



FULL SERVICE CATERING

CENTRAL TEXAS & TEX-MEX STYLE CUISINE SERVED WITH PROFESSIONAL SOUTHERN HOSPITALITY

CRAFT COCKTAILS, BEER & WINE | HEARTY APPETIZERS
BBQ BUFFETS | LIVE-FIRED SIGNATURE STEAKS AND SEAFOOD | SOUTHERN SWEETS

Enjoy y'all!

SERVING WESTERN WASHINGTON FOR OVER A DECADE

★ TRAYS FOR DAYS ★

EACH TRAY SERVES ABOUT 15-20 GUESTS. PERFECT FOR A GUEST RECEPTION OR TO ADD TO YOUR BBQ SPREAD

GRILLED VEGETABLES 69 | WITH HERB REMOULADE SAUCE

FRESH FRUIT PLATTER 69 | RIPE, CHILLED AND SWEET

CHEESE PLATTER 79 | THREE ARTISAN CHEESES WITH BISTRO CRACKERS

SMOKED WILD SALMON 89 | LOCAL PEPPER JELLY, CREAM CHEESE, CUCUMBERS AND CRACKERS

ROYAL COOKIES 79 | CHOCOLATE, COCONUT AND MACADAMIA NUT (24 COOKIES)

TEXAS STATE CHAMP PECAN PIE 79 | BITES (24 PIECES)

TRIPLE CHOCOLATE BROWNIE 79 | BITES (24 PIECES)

★ SALADS ★

SERVES 20-25 GUESTS

COWBOY CAESAR 79 | TEXAS CAVIAR, OUR BLACK-EYED PEA SALAD, ADDS A TWIST TO A CLASSIC

JACK'S ICEBERG WEDGE 79 | HOUSE-CURED BEEF BACON TOPS A MINI WEDGE WITH BLEU CHEESE DRESSING AND TOMATOES

SMOKEHOUSE GARDEN SALAD 79 | CUCUMBERS, CHERRY TOMATOES, RED ONIONS, GOAT CHEESE, CROUTONS AND VINAIGRETTE

★ VEGGIE OPTIONS ★

WE'VE GOT YOUR PLANT-BASED GUESTS COVERED TOO!

SHINER BOCK SHROOMS (VEGAN) 25/LB | CARNITAS-STYLE OYSTER AND CREMINI MUSHROOMS BRAISED WITH SHINER BOCK AND SPICES

APPLE AND SAGE FIELD ROAST SAUSAGE (VEGAN)
PER LINK 6

★ CENTRAL TEXAS BBQ SPREADS ★

CHOICE OF SIDES, BBQ SAUCE, AND FIXINS; PICKLES, JALAPENOS, SWEET ONION AND BREAD. ADD CARVING STATION 150

**POTATO SALAD | COLESLAW | TEXAS CAVIAR
RANCH BEANS | COLLARD GREENS | MAC & CHEESE
TEXAS CHILI | MASHED POTATOES**

DOUBLE TROUBLE SANDWICH SPREAD 19 PER GUEST

LOCALLY BAKED BRIOCHE BUNS, PULLED PORK AND DOUBLE R RANCH BRISKET* WITH REMOULADE COLESLAW AND CHOICE OF 2 SIDES.

AUSTIN CITY LIMITS 22 PER GUEST | PULLED PORK, CHICKEN AND BRISKET* WITH CHOICE OF 3 SIDES.

THE TEXAS TRINITY 23 PER GUEST | RIBS, SAUSAGE AND BRISKET* WITH CHOICE OF 3 SIDES.

THE FEAST 26 PER GUEST | LOTS OF EVERYTHING! BRISKET*, RIBS, SAUSAGE, PULLED PORK, CHICKEN AND YOUR CHOICE OF 4 SIDES.

THE CARVERY 38 PER GUEST | JACK'S LEGENDARY DOUBLE R RANCH SIGNATURE GRADE SMOKED PRIME RIB CARVING STATION. CHOOSE 2 ADDITIONAL MEATS (CHICKEN, PULLED PORK, OR SAUSAGE), 1 SALAD AND 3 SIDES. CARVING STATION INCLUDED. *REQUIRES AN ONSITE OVEN.*

*BRISKET IS AVAILABLE DALLAS-STYLE, CHOPPED OR AUSTIN-STYLE, SLICED.



