

The Jar-Ja-Q Story

Our Pit Master, J. R. Wilson, started cooking while living in Texas. Using his neighbors as guinea pigs during multiple (sometimes failed) attempts, he stumbled upon a combination everyone loved; the bold spices of western BBQ with the traditional meats of the south-east.

At first, catering was just a hobby but quickly consumed the daily activity so it became the full-time endeavor, and business continues to grow every day from personal, business and community customers.

The spice rubs, sauces and sides are all proprietary recipes with some receiving the coveted 'Perfect 9's' awarded from accredited BBQ judges. To accentuate the spice flavors, Jar-Ja-Q smokes over wood and charcoal imported from Texas (you can't buy it here). It's the combination of everything that makes it so delicious!

So, don't miss out on some of the best BBQ you will ever have before it becomes too much work.

J. R. has always said,

"When it becomes work, I'll quit."



"Best BBQ I have ever had!"

"I am a connoisseur of Brunswick Stew and you guys nailed it! Best I have ever had!"

"I don't even like mayonnaise and I love your cole slaw!"

"Please tell me how you get your chicken so moist and tender."

"This is the most incredible BBQ sandwich I have ever had! Seriously!"

"Amazing!"

"These are the ribs I've spent 14 years trying to find."

"I have never tasted anything like this before. It is amazing!"

"The most tender pork I have ever eaten! It just melts in your mouth."

"Amazing, terrific, unbelievable, indescribable, fantastic! I can't think of any other words to describe it."

"Unbelievable!"

"I'm a BBQ snob and all I can say is, 'Are you kidding me?'"

"Incredible!"

"People were literally fighting over the last portions!"



BBQ Catering

Want to taste true competition quality BBQ?

There is a difference!

JarJaQ.com
404-944-9557

Competition Quality

BBQ meats, sides and desserts

Meats



Pulled Pork

Premium pork shoulder ("Boston Butt") seasoned with an original blend of 16 spices and slow smoked over a bed of natural hardwood until optimal tenderness is achieved. Every serving is hand pulled and served with our original sauce.

Pulled Chicken

All white meat breasts brined and prepared with a combination of eight seasonings and smoked over hardwood to add smooth smoke flavor and lock in moisture. Every serving is hand pulled and served with our original sauce.

Pork Ribs

Rubbed down with our original blend of seasonings and smoked until they are fall-off-the-bone tender! The rub creates a terrific 'bark' making the ribs very tasty without sauce. Served with our original sauce if you want to get messy!



Beef Brisket

Dry aged Texas Black Angus brisket seasoned with a blend of bold spices that enhance the natural flavor of beef and locks in moisture. Slow smoked over a bed of natural hardwood. Served either chopped or sliced with our Brisket Mopping sauce.

Fish Tacos

White fish with blackened seasoning and smoked over apple wood and served in a flour tortilla topped with chipotle cole slaw and our original sauce.

Sides

Traditional Cole Slaw

We start with a medley of fresh cabbage and carrots and throw in enough mayonnaise and seasoning to create a terrific blend of salty, peppery, tangy, creamy slaw you will enjoy.

Baked Beans

Traditional baked beans with bacon, onion and other seasonings create a smooth flavor that has a slight twang in the middle and a sweet finish.

Southern Potato Salad

Tender, boiled potatoes smothered in a mixture of eggs, mayonnaise, mustard and seasonings. Just like Granny used to make!

Mac & Cheese

Bowtie pasta in a medley of cheeses topped with toasted panko bread crumbs and even more cheese. A delicious twist on the traditional.



Brunswick Stew

Old fashioned stew with our pork and chicken, tomatoes, corn and lima beans. Sweet, smooth, rich and delicious!



Banana Pudding

We started with a traditional recipe and made it better! Thick and creamy pudding that will make you fight for the last serving.

Cookies, scones, cupcakes and individual desserts also available.



On-site Catering

Whether you have 10 or 1,000 people to feed, Jar-Ja-Q can satisfy your BBQ needs and let you relax and enjoy the event at a price you will also enjoy.

We can structure our offerings based on your needs and budget. Options include self-serve or staffed buffet line or individual boxed meals for "grab and go" flexibility.

Each event is different and that is why we try and learn about the nature of the event and your needs so we can customize a quote and approach to insure people leave talking about the wonderful time and the terrific food.

Our goal is to make you look good for choosing Jar-Ja-Q to cater your event.

