

Est. **BBQ** 2012

# JEFFERSON STREET

## *Catering*

farm to table food

**FOR ALL OCCASIONS**

and for any budget

*We specialize in events of all sizes*

business meetings | weddings | corporate events  
graduation parties | birthday parties | baby showers  
small private events | large factory meals

# A LA CARTE OPTIONS

## Appetizers

### Loaded nachos

small pan (8-12 people) \$15.00

large pan (20-30 people) \$35.25

tortilla chips, nacho cheese, bacon, pork, chicken, beef brisket or trio, ranch, bbq sauce, jalapenos, guacamole, lime or regular sour cream.

### taco platter

small pan (10 tacos) \$25.00

large pan (25 tacos) \$57.50

flour tortilla, purple cabbage, lime sour cream, cotija, pickled red onions, cilantro, lime, chicken, pulled pork or beef brisket.

### relish tray

\$40.25

2 lbs. carrots, celery & broccoli, 3 lbs. ranch dip.  
Serves up to 30 people.

### fruit tray

\$52.50

A seasonal mix of fresh cut fruits.  
Serves up to 30 people.

### smoked wings

\$45.25

50 wings, ranch or blue cheese, celery stix. wings sauced with choice of sweet, spicy or buffalo.

### queso & chips

\$58.92

5 lbs. queso blanco & 6 lbs. tortilla chips

### guacamole & chips

\$65.15

5 lbs. guacamole & 6 lbs. tortilla chips

## Salads

### side salad

small pan (15-20 people) \$22.25

large pan (30-40 people) \$40.25

fresh, locally grown romaine and mixed greens, croutons, cherry tomatoes, english cucumbers, shredded cheese. choice of dressing.

### chopped blue salad

small pan (15-20 people) \$22.25

large pan (30-40 people) \$45.25

freshly chopped iceberg lettuce, balsamic reduction, blue cheese crumbles, blue cheese dressing, smoked bacon, pickled red onions and cherry tomatoes.

### farmers salad

small pan (15-20 people) \$39.65

large pan (30-40 people) \$78.25

fresh local romaine and european lettuces, local hardboiled egg, bacon, cherry tomato, shredded cheese, cucumber, croutons. choice of dressing.

### cranberry & blue salad

small pan (15-20 people) \$22.25

large pan (30-40 people) \$45.25

European lettuce mix, blue cheese crumbles, dried cranberries, chilled smoked chicken, Apple Cider Vinaigrette.

*dressings: ranch, blue cheese, italian, french, thousand island, honey mustard, poppy seed, raspberry vinaigrette, apple cider vinaigrette, balsamic reduction, oil and vinegar.*

## Beverages

### drinks by the gallon

lemonade, sweet tea, iced tea

1 gallon is about 11 individual drinks

\$5

# A LA CARTE OPTIONS

## Smoked Meats

pulled pork

small pan (12-15 people) \$50

large pan (30-50 people) \$160

Pasture raised at Hunt Family Farms in Amboy, Indiana. We dry rub it and smoke it for up to thirteen hours over hickory. Includes bbq sauce.

beef brisket

small pan (12-15 people) \$60

large pan (30-50 people) \$190

Whole brisket, dry rubbed, smoked for up to 13 hours, sliced to order. Includes bbq sauce.

chicken breast

small pan (12-15 people) \$50

large pan (30-50 people) \$160

Rubbed with house rub, smoked and sliced. Includes bbq sauce.

sausage

small pan (12-15 people) \$55

large pan (30-50 people) \$170

Italian, Andouille, Jalapeno Cheddar, Chorizo.

baby back ribs

full rack \$19

Well-seasoned with house rub, smoked over hickory. Our ribs are supplied by Indiana farmers. Includes bbq sauce.

smoked pork chops

10 - 20 \$8 ea

20 - 50 \$7 ea

50+ \$6 ea

Locally raised pork, seasoned and smoked. Served with 1 side dish of your choice. Pork chops will vary in size and be bone-in.

