



JACKS ROADSIDE CATERING

FOR QUESTIONS, PLEASE CONTACT TREVOR
CALL/TEXT 248-298-6564
TREVOR@JACKSROADSIDEBBQ.COM

We recommend 6-7 oz of meat per person. Half pan of sides feeds between 10-20 (depending on the side), and full pans feed between 40-60. BBQ sauce is included with the meats.

PAN - MEATS

Pulled Pork

\$85 half pan / \$204 full pan

Texas Style Brisket

\$150 half pan / \$360 full pan

Ribs

\$27/ slab

Jamaican Jerk Chicken

\$85 half pan / \$204 full pan

Smoked Sausage

\$70 half pan / \$168 full pan

Burnt Ends

\$150 half pan / \$360 full pan

PAN - SIDES

Mac and Cheese

\$50 half pan / \$105 full pan

Coleslaw

\$40 half pan / \$80 full pan

Pit Beans

\$45 half pan / \$90 full pan

Garden Salad

\$40 half pan / \$80 full pan

Roasted Potatoes

\$45 half pan / \$90 full pan

Cajun Rice

\$45 half pan / \$90 full pan

Cornbread

\$1.50 each

PER PERSON

The Loner - 14.95/person

Choose one meat and two sides

Double Play- 17.95/person

Choose two meats and two sides

Full House- 19.95/person

Choose two meats and three sides

Triple Double 22.95 /person

Choose three meats and two sides

OPTIONS

Meats

Brisket (+3) Pulled Pork, Ribs (+3)

Jerk Chicken, Burnt Ends (+3)

Smoked Sausage

Sides

Coleslaw, Mac & Cheese (+1.50), Pit Beans,

Garden Salad, Roasted Potatoes,

Cajun Rice, Cornbread

EXTRAS

Rack Sets - 12/each

Wire rack, two sternos and one water pan

Delivery, setup and full service are available.

Wire chafer racks, 4 hr sternos, plates, napkins, rolled utensils, bbq sauce, dressings, and rolls are included.

Local deliveries are subject to a minimum fee of \$25.
For locations outside a 12.5-mile radius, an additional charge of \$1 per mile (round trip) will apply.

For questions, please contact Trevor Aronson Phone:
(248) 298-6564

Email: trevor@jacksroadsidebbq.com

DESSERTS

Lemon Cake

Carrot Cake

Peanut Butter Pie

Bumpy Cake

White Chocolate Blueberry Cheesecake

Strawberry Crunch Cake

WE DO CUSTOM PARTY/WEDDING CAKES

From our Local Family Owned Bakery

JACKS ROADSIDE

LIQUOR, BEER AND WINE CATERING SERVICES

BAR PACKAGES (50 GUEST MINIMUM)

Bartenders and Setup complete with Portable Bar (\$50 per Bartender per hour)

Mixers & Garnishes

Plastic Ware, Ice, Straws & Cocktail Napkins

Off Premise \$275 License Fee

HOUSE BAR

\$20/ PERSON

Titos Vodka
Whiskey
Bourbon
Scotch
Gin
Spiced Rum
Rum
Tequila
Peach Schnapps
Cabernet Sauvignon
Chardonnay
Moscato
Bottled/Canned Beer (Choose 3)
Big Batch Cocktail (Choose 1)

DELUXE BAR

\$30/ PERSON

Tito's Handmade Vodka
Crown Royal Whiskey
Johnnie Walker Red Scotch
Bombay Gin
Detroit City Bourbon
Bacardi Rum
Captain Morgan Spiced Rum
Southern Comfort
Jameson
Patron Tequila
Bailey's Irish Cream
Kahlua
Fireball Cinnamon Whiskey
Peach Schnapps
Cabernet Sauvignon
Chardonnay
Pinot Grigio
Moscato
Sauvignon Blanc
Bottled/Canned Beer (Choose 4)
Big Batch Cocktails (Choose 2)

PREMIUM BAR

\$35/ PERSON

Grey Goose & Kettle One Vodka
Makers Mark Whiskey
Johnnie Walker Black Scotch
Detroit City Gin
Woodford Reserve Bourbon
Detroit City White Rum
Premium Bacardi Spiced Rum
Casamigo Blanco Tequila
Casamigo Reposado Tequila
Frangelico
RumChata Cream Liqueur
Jack Daniels Tennessee Fire
Jameson Select Reserve
Pinot Noir
Cabernet Sauvignon
Chardonnay
Pinot Grigio
Sauvignon Blanc
Moscato
Bottled/Canned Beer (Choose 5)
Big Batch Cocktail (Choose 3)

BIG BATCH COCKTAILS

MOSCOW MULE PUNCH
WHITE OR RED SANGRIA
PINEAPPLE INFUSED VODKA/TEQUILA/RUM
MARGARITA
GIGGLE JUICE
PALOMA

SELF SERVE OPTION

ASSORTED SOFT DRINK

\$3/CAN

ASSORTED BOTTLED BEER

\$5/BOTTLE

ASSORTED WINE

HOUSE WINE \$28/ BOTTLE

PREMIUM WINE \$36/BOTTLE

CASH BAR OPTION

**SELECT ANY COMBINATION OF
BEVERAGE CHOICES TO BE OFFERED**

Assorted Soft Drinks and Juices (\$3)

Assorted Bottled Beer (\$5)

House Wine - Glass (\$8)

Premium Wine - Glass (\$10)

Cocktails - House - Glass (\$6)

Cocktails - Deluxe - Glass (\$8)

Cocktails - Premium - Glass (\$10)

Bartender Fee: \$50/hour

ASK ABOUT OUR

SIGNATURE DRINKS FEATURE

OR A CHAMPAGNE TOAST