

SMOKIN’ JACK’S BBQ

Signature Smoked Meat Buffet

TWO MEATS - \$23 PER PERSON
THREE MEATS - \$25 PER PERSON

Includes: Choice smoked meats, Choice of two Buffet Side Options,
Choice of two signature sauces, Assorted Dinner Rolls or Brioche Buns.

SMOKED PORK SHOULDER

Slow-smoked for hours with a rich, flavorful bark and juicy, tender texture.

SMOKED CHICKEN THIGHS

Perfectly smoked to lock in moisture, with crispy, seasoned skin.

SMOKED RIP TIPS

A BBQ classic, smoked low and slow until fall-apart tender with bold seasoning.

SMOKED BRISKET

Our legendary 12-hour smoked brisket, rich, smoky, and melt-in- your-mouth tender.

SMOKIN’ JACK’S PULLED JACKFRUIT

Tender young jackfruit slow-cooked in Smokin Jacks Texas BBQ Sauce, hand-shredded to mimic pulled pork,

SMOKED PORTOBELLA CAPS

Thick-cut portobella mushroom caps, hickory-smoked and brushed with Smokin Jacks signature BBQ glaze.

Premium Cuts

(Additional Cost Per Person)

SMOKED SPARERIBS (+\$2)

(4 bones per person)

Juicy, tender ribs smoked to perfection, delivering deep, smoky flavor in every bite.

SMOKED TURKEY (+\$3)

Smoked low and slow for juicy, tender slices.

SMOKED RIBEYE (+\$10)

Ribeye is smoked, grilled and sliced medium to medium-plus buffet-style service. Served with BBQ horseradish cream sauce and au jus
(Rare and Med-Rare options available with carving station.)

Disposable chafing frames and fuel cells - \$20 per frame

CARVING STATION PRICING

(Chef-Attended Service Upon Request)

Featuring hand crafted selections by our chef. Served to guests with customized accompaniments & sauces for an elevated dining experience.

SMOKED BRISKET | SMOKED PRIME RIB | SMOKED TURKEY BREAST

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Buffet Side Options

Choose two included with buffet

SMOKED BAKED BEANS

Slow-cooked with smoked meats, molasses, & brown sugar for deep, smoky sweetness.

POTATO SALAD

Creamy, tangy, and seasoned with mustard and vinegar.

COLESLAW

A crisp, refreshing blend of shredded cabbage and carrots in a tangy dressing.

BBQ RICE

Fluffy rice infused with BBQ seasonings and smoked flavor.

BUTTERED CORN

Fresh corn sautéed with butter, salt, and a hint of pepper.

GREEN BEANS

Lightly seasoned and sautéed for a fresh, crisp taste.

PASTA SALAD

A tangy mix of pasta, fresh vegetables, and vinaigrette dressing.

Box Lunch Menu

Minimum of 10 lunch boxes

All Boxed Meal Options are priced at \$20.00 each

Lunch includes guest’s choice of one side: Smoked Beans • Coleslaw • Potato Salad • Bag of Pototo Chips
Mac & Cheese • Buttered Corn • Beverage • Chocolate Chip Cookie

Wraps

CHICKEN WRAP Smoked Chicken Thigh, grilled, and sliced, tossed with romaine lettuce, shredded cheddar cheese blend, and finished with Alabama White Smoked Meat sauce.

CHICKEN CAESAR WRAP Smoked Chicken Thigh, grilled and sliced, tossed with romaine lettuce, homemade croutons, Caesar dressing and grated Parmesan cheese.

SMOKED TURKEY CLUB WRAP A stacked combination of smoked turkey, pulled pork,bacon,lettuce, tomato, & honey mustard aioli.

VEGGIE WRAP Grilled yellow squash, Portobello mushroom, arugula, shredded cheese blend and drizzled with Big Jacks Competition Glaze.

Sandwiches

TEXAN SANDWICH Tender Slow smoked brisket, crisp pickles & finished with “Big Jacks Competition Glaze”.

HOG 1860 Slow smoked pork shoulder, creamy slaw, pickled red onion, crisp pickles & Smokin Jacks Texas smoked meat sauce.

SMOKED CHICKEN SANDWICH Juicy smoked chicken thighs, grilled and topped with pickles, lettuce, tomato, and a kick of Cajun mayo on a bricohe bun.

