

## SPECIALTY PARTY TRAYS

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.

Small-47.88 Large-86.76

**FRESH FRUIT TRAY** Variety of fresh seasonal fruits.

Small-35.96 Large-57.96

**VEGETABLE TRAY** Variety of seasoned vegetables and dipping sauce. Small-34.98 Large-54.49

**HOT, BBQ OR PLAIN WINGS** Fifty wings served with ranch, bleu cheese and celery 39.99

**TOSSED SALAD** Tossed mixed greens, tomato, cucumber, red onion and carrots. Served with choice of our signature dressings. Small-25.16 Large-40.42

**MINI SANDWICH TRAY** Turkey, ham, beef or vegetable. Small (1 Dozen)-31.92 Large (2 Dozen)-51.97

**BOXED LUNCHES** Jumbo turkey, ham, beef or vegetable served with chips, cookie and choice of cole slaw or potato salad 8.49

## DON'T FORGET THE FIXIN'S

**HOMEMADE CORNBREAD** 5.99/Dozen

**HOMEMADE MINI CORNBREAD** 3.99/Dozen

**GOURMET SANDWICH BUNS** 3.99/Dozen

**UNCLE BUB'S AWARD-WINNING BBQ SAUCE**

Mild or spicy. 3.99/Bottle

## HOMEMADE DESSERTS

Your choice of one dessert for 1.99 per person. Each additional dessert add .99 per person

**CHOCOLATE CAKE**

**FUDGE BROWNIES**

**APPLE COBBLER**

**PEACH COBBLER**

**COOKIES**

**BREAD OR BANANA PUDDING**

## BEVERAGES

**CAN OF SODA** 1.24

**BOTTLED WATER** 1.24

## BUFFET EXTRAS

Includes your choice of either our homemade cornbread or gourmet sandwich rolls, butter, honey, pickles, plates, forks, knives, napkins, moist towelettes, disposable chafing dishes, sterno, wire racks, serving utensils, mints, carryout containers and a bottle of Uncle Bub's Award-Winning BBQ Sauce.

Delivery and set-up available for an additional fee.

## 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, tables, chairs, china, flatware, bar setups, glassware, tents, ice cream carts, custom artists, magicians, etc.

## STAFFING CHARGES

Waitstaff (Minimum of 3 Hours) 35.00 Per Hour  
Bartender (Minimum of 3 Hours) 40.00 Per Hour  
Staff Captain\* (Minimum of 3 Hours) 50.00 Per Hour

\*For weddings and large events. Staff Captains are required with any event of 200 or more guests, and for all weddings.

Please note that staffing charges start and end at the time our staff leaves and returns to our restaurant.

A 15% gratuity will be added to all parties with staffing, including onsite pig roasts and grill packages.

## SMOKED MEATS BY THE POUND

**BEEF BRISKET** 10.99

**PIT HAM** 9.99

**PORK LOIN** 10.39

**CHICKEN LITTLES** 8.99

**PULLED CHICKEN** 10.69

**HOT LINKS** 8.99

**PULLED PORK** 10.39

**RIB TIPS** 8.99

**TURKEY BREAST** 10.49

## SPECIALTY MEATS

Available anytime. Please allow 72 hours advance notice.