★ LIVE-FIRED FEASTS ★

OUR CUSTOM BUILT 8-FOOT, 1000-POUND SANTA MARIA GRILL BRINGS THE ULTIMATE SHOW TO YOUR EVENT!

ALL LIVE-FIRED MENUS REQUIRE A 1500 GRILL RENTAL FEE.

APPETIZERS

COWBOY BUTTER GRILLED OYSTERS 59/dozen | LOCAL WOOD-GRILLED OYSTERS TOPPED WITH CHIPOTLE GARLIC COMPOUND BUTTER. PASSED OR STATIONED.

WILD TEXAS GULF SHRIMP 39/dozen | MARINATED, GRILLED AND TOPPED WITH OUR AWARD-WINNING CHIMICHURRI SAUCE. PASSED OR STATIONED.

DOUBLE R RANCH BEEF SLIDERS 48/dozen | FRESH GROUND BEEF, FANCY SAUCE, MELTY CHEESE AND A PICKLE. PASSED OR STATIONED.

LIVE-FIRED SPREADS

MEAT IS GRILLED ON-SITE OVER LIVE FIRE AND BASTED WITH HERBS, ROASTED GARLIC AND JUS. INCLUDES ALL THE FIXINS: BBQ SAUCE, PICKLES, JALAPENOS, AND BREAD.

CEDAR PLANK WILD ALASKAN SALMON 28 PER GUEST | SALMON, SMOKED CHICKEN AND PULLED PORK. CHOICE OF 3 SIDES.

DOUBLE R RANCH NEW YORK STRIP STEAKS 32 PER GUEST | STEAK, SMOKED CHICKEN AND PULLED PORK. CHOICE OF 3 SIDES.

DOUBLE R RANCH RIBEYE STEAKS 36 PER GUEST | STEAK, SMOKED CHICKEN AND PULLED PORK. CHOICE OF 3 SIDES.

DOUBLE R RANCH TOMAHAWK STEAKS 49 PER GUEST | BONE-IN TOMAHAWK STEAKS, SMOKED CHICKEN AND PULLED PORK. CHOICE OF 3 SIDES.

SPECIALTY MEATS | INQUIRE FOR AVAILABILITY AND MARKET PRICE | ELK CHOPS, MAINE LOBSTER TAIL, COPPER RIVER KING SALMON, LAMB CHOPS, WHOLE LAMB, WHOLE HOGS, USDA PRIME STEAKS, WAGYU STEAKS AND MORE!



★ BITES ★

TEXAS CAVIAR SHOOTERS (V) 32/DOZEN

BITE OF TEXAS 36/DOZEN | DOUBLE R RANCH BRISKET SKEWERS WITH HOUSE PICKLE, WHITE BREAD, AND SAVORY BBQ SAUCE

SAUSAGE & VEGETABLE SKEWER 36/DOZEN | SKEWERED GRILLED SEASONAL VEGETABLES ALONGSIDE OUR DELICIOUS HOT LINK

SHINER SHROOM TARTLET 36/DOZEN | BUTTERY CRUST, SHINER BOCK SHROOMS, DASH OF PARMESAN

SMOKED SALMON 48/DOZEN | LOCAL PEPPER JELLY AND CREAM CHEESE ON A CRACKER

JACK'S SLIDERS 48/DOZEN | YOUR CHOICE OF PULLED PORK, BBQ CHICKEN, BRISKET*, JALAPENO CHEDDAR SAUSAGE OR SHINER BOCK SHROOMS (V) TOPPED WITH COLESLAW ON A SLIDER BUN



★ BAR PACKAGES ★

MINIMUM 2-HOUR BAR CHARGE PER GUEST

BEER & WINE PACKAGE | SELECT 3 BEERS, AND 3 WINES. INCLUDES WATER AND SODA.