RIB TIPS ½ pound of slow smoked, grilled rib tips.

Bowls

SMOKED GOUDA MAC & CHEESE BOWL Smoked Gouda Mac & Cheese loaded with Smoked Brisket, Smoked Pork Shoulder or Smoked Chicken Thigh finished with Smokin Jacks Texas BBQ sauce.

SMOKED CHICKEN CAESAR SALAD Crisp romaine lettuce, homemade crouton, Smoked Chicken Thigh, grated Parmesan cheese and Creamy Caesar dressing.

BBQ RICE BOWL Barbecue rice topped with queso cheese sauce, sauteed onion & bell pepper, sour cream, shredded lettuce, choose from Smoked Brisket, Smoked Pork Shoulder or Smoked Chicken Thigh finished with a drizzle of homemade BBQ sauce.

APPETIZERS - SERVES 25

SPINACH DIP - \$125

A luxurious blend of rich cream cheese, tangy sour cream, and fresh spinach, enhanced with a hint of truffle oil and crunchy water chestnuts. Baked to a golden-brown perfection and served with crisp baguettes or tortilla chips, this dip is the ultimate indulgence for any gathering.

TACO DIP - \$85

A colorful and flavorful classic, this dip features layers of creamy, seasoned base, topped with shredded cheese, fresh lettuce, diced tomatoes, and black olives. Paired with crunchy tortilla chips, it’s a guaranteed crowd-pleaser.

SMOKED VEGGIE KABOBS - \$120

Freshly sourced green peppers, juicy cherry tomatoes, meaty mushrooms, and vibrant yellow squash, marinated and lightly smoked before being flame-grilled to perfection. These kabobs offer a smoky, satisfying taste of the garden.

VEGETABLE PLATTER - \$110

An artistically arranged assortment of crisp, fresh vegetables, accompanied by our homemade dipping sauce, perfect for health-conscious guests.

HUMMUS PLATTER - \$150

Smooth creamy chickpeas blended with house BBQ seasoning to create a velvety hummus. Served with cool cucumbers and warm, grilled pita bread, this platter delivers both texture and flavor in every bite.

FRUIT PLATTER - \$160

A vibrant and refreshing medley of seasonal fruits served either on a beautiful platter or skewered for a fun and easy presentation.

SMOKED CHICKEN KABOBS - \$90

Juicy chicken thighs, marinated and slowly smoked, then grilled to perfection. Avail able with your choice of bold sauces, including Alabama White, Thai Chili, or classic BBQ, or simply served plain for the purists.

SMOKED CHICKEN WINGS - \$130

Expertly smoked, tender chicken wings with a crisp finish. Choose from a variety of mouthwatering sauces, such as Texas BBQ, Alabama White, Buffalo, or adventurous flavors like Dry Jamaican Jerk and Dry Lemon Pepper. Sauces can be served on the side for variety and flexibility.

BACON WRAPPED BRISKET BITES - \$140

Bite-sized pieces of our signature 12-hour smoked brisket, wrapped in applewood- smoked bacon and glazed with Champion BBQ sauce. The perfect savory and smoky bite in every piece.

BACON WRAPPED WATER CHESTNUTS - \$100

Crisp water chestnuts wrapped in applewood-smoked bacon and glazed with our signature BBQ sauce, creating a satisfying combination of crunch, sweetness, and smokiness.

SIGNATURE BBQ SAUCES

TEXAS BBQ

A bold, smoky sauce with a deep peppery finish.

ALABAMA WHITE

A zesty, tangy mayo-based sauce with a peppery kick.

BIG JACK’S COMPETITION GLAZE

A secret blend of tangy, sweet, and smoky flavors for an award-winning finish.

TEXAS HOT

A bold, spicy sauce for heat lovers.

BBQ HORSERADISH CREAM SAUCE

Paired with Smoked Ribeye or Prime Rib.

