



Catering Menu

Full Service Catering & More

630-493-9000
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 "Made Fresh Daily" side dishes and buffet extras.
Choice of Gourmet Sandwich Buns or Homemade Cornbread.

One Meat
17.99/Guest

Two Meats
19.99/Guest

Three Meats
21.99/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 3.99 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 2.49 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 or giardiniera. **Please add .99 per guest**

CHICKEN STRIPS 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.

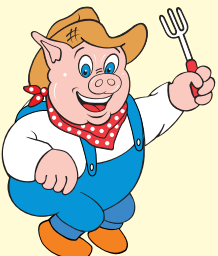
HAWAIIAN CHICKEN Uncle Bub's lightly seasoned slow roasted chicken served in our homemade sweet and sour sauce tossed with toasted almonds.

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 74.99
50 bones 149.99
75 bones 224.99
100 Bones 299.99

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 “Made Fresh Daily” or Premium Side Dishes
- Gourmet Sandwich Rolls
- Homemade Mini Cornbread, Butter
- Uncle Bub’s Award-Winning BBQ Sauce
- Uncle Bub’s Buffet Extras

19.99/Guest (minimum 50)

Deluxe Pig Roast Package

21.99/Guest (minimum 50)

Extra Meat Options

- Rib Tips
- Beef Pot Roast
- Baked Rotini
- Turkey Breast
(Add 2.49 per guest)
- Beef Brisket (Add 3.99 per guest)
- Italian Beef (Add .99 per guest)
- Herb Roasted Chicken
- Hawaiian Chicken
- BBQ Chicken
- Fried Chicken
- Pork Loin

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. 400.00

FRESH SMOKED WHOLE PIG – TO GO!

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

MINIMUM 60 LBS. 8.99/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 19.99

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

Premium Grill Packages

THE PICNIC CLASSIC

Pulled Pork, 1/4lb Burgers, All Beef Hotdogs, Creamy Cole Slaw, Baked Mac and Cheese, Baked Beans, Sandwich Buns, Hot Dog Buns & Buffet Extras.

17.99 Per Guest (minimum 50).

No substitutions on this package

BACKYARD BARN BURNER

- Choice of Three Meats — Uncle Bub’s Famous Pulled Pork, BBQ Chicken, Homemade Bratwurst, Nathan’s All-Beef Hot Dogs, Black Angus Hamburgers, Italian Sausage, Boneless Chicken Breast
- Choice of Three “Made Fresh Daily” or Premium Side Dishes
- Buffet Extras

22.99/Guest (minimum 50)

DOWN HOME BBQ BONANZA

- Baby Back Ribs
- BBQ or Herb Roasted Chicken
- Choose One: Pulled Pork, Pork Chops or Beef Brisket
- Choice of Three “Made Fresh Daily” or Premium Side Dishes
- Choose Two: Gourmet Sandwich Rolls, Homemade Mini Cornbread, and Homemade Potato Rolls
- Uncle Bub’s BBQ Sauce
- Buffet Extras

39.99/Guest (minimum 25)

~ 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 “Made Fresh Daily” or Premium Side Dishes
- Potato or Baked Mac and Cheese Bar
- served with up to four fixings.
- Homemade Dinner Rolls and Cornbread
- Buffet Extras

62.99 Per Guest

Make it a Surf and Turf Seasoned Grilled Jumbo Shrimp

Add 9.99 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. 400.00

Specialty Party Selections

Please allow 48 hours advance notice.

ASSORTED CHEESE & CRACKER TRAY

Assortment of cheddar, swiss, and pepper jack cheese.
Served with a tray of Crackers - 4.99/Guest - Minimum 20 people

FRESH FRUIT BOWL Variety of fresh seasonal fruits. 5.99/Guest - Minimum 20 people

VEGETABLE TRAY Variety of seasonal vegetables and dipping sauce. 3.99/Guest - Minimum 20 people

ECONOMY SPECIAL

- Choose 1—
Pulled Pork or Pulled Chicken
- Sandwich Bun
- Two “Made Fresh Daily” Side Dishes

