



Looking for a catering experience to enhance your once in a lifetime event? Look no further than Uncle Bub's restaurant and catering whose award winning BBQ dishes and elegant upscale selections are the perfect alternative to the typical event fare. Since 1997, Uncle Bub's has catered thousands of events across the Chicagoland area, much to the delight of their guests.

Once the date is set and the planning has begun, hosts are encouraged to set up an in-house event consult to discuss all of the options available. While customizing your event, our catering coordinators can also guide you through setting up party accessories such as linens, tables, chairs, tents, glassware, china and more. Uncle Bub's catering coordinators have a number of money saving connections with various event professionals who can also do their part in making your day as special as can be.

ADDITIONAL INFORMATION

STAFFING (Min of 4 hours)

Event Captain*	65/hour
Waitstaff	40/hour
Bartender	45/hour
Chef	60/hour

*Event Captains are required for all events.

DEPOSIT

A \$500 non-refundable deposit is due with the signing of the contract and secures your date. Cash, personal check or credit card are all accepted forms of payment.

*Service charge, Admin fee and transportation fee will apply.

FINAL PAYMENT & GUEST COUNTS

2 weeks prior to the event a final guest count and finalized details and logistics pertaining to your event will be due. Final payment is due one week prior to the event.

*3% credit card fee applies for all credit card transactions



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

132 South Cass Avenue, Westmont, Illinois 60559

630.493.9000 www.unclebubs.com

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

- Danada House-Wheaton • Northfork Farm-Oswego • Hoosier Grove Barn-Streamwood • The Haight-Elgin
 The Mora Farm-Waterman • Katherine Legge Lodge-Hinsdale • Blumen Gardens-Sycamore • The Highlands-Elgin
 Lake Ellen Boathouse-Glen Ellyn • Bear Cave Lake-Oswego • Warehouse 109-Plainfield
 Southern Charm-Frankfort • The Industria-Carpentersville • Four River Environmental Center-Channahon
 Levy Center-Bolingbrook • The Farmhouse-Plainfield • The Brix-Carpentersville



One Entree 18.99/Guest Two Entrees 20.99/Guest Three Entrees 22.99/Guest
 Includes choice of three gourmet side dishes and breads to accompany meat selections. Served buffet style

***HAND PULLED PORK** - Fresh pork shoulder tumbled in our BBQ rub and slow smoked overnight. This is the one that puts us on the map.

ROASTED PORK LOIN WITH PAN GRAVY - Lean & tender pork loin slow roasted & drizzled with pan seared gravy.

***SLICED SMOKED PORK LOIN** - (All white meat) Seasoned overnight, slow smoked over apple wood, sliced thin. Tender & delicious!

SLOW ROASTED PULLED PORK IN COUNTRY GRAVY - Slow roasted & mixed with our homemade country gravy.

PIT HAM - Marinated in pineapple & brown sugar mixture, slow smoked until tender & juicy, with homemade BBQ or mustard sauce.

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

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

HAWAIIAN CHICKEN - Lightly seasoned & slow roasted chicken served in a homemade sweet & sour sauce topped with toasted almonds.

SEASONED LINGUINE - Our butter & seasoned linguine will come with your choice of **meatball, italian sausage or roasted vegetables** and our made from scratch marinara sauce on the side.

CHICKEN LIMONE - Light, satisfying, & complimented with capers; the perfect balance to any heartier offerings you may have.

CHICKEN MARSALA - Tender white meat smothered in rich Marsala wine & fresh sliced mushrooms.

CHICKEN POT PIE BAKE - Country comfort food at its best, our homemade pot pie recipe is loaded with roast chicken and hearty vegetables topped with our golden and flaky puff pastry.

CHICKEN PARMESAN - Guests rave over this traditional Italian fare. Pan fried to perfection with melted mozzarella atop a rich made-from-scratch marinara. Served with seasoned linguine. *Please add 1.59 per guest*

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

ROAST BEEF AND GRAVY - A classic cut of beef, roasted in-house & served topped with a savory beef gravy.

ROASTED BEEF TERIYAKI - Thinly sliced beef marinated in soy, ginger & sugar, mixed with sweet peppers.

***BEEF BRISKET** - Wet aged Black Angus beef brisket, trimmed & seasoned with our signature rub, then slow smoked overnight and sliced thin. *Please add 2.99 per guest.*

**Gluten free items*

***Vegetarian options available upon request*

AWARD WINNING RIBS

Baby Back or St. Louis Style Ribs
 2 Bones 3.99/Guest 3 Bones 5.99/Guest

PIG ROAST

Only the freshest butcher-grade pigs that are rubbed with our secret BBQ seasonings, then slow-smoked for up to 24 hours

PIG ROAST PACKAGE INCLUDES:

- PREMIUM SMOKED PIG with gourmet sandwich buns to accompany meat selection.
- YOUR CHOICE OF 3 SIDE DISH SELECTIONS
19.99/Guest

Upgrade your pig roast package by adding an additional meat for as low as 2.99 per guest

UNCLE BUB'S ON-SITE SMOKING EXPERIENCE

Complete your pig roast experience with our on-site cooking and carving service. This service allows our experts to finish the smoking process at your location, as well as carving the pig - all while managing your buffet. **400.00**

