



## Mac and Cheese catering menu

### Step 1 : Pick your tray size

#### Small tray

Jefferson mac and cheese base  
8 – 10 portions  
■ \$55

#### Large tray

Jefferson mac and cheese base  
16 – 20 portions  
■ \$100 ■

### Step 2 : Pick your proteins

Small tray / Large tray

Smoked Brisket ■ \$20 / ■ \$40

Pulled Pork ■ \$16 / ■ \$32

Bacon Bits ■ \$16 / ■ \$32

Chicken Tikka Masala ■ \$16 / ■ \$32

Pastor ■ \$16 / ■ \$32

Chopped Pepperoni ■ \$16 / ■ \$32

### Step 3 : Pick your crunchy topping

Small tray / Large tray

Panko ■ \$5 / ■ \$10

Tortilla Strips ■ \$6 / ■ \$12

Crispy Onions ■ \$6 / ■ \$12

Crispy Jalapenos ■ \$6 / ■ \$12

### Step 4 : Setup

Small tray / Large tray

\* Catering Kit ■ \$15 / ■ \$20

Containers ■ \$10 / ■ \$20

Napkins and Forks ■ \$10 / ■ \$20

\* The Catering kit contains: supportive base, disposable pans, 2 fuels canisters good for 2 hours of operation, serving spoons.