

CATERING



“ FINALLY, A GREAT CATERING OPTION TO COMBAT THE BORING SANDWICH EPIDEMIC!

IT WAS A HIT, PEOPLE SHOWED UP TO THE MEETING JUST FOR THE FOOD!

THEY HAVE THESE REAL SLICK CATERING BOXES THAT MAKE IT EASY. WE WILL ONLY BE USING JANE MOVING FORWARD, AND YOU SHOULD TOO!”

- GALATEA TECHNOLOGIES INC.



@JANEBONDBBQ BOOK-JANE.COM CATERING@JANEBONDBBQ.COM

INQUIRE WITH OUR CATERING COORDINATOR: ADRIENNE KEITH, OR EASILY ORDER ONLINE FOR DELIVERY & PICK-UP!



MEGA REWARDS



DOWNLOAD & JOIN THE BBQ CLUB!



IN-APP REWARDS



**BEAT Yer Budget AND Be The Office HERO!
Order Jane In-App and get MEGA Rewards & BBQ Dividends!**

Spend
\$1,500

Get \$150 in BBQ Bucks to Spend on Your Next Order!

Spend
\$3,500

Get \$350 in BBQ Bucks to Spend on Your Next Order!

Spend
\$5,000

Get \$500 in BBQ Bucks to Spend on Your Next Order!

Spend
\$7,500

Get \$750 in BBQ Bucks to Spend on Your Next Order!

Samples

We would love share our flavours with you! Please request a sample platter by email:
catering@janebondbbq.com





SOUTHERN BBQ CARVE BUFFET

\$65 DINNER. \$45 LUNCH. MIN. 15+ Folks Max. 100 Folks
ane's Award Winning BBQ Voted Calgary's Best
by our Fire Masters Finalist Chef.

Pick 2:

- Creamy Sesame Slaw
- Candied Pecan Brussels
- Grilled Caesar & Garlic Toast
- Cajun Corn Salad
- Honey Balsamic Garden
- Beet & Broccoli



SOUTHERN DESSERT BAR INCLUDED.

MEAT jane:
(includes all)

- Choice of Chicken: Dirty South, Jamaican Jerk, Tandoori, Lemon Garlic + Pulled Pig, Smoked Brisket, Cajun Grilled Sausage, Fried Catfish Bites, St. Louis Ribs



**+ 3RD SIDE \$10
+ 4TH SIDES \$8
+ BAR PACKAGES AVAILABLE.**

Pick 2:

- Coconut Cornbread, Cajun Corn Cobb, Baked Beans, Smashed Potato & Smok'd Jus, Smok'd Mac 'N' Cheese (+ \$2), French Fries, Smok'd Poutine (+ \$2), Sweet Potato Fries, Grilled Garlic Buns, Southern Fried Rice, Deep Fried Pickles, Tandoori Sweet Potato Fries.

SOUTHERN DESSERT BAR INCLUDED.

** Vegan & Veg Options on Request. Lunch \$500 / Dinner \$1500 min.
20% Service charge & GST added. Family Style Plating Available.



TEXAS BOLD BBQ CARVE BUFFET

\$85 DINNER. \$65 LUNCH. MIN. 15+ Folks Max. 100 Folks.

**Jane's Award Winning BBQ Voted Calgary's Best
by our Fire Masters Finalist Chef.**

Pick 2:

- Creamy Sesame Slaw
- Candied Pecan Brussels
- Grilled Caesar & Garlic Toast
- Cajun Corn Salad
- Grilled Greek Salad

MEAT jane:
(includes
all)

- Smoked Brisket, Smoked Beef Ribs, BBQ Brisket Ends, Nashville Fried Chicken, Pulled Pig, Cajun Grilled Sausage.

Pick 2:

- Andouille Cheddar Cornbread, Coconut Cornbread, Cajun Corn Cobb, Baked Beans, Smashed Potato & Smok'd Jus, Mac 'N' Cheese, Fried Tomato & Chipotle Aioli, French Fries, Smok'd Poutine, Tandoori Sweet Potato Fries, Grilled Garlic Buns, Southern Fried Rice, Deep Fried Pickles.