**BONE-IN HAM**

**BONELESS PIT HAM**

**BONELESS TURKEY BREAST**

**WHOLE TURKEY**

**PRIME RIB**

**LEG OF LAMB**

**CORNERED BEEF**

**PORK LOIN**

## CHICKEN

### BROASTED OR BBQ BY THE PIECE

**CHICKEN BREAST** 2.35

**CHICKEN LEG** 1.65

**CHICKEN THIGH** 1.70

**CHICKEN WING** 1.15

### BULK CHICKEN SPECIAL

Includes breast, thigh, leg and wing 5.99  
50 pieces-69.99 100 pieces-134.99



**UNCLE BUB'S WOULD BE HAPPY TO CUSTOMIZE ANY CATERING PACKAGE. ASK ABOUT THEME PARTIES.**

**BOOK YOUR SPECIAL EVENT AT ONE OF THESE LOCATIONS WHERE UNCLE BUB'S IS A PREFERRED CATERER...**

DANADA HOUSE Wheaton, Illinois

KATHERINE LEGGE LODGE Hinsdale, Illinois

GRAUE MILL Oak Brook, Illinois

FRIENDSHIP PARK Mount Prospect, Illinois

MAYFAIR BANQUETS Westchester, Illinois

COMMUNITY HOUSE Hinsdale, Illinois

VEHE FARMS Deer Park, Illinois & Naperville, Illinois

MAYSLAKE PEABODY ESTATE Oak Brook, Illinois

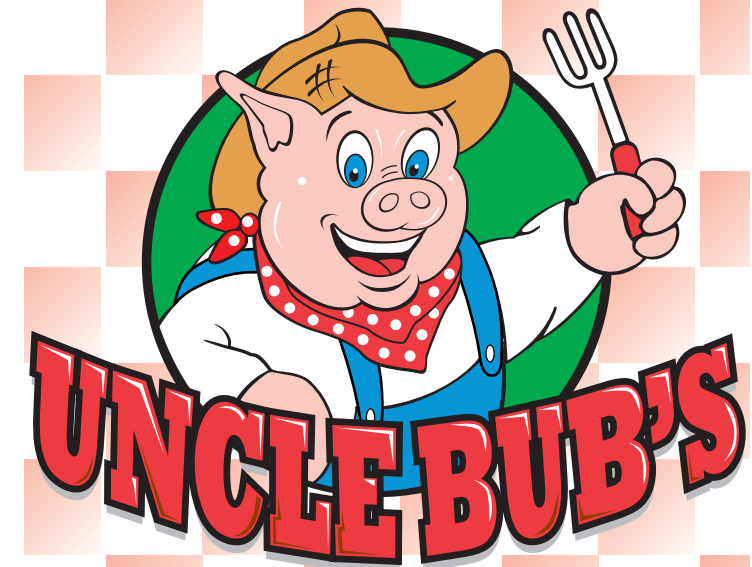
Prices subject to change without notification or publication. Updated April 2010.



## OUR COMMITMENT

Uncle Bub's Hickory Smoked BBQ Restaurant 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.

# CATERING MENU



*Award Winning BBQ!*

**Full Service Catering & More**

**132 South Cass Avenue  
Westmont, Illinois 60559**

**630-493-9000**

**Fax 630-493-1180**

**www.unclebubs.com**



We accept Visa, MasterCard, American Express & Discover

## PIG ROAST PACKAGES

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

### ALL PIG ROAST PACKAGES INCLUDE:

- PREMIUM SMOKED PIG
- CHOICE OF THREE CHUCK WAGON OR PREMIUM SIDE DISHES
- GOURMET SANDWICH ROLLS & FLOUR TORTILLAS
- HOMEMADE MINI CORNBREAD, BUTTER & HONEY
- UNCLE BUB'S AWARD-WINNING BBQ SAUCE
- UNCLE BUB'S BUFFET EXTRAS

100+ GUESTS	75-99 GUESTS	50-74 GUESTS
11.97	12.94	14.89
Per Guest	Per Guest	Per 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. \$325

**TRANSFORM YOUR PIG ROAST INTO A...**

## HAWAIIAN LUAU

Add 1.99 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, Hawaiian Baked Ham, Roasted Pork Loin or Beef Teriyaki

## MOCK PIG LUAU

16.29 Per Person  
(Minimum 15 People)

This one is a real sight to behold featuring our Hawaiian Baked Ham that is artistically decorated as the head of a pig. Our Polynesian Rice and Roasted Pork Loin make up the body of the pig; then topped with our smoked Baby Back Ribs. Served with our homemade mini cornbread, honey and butter. Includes your choice of two homemade premium sides and buffet extras.

## FRESH SMOKED WHOLE PIG

to go

UNDER 80 LBS.	OVER 80 LBS.
6.89	5.91
Per Pound	Per 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.



## CHUCK WAGON BUFFET

Includes choice of three homemade side dishes and buffet extras.

ONE MEAT	TWO MEATS	THREE MEATS
9.99	11.99	13.99
Per Guest	Per Guest	Per Guest

**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.

**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.

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

**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!

**CHICKEN LITTLES** Breaded and seasoned; then fried until golden brown.

**HERB ROASTED CHICKEN** First we start with only fresh chicken that is rubbed with olive oil, fresh seasonal herbs and spices, then slow-roasted until tender and juicy. A favorite with the ladies!

