



Our History

Uncle Bub's Award Winning BBQ & Catering was born in 1997 in Westmont, Illinois. While fulfilling a lifelong family dream, the restaurant and catering business quickly satisfied a culinary void in the western suburbs of Chicago... Authentic, Pit-Smoked Barbeque.

Unlike the franchise-driven competition, Uncle Bub's remains family owned and operated, carefully attending to every detail through its steady growth process. The growth of Uncle Bub's, including a much-needed expansion in the spring of 2002, is the product of a continual development of recipes and techniques.

One of the ways to constantly challenge and hone one's culinary skills is through competition. BBQ competitions are a weekend way of life in the mid-south and southern United States. Using these contests as a development tool, Uncle Bub's BBQ Team currently measures smoke and swine against the finest barbeque craftsmen in the country.

True barbeque is a labor of love, a dedication to many hours of slow cooking over hardwoods maintaining temperatures of no more than 210 degrees. The meats are gently rubbed and marinated with a combination



of spices, before being placed in a specially-designed hickory and applewood smoker for up to 22 hours. Barbeque pitmasters have always agreed on one thing...you can't rush the final product.

While the ingredients for extraordinary barbeque include low and slow temperatures, a carefully concocted dry rub marinade and the right combination of hardwoods...it all begins with the meat. Uncle Bub's selects only the freshest and most flavorful cuts of pork, beef and poultry, and hand-trims each one before they are deemed pit-worthy.

The same impeccable quality and care is reflected in the homemade side dishes, salads and desserts featured in the restaurant or as a catering option.

Barbeque is a commitment, and the staff at Uncle Bub's works tirelessly to insure each and every customer's satisfaction; from the kitchen, to the wait staff, to the catering crew that delivers to you; each share in this common goal. This dedication, consistency of high quality and attention to detail are Uncle Bub's promise and unwavering commitment to you, the customer.

132 South Cass Avenue, Westmont, Illinois 60559 www.unclebubs.com

Uncle Bub's would be happy to customize any catering package.

Book your special event at one of these locations where Uncle Bub's is the preferred caterer...

Danada House – Wheaton Katherine Legge Lodge – Hinsdale Four River Environmental Center – Channahon
 Ellis House – Minooka Mayslake Peabody Estate – Oak Brook Oakbrook Bath and Tennis – Oak Brook
 Hoosier Grove Barn – Streamwood Levy Senior Center – Bolingbrook Abbey Farms – Aurora
 Noah's Banquet Hall – Naperville & Lincolnshire The Barn at Allen Acres – Rock Falls
 Northfolk Farm – Oswego The Mora Farm – Waterman Marvel Davis Farm – Big Rock

BUFFET EXTRAS

Includes your choice of either our home-made cornbread or gourmet sandwich buns, butter, pickles, plates, forks, knives, napkins, moist towelettes, serving utensils, mints, carryout containers and a bottle of Uncle Bub's Award-Winning Mild & Spicy BBQ Sauce.

“Chaffing setups not included.”

We have wire basket chaffing setup with foil pan and two sterno candles available for \$8 EACH. Delivery and set-up available for an additional fee. We go anywhere.

STAFFING CHARGES

Waitstaff (Minimum of 3 Hours) 35.00/hour

Bartender (Minimum of 3 Hours) 40.00/hour

Event Captain* (Minimum of 3 Hours) 60.00/hour

*Event Captains are required for parties of 200 or more guests or any event held at venues.

A 20% service fee will be added to all parties with staffing, including on-site pig roasts and grill packages.

PARTY ACCESSORIES

Uncle Bub's wants to make your special event one to remember. Please talk to one of our catering consultants to help you with any of our specialty rental items. For example: linens, tents, tables, chairs, china, flatware, bar setups, glassware, tents, magicians, etc.



Award Winning BBQ!

