Fat Jack’s BBQ Catering Menu  
Catering from 10 to 10000  
[www.fatjacks.net](http://www.fatjacks.net)

*Office Parties*  
*Pig Roasts*  
*Backyard BBQ’s*  
*Family Reunions*  
*Weddings*  
*Sports Banquets*  
*Holiday Parties*  
*Picnics*  
*Corporate Luncheons*  
*Outside Concessions*  
*Church Functions*  

Not only do we provide you with a **Humungous** variety of catering packages to choose from at Fat Jack’s BBQ, but we are also a full service caterer. **What does that mean to you??** It means that our amazing Chefs and Pitmasters will customize and create ANY menu and any foods that you would like for your affair, along with any theme that you like. We will work within your theme and provide you with the most spectacular food that you could ever imagine. If it’s all too overwhelming for you, then let us help you plan everything.

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### Packages

<table>
<thead>
<tr>
<th>The BBQ to End All BBQ’s</th>
<th>Memphis BBQ Madness</th>
</tr>
</thead>
<tbody>
<tr>
<td>Award Winning Hickory Smoked Ribs</td>
<td>Award Winning Hickory Smoked Ribs</td>
</tr>
<tr>
<td>Carolina Pulled Pork</td>
<td>Carolina Pulled Pork</td>
</tr>
<tr>
<td>Texas Beef Brisket</td>
<td>Memphis Pulled Chicken</td>
</tr>
<tr>
<td>Hickory Smoked ¼ Chickens</td>
<td>Choice of 2 Down Home Hot Side Dishes</td>
</tr>
<tr>
<td>Choice of 2 Down Home Hot Side Dishes</td>
<td>Dixie Slaw</td>
</tr>
<tr>
<td>Tossed Salad w/Dressing</td>
<td>Tossed Salad w/Dressing</td>
</tr>
<tr>
<td>Cornbread</td>
<td>Fresh Rolls</td>
</tr>
<tr>
<td>Fresh Rolls</td>
<td>Mild BBQ Sauce</td>
</tr>
<tr>
<td>Mild BBQ Sauce</td>
<td>Hot BBQ Sauce</td>
</tr>
<tr>
<td>Hot BBQ Sauce</td>
<td></td>
</tr>
<tr>
<td>Sweet Potato Pie</td>
<td></td>
</tr>
<tr>
<td><strong>32.99 per person plus tax</strong></td>
<td><strong>29.99 per person plus tax</strong></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>The Smokhouse</th>
<th>The Piggy n’Chicken and More, OH MY!!</th>
</tr>
</thead>
<tbody>
<tr>
<td>Carolina Pulled Pork</td>
<td>Carolina Pulled Pork</td>
</tr>
<tr>
<td>Texas Beef Brisket</td>
<td>Hickory Smoked ¼ Chickens</td>
</tr>
<tr>
<td>Southern Smoked Sausage</td>
<td>Cornbread &amp; Rolls</td>
</tr>
<tr>
<td>BBQ Beans</td>
<td>Choice of 2 Hot Side Dishes</td>
</tr>
<tr>
<td>Dixie Slaw</td>
<td>Choice of 1 Cold Salad</td>
</tr>
<tr>
<td>Momma’s Potato Salad</td>
<td>Mild BBQ Sauce</td>
</tr>
<tr>
<td>Fresh Rolls</td>
<td>Hot BBQ Sauce</td>
</tr>
<tr>
<td>Mild BBQ Sauce</td>
<td></td>
</tr>
<tr>
<td>Hot BBQ Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>22.99 per person plus tax</strong></td>
<td><strong>18.99 per person plus tax</strong></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>The Backyard Bash</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Carolina Pulled Pork</td>
<td>Dixie Slaw</td>
</tr>
<tr>
<td>Grilled Jumbo All Beef Hot Dogs</td>
<td>Momma’s Potato Salad</td>
</tr>
<tr>
<td>Hamburgers</td>
<td>Condiments</td>
</tr>
<tr>
<td>Cheeseburgers</td>
<td>Fresh Rolls</td>
</tr>
<tr>
<td>BBQ Beans</td>
<td></td>
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<tr>
<td><strong>15.99 per person plus tax</strong></td>
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</tbody>
</table>

*(We recommend a cook on site. Additional fees apply)*
PIG ROASTS

The Big Jig Pig Roast

A Whole Hickory Smoked Pig (Fully Decorated, and yes he’ll have an apple in his mouth)
BBQ Beans
Potato Salad
Dixie Slaw
Fresh Rolls
Mild BBQ Sauce
Hot BBQ Sauce
Teriyaki Sauce

Market Price
(We recommend a cook on site. Additional fees apply)