AI A CARTE SIDES MENU

(Half Pan Feeds 15/Full pan feeds 25)

	1/2 PAN	FULL PAN
SMOKED BAKED BEANS	\$60	\$110
POTATO SALAD	\$55	\$100
COLESLAW	\$55	\$100
BBQ RICE	\$55	\$100
BUTTERED CORN	\$50	\$90
GREEN BEANS	\$50	\$90
ROASTED BRUSSELS SPROUTS	\$120	\$180
WHIPPED SWEET POTATOES	\$120	\$180
WHITE CHEDDAR		
MASHED POTATOES	\$120	\$180
FIVE-CHEESE MAC & CHEESE	\$120	\$180

BREAD OPTIONS

HONEY BUTTER CORNBREAD MUFFINS

Sweet, moist, and rich with honey butter flavor.

\$45.00 SMALL PLATTER, FEEDS 15

\$75.00 LARGE PLATTER, FEEDS 25

DINNER ROLLS

Buttery, soft, and perfect for making mini sandwiches.

\$45.00 SMALL PLATTER, FEEDS 15

\$75.00 LARGE PLATTER, FEEDS 25

GLUTEN FREE GARLIC BREAD

\$65.00 SMALL PLATTER, FEEDS 15

\$95.00 LARGE PLATTER, FEEDS 25

DESSERT MENU (Feeds 25 people)

Cobbler Crumble	\$80
COOKIE PLATTER	\$60
BEVERAGES	
SODA / WATER	\$3
HOMEMADE LEMONADE GALLON	\$70



SMOKIN’ JACK’S BBQ

Breakfast Catering Menu

TRADITIONAL BREAKFAST BUFFET

25 GUESTS • \$400.00

SCRAMBLED EGGS

Fluffy farm-fresh eggs, gently scrambled and seasoned with a touch of salt and pepper.

BACON

Strips of premium hardwood-smoked bacon, cooked to a golden crisp for the perfect balance of flavor & crunch.

SAUSAGE LINKS

Juicy pork sausage links, perfectly seasoned with traditional spices and grilled to a flavorful finish.

CRISPY HASHBROWN POTATOES

Golden and crispy potatoes, lightly seasoned and griddled to perfection.

ASSORTED MUFFINS OR DANISH

A delightful selection of fresh-baked muffins or flaky Danish pastries, featuring a variety of classic flavors such as blueberry, apple, raspberry, and cheese.

ADD ONS • 25 GUESTS

FRENCH TOAST \$110

Thick slices of golden-brown French toast, griddled to perfection. Served with maple syrup and whipped butter.

BISCUITS & GRAVY \$100

Flaky buttermilk biscuits smothered in rich, peppered country sausage gravy

YOGURT PARFAIT \$125

Layers of creamy vanilla yogurt, seasonal fresh berries, and crunchy granola served in individual cups.

BEVERAGES

COFFEE – Regular or Decaf	\$75
ORANGE JUICE	\$80
APPLE JUICE	\$80
BOTTLED WATER	\$75

PREMIUM BREAKFAST BUFFET

25 GUESTS • \$700.00

Choose Two

SCRAMBLED EGGS

Fluffy farm-fresh eggs, gently scrambled and seasoned with a touch of salt and pepper.

VEGETABLE SCRAMBLED EGGS

Fluffy farm-fresh eggs, mixed with sautéed bell pepper, onion & spinach.

CHEESY EGG SCRAMBLE

Scrambled eggs blended with sharp cheddar and smoked gouda cheese for a rich, creamy finish

Choose Three

12-HOUR SMOKED BEEF BRISKET

Tender 12-hour smoked brisket.

SMOKED PORK SHOULDER

Slow smoked pork shoulder.

CRISPY BACON

Strips of premium hardwood-smoked bacon, cooked to a golden crisp for the perfect balance of flavor & crunch.

SAUSAGE LINKS

Juicy pork sausage links, perfectly seasoned with traditional spices and grilled to a flavorful finish.

Choose Two

CORN BEEF HASH

Tender, slow-cooked corned beef diced and seared with seasoned potatoes, onions, and bell peppers.

BRISKET HASH

House-smoked beef brisket combined with crispy diced potatoes, sautéed onions, and herbs.

TRADITIONAL HASHBROWN POTATOES

Golden and crispy potatoes, lightly seasoned and griddled to perfection.

PIT LOVERS HASH

A smoky blend of our pit-smoked favorites – pulled pork, chopped brisket, and diced chicken – tossed with seasoned potatoes, peppers, and onions.