## Side Dishes

smoked baked beans

small pan (12-15 people) \$28

large pan (30-50 people) \$83

green beans

small pan (12-15 people) \$25

large pan (30-50 people) \$78

collard greens

small pan (12-15 people) \$30

large pan (30-50 people) \$84

coleslaw

small pan (12-15 people) \$25

large pan (30-50 people) \$78

white chicken chili

small pan (12-15 people) \$35

large pan (30-50 people) \$105

MAC 'N CHEESE

small pan (12-15 people) \$35

large pan (30-50 people) \$105

garlic mashed

potatoes

small pan (12-15 people) \$35

large pan (30-50 people) \$105

*A la carte options include plates and/or bowls, plastic silverware, napkins, serving ware and barbeque sauces.*

## Breads

sandwich buns (24) \$8

slider buns (24) \$8.95

jalapeno cornbread \$1 each

## A LA CARTE OPTIONS

### Barbeque Sauces

small bottle \$3.50  
Original Sweet, Original Spicy

large bottle \$6.25  
Original Sweet, Original Spicy

### Desserts

bourbon bread  
pudding

small pan (6-8 people) \$30

large pan (12-16 people) \$65

Bourbon infused raisins and sweet bourbon glaze

cheesecake

piece of cheesecake \$4

whole cheesecake \$38

Strawberry, Raspberry, Turtle, Chocolate, Bacon  
Caramel, Caramel, Plain.

dessert platters

small platter (20 pieces) \$22

large platter (50 pieces) \$50

Chocolate Chip Cookie, Snickerdoodle Cookie,  
Bacon Brownie, Chocolate Brownie or mix.

## BUFFET OPTIONS

*Buffet options include plastic plates, plastic silverware, napkins, cups, salt & pepper shakers,  
serving ware and barbeque sauces. 20 person minimum.*

### Jefferson Buffet

\$11.75 per person

Two meats and two side dishes, choice of one  
drink and one bread.

### Wabash Buffet

\$15.25 per person

Three meats and three side dishes, choice of two  
drinks and one bread.

#### MEATS

Chicken Breast  
Bone-In Wings  
Bone-in Chicken ¼  
Pulled Pork  
Beef Brisket  
Andouille Sausage  
Chorizo Sausage  
Italian Sausage  
Jalapeno Ched. Sausage  
Baby Back Ribs

#### SIDES

Applesauce  
Garlic Mashed Potatoes  
Coleslaw  
Green Beans with  
Smoked Bacon  
Mac 'n Cheese  
Smoked Baked Beans  
White Chicken Chili  
Collard Greens  
Side Salad

#### BREADS

Jalapeno Cornbread  
Dinner Rolls  
Slider Buns  
Sandwich Buns  
Chocolate Chip Cookies  
Snickerdoodle Cookies  
Bacon Brownies

#### DRINKS

Lemonade  
Sweet Tea  
Iced Tea  
Bottled Water

# BAR SERVICES

## Full Open Bar

**Open Bar \$6 per person per hour**

**Premium Open Bar \$9 per person per hour**

Mixed drinks, domestic beer, optional craft beer, wine, soft drinks, water, ice cups and full bar set-up. \$200 per bartender fee.

3 Hour Minimum, 50 person minimum.

Includes Liquor Liability Insurance.

## Beer & Wine

### Open Bar

**\$4.50 per person per hour**

Domestic beer, wine, soft drinks, water, ice cups and bar set-up. \$200 per bartender fee.

3 Hour Minimum, 50 person minimum.

Includes Liquor Liability Insurance.

## Cash Bar

Domestic Canned Beer \$3

Craft Canned Beer \$6

Wine \$4

Mixed Drinks \$5 singles, \$7 doubles

Soft Drinks & Bottled Water \$2

\$200 per bartender fee.

\$100 set-up fee.

We accept cash and credit cards.

Includes Liquor Liability Insurance.

## Catering & Bar Packages

**Jefferson Buffet & Open Bar**

\$24.99 per person

**Jefferson Buffet & Premium Open Bar**

\$34.99 per person

**Wabash Buffet & Open Bar**

\$29.99 per person

**Wabash Buffet & Premium Open Bar**

\$40.99 per person

## Drink Selections

**Domestic Canned Beer:** Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Yuengling.

**Local Craft Canned Beer:** Sun King Cream Ale, Sun King WeeMac, Sun King Osiris.

**Wine:** Chardonnay, Moscato, Pinot Grigio, Merlot, Cabernet Sauvignon, Sweet Red.

**Basic Spirits:** Absolut, Malibu, Bombay Sapphire, Jose Cuervo Silver, Captain Morgan, Jim Beam and cordials.

**Premium Spirits:** Grey Goose, Bacardi, Captain Morgan, Tanqueray, Patron, Crown Royal, Jack Daniels and cordials.

## Service Policies

*Our hope is to make your day exceptional and memorable – to aid in this, we have certain policies in place to make sure everyone has an enjoyable and safe time.*

We require one bartender per 100 guests.

We do require guests to present valid ID.

We reserve the right to not serve guests.

We do not serve individual “shots”, all drinks will be served over ice.

