

CHEF JEFF CATERING BBQ MENU



MEATS

PULLED PORK, CHICKEN or BEEF Rubbed with a special blend of spices, mopped and slow cooked, served with Chef Jeff's BBQ sauce, on the meat or on the side. Sandwich or sliders available.

BBQ CHICKEN Seasoned and basted with our special blend of ingredients, and cooked over Cherry Wood until tender. Mopped just before pulling of the grill!!

BBQ RIBS Rubbed with Chef Jeff's special seasoning. Then cooked and smoked over Cherry Wood. Mopped with our very own sauce. Great also without sauce!!!

CRISPY BUTTERMILK CHICKEN Marinated in a blend of butter milk and other spices, hand breaded and cooked until tender

SIDES

DOC'S BAKED BEANS Slow baked beans with choice of smoked bacon or ground sausage. Can be vegetarian.

CORN ON COB Tender corn served with butter

AMERICAN POTATO SALAD Skin-on potatoes, sweet bell peppers, red onions, sweet pickles, tossed in a seasoned dijonaise

ASIAN COLE SLAW Green and red cabbage, carrots, fresh cilantro tossed in Chef Jeff's Cole Slaw mix

BUTTER MILK CORN MUFFINS

DESSERTS

SUGAR CRUST PEACH COBBLER Peaches and spices baked with a hint of orange flavor and topped with a caramelized sugar cobbler dough

CREAM CHEESE FROSTED CARROT CAKE BARS Made from scratch with all the traditional ingredients. Can be made without the nuts.

CLASSIC BROWNIES WITH ALMOND BARK DRIZZLE Our customer favorite!! Made from scratch and drizzled with white almond bark

BUTTER MILK CHOCOLATE CAKE sheet cake covered with creamy milk chocolate frosting

BEVERAGES SODAS – BOTTLED WATER – LEMONADE –MINT STRAWBERRY PUNCH

CONDIMENTS CHEF JEFF BBQ SAUCE: MILD, HOT – JALAPENOS – SWEET ONIONS – SPICY MUSTARD