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.

DROP-OFF DELIVERY*

Let Smoque bring the 'cue to you with our drop-off delivery.
Our \$60 delivery service includes thermal packaging, buffet
setup, and delivery within a 10-mile radius. Additional mileage is
\$1.00 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.

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.

| 34.00 |
|-------|
| 24.00 |
| 26.00 |
| 21.00 |
| 20.00 |
| 18.00 |
| 20.00 |
| 19.00 |
| 19.00 |
| 23.00 |
| |

MENU

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

MEATS

Sliced Brisket 36.00/lb (approx. 3 servings)
Chopped Brisket 33.00/lb (approx. 3 servings)
Pulled Pork 24.00/lb (approx. 3 servings)
St. Louis Spare Ribs 27.00/slab (12 bones)
Baby Back Ribs 27.00/slab (12 bones)
1/2 Chicken 12.00/each

7.00/each

SIDES AND DESSERT

Texas Smoked Sausage

BBQ Beans 18.00/qt (8 - 10 servings)
Brisket Chili 18.00/qt (8 - 10 servings)
Vegetarian Chili 18.00/qt (8 - 10 servings)

Chili Bar Condiments 5.00/qt of chili

(cheddar, onions and oyster crackers)

Macaroni & Cheese 35.00/half pan (16 - 20 servings)

Cornbread (with butter) 4.00/each

Salad 26.00/half pan (10 - 12 servings)

45.00/full pan (20 - 24 servings)

Cole Slaw 14.00/qt (8 - 10 servings)

Peach Cobbler 6.00/each

Pecan Bread Pudding 40.00/half pan (15 - 18 servings)

with Bourbon Caramel Sauce

OTHER

Full-Size Bun14.00/dozenMini-Bun15.00/24Canned Pop3.00/eachPremium Beverages4.00/eachBottled Water3.00/each

Full Size Chafing Set 15.00/each

(rack, pan and up to 2 hours of fuel)

Single Item Chafing Set 10.00/each

(rack, pan and up to 2 hours of fuel)

Thermal Packaging From \$5.00

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.

AWARDS

BIB GOURMAND

CHICAGO MICHELIN GUIDE 2011, 2012, 2013, 2014, 2015, 2016, 2017, 2018, 2019, 2020, 2021, 2022

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, 2020, 2021, 2022

773.545.8122
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CATERING & EVENTS

CATERING OFFICE HOURS

MON - FRI: 9am - 5pm

773.545.8122
CATERING@SMOQUEBBQ.COM
SMOQUEBBQ.COM

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