# DELIVERY, SET-UP & PAYMENTS

## Delivery Options

### drop & go service

**\$20-\$39 + 10% gratuity | \$200 food minimum**

This service includes packaging all food for delivery, delivery of hot & ready to serve food to a location you request, bringing food inside the building and placing it on tables/buffets as requested, unpacking food items and laying them out for a self-service buffet. We offer delivery services up to 50 miles of the BBQ.

### drop & go service with chafing units

**\$20-\$39 + 10% gratuity + \$10 per chafing unit \$200 food minimum**

This service includes everything from the package above plus food warmers (chafing units) for each hot item of food. We will set up the units and place food inside to keep warm. The units need to be returned by you within 3 business days. We can retrieve the units the next day for a charge of \$25-\$35. We offer delivery services up to 50 miles of the BBQ.

## Service Options

### delivery with on-site attendants

**\$15 per hour per attendant + 15% gratuity + delivery fee (\$20-\$39)\***

This is an all-inclusive package that includes delivery, set-up, buffet service (we serve your guests from the buffet), light bussing of tables, tear down, packaging of left-overs, taking away all equipment we brought for service.

\*There is an additional charge of \$10 per chafing unit rented and \$25 per insulated drink dispenser rented.

### days of service

**Monday – Saturday; 9am – 11pm**

We are available for catering Monday – Saturday only. Pre-approval would be needed for times outside of our normal schedule.

## Placing an Order

### lead time & minimum

We request a two day lead time on all orders \$500 or less. We require a week lead time on all orders \$501 or more. **We require a \$200 minimum (prior to tax, delivery and gratuity) on all catering orders.**

### online

**[www.jeffersonstbbq.com](http://www.jeffersonstbbq.com)**

You can place an order through our online catering site or through our ChowNow system online. Both are accessible from our main website. All payments must be made at time of order through these two portals.

### by phone

**(765) 517-1902**

Place an order directly with the owner, Lindsay. She can help you determine your menu, select the appropriate service type for your event and set you up with a payment schedule (for larger orders).

### via email

**[catering@jeffersonstbbq.com](mailto:catering@jeffersonstbbq.com)**

Once you have decided on the menu you would like and the services options you require, send us an email and we will respond with a full proposal which includes pricing and payment options.

## Payment Terms

### deposit

For all orders, we require a refundable (up to 30 days prior to event) deposit of \$200 when placing an order.

### full payment

We require full payment 1 week prior to delivery of food. Payment schedules will be set-up when placing an order. Payment can be made with credit card or cash. Corporate checks only – no personal checks.



# EAT, DRINK & PLAY LOCAL - WE DO!

In 2012, Chef Owner, Lindsay Dingman Sheffield, born and raised in Converse, opened the doors of Jefferson Street BBQ. A true focus on “local” being a mindset and not a tag line – she managed to put together a cooperative of farmers, purveyors and her family to fulfill some of the raw food needs of Jefferson Street BBQ.

She and her husband, Clint & baby Tilly, raise broiler chickens on their farm, Double Deuce Produce, in Swayzee, as well as raise egg laying hens, run a large you-pick strawberry and pumpkin patch. Her family farm also supplies the Hickory wood she uses to smoke BBQ daily.

Her friend and fellow farmer, Nathan and his family, operate a pastured hog farm in Amboy, just 7 miles away from the restaurant. He raises the hogs the “old fashioned way” and supplements their feed with leftovers from Hoosier Healthy Oil and Indiana grown grains. Together, this partnership between Nathan, Lindsay and Mark Boyer, of Hoosier Healthy Oil, has spurred much excitement in the farming community – **the cover story in Indiana Prairie Farmer published February 2017 hits on why it’s so important**, “If you love barbecued pulled pork, you won’t find any better than what you can get at Jefferson Street BBQ in Converse. But the taste is only half the story. Where the pork comes from and how the hogs are fed is a unique tale in its own right. Combine all the pieces and you get a story about a farm-to-fork connection that two farmers and a businesswoman made happen on their own.”

**Indiana Pickle Company**, based in Indy features pickles made with Indiana beer and spirits. You can also pick up a jar in our retail area.

**Broad Ripple Chip Co.** features all-natural, handmade artisan chips that are made from Russet Potatoes, which result in slightly darker chips that are richer in flavor. These lightly-seasoned chips are super crunchy and have more true potato flavor than factory-made chips, which use bland white potatoes. We expect you will love them – we do! We also offer these wonderful chips in our retail area.

We have sourced these fine products from our home state: Sun King Brewery beer, Three Floyds Brewing Co. beer, Hotel Tango Victor Vodka, 18 Vodka, Oliver Winery Wines, Hoosier Healthy Oil, Geno’s Dressing and many more! **These can be found on our menu and in our Retail Area.**



**TAKE SOME NOTES...**