**+ 3RD SIDE \$10
+ 4TH SIDES \$8
+ BAR PACKAGES
AVAILABLE.**

SOUTHERN DESSERT BAR INCLUDED.

**** Vegan & Veg Options on Request. Lunch \$500 / Dinner \$1500 min.
20% Service charge & GST added. Family Style Plating Available**



GRILL ADVENTURE BUFFET

\$65 DINNER. \$45 LUNCH. MIN. 15+ Folks Max. 100 Folks.

Jane's Award Winning BBQ Voted Calgary's Best by our Fire Masters Finalist Chef.

Pick 2:

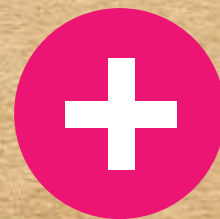
Grilled Greek Salad
Candied Pecan Brussels
Grilled Caesar & Garlic Toast
Sesame Balsamic Garden

MEAT jane:
(pick 3)

Chimichurri Texas Prime Steak, Hawaiian Grilled Beef Short Ribs, Blackened Catfish, Blackened Mango Salsa Chicken Breast, Jumbo Jerk Prawns, Fire Charred Salmon, Pork Tenderloin Medallions, Lemon Cream Grilled Calamari, Fire Braised Short Rib on Potato Pea Puree, Fire Roasted Ginger Mango Pork Belly, Smoked Cauliflower Steak, Herb & Garlic Grilled Whole Tilapia

Pick 2:

Blackened Cauliflower Steak, Red Pepper Bombs (Stuffed with Garlic Mash), Southern Fried Rice, Grilled Asparagus, Zucchini Boats, Grilled Veggie Flatbread, Caprese Bruschetta, Texican Street Corn, Twice Baked Loaded Potato.



+ 3RD SIDE \$10
+ 4TH SIDES \$8
+ BAR PACKAGES AVAILABLE.

SOUTHERN DESSERT BAR INCLUDED.

** Vegan & Veg Options on Request. Lunch \$500 / Dinner \$1500 min. 20% Service charge & GST added. Family Style Plating Available



TACO PARTY BUFFET

\$65 DINNER. \$45 LUNCH. MIN. 15+ Folks Max. 100 Folks.

**Jane's Award Winning BBQ Voted Calgary's Best
by our Fire Masters Finalist Chef.**

Pick 2:

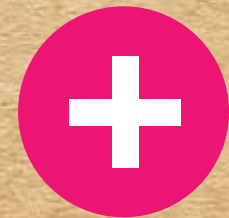
Cowboy Caviar (Cajun Corn Salad), Creamy Sesame Slaw, Baked Beans, Cajun Corn Cobb, Southern Fried Rice, French Fries, Deep Fried Pickles, Tandoori Sweet Potato Fries.

**MEAT jane:
(pick 3)**

Barbacoa Pulled Brisket, Pulled Pig, Dirty South Grilled Chicken, Jamaican Jerk Chicken, Fajita, Crispy Jerk'd Tofu, Tandoori Grilled Veg, Cajun Grilled Sausage, Fried Catfish, Cotija Baked Bean (Refried & Black Bean), Coconut Jerk Fried Chicken & Charred Peach Aioli, BBQ Texas Steak, Lemon Garlic Grill Prawns, Chimichurri Charred Cheese.

**Fixin's
included**

Corn & Flour Tortillas, Shaved Cabbage, Sour Cream, Spicy Salsa Verde, Taco Dipping Jus, Dill Pickle & Chipotle Mayo, Hot Sauces.



**+ 3RD SIDE \$10
+ 4TH SIDES \$8
+ BAR PACKAGES
AVAILABLE.**

SOUTHERN DESSERT BAR INCLUDED.

**** Vegan & Veg Options on Request. Lunch \$500 / Dinner \$1500 min.
20% Service charge & GST added. Family Style Plating Available.**



COCKTAIL - PASSED OR STATIONS

30+ Folks Max. 80 Folks.

Jane's Award Winning BBQ Voted Calgary's Best
by our Fire Masters Finalist Chef.

