



Southern BBQ

(For current pricing please call our office 562-612-4284 or
email us @ info@mrjskitchen.com)

Appetizer Choices:

- Tomato-Bacon Jam on Crackers (2 crackers per order)
- Bacon Wrapped & Cream Cheese Stuffed Jalapeno's
- Bacon Wrapped Lil' Smokies: classic Lil' Smokies wrapped in bacon and brown sugar - could be tray passed or stationary
- Cajun Shrimp and Sausage Skewers: 1 large shrimp skewered with a piece of Andouille Sausage with a Creamy Cajun Dipping Sauce
- Pimento Cheese on Crackers: homemade pimento cheese served on a ritz cracker
- Cheese Skewers - a variety of 2-3 cheeses cut in cubes and put on a skewer
- Spicy Candied Bacon: a sweet and spicy slightly addictive treat that is served room temperature
- Individual Shrimp Cocktail with Zesty Cocktail Sauce or Remoulade (kind of like 1000 island dressing)
- Individual Spinach and Artichoke Dip Cups: a small bamboo cup has a couple of tortilla chips as well as some of our warm spinach and artichoke dip

Entree Options & Pricing:

- Two Meat/Entree Combo
- Three Meat/Entree Combo
- Four Meat/Entree Combo
- All combos come with: choice of up to 3 side dishes, choice of salad and choice of corn bread, corn bread muffins, or biscuits and apple butter.

Meat & Entree Choices:

- Grilled Chicken - a simply seasoned boneless, skinless chicken breast is grilled over mesquite wood and served with a trio of homemade bbq sauces on the side for your guests: Original, Smokey Sweet Peach, Spicy
- Smoked BBQ Chicken - a mixture of boneless, skinless breasts and thighs are marinated in our original BBQ sauce, slow smoked then finished on the grill
- MR. J's Jambalya: andouille sausage, chicken and shrimp come together in this classic rice dish. This
- Southern Fried Chicken - a mixture of chicken (thighs and drumsticks) are fried and served room temperature (if we attempt to keep fried chicken hot; it will get soggy)
- MJK's Pulled Pork - slow smoked pork is shredded and tossed with your choice of one of our homemade BBQ sauces



- Grilled-Smoked Tri-Tip - slices of smoked and grilled tri-tip with our trio of homemade BBQ sauces
- Grilled or Blackened Salmon - pieces of salmon are either grilled or blackened
- MR. J's Jambalya: andouille sausage, chicken and shrimp come together in this classic rice dish
- N'awlins Shrimp: large shrimp are sautéed in a southern style BBQ seafood broth

Side Choices:

- Honey Roasted Carrots
- Triple Cheese Mac and Cheese
- Mashed Potatoes
- Honey Roasted Peanut Slaw
- Southern Braised Greens (braised with smoked ham bones)
- BBQ Baked Beans
- Fresh Vegetable Medley

Salad Choices:

- Green Salad with Choice of Dressing: Ranch, Bleu Cheese, 1000 Island, Raspberry Vinaigrette, Italian Vinaigrette
- Caesar Salad