## Sides by the Pound <br> 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.
balsamic dressing packets.
SMALL BOWL, FEEDS 1537.99
/ LARGE BOWL, FEEDS 5075.49

## BBQ BUNS

1 DOZEN 14.49
CORNBREAD MUFFINS
1 DOZEN 13.49

## BBO MEALS

Served with 2 savory sides, BBO 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 <br> 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.

## Info@Jimmersbbq.com

(970) 252-1227

I4I3 E. Main St. Montrose, CO. 8140I
@Jimmers_BBO

## 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 BBQ 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.

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

## COOKIE \& BROWNIE PLATTER

24 assorted fresh-baked cookies and I 2 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 16 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

