST BROCCOLI SALAD

Broccoli, red onion, bacon, cranberries, pecans, Parmesan and lightly sweet mayo. Gluten free.

Small bowl · serves 5 \$29

Large bowl · serves 10 \$52

CUCUMBER SALAD

Cucumber, feta and mint with white balsamic vinaigrette.
Gluten free; vegetarian.

Small bowl · serves 5 \$29

Large bowl · serves 10 \$52

MIXED GREENS SALAD

Mixed greens, pickled shallots, carrots, tomatoes, spiced almonds and white balsamic vinaigrette. Gluten free; contains nuts.

Small bowl · serves 5 \$19

Large bowl · serves 10 \$34

MARTIN'S SLIDER POTATO ROLLS 12 buns \$8

Slightly sweet, buttery slider buns.

House-Made Sweet Treats

MINI DESSERT CUPS 12 pieces \$42

Choice of Dulce de Leche Chocolate, Seasonal Berry Cheesecake, Strawberry Shortcake, Banana Crème Brûlée, Key Lime Pie or Tres Leches. Requires 48 hours' notice.

COOKIE & BROWNIE PLATTERS 12 pieces \$23

Choice of snickerdoodle cookies, chocolate chip cookies or brownie bites.

KEY LIME PIE 6 slices \$29

House-made key lime pie with graham cracker crust, lime zest and toasted meringue.

Catering Supplies

FULL CHAFING DISH SET \$14

One water pan, one wire rack and two 2.5-hour gel fuels.
One set is recommended for every two hot trays.

PLATE & UTENSIL SET 10-pack \$10

Heavy-weight plates, plastic cutlery and pre-rolled linen-feel napkins.

GEL CHAFING FUEL \$6

Set of two.

WATER PAN ONLY \$2

Disposable water pan.

Catering Details

EVERY ORDER INCLUDES

House-made barbecue sauces, sweet & spicy pickles, and serving utensils.

ORDERING

A 12-hour lead time is required for all catering orders.

QUESTIONS?

Call us at 703-875-0477 and our catering team will be happy to help.

We are committed to serving premium meats and quality ingredients.

Because market costs fluctuate, menu prices may be adjusted periodically to reflect current market conditions.

Current pricing is confirmed when your order is placed. | txjacks.com/catering