Pick:

(min 30 of each)

3 hors d'ouvres \$15

6 Hors D'oeuvres \$24

8 Hors D'oeuvres \$32

12 Hors D'oeuvres \$48

COLD

Grilled Greek Salad Skewers

Seared Pear & Prosciutto Toast, Goat
Cheese & Candied Pecan

Ahi Tuna Tataki Ceviche on Wonton
Crisps + Sesame Lime Aioli

Grilled Peach & Brie Toasts, Bourbon
Caramel, Mint Pesto

Mango Bruschetta, Goat Cheese, Basil

Veggie Platter & Dips \$8 pp

Charcuterie \$12 pp

Cheese Platter \$12 pp

Veggie and Anti Pasto Platter

WARM

Loaded Zucchini Boats

Texas Steak on Garlic Toast

Grilled Zucchini Bun Cheeseburgers

Texican Street Corn Cobbs

Fried Catfish Skewers

4" Brisket Street Tacos

Mini Loaded Baked Potato

Smoked Drums: 4 Flavours

Smoked Brisket Sliders

Bourbon Caramel Hush Puppies

Jerk Chicken Skewers

East Meets West Gyoza Dumplings

Chicken Quesadillas

Coconut Jerk Chicken Fingers

Brisket Bacon Potato Skins

Get Lei'd Flatbread

** Vegan & Veg Options on Request. Lunch \$500 / Dinner \$1500 min.
20% Service charge & GST added. Family Style Plating Available.

BAR & BEVERAGE PACKAGES



2 Tickets:
\$16

Pre-Purchase Bevvie Tickets For Your
Guests.

3 Tickets:
\$24

Pre-Purchase Bevvie Tickets For Your
Guests.

Open Bar /
Cash Bar

Hold An Open Bar For Your Guests, We Will
Manage Their Consumption & Tab To Your
Preferences.

Wine Bottles

\$50 ea. Paired with your Meal.

Berbon Tea &
Coconut Margarita
Jugs \$25

Start the party with jugs of our signature
cocktails! 1 Jug of each for every 2
folks.

Bourbon
Flight \$45

We give you bottle service and tasting
notes, you go ahead and dive in before
dinner!

Craft Beer
Flight \$25

We give you jugs and tasting cards, you go
ahead and dive in!



**KARAOKE
& LIVE MUSIC
QUOTED ON
REQUEST.**

20% Service charge & GST added. Family Style Plating Available.



DELIVERED CATERING

Jane's Award Winning BBQ Voted Calgary's Best by our Fire Masters Finalist Chef.

Bond Platter
(feeds 10-15 or 15-22)
\$380

Brisket, Pulled Pig, Louis Ribs, Andouille Sausage, Dirty South Chicken, Coconut Cornbread, Creamy Slaw, Baked Beans, Cajun Corn Cob, BBQ Sauces.

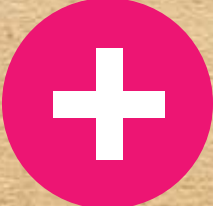
007 Platter
(feeds 10-15 or 15-22)
\$285

Brisket, Pulled Pig, Andouille Sausage, Dirty South Chicken, Coconut Cornbread, Creamy Slaw, Baked Beans, Cajun Corn Cob, BBQ Sauces.

BBQ Bun Platter
(feeds 10)
\$150+

CHOOSE FROM:
BRISKET, PULLED PIG, GRILLED or JERK'D CHICKEN.
+PICK 1 Side: Sesame Slaw, Coconut Cornbread, Cajun Corn Cobb, Baked Beans, French Fries, Brisket Fried Rice.

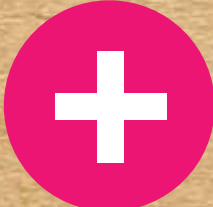
*Veg & Vegan Cheeseburgers Available.



