Pig Roasts & Luaus

JERSEY JOE'S BARBECUE

Joe's Potluck Pig Roast

You bring the sides and we'll smoke the pig for you!

Our pit masters inject all our pigs with our secret blend of ingredients and smoke them with apple wood until tender & cherry red!

Pigs are sold by the pound starting at 40 pounds and are available for pick up & delivery.

Joe's Backyard Pig Roast

Applewood Smoked Whole Pig,

cole slaw, slider buns

Angus Hamburgers & Cheeseburgers,
All Beef Dogs

lettuce, tomato, onion, pickles, relish, ketchup, mustard

Joe's Slow Baked Beans with Bacon, Red Skin Potato Salad Mixed Green Salad, Sliced Watermelon

Joe's Pickin' Pig Roast

Applewood Smoked Whole Pig,

cole slaw, slider buns

Texas Sliced Beef Brisket,

Georgia Chopped Chicken,

Joe's Slow Baked Beans with Bacon, Red Skin Potato Salad, Mixed Green Salad, Sliced Watermelon

Pig Roasts & Luaus

JERSEY JOE'S BARBECUE

Joe's "Black Tie" Pig Roast

Applewood Smoked Whole Pig,

grilled pineapple salsa, slider buns, soft tortillas, pico de gallo

Apricot French Breast of Chicken, Bourbon Marinated Flank Steak, Grilled Shrimp Skewers.

Mac & Cheese, Orzo Salad, Grilled Veggies,

Tomato & Mozzarella, Caesar Salad, Fresh Sliced Fruit

Joe's Luau

Kahlua Pork,

cole slaw, slider buns

Teriyaki Marinated Chicken Skewers
Island Ribs,

2 bones per person

Grilled Shrimp Skewers, Maui Baked Beans,

brown sugar, ham, pineapple, mustard, vinegar, onion, ketchup

Hawaiian Potato Salad,

potatoes, macaroni, mayo, vinegar, hard boiled eggs, peas, carrots, onions, celery, relish

Fresh Tomato & Onion Salad, Tropical Salad,

pineapple, mandarin orange, flaked coconut, pineapple vinaigrette

Coconut Muffins, Tropical Fruit Display





Get your taste buds fired up with our mouthwatering barbecue appetizers!

From smoky, tender pulled pork sliders to crispy, char-grilled shrimp skewers, our appetizer menu is the perfect start to any BBQ feast.

Enjoy flavor-packed bites like cheesy jalapeño poppers, tangy barbecue wings, and savory steakhouse crostini, all seasoned to perfection and served with our signature sauces.

Whether you're kicking off a casual gathering or adding a little extra sizzle to your menu, these appetizers are sure to impress!

Chilled Selections

Tapas Bar tomato bruschetta street corn salad, guacamole, tri-color tortillas & pita chips **Summer Crudites** carrots, asparagus, peppers, cherry tomatoes, cucumbers, dipping sauce **Charcuterie Board** cured meats, assorted cheeses, crackers, nuts & jams

Antipasto Skewers prosciutto, honeydew, ciliegine

Summer Toast ricotta, tomatoes, prosciutto, pesto & balsamic drizzle

Stations

Mac n Cheese Bar bacon, scallions, baby shrimp, jalapenos

Quesadillas three cheese, smoked chicken & jack cheese, fresh salsa bar, cilantro crème fraiche **Chicken Wings** (2) naked, buffalo, bourbon BBQ or alabama white | bleu cheese dip, carrot & celery stix **Homemade Soup** chicken corn chowder, vegetarian chili, butternut squash, name your own

Sliders

JJ Mini Burgers cheddar, chipotle aioli, bacon bourbon jam, mini bun

Pulled Pork Sliders confetti slaw

Crab Cake Sliders mango salsa, cajun remoulade



Seafood

Old Bay Peel n Eat Shrimp 21/25 count shrimp, cocktail sauce, lemon wedges (3 shrimp per person)

Chilled Shrimp Display 16/20 count shrimp, cocktail sauce, lemon wedges (3 shrimp per person)

Chilled Seafood Display 16/20 count shrimp, little neck clams, blue point oysters, (3 of each per person) cocktail sauce, mignonette, lemon wedges, shucker fee additional

Shrimp Skewers 3 – 16/20 count shrimp per skewer

Steamed Mussels garlic, basil, tomatoes, anisette

Clams Sofrito white wine, garlic, butter, herbs, spices

Passed Hors D'Oeuvres

Spanakopita spinach and grecian feta in a phylo triangle

Shepherd's Pie beef, vegetable mirepoix topped with mashed potatoes

Sweet Potato Puffs finished with a dusting of cinnamon & sugar

Steakhouse Crostini seared filet mignon, caramelized onions, aioli, min 75 pieces

Pear & Brie with toasted almonds in a beggars purse

Goat Cheese & Honey in a phlyo triangle

Swedish Meatballs in a creamy gravy

Pulled Pork Biscuit slow smoked pork butt wrapped in a southern style biscuit

Italian Meatballs in marinara sauce topped with ricotta cheese

Cocktail Franks wrapped in puff pastry with spicy mustard

Chicken Teriyaki Skewers marinated & grilled fresh

Mediterranean Baby Lamb Chops marinated & grilled fresh with cucumber yoghurt

Jalapeno Poppers cheese & herb stuffed served with bleu cheese dip

JERSEY JOE'S BARBECUE

Buffet Add Ons

Veggie Burgers Beyond Burgers with Gluten Free Buns Burgers, Dogs & Fixin's St. Louis Style Pork Ribs (2 bones per person) **Boardwalk Sausage & Peppers Cheesesteak Sandwiches BBO Chicken Breast Chicken Skewers** (teriyaki, mediterranean or BBQ) **Bourbon Marinated Flank Steak** (4oz portion per person) Tenderloin of Beef Kabobs **Shrimp Skewers** (3 – 16/20 count shrimp per skewer)

Chicken Fingers (approx 50 pieces) & Fries (4.5 pounds)

French Fries (4.5 pounds)

Jersey Corn Cobbettes in season

Jersey Corn Dipping Station in season

sweet cream butter, cilantro herb butter, roasted red pepper butter

loe's Sweets

David's Cookies chocolate chip or sugar **Chocolate Chip Brownie Triangles** Mousse Bombs oreo, peanut butter, mint, chocolate **Miniature Pastries**

cannoli, cream puff, éclair, carrot cake square, red velvet square, cheesecake square

Joe's Beverages

Soft Drink Station (2 bevs per person)

bottled water, cola, diet cola, sprite, cups, ice

Deluxe Soft Drink Station (2 bevs per person)

bottled water, cola, diet cola, sprite, root beer, orange, iced tea, cups, ice

Coffee Station

regular coffee, half-n-half, sugar, sweet-n-low

Deluxe Coffee Station

regular coffee, decaffeinated coffee, tea, half-n-half, sugar, sweet-n-low