A CUT ABOVE

Take your event to the next level by adding one of our chef's select prime cuts

- PIT HAM **2.99**
- SMOKED OR ROASTED TURKEY BREAST **3.99**
- BEEF BRISKET **4.99**
- SMOKED OR ROASTED PRIME RIB **15.99**
- ROASTED NEW YORK STRIP **15.99**

CHEF ATTENDED CARVING STATION

Experienced chef on location for 4 hours. Complete carving station with accompaniments. **350.00**

FOR THE HERBIVORES

Choose 1 Entree for your vegetarian guest

- GRILLED VEGETABLE KABOBS
- MARINATED ROASTED PORTABELLA MUSHROOMS
- SEASONED LINGUINE W/ ROASTED VEGETABLES
- LENTIL PENNE PASTA

PREMIUM GRILL

With your choice of 3 side dishes
BARN DANCE

- CHOICE OF THREE MEATS with gourmet sandwich buns to accompany meat selections.

Uncle Bub's Famous Pulled Pork, BBQ Chicken, Homemade Bratwurst, Black Angus Hamburgers, Italian Sausage, Boneless Chicken Breast
23.99/Guest

A LIL' BIT COUNTRY

- Baby Back Ribs
- BBQ or Herb Roasted Chicken
- CHOOSE ONE: Pulled Pork, Pork Chops or Beef Brisket (add .99/Guest)
36.99/Guest

A LIL' BIT ROCK N' ROLL

- 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
- Mashed, Baked, Sweet or Mac Bar. Served with four fixins'
- Homemade Dinner Rolls and Cornbread
54.99/Guest

MAKE IT A SURF & TURE

Seasoned Grilled Jumbo Shrimp
Add 7.99 / Guest

UNCLE BUB'S PREMIUM ON-SITE GRILLING CREW

Complete your grilling experience with our on-site grilling service. This service allows our experts to grill and glaze at your location - all while managing your buffet. Sit back and relax as your guests enjoy. **400.00**

HOMEMADE APPETIZERS

- BBQ MEATBALLS
- SWEDISH MEATBALLS
- BABY BACK RIBS - Cut Into Single Bones
- ASSORTED MINI QUICHE
- BRUSCHETTA
- CAPRESE SKEWERS
- BUFFALO, BBQ or DRY WINGS
- BRATWURST BITES - with Sauerkraut
- ITALIAN SAUSAGE - with Sweet Peppers
- JALAPEÑO CHEDDAR BITES
- SOUTHERN SLIDERS
Pulled Pork or Pulled Chicken

Your choice of 2 selections - **7.99/Guest**
3 selections - **10.99/Guest**

SPECIALTY TRAYS

Party Trays serve 50 guests

- SHRIMP COCKTAIL **399.99**
- DELUXE VEGETABLE **159.99**
- SEASONAL FRESH FRUIT **249.99**
served with a yogurt dipping sauce
- ASST CHEESE & CRACKER **159.99**
- CHARCUTERIE BOARD **349.99**

*Creamy Cole Slaw, *Vinegar & Oil Cole Slaw, *Baked Beans, Mac & Cheese, Mashed Potatoes & Gravy, Pasta Salad, Seasonal Vegetable, *Whipped Sweet Potatoes, Tricolored Roasted Fingerling Potatoes, Green Bean Casserole, *Water Melon Slices (seasonal), Polynesian Rice, *Green Bean Almondine, *Malibu Vegetables, Potatoes Au Gratin, *Red Potatoes with Butter & Parsley, Garlic Green Beans, American Potato Salad, *Kernel Corn with Bell Peppers, *Garden Fresh Broccoli Salad *Gluten Free

GREENS

Tossed mixed greens, tomato, carrots, cucumber, and croutons. Served with choice of our signature dressings

- TOSSED SALAD **3.29/Guest**
- PLATED SALAD **4.99/Guest**

SNACK MIX

GARDETTO'S - CHEX MIX & PRETZELS
95.00/case

POPCORN MACHINE

Rental fee **125.00 + 0.99/Guest**

POTATO BAR

MASHED or BAKED
Choose 4

Choose from sour cream, chives, shredded cheddar cheese, jalepenos, blue cheese crumbles, onion straws or bacon bits

SWEET

Choose 4

Served with marshmallows, caramel, chopped walnuts, brown sugar butter maple syrup or bacon bits.

4.99/Guest

MAC N' CHEESE BAR

Choose 4

Bacon bits, buffalo sauce, fresh broccoli, blue cheese crumbles, pepperoni, shredded cheddar, onion straws, crushed Doritos, jalepenos or chopped green onion

4.99/Guest



SIDE DISHES

DESSERTS

SEASONAL COBBLER, LEMON SQUARES & CAKE POPS
Choice of 2 desserts - **5.99/Guest**

S'MORES

Relive summer nights by the fire at our build-your-own S'mores tabletop station complete with graham crackers, Hershey's chocolate squares, marshmallows and skewers
4.99/Guest

DONUTS

Uncle Bub's has partnered with Fire Cake Donuts for a unique wedding dessert experience. Inquire within for details