2-HOURS | 22 PER GUEST

3-HOURS | 27 PER GUEST

4-HOURS | 32 PER GUEST

BEER, WINE & CLASSIC COCKTAIL PACKAGE | SELECT 3 BEERS, 3 WINES AND 2 CLASSIC COCKTAILS. INCLUDES WATER AND SODA.

2-HOURS | 27 PER GUEST

3-HOURS | 35 PER GUEST

4-HOURS | 43 PER GUEST

BYOB PACKAGE | CLIENT PROVIDES ALL BEVERAGES. WE PROVIDE ICE, GARNISHES, CUPS. UP TO 4 HOURS.

BEER & WINE | 5 PER GUEST

BEER, WINE & SPIRITS | 7 PER GUEST

SMOKED SWEET TEA, LEMONADE & WATER STATION | 4.50 PER GUEST

★ BEER & WINE ★

CRAFT BEER SHINER BOCK, MEXICAN IMPORTS, SELTZERS, CIDERS & LOCALLY CRAFTED BREWS. PLEASE INQUIRE ABOUT AVAILABLE BEERS.

LOCAL WINE CHOOSE FROM OUR SEASONAL WASHINGTON AND IMPORTED WINES. PLEASE INQUIRE ABOUT OUR VARIETY OF WINES.

★ OUR CLASSIC COCKTAILS ★

SMOKED OLD FASHIONED BOURBON SMOKED ORANGES AND BROWN SUGAR SIMPLE SYRUP, FINISHED OFF WITH ANGSTURA BITTERS.

TEXAS MARGARITA FRESH LIME, TRIPLE SEC & LUNA AZUL REPOSADO TEQUILA.

TIPSY SMOKED SWEET TEA DEEP EDDY VODKA, SMOKED BROWN SUGAR SIMPLE SYRUP, FRESH BREWED ICED TEA.

★ SWEET ENDINGS ★

END YOUR EVENT WITH SWEET SOUTHERN CLASSICS.

BANANA PUDDING 79 | HOMEMADE VANILLA PUDDING, RIPE BANANAS AND NILLA WAFER CRUMBLES. INDIVIDUAL CUPS OR PAN (SERVES 15-20)

PARIS, TX PEACH COBBLER 79 | RIPE PEACHES, BUTTERY TOPPING, SERVED WARM (SERVES 15-20)

ROYAL COOKIES 79 | CHOCOLATE, COCONUT AND MACADAMIA (24 COOKIES)

TEXAS STATE CHAMP PECAN PIE BITES 79 | (24 PIECES)

TRIPLE CHOCOLATE BROWNIE BITES 79 | (24 PIECES)



Contact us today!



JACKALOPE

TEX-MEX & CANTINA

CATERING

APPERITIVOS

We recommend a full pan of chips per pint

GF/Vgn **Homemade Warm Salsa** | \$17/pint

GF/V **Chile Con Queso** | \$22/pint

GF/Vgn **Fresh Guacamole** | \$24/pint

GF **Rockfish Ceviche**** | \$37/pint

Local rockfish, wild Texas shrimp, cucumber, tomato, avocado

Vgn **Adobo Dusted Tortilla Chips** | \$15/full pan

GF **Stuffed Little Peppers** | \$23/ dozen

Jack's famous smoked brisket, roasted jalapeno cream cheese

SALADS AND FRUIT

Our salads and fruit are served family style in half pans with dressing on the side to be easily tossed at your event. Serves about 10 guests when included with entrées.

V **Bordertown Mango Salad** | \$35

Baby kale and romaine, mango pico de gallo, black beans, cotija, pickled red onion, and pepitas tossed with an avocado green goddess dressing (add chicken +\$10)

El Caesar | \$35

Baby kale and romaine tossed with roasted poblano peppers, sweet corn, green chili Caesar dressing, tortilla strips and cotija cheese (add chicken +\$10)

GF/Vgn **San Antonio Street Fruit** | \$45

Chilled pineapple, oranges, cantaloupe and cucumber with chili salt and fresh lime

TACOS

Our tacos come with 10 in each half pan. We recommend two half pans for every 10 guests.

