

Est.



2012

JEFFERSON

STREET

CATERING MENU

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.

101 N. JEFFERSON STREET | CONVERSE, INDIANA 46919
(765) 517-1902 | CATERING@JEFFERSONSTBBQ.COM
WWW.JEFFERSONSTBBQ.COM

appetizers & party platters

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 BUFFET \$9 per person (20 person minimum)

Flour or corn tortillas; choice of 5 toppings: cabbage, lettuce, sour cream, lime sour cream, cotija, pickled red onions, salsa, queso, cilantro and choice of 2 meats: pork, chicken or brisket.

NACHO BUFFET \$9 per person (20 person minimum)

Tortilla chips, nacho cheese, bacon, your choice of pork, chicken, brisket or trio, ranch, bbq sauce, jalapenos, guacamole, sour cream.

SMOKED JALAPENO POPPERS

Fresh jalapenos stuffed with cream cheese, wrapped in bacon and smoked.

small (35-40 pc) \$45 | large (105 - 110 pc) \$120

BACON WRAPPED DATES

Dates stuffed with parmesan, wrapped with bacon and smoked.

small (35-40 pc) \$45 | large (105 - 110 pc) \$120

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

slider & wrap platters

BIG NASTY SLIDERS {12 pc} *Local*

Local pork, beef brisket, coleslaw, bbq sauce. \$36

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. \$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.

buffet style meats

BONE-IN PORK CHOP *Local*

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

20 chops \$160 | 50 chops \$300

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. full rack \$19

BBQ sauces are included on the side.

Paper plates, and cutlery packets are included.

Small pans are 5 lbs (serves 15-20 people)

Large pans are 15 lbs. (serves 30-50 people)

desserts

CHEESECAKE

Plain, strawberry, raspberry, chocolate, cherry, caramel, turtle, bacon caramel, chocolate strawberry. \$4 pc | \$38 whole (12 pc)

BOURBON BREAD PUDDING

Bourbon infused raisins, sweet bourbon sauce.

\$4.50 pc | \$96 whole (24 pc)

DESSERT PLATTER 20 pc \$22 | 50 pc \$50

Chocolate chip, snickerdoodle, sugar cookie, chocolate brownies, bacon caramel brownies.

buffet style sides

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 <i>Local</i>	\$30 small \$84 large
Indiana burgoo <i>Local</i>	\$30 small \$84 large
white chicken chili	\$35 small \$105 large
jalapeno cornbread	\$1 ea

drinks

sweet tea	\$5 gallon
iced tea	\$5 gallon
lemonade	\$5 gallon
bottled water	\$1 ea

delivery & rental

DROP & GO

\$1 per mile delivery charge + 10% gratuity

A delivery coordinator will deliver hot and ready to eat food, set-up a buffet for service and make sure you are all set to have an awesome event.

ON-SITE SERVICES

\$1 per mile delivery charge + 20% gratuity

On-site coordinator(s) will deliver, set-up a buffet and stay on-site to serve food, bus tables and make sure your event is rockin'.

RENTAL RETURN SERVICE

\$35 fee

Delivery coordinator will return to retrieve rented equipment, help cleanup and package leftovers.

DISPOSABLE CHAFING UNITS \$4

STAINLESS STEEL CHAFING UNITS \$10

CAMBRO DRINK DISPENSERS \$25

buffets

JEFFERSON \$12 per person

2 meats & 2 sides, 1 bread, 1 drink choice
20 person minimum

WABASH \$17 per person

3 meats & 3 sides, 1 bread, 2 drink choices
20 person minimum

MISSISSINewa \$22 per person

4 meats & 4 sides, 1 bread, 3 drink choices
50 person minimum

meats

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

breads

Jalapeno Cornbread Muffin
Slider Bun
Sandwich Bun
Dinner Roll

*Buffets include bbq sauces,
plates/bowls, napkins, silverware,
cups, and serving utensils.*

sides

Applesauce
Coleslaw
Green Beans
Smoked Baked Beans
Chips & pickle *Local*
Mac 'n Cheese
Garlic Mashed Potatoes
White Chicken Chili
Collard Greens *Local*
Indiana Burgoo *Local*
Side Salad *Local*
Chopped Blue Wedge
Guacamole & Chips +\$1

drinks

Sweet Tea
Iced Tea
Lemonade
Bottled Water

bar services

FULL OPEN BAR

\$6 per person per hour, \$200 per bartender
3 hour minimum, 50 person minimum

TOP SHELF FULL OPEN BAR

\$9 per person per hour, \$200 per bartender
3 hour minimum, 50 person minimum

BEER & WINE OPEN BAR

\$4.50 per person per hour, \$200 per bartender
3 hour minimum, 50 person minimum
Includes domestic beer, wine, soft drinks, water

CASH BAR

\$100 per bartender, \$100 set-up fee

We accept cash & credit cards.

Choice of beer, wine or cocktails served, we will also offer soft drinks & bottled water

domestic beer

Budweiser, bud light, miller lite,
coors light, michelob ultra,
yuengling

local craft beer

Sun King: cream ale, weemac,
osiris

wine

Chardonnay, moscato, pinot
grigio, merlot, cabernet
sauvignon, sweet red (dolce
rosso)

premium well spirits

Ice Kube vodka, Malibu, Bombay
Sapphire, Jose Cuervo Silver,
Captain Morgan, Jim Beam and
cordials.

top shelf spirits

Grey Goose, Bacardi, Captain
Morgan, Tanqueray, Patron,
Crown Royal, Jack Daniels and
cordials.

Book a complimentary wedding tasting for up to 4 people.

Wine tastings are complimentary for up to 4 people.

WEDDING PLANNING?

CALL LINDSAY TODAY TO SCHEDULE A TASTING OR GET YOUR
WEDDING ON THE BOOKS!

Email us @ catering@jeffersonstbbq.com

Text (765) 517-1902 to set-up a meeting.

fine print

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

For large catering orders, we require a \$200 non-refundable deposit.

Our delivery area is up to 50 miles from Converse, IN.

We accept tax exempt orders with a tax exempt form on file.

We need at least 2 days notice on order

