

Est.  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

We deliver up to 50 miles!

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.

VEGGIES 'N DIP

\$40.25

2 lbs. carrots, celery & broccoli, 3 lbs. ranch dip.

SMOKED WINGS

\$45.25

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

QUESO BLANCO

& 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.

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

Beverages

DRINKS BY THE GALLON

1 gallon is about 11 individual drinks

\$5

lemonade, sweet tea, iced tea

Cups can be included upon request.

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.

Breads

SANDWICH BUNS (6) \$6.95

SLIDER BUNS (24) \$8.95

JALAPENO CORNBREAD (12) \$12

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 foam plates and/or bowls, plastic silverware, napkins, serving ware and barbeque sauces.

A LA CARTE OPTIONS

Barbeque Sauces

SMALL BOTTLE \$3.50
Original Sweet, Original Spicy, Alabama White
Sauce, Sweet Mustard

LARGE BOTTLE \$6.25
Original Sweet, Original Spicy, Alabama White
Sauce, Sweet Mustard

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.

COOKIE PLATTERS
small platter (20 cookies) \$22
large platter (50 cookies) \$50
Chocolate Chunk, Snickerdoodle or mix.

BUFFET OPTIONS

Buffet options include plastic plates, plastic silverware, napkins, cups, salt & pepper shakers, serving ware and barbeque sauces. Pre-rolled linen like napkin rolls with heavy weight black plastic silverware can be added for an additional \$.50 per person. 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.

Smoked Meats: Chicken Breast, Chicken Wings, Whole Hog Pulled Pork, Beef Brisket,
Italian Sausage, Jalapeno Cheddar Sausage, Chorizo Sausage, Baby Back Ribs

Side Dishes: Applesauce, Jalapeno Cornbread, Baked Potato, Coleslaw, Green Beans,
Mac 'n Cheese, Baked Beans, White Chicken Chili, Side Salad

Drink: Lemonade, Iced Tea with sweeteners, Sweet Tea, Ice Water

Bread: Sandwich Bun, Slider Bun, Dinner Rolls, Jalapeno Cornbread, Cookie

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

Tuesday – Saturday; 10am – 9pm

We are available for catering Tuesday – 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

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

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.



HOW WE PROVIDE LOCAL FOOD

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, business people and herself to fulfill the raw food needs of Jefferson Street BBQ.



She and her husband, Clint, 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, and grow tomatoes and sweet corn. Her family farm also supplies the Hickory wood she uses to smoke BBQ daily.

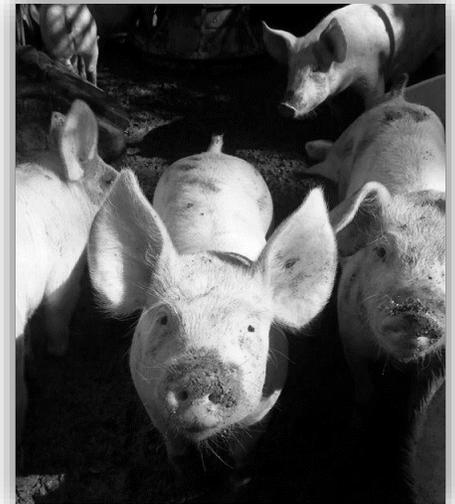
Her friend and fellow farmer, Nathan and his family, operate a multi-generational pastured hog farm in Amboy, just 7 miles away from the restaurant. He raises the hogs the “old fashioned way” and

supplements their feed with leftovers from Hoosier Healthy Oil and Indiana grown grains. Together, this partnership between Nathan, Lindsay and Mark, 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.”

Tim, of Green River Greenhouse, has teamed up with Lindsay to offer organic, locally grown romaine lettuce to Jefferson Street BBQ. All of our salads are made with this lettuce!

Indiana Pickle Company, based in Indy, is a new addition to our plate, featuring 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.



If you have questions about our Farm to Table program, feel free to call or email Lindsay.

Lindsay Dingman Sheffield

Chef Owner, Jefferson Street BBQ

(765) 517-1902 | hello@jeffersonstbbq.com

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