



WEDDINGS



PH 512.388.7578

WWW.POKEJOS.COM



APPETIZERS

May be passed or added to an appetizer station



Texas White Wings

- ★ **PORK TENDERLOIN & RED ONION MARMALADE CROSTINI**
- ★ **ROASTED RED PEPPER & CORN SALSA**
served with hummus on a Crostini
- ★ **BENEDICTINE CUCUMBER CANAPES**
- ★ **TEXAS WHITE WINGS**
Bacon wrapped Chicken Breast with
A sliver of Jalapeno

APPETIZER STATIONS

includes cocktail napkins, white disposable silver rim plates & clear forks

★ **CHEF'S TABLE**

Ripe Seasonal Fruit with a Kahlua dip &
fresh Vegetables with a creamy Cilantro dip
Texas shaped Chile Cheddar Pecan
Spreadable & Assorted Crackers

★ **TEXAS SHAPED CHILE**

Cheddar Pecan Spreadable
A Signature blend of Cheeses, Pecans
& Chile Spices molded in the
shape of Texas,
served with Assorted Crackers
serves 60

★ **QUESADILLA CANTINA**

Made to order straight off the Grill,
Smoked Chicken & Beef Fajita meat
with Cheese, Sour Cream, Pico & Picante

★ **TEXAS TAPAS**

Queso, Guacamole, Pineapple Salsa,
Jalapenos, Salsa Verde, Picante Sauce &
Crispy Tortilla Chips





★ DELUXE FAJITA BUFFET

Shrimp may be added
for an additional charge

Beef Sirloin & Smoked Chicken Fajitas,
Peppers & Onions, served with warm
Flour Tortillas, Borracho Beans, Spanish Rice,
crispy Tortilla Chips, Queso, Guacamole,
Cheddar Cheese, Sour Cream, fresh Pico de
Gallo & Picante Sauce

COUNTRY BBQ

Pick three meats:

Upgrade to dinner rolls an additional charge.

Add a fourth side for an additional charge.

Mesquite Smoked Brisket, Hand Basted

Breast of Turkey, Pork Ribs, Beef Sausage

Seasoned Chicken, served with BBQ sauce, pickles, onions, jalapeños, Fresh baked
Wheat & White Bread & your choice of three of these mouth-watering side dishes:

COLD

Homemade Potato Salad

Zingy Coleslaw

Crisp Broccoli Salad

Fresh Fruit Salad

Fresh Green Salad with

Garden Vinaigrette & Buttermilk Ranch



HOT

Pinto Ranch Beans

Heavenly Baked Potato Casserole

Macaroni n' Cheese

Jalapeño Cornbread Casserole

Buttered Seasonal Vegetables



FROM THE SMOKEHOUSE

MESQUITE SMOKED PRIME RIB

Carved on Site

your choice of a second meat:

Sliced Turkey with Raspberry Chipotle Sauce

Or Chicken Breast with Pineapple Salsa

& your choice of a salad:

Hill Country Salad with Carrots, Tomatoes, Buttermilk Ranch & Red Wine
Vinaigrette Or Brazos Salad with Candied Pecans, Strawberries, Carrots, Citrus

Vinaigrette & Bleu Cheese Dressing

& two of the following side dishes:

Jalapeño Cornbread Casserole, Buttered Seasonal Vegetables, Heavenly Baked
Potato Casserole or Green Bean Casserole, Dinner Rolls & Butter

MENU PRICING INFORMATION

- ★ All menus are priced buffet style & include Iced Tea & water stations.
- ★ We provide buffet & beverage tables draped in white or black floor length linens, all appropriate serving pieces, votive candles and buffet centerpieces, white disposable silver rim plates, clear cups & flatware rolled in a linen like white napkin.
- ★ There are additional charges if the client supplies glassware or china.
- ★ Certain locations may entail additional time & distance or other charges.
- ★ All event costs are dependent on final confirmation of details & number of guests.
- ★ Pricing includes staff for up to two hours of buffet service, and staff are attired in khaki pants and black polo shirts.
- ★ Children between the ages of five and ten will be charged at half an adult price.
- ★ Mesquite Smoked Veggie Kabobs are available as a vegetarian entrée option.
- ★ All events include bussing & trash removal.



ADDITIONAL COSTS & SERVICES

CAKE CUTTING SERVICE

- ★ White disposable silver rim plates, clear forks & white cocktail napkins

COFFEE STATION

- ★ Regular Brewed Coffee served with paper cups, stirrers, creamers, sweeteners & service equipment



CHINA SERVICE

- ★ Upgrade to a white china dinner plate, stainless fork, knife & spoon rolled in a white or black linen napkin & glass tea goblet, china cake plates, forks, & paper cocktail napkins



TREAT YOUR GUESTS TO SOME TRADITIONAL TEXAS CUISINE!

TOP 5 REASON YOU SHOULD PICK POK-E-JO'S

1. We offer crowd pleasin' Texas style menus that your guests will recognize & love!
2. No service charges or hidden fees.
3. We are flexible about menu and pricing options, but tough as nails on quality and service!
4. FREE tasting and personal consultation
5. At PoK-e-Jo's we absolutely love what we do. And that means we do it with an amazing amount of passion and a whole lotta pride.



**WE'RE REAL
APPROACHABLE FOLKS
AND WE WANT YOU
TO HAVE THE BEST
EXPERIENCE POSSIBLE!**

POK-E-JO'S SMOKEHOUSE

Alexis Brewer, Catering Manager

Phone: 512-388-7578

Email: Alexis@pokejos.com

Don't just take our word for it, flip over
to the back and see what folks have to say.



FROM ONE BRIDE TO ANOTHER...

My husband and I are not from Austin so we really had no idea where to start. We were also on a tight budget...Let me tell you, once we tried the food all doubt was gone! And I can't even tell you how many people have told me how much they loved the food. I don't know about you, but I'm never very impressed with wedding food so this meant so much to us! I feel like I owe Alexis and PoK-e-Jo's a great review if nothing else for what an awesome job they did at our wedding. Seriously they were amazing!

Kelsey Lenzmeier, Bride

July 3, 2009

Armando and I were very, very, pleased with the food (everything tasted good) and best of all the service. Our guests were thrilled to be eating BBQ - they said it was the best. We were all very impressed. Thank you for making our wedding day special!!

Leticia Robles De Leon, Bride

July 25, 2009

WHAT MOTHER'S AND FATHER'S OF THE BRIDE ARE SAYING...

Many of our guests raved about the barbeque, and even the vegetarian guests say it was some of the best vegetarian fare they have had at a wedding. Alexis, the catering coordinator is professional and extremely responsive. Sandy and the staff were very organized. Pok-e-jo's was the only one of our vendors who followed up within a week after the wedding to make sure we were satisfied with their service. You guys played a big role in making Megan's wedding so special.

Frank Sembera, Father of the Bride

October 17, 2009

Alexis, just wanted to give you some feedback on the wedding catered on October 10th. You made the decision making process easy and were a pleasure to work with. The staff - Brad & Brian were great! And the food was exceptional and beautifully presented! You exceeded our expectations. Guests raved about the appetizers and food. Thank you so much for making Robin's wedding so memorable.

Daisy O'Hara, Mother of the Bride

October 10, 2009

Everything was great. The food was awesome and I heard so many compliments about how good it was. Your staff did a great job. We are going to make it a point to eat at PoK-e-jo's every time we come to Austin from now on.

George Attie, Father of the Bride

September 19, 2009