THIS LITTLE PIGGY WENT TO MARKET

A Whole Hickory Smoked Pig (Fully Decorated, and yes he’ll have an apple in his mouth)
Dixie Slaw
Tossed Salad/Dressing
Fresh Rolls
Mild BBQ Sauce
Hot BBQ Sauce
Teriyaki Sauce
(We recommend a cook on site. Additional fees apply)

MARKET PRICE

A PIG IN A POKE

The Pig by itself

DOWN HOME SIDE CHOICES FOR PACKAGES

<table>
<thead>
<tr>
<th>BBQ Beans</th>
<th>Mississippi Green Beans n’ Ham</th>
<th>Buttered Green Beans</th>
<th>Red Beans n’</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rice Collard Greens</td>
<td>Baked Mac n’ Cheese</td>
<td>Smashed Sweet Potatoe</td>
<td>Buttered Corn</td>
</tr>
<tr>
<td>Buttered Rice</td>
<td>Roasted Red Bliss Potatoes</td>
<td>Corn on the Cob</td>
<td>Cajun Corn</td>
</tr>
<tr>
<td>Fire Roasted Corn</td>
<td>Country Fried Potatoes</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

COLD SALAD CHOICES

<table>
<thead>
<tr>
<th>Momma’s Potato Salad</th>
<th>Kentucky Slaw</th>
<th>Kickin’ Kentucky Slaw (Spicy)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Macaroni Salad</td>
<td>Pasta Salad</td>
<td>Tossed Salad</td>
</tr>
<tr>
<td>Southern Green Bean Salad</td>
<td>Southern Tomato Salad</td>
<td>Caesar Salad</td>
</tr>
<tr>
<td>Spring Mix Salad</td>
<td>Corn and Black Bean Salad</td>
<td>Tomato Salad</td>
</tr>
</tbody>
</table>
Feast Yer Eyes On These Extras

Make your party or affair complete. Add ANY of our extras to complete your catering package, or get creative and build yer own packages!!

**Appetizer Type Stuff** | Price | TRAYS (Each Tray Feeds approx 15-20)
--- | --- | ---
Buzzard’s Breath Chili (Full Pan) | $110.00 | Fruit Tray
Piglet’s in a Blanket | 120.00/100 | Pepperoni, Cheese, Veggies
Grilled BBQ Chicken Stix | 125.00/100 | Pepperoni n’ Cheese
BBQ Cocktail Franks | 100.00/100 | Veggie Tray
Wings (Includes Bleu Cheese n’ celery) | 90.00/100 | Cheese n’ Crackers
Buffalo Fingers (Spicy) (incl. Bleu Cheese/Celery) | 95.00/50 | 
Chicken Fingers | 85.00/50 | Cornbread 40.00/Tray (30)
BBQ or Italian Meatballs | 85.00/100 | Country Fresh Rolls 9.50/Dozen
Hush Puppies | 90.00/100 | Mild BBQ Sauce 9.00/16 oz. Container
BBQ Shrimp Stix Wrapped in Bacon (min. 20) | Mkt. Price | Hot BBQ Sauce 9.00/16 oz. Container
Grilled Jumbo Shrimp Stix (min. 24) | Mkt. Price | Carolina Vinegar Mop 9.00/16 oz. Container

**EXTRAS**

**LOT’S OF OTHER GOOD STUFF**

Hickory Smoked Prime Rib (*Sold whole Only*) | Market Price per pound (Must Order in Advance)
Sausage, Biscuits n’ Gravy | 95.00/Full Pan 50.00/1/2 Pan
Texas Beef Ribs | 40.00/7 Bone Slab
Championship Hickory Smoked Ribs | 22.00/Slab
Texas Beef Brisket (Served w/Hot or Mild BBQ Sauce on Side) | 19.99/Pound
Burnt Ends (A BBQ Tradition) | 19.99/Pound
Memphis Pulled Chicken (Served w/Hot or Mild BBQ Sauce on Side) | 13.99/Pound
Carolina Pulled Pork (Served w/Hot or Mild BBQ Sauce on Side) | 13.99/Pound
Sssmokin’ Pork Belly | 13.99/Pound
Grilled BBQ Chicken Breast | 13.99/Pound
Southern Smoked Sausage (Topped w/Peppers n’ Onions) | 13.99/Pound (Must Order in Advance)
Hickory Smoked Turkey Breast | 13.99/Pound (Must Order in Advance)
Whole New Orleans Cajun Chicken (Cut) | 14.99 Each (Minimum Order 4 Chickens)
Whole Caribbean Jerk Chicken (Cut) | 13.99 Each (Minimum Order 4 Chickens)
Whole Hickory Smoked BBQ Chicken | 13.99 Each (Minimum Order 4 Chickens)
Whole Herb Roasted Chicken (Cut) | 13.99 Each (Minimum Order 4 Chickens)