BEVERAGES



SOUTHERN DESSERTS



SNACK PLATTERS

** 24 hrs notice required, 48 hrs preferred! 30min delivery window.

** Vegan & Veg Options on Request.



DELIVERED CATERING

White & Whole Wheat Buns

NEW
 Sandwich
 Platters
 (Cold)

- Roast Beef Deluxe \$9.5
 (Mushroom, Onion, Horseradish Spread)
- Chopped Chicken Club \$9.5
 (Lettuce, Tomato, Chipotle, Bacon, Cheddar)
- BBQ Pulled Pork \$9
 (Slaw, BBQ Sauce, Pickle)
- Jerk Chicken Salad \$9.5
 (Carolina Sauce, Slaw, Pickle)
- Tuna Salad \$9
 (Artichoke, Red Onion, Pickle, Tomato, Alfalfa)
- Pickled Egg \$9
 (Egg Salad, Chopped Pickle, Red Onion, Alfalfa)
- Grilled Veg \$9.5
 (Zucchini, Peppers, Mushroom, Onion, Provolone)

ADD
 Side-Kicks
 \$7+

Sesame Slaw, Baked Beans, Coconut Cornbread,
 Mixed Green Salad, Cajun Corn Cob, Mac 'N'
 Cheese, Candied Brussel Pecans, Caesar Salad,
 Fries, Garden Salad, Tandoori Sweet Fries,
 Brisket Fried Rice, Cajun Corn Salad, Grilled
 Garlic Buns, Deep Fried Pickles.

ADD Desserts
 \$6.5+

Key Lime Cheesecake
 Bourbon Caramel Apple Crumble
 Pecan Pie Slice / 8PC Whole Pie
 Assorted Fruit Bowl



BEVVIES



SNACK PLATTERS

** 24 hrs notice required, 48 hrs preferred! 30min delivery window.

** Vegan & Veg Options on Request.



DELIVERED CATERING

Jane's Award Winning BBQ Voted Calgary's Best by our Fire Masters Finalist Chef..



Classic Combos

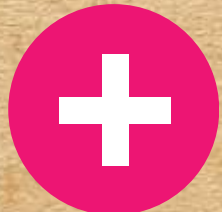
PICK FROM:
Pulled Pig + \$18
Dirty South Chicken +\$19
Brisket \$21
Louis Ribs \$24
+ Slaw, Beans, Cornbread INCL.



BEVERAGES

ADD
SIDES & SALADS

Sesame Slaw, Garden Salad, Baked Beans, Coconut Cornbread, Cajun Corn Cob, Mac 'N' Cheese, Candied Brussel Pecans, Caesar Salad, Fries, Tandoori Sweet Fries, Brisket Fried Rice, Cajun Corn Salad, Grilled Garlic Buns, Deep Fried Pickles.



SOUTHERN DESSERTS

ADD
MEAT jane

Smoked Brisket, Pulled Pig, Andouille Sausage, Dirty South Chicken, Jerk Chicken, St. Louis Ribs, Crawfish, Fried Catfish Bites, Brisket Wings, Smoked Drums.



SNACK PLATTERS

** 24 hrs notice required, 48 hrs preferred! 30min delivery window,



JANE ON LOCATION (YOUR VENUE)

Min. \$2000 per event + Service & Gratuity.
Jane's Award Winning BBQ Voted Calgary's Best
by our Fire Masters Finalist Chef.



Pit Combo
\$16 pp

Pick 1 Protein + Dinner Bun
+ 1 Side.

Get Smok'd
Combo
\$20 pp

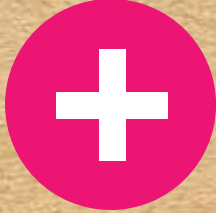
Pick 1 Protein + 2 Sides.

Fire Masters
Combo
\$25 pp

Pick 2 Proteins + 3 Sides



BEVERAGES



SOUTHERN DESSERTS

MEAT JANE

- SMOKED BRISKET (+\$3)
- PULLED PIG
- DIRTY SOUTH CHICKEN
- JERK CHICKEN
- ANDOUILLE SAUSAGE
- ST. LOUIS RIBS (+\$4)

SIDE KICKS

- CREAMY SLAW
- CAJUN CORN SALAD
- COCONUT CORNBREAD
- BAKED BEANS
- MAC 'N' CHEESE (+\$2)
- CAESAR SALAD (+\$2)
- GARLIC MASH & SMOKED JUS
- CAJUN CORN KERNELS
- GRILLED GARLIC BUNS
- GREEN GODDESS PASTA SALAD
- SMOK'D POTATO SALAD
- BRISKET FRIED RICE

** Vegan & Veg Options on Request.



SEASON 3
EPISODE 5
WATCH CHEF JENNY B



FIREMASTERS

WEDDING RECEPTIONS - YOUR VENUE OR OURS!

