

STARTERS

JUMBO WINGS/BONELESS WINGS | \$45 half pan/\$90 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 | \$45.00

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 | \$35.00

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 | \$70.00

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 | \$80.00 half pan/160.00 full pan

Pork shoulder, smoked overnight until it falls apart, mixed with your choice of sauce.

PULLED CHICKEN | \$80.00 half pan/160.00 full pan

Dry-rubbed chicken thighs smoked until falling apart, mixed with your choice of sauce.

BURNT ENDS | \$120.00 half pan/240.00 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 | \$90.00 half pan/180.00 full pan

Smoked overnight until very tender and falls apart and lightly sauced with sweet BBQ sauce.

SAUSAGE OF FIRE | \$80.00 half pan/160.00 full pan

Sausage specially blended for J&J Smokehouse BBQ, mildly spicy pork sausage served with sauteed onions and peppers.

ST. LOUIS CUT DRY-RUBBED RIBS | \$34.00

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

20 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 | \$80.00 half pan/160.00 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 | \$36.00 half pan/\$72.00 full pan

Flavored with molasses, brown sugar and Sausage of Fire.

COLE SLAW | \$36.00 half pan/\$72.00 full pan

Shredded green cabbage, red cabbage and carrots, mixed with celery seed and slaw dressing. Suitable for vegetarians.

DIRTY RICE | \$36.00 half pan/\$72.00 full pan

White rice sautéed with onion, celery, garlic, spices and chicken stock.

MACARONI & CHEESE | \$36.00 half pan/\$72.00 full pan

Creamy casserole-style macaroni and cheese. Suitable for vegetarians.

GARLIC MASHED POTATOES | \$36.00 half pan/\$72.00 full pan

Red-skinned potatoes mashed with garlic, half & half, butter, salt & pepper. Suitable for vegetarians.

POTATO SALAD | \$36.00 half pan/\$72.00 full pan

Diced potatoes, hard boiled egg and celery in a Southern-style yellow mustard dressing. Suitable for vegetarians.

TORTELLINI PEPPERCORN PARMESAN | \$42.00 half pan/\$84.00 full pan

Cheese tortellini with fresh vegetables tossed in creamy peppercorn parmesan dressing.

J&J PACKAGES

THE MEAT PARTY | \$80 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 sides
- 4 4" Brioche rolls
- 4 cornbread
- 1/2 pint house made pickles
- 1/2 pint of sweet sauce

PIG PICKIN' | \$130 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 | 125.00 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

THE FAMILY PIG | \$65 Serves 8-10 people

Garlic mashed potatoes, smoked pulled pork, sweet corn, sweet bbq sauce and shredded cheddar



EXTRA TEXTURE

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

CORNBREAD | \$18.00/12 pieces or \$36.00/24 pieces

Sweet southern-style cornbread made from scratch. Suitable for vegetarians.

JUNIOR'S CHEDDAR JALAPENO CORNBREAD | \$25/12 pieces or \$50/24 pieces

Sweet southern-style cornbread made from scratch. Suitable for vegetarians.

HOUSE MADE PICKLES | pint \$8.00, quart \$16.00

Thin-sliced pickling cucumbers, quick-pickled in a spicy brine. Suitable for vegetarians.

GET SAUCED

\$8.00 for a pint, \$16.00 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 | \$2 per person

Sturdy plates, forks, spoons, knives and napkins, serving spoons and serving tongs included as needed.

CHAFING RACKS | \$20 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.

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.