

GENUINE BBQ

Wood Smoked

The essence of this art form is the smoke. Pure 225° white smoke is created from close grain, low sap hardwood. This wood creates the signature coals that produce beautiful, perfect smoke.

Quality Meats

BBQ legends practiced their craft in meat markets with access to the freshest cuts. Our pitmasters choose tender, juicy, marbled meats that are always fresh and never frozen. We hand rub each cut of meat with a blend of spices that trace their roots back to the Texas Hill country.

Hand Cut & Pulled

In the pursuit of perfection, every detail matters. Beef and turkey are hand sliced to order while the pork is hand pulled for each meal. That's the way it was done in the original meat markets, and that's how we do it here.



SERVICE OPTIONS

Carry Out

NO EXTRA FEES!

Everything is packaged in disposables, and you just pick your order up at JC's BBQ & Grill. Carry out service is available during normal business hours:

Mon-Thu: 11am-10pm

Fri-Sat: 11am-11pm

Sun: 11am-9pm

Delivery

For just \$20, we'll deliver your order in disposable pans to your desired location. Availability depends on the number of guests and scheduling. Additional charges may apply for delivery outside of Junction City limits.

Dine-In Buffet Service

Want to book the Blue Jay Room for your event? We'll set up any items you select from this menu buffet-style in chafing dishes and cold-food holding containers. Throughout the event, we'll monitor and replenish all buffet items as needed to ensure you don't run out of anything!



CATERING MENU

-  Carry Out
-  Delivery
-  Buffet Service

Place your order at **785-579-6606**
or marketing@jcbbqgrill.com



812 E Chestnut St in Junction City
www.jcbbqgrill.com



MEAT BY THE LB

All meats come with BBQ sauce. Plates, napkins, and utensils are not included unless purchased as part of a larger package.

Pulled Pork \$14

Slow smoked with the bone in for 18 hours

Smoked Turkey \$15

Sliced turkey breast slow smoked for 6 hours

Smoked Brisket \$18

Dry rubbed and hickory smoked for 20 hours

Ribs by the Slab \$25

St. Louis-style pork ribs

SIDES

Plates, napkins, and utensils are not included.

Quart \$12 | **Gallon \$45**
(Serves 6-8) (Serves 30)

Baked Beans

BBQ beans loaded with pieces of brisket and pork and seasoned with original spices

Coleslaw

Vinegar-marinated coleslaw with mayo dressing

Macaroni & Cheese

Pasta shells baked in our savory Monterey jack cheese sauce

Loaded Baked Potato Salad

Potatoes tossed in a creamy, sour cream dill dressing

Lays Potato Chips \$1⁷⁵
per person

PARTY PACKAGES

10 guest minimum. Includes BBQ sauce, plates, plastic cutlery, napkins, and serving utensils.

MEAT OPTIONS: Pulled Pork, Smoked Turkey, or Smoked Brisket

Basic Buffet \$8⁹⁹
per person
Pulled Pork Sandwich and Baked Beans

Hearty Buffet \$14⁴⁹
per person
Choice of 2 meats and 2 sides

Ultimate Buffet \$18⁴⁹
per person
Choice of 3 meats and 3 sides



BOXED SALADS

\$13 per person | Plates, napkins, and utensils are not included.

Cobb Salad

Fresh mixed greens topped with pit ham, chopped bacon, smoked turkey, boiled egg, guacamole, tomatoes, and cheddar jack

All-Conference Chicken Salad

Fresh mixed greens topped with a crispy or grilled chicken breast, cucumbers, guacamole, tomatoes, chopped bacon, and cheddar jack

TAILGATE TRAYS

Plates, napkins, and utensils are not included.

JV \$49⁹⁹ | **VARSITY \$79⁹⁹**
(10 Halves) (20 Halves)

BBQ Turkey Wrap

Juicy smoked turkey, mixed greens, pepper jack, pico de gallo, and BBQ sauce topped with crispy onion straws wrapped in a Southwest tortilla

Aspen Wrap

Turkey, mixed greens, guacamole, pico de gallo, and cheddar jack wrapped in a Southwest tortilla served with green chile ranch

Clubhouse Sandwich

Turkey, ham, and bacon topped with tomatoes, lettuce, and our Creole aioli served on wheat berry bread



EXTRAS

Sesame Seed Buns \$7²⁰
per 12 pack

Cookie \$1⁵⁰
per person