Catering Menu

Full Service Catering & More

UNCLE BUB'S®

Award Winning BBQ!

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	Two Meats	Three Meats
20.99/Guest	22.99/Guest	24.99/Guest

HAND PULLED PORK Our alway fresh, never frozen pork shoulder is tumbled in our BBQ rub and slow smoked overnight. This fan favorite is our number one selling entree.

SLICED SMOKED PORK LOIN *(All white meat)* First, we marinate this lean cut with our award winning rub. Then, we slow smoke this over hardwoods before slicing it thin and topping with our BBQ sauce. 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 4.99 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 2.99 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. Available thin sliced or holiday cut. Can be topped with our BBQ sauce or ham glaze.

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. This is a true Chicago classic. Available with sweet peppers or giardiniera. **Please add .99 per guest**

CHICKEN STRIPS Breaded and seasoned all white meat chicken is fried until golden brown.

BEEF POT ROAST A true comfort classic, slow roasted, seasoned, melt-in-your-mouth, lean Black Angus beef cooked with red potatoes, 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.

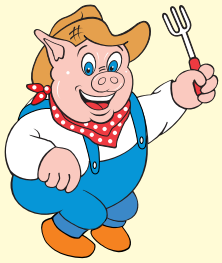
HAWAIIAN CHICKEN Uncle Bub's lightly seasoned slow roasted chicken served in our homemade sweet and sour sauce tossed with toasted almonds.

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 These chickens are cooked in our rotisserie smoker until the meat is falling off the bone. Rubbed with our secret seasoning blend, the meat is tossed in our Award winning BBQ sauce.

BAKED ROTINI Spiral Rotini noodles cooked to perfection, mixed with Uncle Bub's Old World Italian Marinara recipe, 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!)

Enhance your event with the ribs that made us famous. Smokey, sweet and tender; these are a sure way to have your guests smiling from ear to ear.

25 bones 74.99
50 bones 149.99
75 bones 224.99
100 Bones 299.99

Pig Roast Packages

We use locally sourced butcher-grade pigs that are rubbed with our BBQ seasoning blend and slow smoked until the meat is fall off the bone tender.

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

22.99/Guest (minimum 50)

Deluxe Pig Roast Package

24.99/Guest (minimum 50)

Extra Meat Options

- Rib Tips
- Beef Pot Roast
- Baked Rotini
- Turkey Breast (Add 2.99 per guest)
- Herb Roasted Chicken
- Hawaiian Chicken
- BBQ Chicken
- Fried Chicken
- Pork Loin
- Beef Brisket (Add 4.99 per guest)
- Italian Beef (Add .99 per guest)

Uncle Bub's Master Pit Crew – Complete your pig roast experience with Uncle Bub's on-site carving service. This service brings two team members out to carve the pig on-site for all your guests to see and experience, all while managing your buffet. Sit back and enjoy your party as your guests are entertained by the sight, scent and most of all taste of this on-site event. 300.00
Having a smoker on-site to finish the pig roast is available for an additional charge.

FRESH SMOKED WHOLE PIG – *TO GO!*

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

MINIMUM 60 LBS. 10.99/*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 32.99
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 Hot Dogs, Creamy Cole Slaw, Baked Mac and Cheese, Baked Beans, Sandwich Buns, Hot Dog Buns & Buffet Extras.

22.99 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, All-Beef Hot Dogs, Black Angus Hamburgers, Italian Sausage, Boneless Chicken Breast
- **Choice of Three "Made Fresh Daily" or Premium Side Dishes**
- **Buffet Extras**

25.99/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

40.99/Guest (minimum 25)

~ COWBOY ROUNDUP ~

- Choice of One of Our Trimmed USDA Black Angus Steaks: Top Sirloin Filet, 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

64.99 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 experience the smell and sounds of the meat prepared on site. 400.00

Make it a Surf and Turf
Seasoned Grilled Jumbo Shrimp
Add 10.99 Per Guest

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 TRAY 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

9.99/Guest

Includes BBQ Sauce
Minimum 20 people *(Plateware Extra)*

Smoked Meats

(by the pound)

Pulled Pork 15.99 **Pulled Chicken** 12.99 **Beef Brisket** 36.99
Rib Tips 19.99 **Pork Loin** 15.99 **Turkey Breast** 28.99
Chicken Strips 14.99 **Pit Ham** 16.99
Jalapeno Cheddar Sausage 21.99

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

HOT, BBQ OR PLAIN WINGS Fifty fried or smoked wings served with ranch, blue cheese and celery. **74.99**

MEATBALL TRAY BBQ or Swedish. **104.99/60 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 16.99/Dozen
Homemade Mini Cornbread 8.99/Dozen
Baked Fresh Daily Sandwich Buns 9.99/Dozen
Homemade Potato Dinner Rolls 12.99/Dozen
Brioche Slider Buns 10.99/Dozen
Pickles 8.99/Quart
Giardiniera 14.99/Quart

Uncle Bub's Award-Winning Sauces & Rubs

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

Homemade Desserts

Fudge Brownies • Chocolate Chip Cookies
Peanut Butter Cookies
1 selection 2.99/guest • 2 selections 3.99/guest
Apple Cobbler • Cherry Cobbler • Peach Cobbler
Lemon Squares • Oreo Dessert Bars (add 1.00 per guest)
1 selection 4.99/guest • 2 selections 5.99/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 and rustic rye bread with butter.
21.99 Per Guest

"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"

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
Broccoli Salad **(add .99)** Tossed Salad **(add .99)**
"Also available by the pint or quart"

MASHED POTATO OR 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 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, we all share in this common goal. The dedication, quality and attention to detail are Uncle Bub's unwavering commitment to you and your guests.

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

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.

"Chafing setups not included."

We have wire basket chaffing setup with foil pan and two sterno candles available for $12 EACH. Delivery and set-up available for an additional fee.

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 specialists to help you with any of our specialty rental items. For example: linens, tents, tables, chairs, china, flatware, bar setups and glassware.