Catering Menu

Full Service Catering & More

630-493-9000

fax 630-493-1180 ■ www.unclebubs.com

*As featured on Chicago's Best,
Food Network Eating America,
ABC's Windy City Live
and WGN News*

Chuck Wagon Buffet

Includes choice of three Chuck Wagon side dishes and buffet extras.
Choice of Gourmet Sandwich Buns or Homemade Cornbread.

One Meat
11.99/Guest

Two Meats
14.59/Guest

Three Meats
16.59/Guest

HAND PULLED PORK Uncle Bub's uses fresh pork shoulder and tumble our BBQ rub to get the flavor deep into the meat and slow smoke it over night. This is the one that put us on the map.

SLICED SMOKED PORK LOIN (All white meat)
Seasoned overnight with our award wining rub then slow smoked over apple wood to perfection, sliced thin. Tender and delicious!

BEEF BRISKET Uncle Bub's uses wet aged Black Angus beef brisket, which we trim and season with our signature brisket rub, then slow smoke it overnight, slice thin and ready to serve. **Please add 2.99 per guest**

TURKEY BREAST Lightly seasoned boneless turkey breast is slowly smoked at a very low temperature to help keep it moist and tender. **Please add .99 per guest**

BBQ PIT HAM Our ham is first marinated in our special pineapple and brown sugar mixture; then slow-smoked until tender and juicy.

RIB TIPS A Chicago BBQ favorite! Individual well marbled bites cut directly from the spare rib. Full of flavor!

ITALIAN BEEF "Our beef marinates in au jus overnight for added seasoning and flavor. It is lean delicious and a true Chicago classic! (available with sweet peppers)
Add giardiniera 3.99 per quart.

CHICKEN TENDERS Breaded and seasoned all white meat chicken; then fried until golden brown.

BEEF POT ROAST A true comfort classic, slow roasted, seasoned, melt-in-your-mouth, lean Black Angus beef cooked with carrot slices, chopped onion, and chopped celery, all blended with its natural beef gravy.

HERB ROASTED CHICKEN Our most popular chicken dish, is rubbed with olive oil, fresh seasoned blends and spices, then slow roasted until tender & juicy.

HAWAIIAN CHICKEN Uncle Bub's lightly seasoned slow roasted chicken served in our homemade sweet and sour sauce tossed with toasted almonds.

BBQ CHICKEN Fresh, never frozen chicken that is rubbed with secret seasoning, slow smoked & finished on the grill with our Award-Winning BBQ Sauce.

FRIED CHICKEN Chicken that is tossed in our broaster seasoning; then pressure-cooked in "0" trans fat vegetable oil.

PULLED CHICKEN Chicken that is rubbed with our secret seasoning blend; then slow-smoked until the meat is falling off the bone; we then pull the meat and toss it with Uncle Bub's Award-Winning BBQ Sauce.

BAKED ROTINI Spiral Rotini noodles cooked to perfection, mixed with Uncle Bub's Old World Italian Marinara receipe, then topped with plentiful amounts of mozzarella cheese and slow baked to a golden brown!

DON'T FORGET THE RIBS!

Add on a tray of our award-winning ribs to any order.

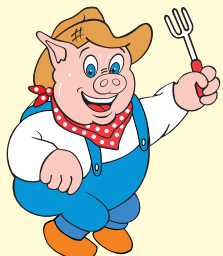
BABY BACK RIBS (Uncle Bub's best seller!)
This is our most tender cut of pork rib.
Seasoned and smoked to perfection.

25 bones 50.99 50 bones 99.99
75 bones 142.99 100 Bones 189.99

ST. LOUIS STYLE RIBS

Taste the ribs that take home the trophies.
Meaty, smoky, well marbled and delicious.

25 bones 46.99 50 bones 89.99
75 bones 130.99 100 Bones 175.99



Pig Roast Packages

We use only locally sourced butcher-grade pigs that are rubbed with our secret BBQ seasoning, then slow-smoked.

