



J&J Smokehouse BBQ is inspired by the many barbeque places across America and takes the best of all for a creation unique to Catskill, NY. All of our barbeque is a tasty blend of fresh herbs and spices dried and hand rubbed and then slow smoked over several hours with Hickory producing bold, juicy, flavorful meats. Our passion is down home cooking where you recognize the food you're eating and as we share our experiences with each guest we want you to feel like you are home and always welcome.

TO PLACE YOUR ORDER

You can E-mail your order to catering@jjsmokehousebbq.com or Call (518) 943-5053

*If you are submitting your order by e-mail, please ensure that you have included the following information:

1. Your name (and business name if applicable)
2. Phone number
3. Address of delivery or location of store for pickup orders
4. Day, Date and Time that you would like delivery (or pickup)
5. Number of people we will be feeding
6. Menu selection
7. Do you need paper goods (don't forget serving utensils)/Drinks/Desserts?
8. Will you be giving us a credit card (Visa, MasterCard, American Express, Discover) or paying upon delivery by cash ?

*48-hour notice required. Please note that e-mail orders are not guaranteed until you've received confirmation from our catering office.



550 Main Street, Catskill NY
Phone: 518-943-5053
www.jjsmokehousebbq.com

catering@jjsmokehousebbq.com



CATERING MENU

STARTERS

JUMBO WINGS/BONELESS WINGS | \$45 half pan/\$95 full pan
Rubbed with dry spices, smoked until tender and the meat begins to pull easily from the bone. Tossed in Catskill BBQ sauce. 30 wings.

SMOKEHOUSE CHILI | \$36.00
Smoked shredded beef and pork with beans, served with sour cream, cheese, and diced onion. 9"x11" pan serves 12-15 people.

SMALL CHEESE PLATTER | \$60.00
House Smoked cheeses served with crackers and fruit garnish. Serves 25-30 people.

LARGE CHEESE PLATTER | \$120.00
House Smoked cheeses and Jim’s Famous Cheeseball served with crackers and fruit garnish. Serves 35-40 people.

GREEN SALAD | \$29.99
A large salad made with mixed spring greens, tomatoes, cucumbers, peppers and pickled red onion Served with Italian, Ranch or Caesar salad dressings. 9"x11" pan serves 12-15 people.

BIG GREEN SALAD | \$64.99
A large salad made with mixed spring greens, tomatoes, cucumbers, peppers and pickled red onion. Served with Italian, Ranch or Caesar salad dressings. 11"x22" pan serves 25-30 people.



MEATS

1/2 Pan serves 12 - 15 people, Full Pan serves 24 - 30 people

PULLED PORK | \$69.99 half pan/144.99 full pan
Pork shoulder, smoked overnight until it falls apart, mixed with your choice of sauce.

PULLED CHICKEN | \$69.99 half pan/144.99 full pan
Dry-rubbed chicken thighs smoked until falling apart, mixed with your choice of sauce.

BURNT ENDS | \$XX.99 half pan/215.99 full pan
Beef brisket, smoked 18 hours, chopped and cooked with extra dry rub and then topped with our Sweet BBQ sauce until the meat is caramelized and fall-apart tender.

BEEF BRISKET | \$79.95 half pan/169.99 full pan
Smoked overnight until very tender and falls apart and lightly sauced with sweet BBQ sauce.

SAUSAGE OF FIRE | \$69.99 half pan/149.99 full pan
Sausage specially blended for J&J Smokehouse BBQ, mildly spicy pork sausage.

ST. LOUIS CUT DRY-RUBBED RIBS | \$29.99
St. Louis style pork spareribs, rubbed with dry spices, smoked until tender and 1/2 pint of Sweet BBQ sauce. 1 slab (12 bones).

BBQ CHICKEN | \$55
16 pieces of bone in chicken rubbed with a special blend of herbs and spices, smoked until tender and finished off with house made sweet bbq sauce.

PULLED JAMAICAN JERKED CHICKEN | \$69.99 half pan/144.99 full pan
Rubbed with a spicy Jamaican Jerk rub and smoked until tender.

SIDEWALKING

1/2 Pan serves 12 - 15 people, Full Pan serves 24 - 30 people

BAKED BEANS | \$29.99 half pan/\$69.99 full pan
Flavored with molasses, brown sugar and Sausage of Fire.