**LIP SMACKIN’ DOWN HOME SIDES (Hot)**

<table>
<thead>
<tr>
<th>Item</th>
<th>Full Pan</th>
<th>½ Pan</th>
</tr>
</thead>
<tbody>
<tr>
<td>Loaded Smashed Potatoes</td>
<td>95.00</td>
<td>50.00 (Bacon, Cheese, Scallions, Sour Cream)</td>
</tr>
<tr>
<td>Mississippi Green Beans n’ Ham</td>
<td>90.00</td>
<td>50.00</td>
</tr>
<tr>
<td>Green Beans Almondine</td>
<td>85.00</td>
<td>45.00</td>
</tr>
<tr>
<td>N’Orleans Red Beans n’ Rice</td>
<td>85.00</td>
<td>45.00</td>
</tr>
<tr>
<td>Smokin’ Collard Greenz</td>
<td>95.00</td>
<td>50.00</td>
</tr>
<tr>
<td>Mac n’ Cheez</td>
<td>95.00</td>
<td>50.00</td>
</tr>
<tr>
<td>Cajun Corn (spicy)</td>
<td>75.00</td>
<td>40.00</td>
</tr>
</tbody>
</table>
Buttered Corn 70.00 40.00
Seasonal Grilled Veggies 90.00 50.00
Bubba’s BBQ Beans 85.00 45.00
Smashed Sweet Potatoes 85.00 45.00
Buttered Green Beans 75.00 40.00
Fire Roasted Corn 85.00 45.00
Roasted Red Bliss Potatoes 90.00 50.00
Smashed Potatoes/Country Gravy 85.00 45.00
Grilled Corn on the Cob Market Price
Fried Corn on the Cob Market Price

**LIP SMACKIN’ DOWN HOME SALADS**

<table>
<thead>
<tr>
<th></th>
<th>Full Pan</th>
<th>½ Pan</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kickin’ Dixie Slaw (Spicy)</td>
<td>80.00</td>
<td>45.00</td>
</tr>
<tr>
<td>Pasta Salad</td>
<td>75.00</td>
<td>40.00</td>
</tr>
<tr>
<td>Momma’s Potato Salad</td>
<td>80.00</td>
<td>45.00</td>
</tr>
<tr>
<td>Memphis Marinated Green Bean Salad</td>
<td>70.00</td>
<td>40.00</td>
</tr>
<tr>
<td>Dixie Slaw</td>
<td>70.00</td>
<td>40.00</td>
</tr>
<tr>
<td>Macaroni Salad</td>
<td>70.00</td>
<td>40.00</td>
</tr>
<tr>
<td>Caesar Salad</td>
<td>90.00</td>
<td>50.00</td>
</tr>
<tr>
<td>Tossed Salad/Dressing</td>
<td>50.00</td>
<td>30.00</td>
</tr>
<tr>
<td>Southern Tomato Salad</td>
<td>60.00</td>
<td>35.00</td>
</tr>
</tbody>
</table>

**Homemade Desserts**

<table>
<thead>
<tr>
<th></th>
<th>Full Pan</th>
<th>½ Pan</th>
</tr>
</thead>
<tbody>
<tr>
<td>Downhome Bread Pudding w/ Rum Raisin Sauce</td>
<td>95.00/Full Pan</td>
<td>50.00/½ Pan</td>
</tr>
<tr>
<td>Banana Wafer Pudding</td>
<td>75.00/Full Pan</td>
<td>35.00/½ Pan</td>
</tr>
<tr>
<td>Southern Pecan Pie</td>
<td>26.00 Each</td>
<td></td>
</tr>
<tr>
<td>Sweet Potato Pie</td>
<td>26.00 Each</td>
<td></td>
</tr>
<tr>
<td>Big Ol’ Banana Cream Pie</td>
<td>26.00 Each</td>
<td></td>
</tr>
<tr>
<td>Granny’s Homemade Apple Pie</td>
<td>26.00 Each</td>
<td></td>
</tr>
<tr>
<td>7-Up Cake</td>
<td>35.00 (Serves 4-6)</td>
<td></td>
</tr>
</tbody>
</table>