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

**BBQ CHICKEN** We use only fresh chicken that is rubbed with our secret seasoning blend, then slow-smoked and finished on the grill with Uncle Bub's Award-Winning BBQ Sauce.

**BROASTED CHICKEN** Once again, we start with only fresh chicken that is tossed in our broaster seasoning; then pressure-cooked in "0" trans fat vegetable oil.

**PULLED CHICKEN** Fresh 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.

### • CHUCK WAGON SIDE DISHES •

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

CREAMY COLE SLAW BAKED BEANS POTATO CHIPS POTATO SALAD CORN COBBETTES KERNEL CORN  
MASHED POTATOES & GRAVY WHIPPED SWEET POTATOES MAC & CHEESE GREEN BEANS & CARROTS

### • PREMIUM SIDE DISHES •

Available with the Chuck Wagon Buffet for .99 per person.

TROPICAL COLE SLAW PASTA SALAD POLYNESIAN RICE MALIBU VEGETABLES  
VINEGAR & OIL COLE SLAW RED POTATOES WITH BUTTER & PARSLEY POTATOES AU GRATIN

## 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.

### ST. LOUIS STYLE RIBS

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

### YOUR CHOICE OF INDIVIDUALLY CUT BONES

50 bones—84.99 75 bones—126.98 100 bones—167.87

## UNCLE BUB'S SPECIAL

- 1 1/2 LBS. PULLED PORK, PULLED CHICKEN, BEEF BRISKET OR TURKEY BREAST
- SIX SANDWICH BUNS
- ONE PINT OF UNCLE BUB'S AWARD-WINNING BBQ SAUCE
- TWO PINTS OF YOUR CHOICE OF SIDES—  
Creamy Cole Slaw, Potato Salad, Baked Beans, Corn Cobbettes,  
Green Beans & Carrots, or Mashed Potatoes & Gravy

26.99  
Serves  
4-6 Guests

(Plateware Extra)

## GRILL PACKAGES

### • BACKYARD BARN BURNER •

- CHOICE OF THREE MEATS—  
Nathan's Hot Dogs, Black Angus Hamburgers,  
BBQ Chicken, Homemade Sausages (Bratwurst, Italian  
or Hot Link) or Uncle Bub's Famous Pulled Pork
- CHOICE OF THREE CHUCK WAGON  
OR PREMIUM SIDE DISHES
- BUFFET EXTRAS

100+ GUESTS	75-99 GUESTS	40-74 GUESTS
11.97	14.86	15.84
Per Guest	Per Guest	Per Guest

### • DOWN HOME BBQ BONANZA •

- BABY BACK OR ST. LOUIS STYLE RIBS, CHOICE OF  
CHICKEN, PULLED PORK OR BEEF BRISKET
- CHOICE OF THREE CHUCK WAGON  
OR PREMIUM SIDE DISHES
- UNCLE BUB'S BBQ SAUCE & GIARDINIERA
- SANDWICH ROLLS & HOMEMADE MINI CORNBREAD
- BUFFET EXTRAS

18.99  
Per Guest

### • COWBOY ROUNDUP •

- CHOICE OF ONE OF OUR  
TRIMMED USDA CHOICE STEAKS—  
New York Strip, Ribeye or Marinated Sirloin
- RIBS OR PORK CHOPS PLUS CHOICE OF CHICKEN
- CHOICE OF THREE CHUCK WAGON  
OR PREMIUM SIDE DISHES
- CHOICE OF DINNER ROLLS OR CORNBREAD
- BUFFET EXTRAS

33.99  
Per Guest

## Add grilled shrimp to any grill package

4.97 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. \$325

### SPECIALTY PACKAGES

Available anytime. 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.

11.99  
Per Guest

#### ST. PATRICK'S DAY

Smoked corned beef  
(also available  
"traditional" style),  
red potatoes with  
butter and parsley,  
carrots and cabbage,  
marbled rye bread or  
or dinner rolls with butter.

10.99  
Per Guest