

CATERING MENU

FULL SERVICE

Full service catering so complete all you have to do is pick up the phone

We've spent 27 years perfecting our catering and we know that planning a shindig of any size can be an overwhelming proposition. So we've put together a few options to get you started. Take 'em as they are or use 'em as a beginning to build exactly the sort of event you've envisioned.

What we're talking about is a complete, all-you-can-eat buffet with custom chaffers, tasteful tablecloths and appropriate Texas props. Our friendly servers and meat carvers are as comfortable in shorts and T-shirts as they are in dressy black and white – their job is to keep the buffet full and fresh and make sure everyone has plenty to eat. We'll serve for 1 1/2 hours unless you tell us otherwise, and when we're done, we'll pack it up and leave it like we found it.

We're flexible about menu choices, pricing options and staffing needs, but tough as nails on quality and service. If you've got questions or concerns, by all means ask us. We're real approachable folks and we want you to have the best experience possible.

Give us a call at
512*388*7578

then just sit back & relax because we will indeed cater to you.





Texas Favorites

These are big crowd pleasers. We give you a few different choices when it comes to picking the barbecue. The sides you get vary from option to option, but each one comes with plenty of PoK-e-Jo's BBQ sauce, sliced jalapenos, pickle spears, ringed onions, white and wheat bread and iced tea. The most difficult choice you'll have to make?

Selecting the meat.

Beef Brisket

Our melt-in-your-mouth-tender brisket is salted and peppered, slow-smoked for 12-15 hours, then trimmed of fat and sliced the way you want it.

Chicken

We take half a chicken, coat it in lemon and pepper and let it go in our self-basting smoker for about 3 hours before mopping it with our sweet barbecue sauce.

PoK-e-Jo's Sausage

We season coarsely ground 100% lean beef with salt, pepper, garlic and jalapeno, pack it in casing and smoke it for about 3 hours. It's our own special recipe.

Turkey Breast

Here's the deal – we rub a whole turkey breast in a special marinade, coat it in black pepper and smoke it to tender juiciness. Simple? You bet! But dang it's good!

Best of Texas

You get it all: Smoked Brisket, PoK-e-Jo's Sausage, juicy Turkey Breast and tasty Pork Ribs served with our heavenly baked potato casserole, fork-tender pinto beans and good ole green bean casserole. To finish things off? Our perfectly peachy homemade peach cobbler.



Texas Traditional

Choose 3: Smoked tender Brisket, spicy PoK-e-Jo's Sausage, juicy Turkey Breast or succulent Chicken. Because man cannot live by BBQ alone, we also bring along our traditional mustard-style potato salad, zingy cole slaw, and fork-tender pinto beans. And save room for our homemade cookies.

Texas Taster

Pick 2: Smoked tender Brisket, spicy PoK-e-Jo's Sausage, succulent Chicken or Turkey. We serve your choice along with our traditional mustard-style potato salad, zingy cole slaw, and fork-tender pinto beans. And of course, our homemade cookies.

**More than 500? Let's make a deal!!*

A few more options to think about with any of our combinations:

- Add additional meats
- Add one of our delicious sides
- Swap out the cookies for cobbler
- Make it a la mode



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Fajitas

The Fajita Difference

These are fajitas better than anything you've ever tasted before. We create a one-of-a-kind marinade with tangy soy sauce, tart lemon juice and our secret, special blend of south-of-the-border seasonings. Then we throw in beautiful butterflied sirloin and plump pieces of chicken and let em' mingle for a bit before smoking the whole mess for a couple of hours. Truly an original.

Fantastically Fabulous Deluxe Fajitas

We slice and serve that unbelievable smoked sirloin and chicken with flour tortillas, spicy barracho beans, Spanish rice, smoked peppers and white onions (that we've swabbed down in butter, sliced and smoked for a bit), chili con queso and fresh guacamole. Now on the side, you get plenty of pico de gallo, shredded cheddar cheese, sour cream, salsa and crispy corn tostada chips. Oh yea, and iced tea to keep things cool.

Fajita Value Deal

Precisely the exact tasty smoked fajita meats, flour tortillas, spicy borracho beans, Spanish rice and fresh fixin's as the deluxe package. We just leave out the smoked peppers and onions, chili con queso and fresh guacamole to save you a few bucks.



Grilled

Grilled on Site

For some events, you just sorta want the splendor of the grill. Well we understand its mesmerizing qualities and offer you several ways to enjoy. Call for details.