COLE SLAW | \$29.99 half pan/\$69.99 full pan
Shredded green cabbage, red cabbage and carrots, mixed with celery seed and slaw dressing. Suitable for vegetarians.

DIRTY RICE | \$29.99 half pan/\$69.99 full pan
White rice sautéed with onion, celery, garlic, spices and chicken stock.

MACARONI & CHEESE | \$29.99 half pan/\$69.99 full pan
Creamy casserole-style macaroni and cheese. Suitable for vegetarians.

GARLIC MASHED POTATOES | \$29.99 half pan/\$69.99 full pan
Red-skinned potatoes mashed with garlic, half & half, butter, salt & pepper. Suitable for vegetarians.

POTATO SALAD | \$29.99 half pan/\$69.99 full pan
Diced potatoes, hard boiled egg and celery in a Southern-style yellow mustard dressing. Suitable for vegetarians.

TORTELLINI PEPPERCORN PARMESAN | \$36.99 half pan/\$79.99 full pan
Cheese tortellini with fresh vegetables tossed in creamy peppercorn parmesan dressing.

J&J PACKAGES

THE MEAT PARTY | \$55 Serves 4 people
Full slab of St. Louis cut dry rubbed ribs
- 1 pint of pulled chicken or pulled pork
- 2 pints of your choice of ribs
- 4 4” Brioche rolls
- 4 cornbread
- House made pickles
- 1/2 pint of sweet sauce

PIG PICKIN’ | \$125 Serves 10-12 people
- Pan of hand-pulled smoke pork butt
- Quart of baked beans
- Quart of cole slaw or potato salad
- 12 sandwich rolls
- 12 cornbread
- Pint of house made pickles
- 1/2 pint of sweet, mustard or mango habanero

MEGA MEAT PARTY | 75.00 Serves 8 people
Full slab of St. Louis cut dry rubbed ribs
- quart of pulled pork or chicken,
- 2 quarts of sides,
- 8 rolls,
- 8 cornbread,
- 1 pint of pickles
- 1 pint of sweet sauce



EXTRA TEXTURE

SANDWICH ROLLS | \$7 1/2 dozen 4” Brioche rolls

CORNBREAD | \$15/12 pieces or \$24/30 pieces
Sweet southern-style cornbread made from scratch. Suitable for vegetarians.

JUNIOR’S CHEDDAR JALAPENO CORNBREAD | \$21/12 pieces or \$42/24 pieces
Sweet southern-style cornbread made from scratch. Suitable for vegetarians.

HOUSE MADE PICKLES | pint \$6.99, quart \$13.99
Thin-sliced pickling cucumbers, quick-pickled in a spicy brine. Suitable for vegetarians.

GET SAUCED

\$6.99 for a pint, \$13.99 for a quart

SWEET BBQ SAUCE
A tomato-based BBQ sauce with a little spice kick to it.

MANGO HABANERO BBQ SAUCE
The sweet taste of mango followed by a big kick of habanero pepper.

MUSTARD BBQ SAUCE
A Catskill mustard that is sweet and a little spicy.

NEW YORK VINEGAR SAUCE
A thin, vinegar-based sauce with a touch of brown sugar, crushed red pepper and spices.

HELL FIRE
A vinegar based sauce with house blended habaneros and spices.

WHITE BBQ SAUCE
A horseradish and mayo based sauce that pairs well with pork, chicken and burnt ends.



EXTRAS

PAPER GOODS | \$1 per person
Sturdy Vegware compostable plates, forks, spoons, knives and napkins, serving spoons and serving tongs included as needed.

CHAFING RACKS | \$10 each
Wire chafing rack holds one 11"x22" pan or two 9"x11" pans. Kit includes deep 11"x22" pan to fill with a shallow layer of water and two cans of 2-Hour Sterno gel fuel.

COCA COLA PRODUCTS ARE AVAILABLE UPON REQUEST

DESSERTS CAN BE MADE IN HOUSE UPON REQUEST

If you don’t see something on our menu, please do not hesitate to make requests as we are able to create items that meet your tastes and budget.

Small Full Service On Site Parties can be accommodated.