8.99/Guest

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

Smoked Meats

(by the pound)

Pulled Pork 15.99 **Pulled Chicken** 12.99 **Beef Brisket** 29.99
Rib Tips 12.99 **Pork Loin** 15.99 **Turkey Breast** 18.99
Chicken Strips 12.99 **Pit Ham** 16.99
Jalapeno Cheddar Sausage 16.99

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 49.99
50 pieces 124.99
100 pieces 249.99

“MADE FRESH DAILY” SIDE DISHES

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

Creamy Cole Slaw Mac & Cheese
Vinegar & Oil Cole Slaw
Freshly Seasoned Green Beans Baked Beans
Corn Cobbettes Potato Chips Kernel Corn
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. 74.99

MEATBALL TRAY BBQ or Swedish. 74.99/60 Meatballs

FRIED MAC & CHEESE TRAY 50 Balls of our
homemade, breaded and fried, Mac & Cheese. \$59.99

Don't Forget the Fixin's

Homemade Cornbread 11.99/Dozen
Homemade Mini Cornbread 5.99/Dozen
Baked Fresh Daily Sandwich Buns 9.99/Dozen
Homemade Potato Dinner Rolls 7.99/Dozen
Brioche Slider Buns 8.99/Dozen
Pickles 8.99/Quart
Giardiniera 12.99/Quart

Uncle Bub's Award-Winning Sauces & Rubs

Sauces – Original, Spicy, Bold & Gold,
or White Wash
Rubs – Chicken Sticken' or Rib Lovin'
6.99/ea

Homemade Desserts

Fudge Brownies • Chocolate Chip Cookies
Peanut Butter Cookies
Your choice of one dessert for 2.99/Guest
For each additional dessert, add .99/Guest
Peach Cobbler • Lemon Squares
Your choice of one dessert for 3.99/Guest
For each additional dessert, add .99/Guest

Beverages

Canned Soda Bottled Water

BUBTOBERFEST

Available Year Round.
Please allow 72 hours advance notice.
Slow roasted pork loin, grilled homemade bratwurst,
homemade sauerkraut, German potato salad,
buttered spaetzle, rustic rye bread with butter.
17.99 Per Guest

PREMIUM SIDE DISHES

Available with the Chuck Wagon Buffet for .99 per person.
Potatoes Au Gratin German Potato Salad Pasta Salad
Polynesian Rice Malibu Vegetables
Red Potatoes with Butter & Parsley
Green Bean Almondine Vegetable Noodle Salad
Broccoli Salad (add .99) Tossed Salad (add .99)
“Also available by the pint or quart”
POTATO OR BAKED MAC AND CHEESE BAR
Served with up to four fixings (inquire within about toppings)
6.99/Guest (3.99/side dish upgrade)



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 BBQ is a labor of love. Our Chef, pitmasters and prep cooks dedicate their time to prepare your BBQ the right way - low and slow. Our meats are gently rubbed and marinated with our award winning rubs before



being placed in our rotisserie smokers using a blend of fresh cut hickory and cherry wood for up to 16 hrs. BBQ 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 Rivers Environmental Education Center – Channahon
 Hoosier Grove Barn – Streamwood Central Park West – Oakbrook The Ashbury – Elgin White Stone Events – Sugar Grove
 The Farmhouse – Plainfield Gather – Pingree Grove The Industria – Carpentersville Northfork Farm – Oswego
 Cedar Fox Weddings and Events – St. Charles The Mora Farm – Waterman Southern Charm – Frankfort
 The Haight – Elgin Blumen Gardens - Sycamore Lake Ellyn Boathouse - Glen Ellyn Society 57 – Aurora
 Warehouse 109 - Plainfield The Brix - Carpentersville The Bridge – Lemont The Moment on Main – Wheaton

BUFFET EXTRAS

Includes 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 \$10 EACH. Delivery and set-up available for an additional fee. We go anywhere.

STAFFING CHARGES

Waitstaff (Minimum of 3 Hours) 45.00/hour

Bartender (Minimum of 3 Hours) 50.00/hour

Event Captain* (Minimum of 3 Hours) 70.00/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.