Texas Brisket Tacos | \$67

Dallas style: flour tortillas, queso Oaxaca, poblano peppers, caramelized onions, salsa ranchera, salsa verde fresca

GF **Grilled Baja Rockfish Tacos** | \$62

Corn tortilla, avocado, mango pico de gallo, chiptole crema

GF/V **Tacos de Papa** | \$55

Crispy corn tortillas stuffed with mashed potatoes, corn and poblano rajas, avocado, cotija, and salsa ranchera

Chicken Tinga Tacos | \$59

Corn tortilla, pico de gallo, sweet pepper slaw, chiptole crema, cotija

FAJITAS

Our grilled fajitas come with roasted peppers, caramelized onions, sour cream, pico de gallo, cheese, lettuce, and fresh flour tortillas. Corn tortillas are available upon request. We recommend two half pans for every 10 guests.

Royal Ranch Skirt Steak | \$79

Chicken al Carbon | \$67

Local Rockfish | \$69

Wild Texas Shrimp | \$75

Vgn **Oyster Mushroom** | \$69

Food Allergy



Sensitivity Guide

**Our charro and refried beans are cooked with bacon. Please request our vegetarian black beans if you would like.*

***King County would like us to tell you that consuming raw or undercooked meats and seafood may increase your risk of foodborne illness, but will make you very happy.*

ENCHILADAS

Our enchiladas come with 10 in each half pan. We recommend two half pans for every 10 guests.

Cheese Enchiladas with Brisket Chili Gravy | \$59

The original Tex-Mex meal

Chicken Verde Enchiladas | \$59

Roasted tomatillo salsa, cheese, shredded chicken thighs, crema

GF Brisket Enchiladas | \$69

Jack's famous low and slow brisket, peppers and onions, cheese, guajillo sauce

V Rajas Enchiladas con Mole Borracho | \$59

Roasted poblano peppers, corn, cheese, cerveza spiked mole negro

GF Seafood Enchiladas Suizas | \$79

Wild Texas shrimp, fresh Dungeness crab, Swiss sauce, avocado

RICE & BEANS

Rice and beans are served in half pans. We recommend one half pan for every 10 guests.

GF/Vgn Spanish Rice | \$25

GF Bacon Refried or Charro Beans | \$25

GF/Vgn Black Beans | \$25

DESSERTS

Churros with Cinnamon Sugar | \$79

with a dark chocolate dipping sauce, 24 pieces

Royal Cookies | \$79

chocolate, coconut, macadamia nuts 24 cookies

SERVICEWARE

Serving Tongs or Spoons | \$5 ea

Plate, Cutlery, Napkin | \$2 per guest

Buffet Kit | \$35 ea

CANTINA PACKAGES

2-hour bar minimum. Select 3 beers and 3 wines. Water and sodas included.

2-hour bar (~2 drinks) | \$22 per guest

3-hour bar (~3 drinks) | \$32 per guest

4-hour bar (~4 drinks) | \$43 per guest

Add Jackalope Cantina Cocktails

~ choose 2 ~

2-hour bar (~2 drinks per person) | \$7 per guest

Each additional hour | \$3 per guest

Add Aqua Fresca Station | \$4 per guest

Iced tea, prickly pear aqua fresca, and iced water

BYOB Bar | \$4.50 - \$8 per guest

Providing your own alcohol?

We have full service bar packages that covers everything! Please ask for pricing details.

BEER AND WINE

Beer

Victoria, Modelo Especial, Modelo Negro, Dos XX Amber, Corona, Rainier

White Wine

Cine Cava Sparkling, Albarino, Cune Verdejo

Rosé

Girasole

Red Wine

Lechuza Garnacha, Siglo Crianza Rioja, Calcu Cabernet, Las Nencias Malbec

JACKALOPE CLASSIC COCKTAILS

La Piña

Reposado infused with fresh grilled pineapple and serrano chiles, Grand Marnier, fresh lime, agave, guajillo salt

Texas Margarita

Blanco tequila, house margarita mix, Triple Sec, puree (optional choices of mango, strawberry, or prickly pear)

Mango Mojito

House infused rum, lime, mango puree, mint simple syrup