

**PLEASE NOTE:**

We have temporarily suspended full-service delivery and staffed, on-premise catering due to the Covid-19 pandemic. We look forward to re-introducing these services when they can be performed safely. We are happy to discuss or quote for these services, but cannot guarantee that we will be able to perform them at any specific point in the future.

## PICK UP

Let us know when you want to pick up your order and we'll have it ready to pack up when you arrive. If you're traveling a long distance, or aren't serving immediately, we offer thermal packaging to keep everything fresh and hot a while longer.

Please note that on particularly busy days, we may not have the specific pickup time you want. Be assured that we will do our best to accommodate your needs.

## CONTACTLESS DELIVERY SERVICE

Let Smoque bring the 'cue to you safely with contactless delivery. Our \$40 delivery service includes thermal packaging, disposable plates, utensil kits 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.

## INDIVIDUALLY BOXED MEALS

Our safely packaged boxed meals include an entree with cornbread and mac & cheese sides (no substitutions), along with sauces, utensils, napkin, and butter all in a single, sealed container.

**Minimum orders apply.**

<b>Full Baby Back or St. Louis Ribs</b>	31.95
<b>1/2 Baby Back or St. Louis Ribs</b>	20.95
<b>Brisket Platter</b>	19.25
<b>Brisket Sandwich</b>	18.35
<b>Pulled Pork Platter</b>	16.45
<b>Pulled Pork Sandwich</b>	15.95
<b>1/2 Chicken Platter</b>	16.45
<b>Sausage Platter (2 links)</b>	16.45
<b>Salad</b>	13.95
<b>Salad with Chicken</b>	16.95

## MENU

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

### MEATS

<b>Brisket</b>	26.65/lb (approx. 3 servings)
<b>Pulled Pork</b>	18.45/lb (approx. 3 servings)
<b>St. Louis Spare Ribs</b>	25.95/slab (12 bones)
<b>Baby Back Ribs</b>	25.95/slab (12 bones)
<b>1/2 Chicken</b>	9.95/each
<b>Texas Smoked Sausage</b>	5.00/each

### SIDES AND DESSERT

<b>BBQ Beans</b>	11.95/qt (8 - 10 servings)
<b>Brisket Chili</b>	11.95/qt (8 - 10 servings)
<b>Vegetarian Chili</b>	11.95/qt (8 - 10 servings)
<b>Chili Bar Condiments</b>	1.95/qt of chili <i>(cheddar, onions and oyster crackers)</i>
<b>Macaroni &amp; Cheese</b>	26.95/half pan (16 - 20 servings)
<b>Cornbread (with butter)</b>	1.50/each
<b>Salad</b>	24.95/half pan (10 - 12 servings) 37.95/full pan (20 - 24 servings)
<b>Cole Slaw</b>	6.95/qt (8 - 10 servings)
<b>Mini Peach Cobbler</b>	4.25/each
<b>Pecan Bread Pudding</b>	32.95/half pan (15 - 18 servings) <i>with Bourbon Caramel Sauce</i>

### OTHER

<b>Full-size Bun</b>	8.20/dozen
<b>Mini-Bun</b>	10.60/24
<b>Canned Pop</b>	2.50/each
<b>Premium Beverages</b>	3.20/each
<b>Bottled Water</b>	2.75/each
<b>Full Size Chafing Set</b>	12.00/each <i>(rack, pans and 2 hours of fuel)</i>
<b>Single Item Chafing Set</b>	9.00/each <i>(rack, pans and 2 hours of fuel)</i>
<b>Thermal Packaging</b>	7% of 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.

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### AWARDS

#### **BIB GOURMAND**

CHICAGO MICHELIN GUIDE

2011, 2012, 2013, 2014, 2015, 2016, 2017, 2018, 2019

#### **TOP BBQ**

ZAGAT GUIDE—CHICAGO

2011, 2012, 2013, 2014, 2015, 2016, 2017, 2018, 2019

#### **BEST BBQ**

CHICAGO READER BEST OF CHICAGO

2011, 2012, 2013, 2014, 2015, 2016, 2017

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# CATERING & EVENTS

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