Off-Site Weddings see packages below. Min. \$4000 + Service & Gratuity.

On-Site Weddings please see our venue dinner packages & pricing.

Book Venue Glamp-Shack for Intimate Reception for 30-70 guests.

No Venue Booking Fees - **10% Off Winter Weddings October-May**

Deluxe Pit

Combo A

\$35

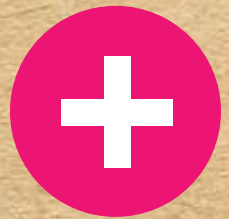
Pick 3 Proteins + 3 Sides.

Deluxe Pit

Combo B

\$42

Pick 3 Proteins + 3 Sides + St.
Louis Ribs or Crawfish Boil.



**VENUE GLAMP-SHACK
RECEPTION BOOKINGS FOR
30-70 FOLKS.**

MEAT JANE

SMOKED BRISKET (+\$3)

PULLED PIG

DIRTY SOUTH CHICKEN

JERK CHICKEN

ANDOUILLE SAUSAGE

ST. LOUIS RIBS (+\$4)

SIDE KICKS

CREAMY SLAW

CAJUN CORN SALAD

COCONUT CORNBREAD

BAKED BEANS

MAC 'N' CHEESE (+\$2)

CAESAR SALAD (+\$2)

GARLIC MASH & SMOKED JUS

CAJUN CORN KERNELS

GRILLED GARLIC BUNS

GREEN GODDESS PASTA SALAD

SMOK'D POTATO SALAD

BRISKET FRIED RICE

JANE'S AWARD WINNING BBQ VOTED CALGARY'S BEST BY OUR FIRE MASTERS FINALIST CHEF.

**** Vegan & Veg Options on Request.**

STAG & BRO NIGHT PACKAGE

\$85 per person. MIN. 15+ Bros (Ladies welcome!).

Jane's Award Winning BBQ Voted Calgary's Best
by our Fire Masters Finalist Chef.



Dinner

Bond Platters: Brisket, Pulled Pig, Louis
Ribs, Andouille Sausage, Dirty South
Chicken, Coconut Cornbread, Creamy Slaw,
Baked Beans, Cajun Corn Cob, BBQ Sauces.

007 Poison

*Bourbon Toast
(make it a 6 pour tasting with Chef Jenny B
+\$30)
*Craft Beer Jugs (6 Taps to Taste!)

Dessert

Assorted Southern Desserts.

Photo Party Pack

A complimentary Tickle Truck assortment of
party tricks to enhance your experience and
memorable photos and videos, with our
photogenic party space! Items not for
keeps, pls put back in the trunk! Love,
Jane.

KARAOKE & LIVE MUSIC

By Request. Pricing May Vary.

** Vegan & Veg Options on Request. \$1500 Food & Bev min.
20% Service charge & GST added. Family Style Plating Available.

STAGETTE & LADIES NIGHT PACKAGE

\$85 per person. MIN. 15+ Ladies (Bros welcome!).

Jane's Award Winning BBQ Voted Calgary's Best
by our Fire Masters Finalist Chef.



Dinner

Bond Platters: Brisket, Pulled Pig, Louis Ribs, Andouille Sausage, Dirty South Chicken, Coconut Cornbread, Creamy Slaw, Baked Beans, Cajun Corn Cob, BBQ Sauces.

GIRL JUGS

*Prosecco Toast
*Bourbon Tea & Coconut Lime Margarita

Dessert

Assorted Southern Desserts.

Photo Party Pack

A complimentary Tickle Truck assortment of party tricks to enhance your experience and memorable photos and videos, with our photogenic party space! Items not for keeps, pls put back in the trunk! Love, Jane.

KARAOKE & LIVE MUSIC

By Request. Pricing May Vary.

** Vegan & Veg Options on Request. \$1500 Food & Bev min.
20% Service charge & GST added. Family Style Plating Available.