*Other desserts are available upon request*

**THINK PINK!!**

Real, honest to goodness, down home hickory smoked BBQ, done right, should not be gray or white inside. Real “Q” has a “purplish, reddish, pinkish ring” round the top of the meats, and is usually pink throughout. Meat from the ribs, butts and chicken will be pink. NOT TO WORRY!! This tells you that all of the food is cooked the real BBQ way. Hickory wood causes a reaction in the meats (Nobody except Mr. Science knows why, but all we can do is savor the flavor). This unique reaction causes smoked meats to turn pink. Just relax and enjoy the slow smoked of REAL HONEST TO GOODNESS DOWN HOME BBQ!!
President Bill Clinton
The Philadelphia Phillies (MLB)
The Philadelphia 76'ers (NBA)
The Philadelphia Flyers (NHL)
Most Major League Baseball Teams
The Food Network
Andy Reid/Head coach - Philadelphia Eagles
Joe Banner/President-Philadelphia Eagles
Home Depot
Lowes
Valero Oil
Orion Consulting
University of Pennsylvania
Pepsi
Wal-Mart
Glen MacNow (WIP Radio Host)
Big Daddy Graham
Clear Channel Communications
H & R Block
Smith-Kline
Underwood Memorial Hospital
American Water
NJ 101.5 Radio
Fox 29 TV
L'Oreal
Fox Football Announcers (Terry Bradshaw, Howie Long and Joe Buck)
J & J Snack Foods
Power 99 Radio
GMAC Mortgage Company
Comcast
Mom’s Foodservice
Sports Authority
L’Oreal USA
Rutgers University
Cooper Hospital
Sparks International
ABCO Refrigeration
Philadelphia Police & Firefighters
J & J Snack Foods
Pennsylvania Governor Ed Rendell
The Philadelphia Eagles (NFL)
Mike Quick/Philadelphia Eagles Announcer
Major League Baseball Umpires
The City of Philadelphia
New Jersey Governor James McGreevy
Kenny Chesney
Eddie Money
Aramark
SportService
Cooper Hospital
The Wharton School
Restaurant Associates
Levy Restaurants
Target
610WIP Radio
Pepper Hamilton Law Firm
Stark & Stark Law Firm
Pfizer
Beasley Broadcasting (Wired 96.5)
Temple University
Johnson & Johnson
Craig Carton (WFAN NYC Sports)
ESPN
Monday Night Football Announcers
Pep Boys
Princeton Theological Seminary
Penn’s Landing Corporation
Festival Foods
Liberty Concessions
Camden County NJ
Mercy Health Systems
Kennedy Health Systems
American Heritage Credit Union
Chio/Wired 96.5
WOGL Radio
American Realty

AND MANY, MANY MORE WELL KNOWN COMPANIES AND CELEBS!!
**WOWZERS!!!!.....SOUNDS GREAT!!
What do I do next??

1. **PICK:** Click on the Catering Menu Tab, Pick up the phone, stop in. Pick your Package, make up your own packages, or let our catering experts customize a package for ya. Pick additional items that you need. Pick up the phone and place your order. If you aren’t sure what ya need or what ya want, our catering experts are more than happy to help y’all with your selections, **JUST CALL US!!**

2. **DECIDE:** Ya can order your food heated if ya want to eat right away. If ya would rather heat it up yourself at home, order your food cold.

3. **GIT IT:** Y’all are welcome to come in and pick up your order. If y’all would like it delivered, there may be a delivery charge, depending upon where we are delivering to.

4. **SERVE IT:** Serve it yourself if ya like, **OR** Fat Jack’s Pit BBQ has servers available for off-site catering if ya need them. Our server fee is $80.00 per server and up, depending on how long your affair lasts. To ensure **GREAT SERVICE** and a **WOW EXPERIENCE**, 1 server for every 50 people is required. Set-up and clean-up are included within the server fees. We also have cooks and bartenders available if ya need them.

5. **EXTRA’S:** At Fat Jack’s BBQ, ya can rent chafing dishes/sternos, utensils, tables and more for your party. If ya need any of these items, just ask us. We do know the right people for ya to call for tables, tents and more if ya need them, but we don’t provide them. Let Fat Jack’s BBQ help ya make your party a huge success!

6. **LOOK:** Prices include disposable plates, utensils, and napkins. In some cases, due to the theme of your party, ya may want to provide your own. Whatever works for you work’s for us!!

7. **TAKE THE CREDIT YOURSELF IF YA WANNA:** We’re not proud! OK, yes we are. All kidding aside, we take our food and our service very seriously. Remember, if ya like what we did, tell your friends and neighbors about Fat Jack’s BBQ for their next get-together. If ya didn’t like what we did, **PLEASE** tell us!!

8. **THE END:** An 18% Gratuity* will be added to all parties over 20 people where service is provided.

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*Gratuities that are not included in the price certainly are appreciated for a job well done…
Prices and menu items subject to change without notice*
**Delivery Charges may apply**