Sides by the Pound

We recommend 4-ounces of each side per guest

SAVORY SIDES

BAKED BEANS 9.59 With pork and brisket

GREEN BEANS 9.19

COLESLAW 8.49

POTATO SALAD 9.19

MAC & CHEESE 10.99

CUCUMBER & RED ONION SALAD 9.99

PRIME SIDES

BAKED POTATO

 With butter & sour cream on the side 2.59 EACH

MASHED POTATOES & COUNTRY GRAVY 15.99 A POUND

GARDEN SALAD

Mixed greens with tomatoes, cucumbers, cheddar cheese, croutons, ranch, and balsamic dressing packets. SMALL BOWL, FEEDS 15 37.99 / LARGE BOWL, FEEDS 50 75.49

BBQ BUNS

1 DOZEN 14.49

CORNBREAD MUFFINS 1 DOZEN 13.49

BBQ MEALS

Served with 2 savory sides, BBQ sauce, and a choice of buns or corn muffins. Priced per guest

1 MEAT MEAL

Choice of smoked pulled pork, beef brisket, turkey breast, or chicken thighs. 17.99

2 MEAT MEAL

Choice of 2 - Pulled pork, beef brisket, turkey breast, chicken thighs, cheddar sausage links, or 2-bone St. Louis ribs. 19.99

3 MEAT MEAL

Choice of 3 - Pulled pork, beef brisket, turkey breast, chicken thighs, cheddar sausage links, or 2-bone St. Louis ribs. 22.99

Meats by the Pound

We recommend 6-ounces of meat per guest

PULLED PORK 19.99

TURKEY BREAST 23.49

BEEF BRISKET 26.99

ST. LOUIS RIBS FULL RACK 28.99 Cut in 2-bone portions

CHICKEN THIGHS 19.99

SPICY CHEDDAR LINK 4 LINKS 20.49

Add paper plates, plastic cutlery, wet naps, napkins, and serving utensils for 1.79 a setting.



Catering Made Right

Info@Jimmersbbq.com

(970) 252-1227

1413 E. Main St. Montrose, CO. 81401



STARTERS

BACON CANDY

Twisted and double-smoked bacon with brown sugar. 50 PIECE TRAY 46.99

CHARCUTERIE TRAY

Assorted cured meats & cheeses, grapes, olives, pepperoncini, jam, and crackers. 78.99

SMOKED WINGS

Hickory smoked wings tossed in buffalo or BBO sauce. Includes ranch. blue cheese, and celery. 50 WINGS 75.99

FRUIT & CHEESE TRAY

Assorted cheeses, grapes, pineapple, strawberries, and crackers. 65.99

CHILI QUESO & CHIPS

A half gallon of our mac & cheese sauce spiked with green chili and 3 pounds of tricolored tortilla chips. 67.99

SHRIMP COCKTAIL

With Honey horseradish cocktail sauce. 50 PIECE TRAY 108.99

BRISKET & CHEDDAR SMOKED POPPERS

Fresh jalapenos halved and loaded with cheddar cheese, cream cheese, and chopped brisket 50 PIECES 65.99

*These items may be cooked to order. Consuming undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.

ENTREES

Plates, silverware, and linens are available upon request. Full-service events require additional staff.

Priced per guest / Minimum 50 guest

BUFFET

*CARVED TOP ROUND & CHICKEN THIGHS

Smoked Top Round with au jus, Horseradish sauce & smoked chicken thighs. Served with green beans, au gratin potatoes, dinner rolls, and a garden salad. 32.99

*SMOKED PRIME RIB & CHICKEN PICCATA

Smoked choice prime rib, grilled chicken with lemon-caper sauce, haricot vert with brown butter, au gratin potatoes, dinner rolls, and a garden salad. 42.99

*BURGERS & DOGS

Grilled hamburgers, hot dogs, American cheese, 2 savory sides, and condiments. 17.99

SERVED

*SMOKED PRIME RIB

Smoked choice prime rib, au jus, horseradish sauce, au gratin potatoes, dinner rolls, and a garden salad. 42.99

PIG ROAST

Whole smoked carved pig, St. Louis ribs, and jalapeno-cheddar sausage. Served with coleslaw, potato salad, mac & cheese, baked beans, and buns. 26.99

SWEETS

COOKIE & BROWNIE PLATTER

24 assorted fresh-baked cookies and I2 fudge brownies. 44.99

LEMON BARS

Crumble crust with lemon custard. 1 DOZEN 29.99

COBBLER

Peaches or cherries baked in sweet shortbread and cut into 30 pieces. 41.99

APPLE PIE Sugared crust, cut into 8 slices. 29.99

CHOCOLATE CAKE

Rich, smooth chocolate cake cut into I6 slices. 76.99

ENHANCEMENTS

BARTENDERS / SERVERS \$20 an hour + 18% gratuity

ICED TEA 1 GALLON WITH SUGAR & LEMON 9.99

SWEET TEA 1 GALLON 10.49

COFFEE With cream & sugar. 1 GALLON 30.99

CHAFING DISH 10.99

HOT OR COLD CUPS with straws and lids 1.09 EACH