

Classic BBQ Menu

Hors d'oeuvres include (served for 1/2 hour):

Vegetable Tray with Chipotle Dip

Buffet Selection includes:

Tossed Salad with choice of dressing or Vinegar Cole Slaw

1/2 BBQ Chicken - marinated in our special sauce slow roasted & finished on our charcoal grill.

Pulled Pork - slow roasted hand pulled pork roasted with our own BBQ seasoning.

Served with the following BBQ Sauces:

Eastern North Carolina BBQ Sauce - Vinegar Base

Memphis BBQ Sauce - Tomato Base

South Carolina BBQ Sauce - Mustard Base

BBQ Baked Beans

Choice of:

Grilled Potatoes or Mac and Cheese

Buttermilk Corn Bread - fresh baked buttermilk corn bread topped with melted butter.

Chips and Salsa - nacho chips with a selection of salsa.

Rolls

The above price includes food and disposable paper products.

JCI Catering

Traditional BBQ Menu

Hors d'oeuvres include (served for 1/2 hour):

Mini Sliders:

BBQ Burger - basted with memphis style BBQ sauce.

Mushroom-Swiss - sauted mushrooms & green onions topped with swiss cheese

Italian - sauted peppers & onions topped with pesto & mozzarella cheese

Buffet Selection includes:

Tossed Salad with choice of dressing

Sliced BBQ Beef Brisket - slow roasted beef brisket sliced thin served with our own BBQ sauce.

Pulled Pork - slow roasted hand pulled pork roasted with our own BBQ seasoning.

Served with the following BBQ Sauces:

Eastern North Carolina BBQ Sauce - Vinegar Base

Memphis BBQ Sauce - Tomato Base

South Carolina BBQ Sauce - Mustard Base

Fresh Corn on the Cob or Corn Kernels - can be served with Seasoned Butter or Tex Mex seasoning

Charro Beans - seasoned Pinto beans, chilies, ham hocks, served with seasoned butter or Tex Mex seasoning

Tex Mex Rice - rice with sauted onions, garlic, red & green peppers simmered in a salsa style sauce until tender.

Jalapeno Corn Bread - fresh baked corn bread with onions & jalapenos.

Chips and Salsa - nacho chips with a selection of salsa.

Rolls

The above price includes food and disposable paper products.

JCI Catering

Upscale BBQ Menu

Hors d'oeuvres include (served for 1/2 hour):

Fruit/Cheese Tray - fresh fruit served with an assortment of cheese and crackers

Southwest Egg rolls - beef, cheddar cheese, corn, cumin wrapped in an egg roll wrapper & deep fried golden brown served with a Chipotle Dipping sauce.

Buffet Selection includes:

Tossed Salad with choice of dressing

BBQ Pork Ribs - BBQ spare ribs or St. Louis style

1/2 BBQ Chicken - marinated in our special sauce slow roasted & finished on our charcoal grill.

Carved Flank Steak - marinated flank steak cooked to perfection - hand carved to order.

Served with the following BBQ Sauces:

Eastern North Carolina BBQ Sauce - Vinegar Base

Memphis BBQ Sauce - Tomato Base

South Carolina BBQ Sauce - Mustard Base

BBQ Corn Saute - fresh corn kernels sauted with bacon, green & red peppers simmered in our own BBQ sauce.

Charro Beans - seasoned pinto beans, chilies, ham hocks, served with seasoned butter or Tex Mex seasoning.

BBQ Ranch and Bacon Potatoes - wedge potatoes seasoned with ranch dressing roasted and topped with bacon.

Jalapeno Corn Bread - fresh baked corn bread with onions & jalapenos.

Chips and Salsa - nacho chips with a selection of salsa.

The above price includes food and disposable paper products.

JCI Catering