

available for parties of 10 or more

wood grilling & smoking is what we do...

BBQ

Black Duroc Hog Baby Back Ribs

4-Hour Oak Smoke, Kansas City BBQ Sauce
\$30 per rack

Heritage Breed Pork Belly

24-Hour Brown Sugar Brine, Wood Fired Oven,
Carolina BBQ Sauce
\$90 per ½ belly

Sliced Beef Brisket

16 Hour Smoke, Kansas City BBQ Sauce
*½ brisket feeds 10-15 guests
\$120 per ½ brisket, \$250 per whole brisket

Black Duroc Pork Shoulder

Coffee And Cocoa Dry Rub,
10 Hour Smoke, Pulled Tender
*feeds 10-15 guests
\$65 per pork shoulder

House Smoked Local Chorizo

Sourced Locally from *Four Fields Farm*, Served with
Sautéed Sweet Peppers and Onions
*½ tray feeds 10 guests | 1 lb. per 6-8 guests
\$27 per lb. raw weight

Country Style Fried Chicken

Buttermilk Dredged Chicken Tenderloins,
Served with Avocado Ranch Dressing
*recommended 2 pieces per guest
\$45 per 15 pieces

Pulled Chicken

Smoked Whole Amish Raised Chickens
Pulled & sauced with Carolina BBQ
*one chicken serves 6-8 guests
\$35 per chicken

Certified Black Angus

Smoked Beef Short Ribs

*four-bone rack feeds 8 guests
\$80 per four-bone rack

Additional Selections

Korean Style BBQ Salmon

*full tray feeds 20-25 guests
\$220 per full (not available in smaller size)

Shrimp & Grits

Wild American Shrimp &
Stone Ground Polenta Grits
*full tray feeds 20-25 guests
\$200 per full tray

Payments can be made by cash or check. All credit card
payments for caterings are subject to a 3%
transaction convenience fee.

*Raw weights are precooked weights. Recommended
portion sizes vary depending on menu selections. rule
of thumb 8-10 oz raw weight per guest.

Serving utensils, cutlery, plates & all other essentials are not included.

email your orders to
kevin@jamesonmain.net

Pricing & menu item availability is subject to change without notice.

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Sides

BBQ Baked Beans

Bacon, Molasses, Brown Sugar

*½ tray serves 20-25 guests

\$45 per ½ tray

Butternut Squash Mac & Cheese

Semolina Pasta, baked in a Cheesy Cream Sauce,

Finished with a Garlic Herb Crumb

*½ tray feeds 15-20 guests

\$45 per ½ tray

Vinegar Slaw

\$15 per quart, serves 8-10 guests

Sweet Honey Cornbread

*½ tray serves 15 guests

\$25 per ½ sheet pan

Slider Sized Potato Rolls \$9 per dozen

Full Size Portuguese Rolls \$2 each (min. dozen)

Extra BBQ Sauce \$15 per quart (Carolina or Kansas City)

Roasted Local Sweet Potatoes

Honey & Bourbon Glaze

*½ tray feeds 15-20 guests

\$45 per ½ tray

Chopped Salad

Crunchy Raw Vegetables, Nuts, Smoked

Cheddar, Avocado, Local Greens, Vinaigrette

*½ tray feeds 15-20 guests

\$45 per ½ tray

Dessert

Jumbo Salted Dark Chocolate

Pecan Chunk Cookies

\$36 per dozen

Seasonal Cheesecake

\$55 per 10" cake, serves 15 guests

Seasonal Fruit Salad

\$40 per ½ tray

Disposable Buffet \$22 per set
includes wire rack, steam table & two sterno fuels
* available upon request *

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