

Jake's BBQ Team

Catering Menu

Jake's Dixie Roadhouse

781 894 4BBQ (4227)

220 Moody St. Waltham, MA

Visit our web-site @ www.jakeandearls.com

"The Memphis spare ribs were falling-off-the-bone tender; the flavorful beef brisket had smoked red rings indicating proper barbecuing; the Kings' wings were a smoky moist piece of chicken heaven"

Phantom Gourmet 2001

Rating: Gourmet Greatness

Wood Smoked BBQ

North Carolina Pulled Pork	Pint 10.95	Small Pan 59.95	Large Pan 179.95
BBQ Pulled Chicken	Pint 10.95	Small Pan 59.95	Large Pan 179.95
Texas Beef Brisket	Pint 10.95	Small Pan 69.95	Large Pan 199.95
Kansas City Burnt Ends	Pint 10.95	Small Pan 69.95	Large Pan 199.95
Memphis Spare Ribs	Rack 24.95	Small Pan 39.95	Large Pan 99.95
K.C. Babybacks	Rack 25.95	Small Pan 59.95	Large Pan 119.95
Wood Smoked Whole Chickens	Each 12.95		
The Kings' Wings		Small Pan 29.95	Large Pan 69.95

Sides

Baked Beans	Pint 3.95	Small Pan 29.95	Large Pan 69.95
Cole Slaw	Pint 3.95	Small Pan 29.95	Large Pan 69.95
Sweet Mashed Potatoes	Pint 3.95	Small Pan 29.95	Large Pan 89.95
Garlic Mashed Potatoes	Pint 3.95	Small Pan 29.95	Large Pan 89.95
Cornbread	Each .95	Small Pan 12.95	Large Pan 39.95
Watermelon	Each .95	Small Pan 12.95	Large Pan 39.95

BBQ in a Box

The Jake Box for 4 \$ 59.99

- 1 Rack Memphis Spare Ribs
- 1 Wood Smoked Whole Chickens
- 1 Pint North Carolina Pulled Pork
- 1 Pint BBQ Pulled Chicken
- 1 Pint Baked Beans
- 1 Pint Cole slaw
- 4 Pieces Cornbread
- 1 Pint BBQ Sauce

The Bubba Box for 10 \$ 179.99

- 2 Racks Memphis Spare Ribs
- 3 Wood Smoked Whole chickens
- 1 Quart North Carolina Pulled Pork
- 1 Quart BBQ Pulled Chicken
- 2 Quarts Baked Beans
- 2 Quarts Cole slaw
- 10 Pieces Cornbread
- 3 pints of BBQ Sauce

The Earl Box for 6 \$ 99.99

- 2 Racks Memphis Spare Ribs
- 2 Wood Smoked Whole Chickens
- 1 Quart North Carolina Pulled Pork **OR**
- 1 Quart BBQ Pulled Chicken
- 1 Quart Baked Beans
- 1 Quart Cole slaw
- 6 Pieces Cornbread
- 1 Pints BBQ Sauce

The Sandwich Box for 10 \$ 95.00

- 1 Quart North Carolina Pulled Pork
- 1 Quart BBQ Pulled Chicken
- 1 Quart Kansas City Burnt Ends
- 2 Quart Cole slaw
- 2 Quart Baked Beans
- 2 Pints BBQ sauce
- 10 Pickles
- 12 Bulkie Rolls

Jake & Earl's caters for 10,000 in first year of operation



co-owner Tyler Goff with wife Jacqueline, Laura Pinkham and Gwen Mclaughlan

“Harpoon wants us to do what?” That’s a quote from co-owner Tyler Goff when his stepbrother and partner, Don Yovicsin presented him with an offer from Harpoon brewery to cater their Brewstock festival for an expected 10,000 hungry beer drinkers. “It (the festival) took a couple of weeks to plan but with the help of our very talented Chef (Steve Peal) and expert Pitmaster (Sam Haslett) we pulled it off” said Goff. The annual event takes place over a 3-day period and focuses on food, fun and lots of beer. “It was a ton of fun being outside with the bands playing, 4000 pounds of our traditional southern BBQ being devoured and people just having a blast” said Yovicsin.

“Jake and Earl’s did a great job. It was hard to believe they had only opened a few months ago”

**Fitz Granger
Assistant Vice President of
Marketing, Harpoon**

Jake & Earl’s opened in September, 2000 on the very restaurant popular Moody St. in Waltham. The upstairs is like going to a hip southern BBQ joint. Blues music from the 40’s to present day is always playing on the sound system. “I’ve been a collector of blues music for 20 years. I couldn’t even fit them all into our 300 CD player” claimed Yovicsin.

