



Mo Jeaux's Bar and Grill
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970 484-7427
Catering Manager
Ben Bomes

BULK PICKUP AND CATERING MENU

- LOCALLY OWNED AND OPERATED -

20 PERSON MINIMUM FOR ITEMS NOT ON OUR IN HOUSE MENU

BAR-B-QUE MEAT CHOICES

Beef Brisket * Pulled Pork * German Sausage * Turkey Breast * Chicken (bone in or boneless)
Smoked Portabella Mushrooms * Barbeque Tofu

SIDE CHOICES

Coleslaw * Red Beans & Rice * Green Beans * Mac & Cheese
Grilled Veggies * Potato Chips * Tossed Salad * Green Bean Salad * Jambalaya
Jalapeno BBQ Beans * Bacon Blue Cheese Potato Salad * Cornbread

BULK PICKUP MENU

Available for in house pick-up only

MEAT BY THE POUND

Pulled Pork \$12.99
Mesquite Smoked Turkey \$16.99
Beef Brisket \$19.99
Ribs \$19.99 per rack (12 bones)

SIDES BY THE QUART \$12 / GALLON \$40

Cutthroat Porter Mac & Cheese
Sautéed Green Beans
Coleslaw
Red Beans & Rice w/ Andouille Sausage

BAR-B-QUE BUFFETS

All buffets include buns, sauces, pickle tray. Please call for pricing over 200 people.
20% service charge applies to all staffed buffets.

PULLED PORK AND 2 SIDES

25-80 ppl...\$10.99 81-200 ppl...\$9.99

2 MEATS AND 3 SIDES

25-80 ppl...\$12.99 81-200 ppl...\$11.99

3 MEATS AND 3 SIDES

25-80 ppl...\$13.99 81-200 ppl...\$12.99

ADD A SIDE... \$2 per person

RACKS OF RIBS... \$19.99 per rack

Mo Jeaux's will provide the following services:

- Great scratch made food
- Arrive on site early for setup
- Staff event for buffet service
- Cleanup following service

Staffed buffets include tables/linens for buffet, equipment to keep food hot, serving utensils, disposable compostable plates, napkins, recyclable eating utensils, buns, sauces, pickles, onions, jalapenos, & bbq sauces.

APPETIZERS & SOUPS

JUMBO SMOKED WINGS Includes choice of sauces, dressing, carrots & celery - \$10.99 per 8 wing order

CRAB, ANDOUILLE SAUSAGE, & CHICKEN GUMBO \$75 Sold by the gallon (Serves 12 large bowls/\$6.25PP)
(also available with shrimp or chicken)

ROASTED CHICKEN TORTILLA SOUP \$60 per gallon (Serves 12 large bowls)

SMOKED PORK OR CHICKEN GREEN CHILI \$60 per gallon (serves 12 large bowls)

FAT TIRE BARBEQUE CHILI (gf) \$70 per gallon

New Belgium Fat Tire Amber Ale, smoked pork, brisket, & turkey, ground beef, pinto beans, red beans, tomatoes, bell peppers, onions, & spices topped with shredded cheese, jalapenos, tomatoes, & onions

CHIPS, SALSA, QUESO, AND GUACAMOLE \$75 Serves 20 people

All scratch made sauces and tortilla chips

GARDEN SALAD \$4 per person – minimum order 20 people

Romaine lettuce, spinach, carrots, cucumber, tomato, onion, & sunflower seeds served with choice of dressing

CAJUN SPECIALTY DISHES

All entrees come with cornbread

Half Pan serves 10 entrée size portions Full Pan serves 20 entrée size portions

SAUSAGE AND SHRIMP JAMBALAYA Half Pan... \$75 Full Pan... \$140

Slow simmered bell peppers, celery, onion, and tomato with Cajun seasoning served with rice

SAUSAGE AND CHICKEN JAMBALAYA Half Pan... \$75 Full Pan... \$140

Slow simmered bell peppers, celery, onion, and tomato with Cajun seasoning served with rice

CRAWFISH ETOUFFEE Half Pan... \$75 Full Pan... \$140

Bell peppers, celery, onions, Cajun seasoning simmered in a blond roux served with rice

RED BEANS AND RICE WITH ANDOUILLE SAUSAGE & HAM

Half Pan... \$50 Full Pan... \$90

BEVERAGES AND DESSERTS

ICED TEA, LEMONADE, OR ARNOLD PALMER \$1.50 per person

CANS OF SODA OR BOTTLED WATER \$30 per case of 24

DOUBLE FUDGE BROWNIES 1 pan (32 brownies) ... \$40

PECAN PIE \$20 per pie

25% deposit to confirm all events. Additional Fees for Drop Off and Staffed Events.

20% service charge for staffed events includes arriving on site early, setting the buffet for service, maintaining the buffet during the event, packing up leftovers to leave with the customer, & cleaning up the buffet area before leaving. Duties beyond this may be subject to an additional \$20 per person per hour charge.