ICE COLD DRINKS
Each 3 quart recyclable bottle serves 8-12 people.

- Hand Squeezed Lemonade, 3 qt $35
- Smoked Sweet Tea, 3 qt $35
- Iced Tea, 3 qt $35
- Canned Soda (each) $2
  Coke, Diet Coke, Dr. Pepper, Sprite.
- Bottled Water (each) $1.50

SERVICE WARE
Compostable Plates, Napkins and Cutlery, per person $1.50

- Buffet Kit $30
  Includes 1 wire chafing rack, water pan, 2 half food pans, serving spoon and fork set, and 2 hour fuel

- Tongs $2
- Serving Spoon $2

DESSERTS
Take care of that sweet tooth once and for all.

- Pecan Pie (6 slices) $30
  State Fair of Texas 1996 Champion
  Served with chantilly cream

- Chocolate buttermilk Pie (6 slices) $30
  Tart buttermilk custard, rich Belgium chocolate & a butter flare crust

- Banana Pudding (serves 6-8) $30
  Homemade, Creamy vanilla pudding with fresh bananas and nilla waffers. Served in a half pan.

LONESTAR BOXED LUNCH
Individually packaged meals that come hot and ready to eat. Compostable packaging, napkin, wet nap and flatware make for easy cleanup.

SALADS
- Jack’s Spicy Caesar
  Crisp romaine, parmesan cheese and our Caesar dressing with a Texas kick, topped with our legendary BBQ. Choose Meatless ($9), Pulled Chicken ($11), or Brisket/Pulled Pork ($14).
- Iceberg Wedge $11
  Topped with our house smoked beef bacon, grape tomatoes, green onions, and bleu cheese dressing.

THE HILL COUNTRY SANDWICH
Each meal comes with a butter toasted BBQ sandwich, 4 oz. of Remoulade Coleslaw, an 8 oz. side of your choice, BBQ sauce, pickles, and a freshly baked cookie.

- Saucy Chicken $16
- Pulled Pork $17
- Double R Ranch Brisket $18
- Apple Sage Sausage (V) $17

CLASSIC BBQ PLATES
Each meal comes with a lunch sized portion of our Central Texas style smoked BBQ, 4 oz. of Remoulade Coleslaw, an 8 oz. side of your choice, BBQ Sauce, white bread, pickles, and a freshly baked cookie.

- Pork Spare Ribs $18
  (1/2 lb, about 2 ribs)
- Pulled Pork (6 oz.) $17.50
- 1/4 Chicken $17
  (White and Dark meat)
- Sausage, 2 $17
  (Choose Mesquite, Jalapeno Cheddar or Apple Sage)
- Brisket (6 oz.) $19

All group orders are subject to a 12% catering fee.
**BREAKFAST TACOS**
A Texas sunrise staple, our tacos come individually wrapped, hot, and ready to eat. Served in a flour tortilla with potato, egg, and melted cheddar cheese. Served with green and red salsa.

- **Bakers Dozen** $54
- **Individual** $4.50

Choice of Jalapeno Cheddar Sausage, Brisket, Beef Bacon, or Veggie.

**THE WHOLE SHEBANG**
Pick from these packages to keep it quick and simple. Just tell us how many people you're feeding, and we will handle the rest! All come with sauce and homemade fixins: pickles, jalapenos, sweet onions, and white bread.

- **The Feast** $21/person
  
  Our most popular way to feed large groups. Lots of everything! Brisket, Ribs, Sausage, Pulled Pork, Chicken and your choice of 4 sides.

- **Double Trouble Sandwich Spread** $17/person
  
  Locally baked brioche buns, Pulled Pork and Brisket, served with our Remoulade Coleslaw and creamy Potato Salad.

- **Austin City Limits** $10/person
  
  Jack’s famous Double R Ranch, salt and pepper, Brisket gets paired with BBQ Chicken and Pulled Pork. With your choice of 3 sides.

**SIDES**
Mustardy Potato Salad, Texas Caviar, Collard Greens, Queso Mac and Cheese, Ranch Beans, All Meat Chili, Creamed Corn, Coleslaw.

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**THE CENTRAL TEXAS BUTCHER SHOP**

**MEATS BY THE POUND**
Customize your order the traditional way, by the pound. We recommend a half pound of meat (3/4 of a pound for ribs and chicken) per guest. For example, 20 guests would need a total of 10 pounds of meat, 15 pounds if including ribs or chicken. But don’t let us hold you back!

- **Double R Ranch Brisket, 1 pound** $27
- **Pulled Pork, 1 pound** $23
- **Jalapeno Cheddar Sausage (contains pork & beef), 1 pound** $18
- **Mesquite Sausage (contains pork & beef), 1 pound** $18
- **Pork Spare Ribs (about 3 lbs. per rack of 12), 1 pound** $15
- **Bone in Chicken, 1 pound** $14

**SIDES BY THE QUART**
We recommend a half quart side serving per person when planning your event i.e. (40 guests would need 20 quarts total.)

- **Remoulade Coleslaw, 1 quart** $17
- **Mac and Cheese, 1 quart** $17
- **Ranch Beans (contains pork), 1 quart** $17
- **Potato Salad, 1 quart** $17
- **Texas Caviar (Black Eyed Pea Salad), 1 quart** $17
- **Jack’s All Meat Chili, 1 quart** $17
- **Collard Greens (contains pork), 1 quart** $17
- **Creamed Corn, 1 quart** $17
- **Cornbread (24 slices per pan)** $60

**SAUCE AND FIXIN’S**
Soft white bread, zesty homemade pickles, jalapenos, and peppery sauce take it to the next level.

- **Traditional Fixins (per person)** $1
  
  Housemade pickles, jalapenos, and sweet onions

- **Loaf of White Bread (20 slices)** $5

- **Brioche Sandwich Buns (dozen)** $16

- **BBQ Sauce (per pint)** $7
  
  Original or Smoked Jalapeno

**VEGGIE OPTIONS**
We’ve got your plant-based guests covered too! Portobello mushrooms make for a great sandwich meat alternative, while the sausage is great for a full spread.

- **Smoked and Berbere Seasoned Portobello Mushrooms (Vegan), 1 pound (3 lb minimum)** $24

- **Apple and Sage Field Roast Sausage (vegan) per link** $5

**SALADS**
Add a refreshing salad to your party. Each salad feeds about 15-20 guests. We make them family style so they are easily served.

- **Cowboy Caeser** $70
  
  Texas Caviar, our black-eyed pea salad, adds a twist to a classic.

- **Jack’s Iceberg Wedge** $70
  
  House-cured beef bacon tops a mini wedge with bleu cheese and tomatoes.