ALL PIG ROAST PACKAGES INCLUDE:

- Premium Smoked Pig
- Choice of Three Chuck Wagon or Premium Side Dishes
- Gourmet Sandwich Rolls
- Homemade Mini Cornbread, Butter
- Uncle Bub's Award-Winning BBQ Sauce
- Uncle Bub's Buffet Extras

100+ Guests
12.99/Guest

75-99 Guests
14.99/Guest

50-74 Guests
16.99/Guest

Uncle Bub's Master Pit Crew – Complete your Pig Roast experience with the Uncle Bub's on-site cooking and carving service. This three hour service allows Uncle Bub's BBQ experts to finish the smoking process at your location, as well as carving the pig – all while managing your buffet. Take the time to enjoy your event while your guests are entertained by the sounds and scents of your onsite BBQ. 350.00



Transform Your Pig Roast into a...

HAWAIIAN LUAU

Add 2.49 per person

ALL HAWAIIAN LUAUS INCLUDE:

- Our Premium Smoked Pig with all of the above fixings
- Choice of One of Our Tropical Meats:
Hawaiian Chicken, Roasted Pork Loin or Beef Teriyaki

FRESH SMOKED WHOLE PIG – TO GO!

Seasoned and slow smoked for 18 hours...
fall off the bone tender!

MINIMUM 60 LBS. 5.99/pound

Includes BBQ sauce on request. Additional fee of 50.00 if you would like Uncle Bub's to do the carving at our restaurant.

Pig Roast Party Kit 15.99

Kit includes: 1 chaffing setup complete with wire basket, two sterno chandles, 2 foil pans, twelve gloves, two tongs and a ladle.

Premium Grill Packages

BACKYARD BARN BURNER

- Choice of Three Meats — Uncle Bub's Famous Pulled Pork, BBQ Chicken, Homemade Bratwurst, Nathan's All-Beef Hot Dogs, or Black Angus Hamburgers, Italian Sausage, Boneless Chicken Breast
- Choice of Three Chuck Wagon or Premium Side Dishes
- Buffet Extras

100+ Guests
16.99/Guest

75-99 Guests
18.99/Guest

50-74 Guests
19.99/Guest

DOWN HOME BBQ BONANZA

- Baby Back (add .99) or St. Louis Style Ribs
- BBQ or herb roasted chicken
- Choose One: Pulled Pork, Pork Chops or Beef Brisket (add .99)
- Choice of Three Chuck Wagon or Premium Side Dishes
- Choose Two: Gourmet Sandwich Rolls, Homemade Mini Cornbread, and Homemade Potato Rolls
- Uncle Bub's BBQ Sauce
- Buffet Extras

100+ Guests
21.99/Guest

50-99 Guests
24.99/Guest

25-49 Guests
28.99/Guest

~ COWBOY ROUNDUP ~

- Choice of One of Our Trimmed USDA Black Angus Steaks: New York Strip or Ribeye
- Mouth watering pork chops or award winning ribs
- BBQ or herb roasted chicken
- Choice of Two Chuck Wagon or Premium Side Dishes
- Potato Bar: Mashed, Sweet or Baked – served with all the fixin's.
- Homemade Dinner Rolls and Cornbread
- Buffet Extras

42.99 Per Guest

Make it a Surf and Turf, Seasoned Grilled Jumbo Shrimp

Add 5.99 Per Guest

Uncle Bub's Master Pit Crew – Complete your Grill Package with the Uncle Bub's on-site grilling service. This three hour service allows Uncle Bub's BBQ experts to grill and glaze at your location – all while managing your buffet. Sit back and relax as your guests get to enjoy the smell and sounds of the meat prepared on site. 350.00

Specialty Party Selections

Available anytime. Please allow 72 hours advance notice.