The food, if you haven’t already guessed, is traditional southern with their specialty being BBQ. “We traveled through the south tasting food, checking décor, and searching for the best BBQ smoker known to man” said Goff. According to our BBQ insiders, the stepbrothers found exactly that. The all wood fired J & R smoker from Mesquite, Texas. The same smoker used by celebrity chefs Todd English and Chris Schlesinger.

If you are planning a party, there is only 1 place to call Jake & Earl’s they can feed 10 to 10,000 people. Jake & Earl’s has a very flexible catering program to fit all your corporate function or house party needs. They also have a function room at the restaurant that holds up to 50 people.

By Tyler Goff
Jake & Earl’s staff

Price Per Person Menu

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\$11.95 (Choose 2 meats)

North Carolina Pulled Pork
BBQ Pulled Chicken
Kansas City Burnt Ends
Bulky Rolls
Cole Slaw
Baked Beans
Watermelon
Pickles

\$17.95

Memphis Ribs
Wood Smoked Chickens
Cole Slaw
Baked Beans
Garlic Mashed Potatoes
Cornbread
Watermelon

\$19.95

Memphis Ribs
Wood Smoked Chickens
North Carolina Pulled Pork **OR**
Pulled Chicken
Cole Slaw
Garlic Mashed Potatoes
Baked Beans
Cornbread
Watermelon

CREATE YOUR OWN MENU

**Choose your
favorites !**

We cook.

You Eat.

You be happy!

Call for details

781 894 4BBQ

The 411

- ✓ We offer delivery for orders of \$150.00 or more for \$25.00 every 5 mi.
 - ✓ Servers are readily available; \$150.00 (6 hour max.)
- ✓ Ribs are prepared sliced and chickens are quartered unless otherwise specified
 - ✓ We have 3 delicious BBQ sauces to choose from; House, Hot, or Sweet
 - ✓ Our catering is very flexible, so if you don't see it on the menu ask for it
 - ✓ We have a function room that holds up to 35-40 people

Back Home

(TAKE OUT)

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Wood Smoked BBQ Platters

(platters include Cole slaw, baked beans, watermelon and cornbread)

Memphis Spare Ribs ½ Rack	20.95
North Carolina Pulled Pork	12.95
BBQ Pulled Chicken	12.95
Texas Beef Brisket	13.95
Wood Smoked ½ Chicken	12.95
Delta Double (Chicken & Ribs)	15.95
Tennessee Triple (Pork, Chicken & Brisket)	16.95
The Bubba (Pork, Chicken, Brisket & Ribs)	17.95
Babyback Platter	24.95
Half Babyback Platter	16.95
Burnt Ends Platter	13.95

Bulk BBQ

Memphis Spare Ribs Full Rack	24.95
Baby Backs Full Rack	25.95
Wood Smoked Whole Chicken	12.95
Pint of Texas Beef Brisket	10.95
Pint of Kansas City Burnt Ends	10.95
Pint of North Carolina Pulled Pork	10.95
Pint of BBQ Pulled Chicken	10.95
Pint of Baked Beans	3.95
Pint of Cole slaw	3.95
Pint of Sweet Mashed Potatoes	3.95
Pint of Garlic Mashed Potatoes	3.95

Sides

Baked Beans, Cole slaw, Cornbread, Watermelon	1.95
Sweet Mashed Potatoes, Mashed Potatoes	2.95

Map



Appetizers

The Kings' Wings	8.95
Buffalo Style Babyback Ribs	11.95
Wood Smoked Babyback Ribs	11.95
Smokin' Bowl o' Red (chili)	6.95
Southern Style Corn Chowder	4.95
Spicy Gumbo	5.95

Sandwiches

(sandwiches come with Cole slaw and baked beans; Texas Reuben comes with fries)

North Carolina Pulled Pork	7.95
BBQ Pulled Chicken	7.95
Kansas City Burnt Ends	7.95
Texas Beef Brisket	7.95
Grilled Chicken Breast	7.95
Texas Reuben	7.95

Salads

Earl's Straight House	4.95
Southern Caesar	4.95
Grilled Chicken Southern Caesar	8.95
Grilled Chicken and Spinach	8.95
Texas Cobb Salad	9.95

Directions

From 95/128 take Rt. 20 towards Waltham. Continue on Rt. 20/Main St. take Right on to Moody St. Go over the Charles River and we are on the left. There is plenty of public parking directly behind us; 300 spaces at the Embassy Parking Lot off of Pine Street.