



WEDDINGS

UNCLE BUB'S

FORMAL FUNCTIONS

One Entree 22.99/Guest **Two Entrees** 24.99/Guest **Three Entrees** 26.99/Guest
Includes choice of three gourmet side dishes and bread 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!

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

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

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

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 1.99 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.

BULGOGI - Translating as "fire meat", we marinate thinly sliced strip steak in Korean BBQ sauce. This Korean BBQ classic is served with kimchi fried rice. *Please add 2.99 per guest.*

***BEEF BRISKET** - Wet aged Black Angus beef brisket, trimmed & seasoned with our signature rub, then slow smoked overnight and sliced thin. *Please add 4.99 per guest.*

Enhance Your
Event with
*Baby Back Ribs
4.99 per guest

**Gluten free items*

HOMEMADE APPETIZERS

BRUSCHETTA

*CAPRESE SKEWERS

MINI PRETZEL DOGS

Includes dipping sauce

*COCKTAIL FRANKS in BBQ sauce

CHEESE GNOCCHI - with marinara sauce

*BABY BACK RIBS - Cut Into Single Bones

*BRATWURST BITES - with Sauerkraut

*ITALIAN SAUSAGE BITES - Sweet Peppers

*JALAPEÑO CHEDDAR SAUSAGE BITES

PORK OR CHICKEN SLIDERS

FRIED OR SMOKED WINGS

Available as BBQ, Buffalo, or Dry

BBQ MEATBALLS

SWEDISH MEATBALLS

1 selection	2 selections
6.99/Guest	11.99/Guest
3 selections	
16.99/Guest	

SPECIALTY TRAYS

Party Trays serve 50 guests

SHRIMP COCKTAIL 499.99
with homemade cocktail sauce

DELUXE VEGETABLE 199.99
with homemade ranch sauce

SEASONAL FRESH FRUIT 299.99
with a yogurt dipping sauce

ASST CHEESE & CRACKERS 199.99

CHARCUTERIE BOARD 699.99

MASHED POTATO BAR

Choose 4

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

6.99/Guest

SWEET TREATS

Assorted dessert
trays to include Rice
Crispy bites, assorted
macarons, & Hershey
Kiss bite brownies

6.99/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

6.99/Guest

DESSERTS

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
6.99/Guest

OREO DESSERT BARS 6.99/Guest

PEACH COBBLER 6.99/Guest

LEMON SQUARES 4.99/Guest

SNACK MIX

Feeds aprox. 100 guests

PUB MIX
OR PRETZELS

125.00/case

POPCORN MACHINE

Rental fee 175.00 + 1.59/Guest

GREENS

Tossed mixed greens, tomato,
carrots, cucumber, and croutons.

Served with choice of our
signature dressings

TOSSED SALAD 3.99/Guest

PLATED SALAD 5.99/Guest

SIDE DISHES

*Creamy Cole Slaw

*Vinegar & Oil Cole Slaw

*Watermelon Slices (seasonal)

*Garden Fresh Broccoli Salad

Pasta Salad

American Potato Salad

*Baked Beans

*Whipped Sweet Potatoes

*Roasted Fingerling Potatoes

*Polynesian Rice

*Green Bean Almondine

*Malibu Vegetables

*Potatoes Au Gratin

*Red Potatoes with Butter & Parsley

*Garlic Green Beans

*Kernel Corn with Bell Peppers

Mac and Cheese

Mashed Potatoes & Gravy

Cheesy Jalapeno Corn

Seasonal Vegetables

Green Bean Casserole

Kimchi Fried Rice

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

PIG ROAST

Only the freshest butcher-grade pigs that are rubbed with our secret BBQ seasonings, then slow-smoked for up to 18 hours

PIG ROAST PACKAGE INCLUDES:

- **PREMIUM SMOKED PIG**
with gourmet sandwich buns, mini cornbread, dinner rolls and our Award Winning BBQ sauce to accompany meat selection.
- Your choice of 3 side dish selections
23.99/Guest

Upgrade your pig roast package by adding an additional meat for as low as 3.99 per guest

A CUT ABOVE

Take your event to the next level by adding a carving station with accompaniments.
400.00

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

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

FOR THE HERBIVORES

Entree options to accommodate your vegan guests

- **Seasoned linguine with roasted vegetables** served with marinara sauce
- **Grilled vegetable kabobs**
- **Marinated roasted portabella mushrooms**

PREMIUM GRILL

BARN DANCE

Choice of three side dishes and bread to accompany meat selections.

To include 3 of the following meat selections:
Uncle Bub's Famous Pulled Pork, BBQ Chicken, Homemade Bratwurst, Black Angus Hamburgers, Italian Sausage, Boneless Chicken Breast
26.99/Guest

A LIL' BIT COUNTRY

Choice of two side dishes and bread to accompany meat selections. Includes Mashed Potato Bar or Mac Bar served with four fixins

- Baby Back Ribs
- BBQ or Herb Roasted Chicken
- **CHOOSE ONE:** Pulled Pork, Pork Chops or Beef Brisket (add 2.99/Guest)
40.99/Guest

A LIL' BIT ROCK N' ROLL

Choice of two side dishes and bread to accompany meat selections. Includes Mashed Potato Bar or Mac Bar served with four fixins

- 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
64.99/Guest

ADD TO ANY PACKAGE

MAKE IT A SURF & TURE

Add 10.99 / Guest

Seasoned Grilled Jumbo Shrimp
complimented with our homemade cocktail sauce and our creamy mustard seafood sauce

Celebrate your big day with food that feels joyful, memorable, and uniquely you. Uncle Bub's brings together award-winning BBQ and elevated dishes that offer a refreshing alternative to typical event fare. Since 1997, we've catered thousands of Chicagoland weddings and formal functions, each one crafted with care. Enjoy a personalized consultation to explore menu ideas, service styles, and the details that bring your vision to life.

Beyond incredible food, our team is here to make planning easy and enjoyable. We can assist with linens, table settings, tents, and accessories, and we partner with trusted event professionals who share our commitment to making your day seamless and extraordinary. Delicious food. Warm service. Bub Love. A celebration your guests will rave about.

ADDITIONAL INFORMATION

STAFFING (Min of 4 hours)

Event Captain*	70/hour
Waitstaff	45/hour
Bartender	50/hour
Chef	70/hour

*Event Captains are required for all events

BOOKING FEE

A \$500 non-refundable booking fee 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*

**Does not apply to booking fee*



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

132 South Cass Avenue, Westmont, Illinois 60559

630.493.9000 www.unclebubs.com

For additional questions or to set up a consultation, email our catering event specialists at **Catering@unclebubs.com**

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

Lincoln Farmstead - Huntley • The Wilds at Red Oak - North Aurora • The Homestead 1854 - Plano • Blackberry Farms - Aurora
Danada House - Wheaton • Northfork Farm - Oswego • Hoosier Grove Barn - Streamwood • The Haight - Elgin
The Mora Farm - Waterman • Katherine Legge Lodge - Hinsdale • Blumen Gardens - Sycamore • Rosewood Farm - Sugar Grove
Rialto Square Theatre - Joliet • The Crawford - Naperville • Sable Creek Homestead - Minooka • Southern Charm - Frankfort
Four Rivers Environmental Education Center - Channahon • DeLair's Country Road Farm - Manhattan
Warehouse 109 - Plainfield • The Farmhouse - Plainfield • The Brix - Carpentersville • The Bridge - Lemont
Society 57 - Aurora • Gather - Pingree Grove • White Stone Events - Sugar Grove • Country Coach House - Burlington

For the months of January, February & March, inquire about specialty pricing