HOT LINK & CHEESE TRAY Our freshly-ground and smoked hot links served cold with an assortment of cheddar, swiss, and pepper jack cheese. Served with a tray of crackers. 2.99/Guest - Minimum 20 people

FRESH FRUIT BOWL Variety of fresh seasonal fruits. 3.99/Guest - Minimum 20 people

VEGETABLE TRAY Variety of seasonal vegetables and dipping sauce. 2.99/Guest - Minimum 20 people

ECONOMY SPECIAL

- Choose 1—
Pulled Pork or Pulled Chicken
- Sandwich Bun
- Two chuck wagon side dishes



Includes BBQ Sauce
7.99/Guest - Minimum 20 people (Plateware Extra)

Smoked Meats

(by the pound)

Pulled Pork 12.99 **Pulled Chicken** 10.99 **Beef Brisket** 16.99
Rib Tips 9.99 **Pork Loin** 11.99 **Turkey Breast** 13.99
Chicken Littles 10.99 **Pit Ham** 12.99 **Hot Link** 10.99

HOLIDAY MEATS

Available Year Round

Please allow 72 hours advance notice.

Whole Turkey • Boneless Pit Ham
Boneless Turkey Breast • Pork Loin
Smoked Prime Rib • Bone-In Ham
Corned Beef • Boneless Leg of Lamb
Whole Pork Butts • Whole Beef Briskets

Fried, BBQ, Herb-Roasted and Hawaiian Chicken

20 pieces 28.40 24 pieces 34.08
36 pieces 51.12
50 pieces 71.00 100 pieces 141.99

CHUCK WAGON SIDE DISHES

Choice of three homemade side dishes
to be included with Chuck Wagon Buffet.

Creamy Cole Slaw Vinegar & Oil Cole Slaw
Baked Beans Potato Chips
Country Creamed Corn Kernel Corn Mac & Cheese
Mashed Potatoes & Gravy Whipped Sweet Potatoes
Water Melon Slices (seasonal)

“Also available by the pint or quart”

HOT, BBQ OR PLAIN WINGS Fifty wings served with ranch, bleu cheese and celery. 59.99

MEATBALL TRAY BBQ or Swedish. 59.99

PORK RIND TRAY Rib Rubbed Pork Rinds served with Buffalo Ranch Dippin’ sauce. 59.99

Don't Forget the Fixin's

Homemade Cornbread 7.99/Dozen
Homemade Mini Cornbread 5.49/Dozen
Gourmet Sandwich Buns 5.99/Dozen
Homemade Potato Dinner Rolls 6.99/Dozen
Slider Buns (24 pc) 9.99
Pickles or Gardenia 3.99/Quart
Uncle Bub's Award-Winning BBQ Sauce
Original or spicy 4.99/Bottle
Uncle Bub's award Winning BBQ Rubs
Chicken Sticken' 4.99/Bottle Rib Lovin' 4.99/Bottle

Homemade Desserts

Fudge Brownies • Peach Cobbler
Chocolate Chip Cookies • Peanut Butter Cookies
Your choice of one dessert for 1.99/Person
Caramel Apple Squares • Lemon Squares
Your choice of one dessert for 2.99/Person
Assortment 2.99/Person

Beverages

Canned Soda Bottled Water

BUBTOBERFEST

Available Year Round.
Please allow 72 hours advance notice.

BUBTOBERFEST

Slow roasted pork loin, grilled homemade bratwurst, homemade sauerkraut, German potato salad, buttered spaetzle, marbled rye bread or dinner rolls with butter.
14.99 Per Guest

PREMIUM SIDE DISHES

Available with the Chuck Wagon Buffet for .99 per person.
Broccoli Salad German Potato Salad
Pasta Salad Polynesian Rice Malibu Vegetables
Red Potatoes with Butter & Parsley Green Bean Almondine
Potatoes Au Gratin Vegetable Noodle Salad Tossed Salad (add .99)
“Also available by the pint or quart”

Potato Bar

Mashed or Sweet—served with all the fixings
2.99/Guest (1.99/guest upgrade)