Fajitas on the Grill

Well it's the same as our fantastically fabulous fajitas mentioned to the left, 'cept our chef will grill our beautifully marinated chicken and sirloin right there on the spot then slice them perfectly for all to inhale their wonder. A sight and taste that's hard to beat.

Backyard BBQ

The all-American favorite. We mesquite grill 100% ground beef burgers and chicken breasts, load them onto buns and let folks personalize em' with cheddar cheese, lettuce, tomatoes, pickles, onions, condiments and PoK-e-Jo's BBQ sauce. On the side you get potato chips, our traditional potato salad, fork-tender pinto beans and an array of delicious homemade cookies.

Want to add Hot Dogs? We can..... just ask!

Texas Rib-eye Steaks and Chicken

The very finest rib-eye steaks and tastily marinated chicken breasts grilled to perfection on location and served with our heavenly baked potato casserole, herbed butter corn and a huge, fresh garden salad along with all the fixin's. Backyard cookin' at its finest.



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Beyond BBQ (aka The Swanky Stuff)

We've been around long enough to know that not everyone wants a shorts-and-T-shirts sauce-on-your-face kind of shindig. Sometimes you want to dress things up. Give 'em some shine. Again, we can deliver. We've created some elegant uniquely Texan Party Food and Appetizers that will knock the socks off of any bride, anniversary couple, birthday boy or whole dang office!

Marinated Beef & Pork Tenderloin on Chili Crostinis

Now this is nice. We marinate beef and pork tenderloins in a blend of minced bell pepper, cilantro and vinaigrette, smoke 'em slow, slice it paper thin and nestle it on top of a spicy chili-dusted crostini. A-maz-ing.

Smoked Fajita & Cheese Quesadillas

This is no ordinary quesadilla. It's our fabulous smoked chicken or beef fajita meat sliced and mixed with green chiles and shredded cheddar cheese, sandwiched between flour tortillas and grilled just-right.

Smoked Shrimp & Spicy Guacamole Crostinis

Big, plump gulf shrimp marinated in our special fajita seasoning, smoked, chilled and served with our fresh guacamole on top a chili-dusted crostini. Texas-style posh.

Smoked Cold Gulf Shrimp & Texas Horseradish Red Sauce

We take those delicious seasoned and smoked gulf shrimp we mentioned above, chill them down over ice and serve them with our unique and tasty Texas Horseradish Red Sauce. Ask about a custom "ice bowl."



Texas White Wings

Don't let the name fool you, these little bite-sized beauties are big as Texas on taste. Think perfect morsels of chicken breast and slivers of jalapeño wrapped in thick strips of bacon and smoked till tender.

Carving Stations Whether your shindig calls for beef tenderloin, prime rib, pork tenderloin or turkey breast, we'll slow smoke your selection to its utmost excellence, then carve it on location, trimming and slicing it to order. Now some folks will be fine with that, but we serve it along with fresh, soft rolls and condiments.



Texas-Shaped Chili Cheddar Pecan Spread

A truly arresting sight! We blend sharp cheddar with cream cheese, add roasted, chopped Texas pecans, fresh cilantro, sliced green onions and an array of southwestern spices.

6-Layer Dip

That's right, just six layers because one of us doesn't feel that black olives have a place in this dip. So it's refried beans, fresh guacamole, sour cream, salsa, cheddar cheese and spicy pico de gallo. You won't miss nothin'.

Chili con Queso & Crispy Corn Tostados

Everyone's got their own version of this Texas staple. Ours is made with plenty of cheese and a blend of tomatoes, onions, jalapeno, cilantro and spices. Just thick enough to stand up to a chip.

Fresh Fruit, Crudités, and Cheese Arrangements

We've got talented folks who know how to arrange these things and partner them up with appropriate dips, sauces and crackers so that even celery sticks look good.

Just give our **BBQ HOTLINE** a call

512 * 388 * 7578

We sure hope to hear from ya soon!

POKE-JO'S LOCATIONS

Brodie Oaks
4109 Capital of Texas Hwy.
440-0447

Parmer Lane
2121 Parmer Lane
491-0434

Hancock Center
1000 E. 41st at IH 35
302-1200

Great Hills
9828 Great Hills Trail
338-1990

Round Rock
1202-C N. IH-35
388-7578

www.pokejos.com