

PICK UP

Let us know when you want to pick up your order and we'll have it ready when you arrive. If you are traveling a long distance, or aren't serving immediately, we can pack your order in thermal boxes to keep everything fresh and hot for a bit longer.

DELIVERY & SET-UP*

Let Smoque bring the que to you. Our standard fee is \$60 and includes thermal packaging, buffet set-up, disposable flatware and serving pieces, and delivery within a 10-mile radius. Additional mileage is \$.50 per mile each way.

Catering delivery is subject to the availability of drivers. We may not be able to accommodate all delivery requests or last minute schedule changes.

EVENT STAFFING*

For the ultimate Smoque experience at your home, office, or other venue, we offer on-site services, including slicing and pulling of meats, buffet management and replenishment. On-site services are subject to availability.

***GRATUITY NOT INCLUDED**

773.545.8122

CATERING@SMOQUEBBQ.COM

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MENU

Please call us for a customized quote for your event.*

MEATS

Brisket	18.95/lb (approx. 3 servings)
Pulled Pork	15.95/lb (approx. 3 servings)
St. Louis Spare Ribs	20.95/slab (12 bones)
Baby Back Ribs	20.95/slab (12 bones)
1/2 Chicken	8.95/each
Texas Smoked Sausage	4.00/each

SIDES AND DESSERT

BBQ Beans	10.95/qt (8 - 10 servings)
Brisket Chili	10.95/qt (8 - 10 servings)
Vegetarian Chili	10.95/qt (8 - 10 servings) (48 hour notice required; 5 qt. minimum)
Chili Bar Condiments	1.95/qt of chili (cheddar, onions and oyster crackers)
Macaroni & Cheese	26.95/half pan (16 - 20 servings)
Cornbread (with butter)	1.25/each
Salad	18.95/half pan (10 - 12 servings) 29.95/full pan (20 - 24 servings)
Cole Slaw	5.95/qt (8 - 10 servings)
Mini Peach Cobbler	2.45/each
Pecan Bread Pudding	24.95/half pan (15 - 18 servings)

OTHER

Full-size Bun	7.20/dozen
Mini-Bun	9.60/2 dozen
Canned Pop	1.50/each
Premium Beverages	1.95/each
Full Size Chafing Set	10.00/each (rack, pans and 2 hours of fuel)
Single Item Chafing Set	8.00/each (rack, pans and 2 hours of fuel)
Thermal Packaging	6% of total order

*Prices are subject to change. We may not be able to accommodate all orders or changes made less than 48 hours in advance.

THE SMOQUE BBQ STORY

Smoque BBQ was created by five regular guys who are passionate about food in general and BBQ in particular. We set out to open a BBQ place that stressed regional styles, quality ingredients, authentic methods of preparation, and attention to detail.

Since opening in late 2006, Smoque has won a large and loyal following of BBQ devotees from all over Chicagoland and around the country. Smoque has also attracted interest and praise from media outlets as diverse as Gourmet Magazine, The New York Times, ABC 7- Chicago's Hungry Hound and The Food Network.

All along, we've worked hard to do things the right way. We match each cut of meat with the right rub, wood smoke, sauce, and cooking technique. Our proprietary sauces and rubs are lovingly crafted from scratch in our own kitchen. The same is true of our sides. It's a lot more work to do things this way, but we think the results are worth it.



CATERING & EVENTS

AWARDS

BIB GOURMAND

CHICAGO 2011, 2012, 2013, 2014, 2015 MICHELIN GUIDE

TOP BBQ

CHICAGO 2011, 2012, 2013, 2014, 2015 ZAGAT GUIDE

BEST BBQ

CHICAGO READER

BEST OF CHICAGO 2011, 2012, 2013, 2014, 2015

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