MAKE IT BBQ DAY WITH JANE. YOUR TEAM WILL THANK YOU!

CATERNAC

"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!"



avenue's

CALGARY'S

ESTAURANT

-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!



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!	
Sp en d \$5,000	Get \$500 in BBQ Bucks to Spend on Your Next Order!	
Spend \$7,500	Get \$II25 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	EPISODE 5 O EPISODE 5 O EPISOD

2.1

Ann

N HE

'HE UY

EEP

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

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

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.

> + 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.

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.



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.

SOUTHERN DESSERT BAR INCLUDED.

20% Service charge & GST added.

** Vegan & Veg Options on Request. Lunch \$500 / Dinner \$1500 min. Family Style Plating Available

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

TACO PARTY BUFFET

VENUE glamp-shart

\$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.

SOUTHERN DESSERT BAR INCLUDED.

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

+ 3RD SIDE \$10 + 4TH SIDES \$8 + bar packages 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)

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 3 hors d'ouvres\$156 Hors D'oeuvres\$248 Hors D'oeuvres\$32

I2 Hors D'oeuvres \$48

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

122



2 Tickets: \$I6	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.	KARAOKE
Berbon Tea & Coconut Margarita Jugs \$25	Start the party with jugs of our signature cocktails! I Jug of each for every 2 folks.	& LIVE MUSIC QUOTED ON REQUEST.
Bourbon Flight \$45	We give you bottle service and tasting notes, you go ahead and dive in before dinner!	
Craft B ee r Flight \$ 25	We give you jugs and tasting cards, you go ahead and dive in!	

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 I0-I5 or I5-22) \$380

007 Platter (feeds I0-I5 or I5-22) \$285

BBQ Bun Platter (feeds IO) \$I50+ Brisket, Pulled Pig, Louis Ribs, Andouille Sausage, Dirty South Chicken, Coconut Cornbread, Creamy Slaw, Baked Beans, Cajun Corn Cob, BBQ Sauces.

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

CHOOSE FROM:

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

*Veg & Vegan Cheeseburgers Available.



MASTERS

