



Uncle's Restaurant, Bar and Catering
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UNCLE'S *On and off Premises*

PRIVATE EVENTS

Packages

APPETIZERS & HORS D'OEUVRE EVENTS

SELECT FOUR **\$21 PER GUEST**
SELECT FIVE **\$25 PER GUEST**
SELECT SIX **\$28 PER GUEST**

SELECTIONS *SOME ITEMS AVAILABLE ON-PREMISE ONLY

SWEET & SOUR MEATBALLS

all beef meatballs simmered with fresh tomato in creamy tomato bisque

GARLIC SHRIMP (ADD \$3)

grilled jumbo gulf shrimp, garlic scampi butter, sweet chili, crispy garlic

SPAM MUSUBI

Hawaiian staple "sushi" of teriyaki spam, white rice and nori, with two drizzles

POLY SALAD

mixed greens, cabbage, pineapple, carrot, coconut, passion fruit vin

POKE CUPS

crispy cups, seaweed salad, tuna poke, sesame teriyaki

NORTH SHORE STREEN CORN

grilled corn on the cobb, sriracha sour cream, cotija cheese, cilantro

PIPELINE POSTICKERS

mushroom and veggie dumplings, teriyaki sauce, pickled red onion

CASARECCE & SAUCE

fresh pasta, creamy sherry and tomato fifty-fifty sauce, greens

WAGYU DUMPLINGS

wagyu beef, mushroom, garlic ginger veg potstickers, miso broth, pickled onion

STUFFED MUSHROOMS (ADD \$3)

lobster stuffed creminis, sherry cream and tomato fifty-fifty sauce, basil chiff

CRAB RANGOONS*

crab, lemon and gochugaru cream cheese inside crispy wonton dumpling

WHIZ WIT EGGROLLS*

shaved ribeye steak, caramelized onion, cheese whiz sauce, hots

FIRECRACKER CHICKEN*

crispy panko chicken, pineapple, pepper, pork belly, firecracker aioli, coconut

COCONUT SHRIMP*

crispy lime zest and panko crusted shrimp, sweet chili, toasted coconut

KALUA PIG LUMPIA*

smoked and pulled pork with carrots and cabbage inside crispy lumpia "eggroll"

ADD appetizers to any plated/buffet event for \$5 per person per item (some exceptions apply)

*we will prepare 2-3 servings per selection per guest

BUFFET EVENTS

Select from our 2 Hawaiian-Inspired Luau Packages and our 2 BBQ-Centric BBQ Packages, substitutions available upon request, minimum 20 guests
*Off-Premises Events are Dinner Portion all day

ADD Appetizers (pg 2) to any buffet event for \$5 per person per item

UNCLE'S LUAU PACKAGES

LUAU 1 ALOHA BUFFET

\$24 LUNCH / \$31 DINNER

POLY SALAD
mix greens, cabbage, pineapple, carrot, coconut, passion fruit vinaigrette

WHITE RICE
fancy sushi style rice with furikake seasoning

MAC SALAD
chilled macaroni salad with dashi mayo, carrot and scallion

SHOYU CHICKEN
teriyaki marinated and grilled chicken thigh, sesame aioli, pineapple

KALUA PIG
smoked and pulled pork with sweet chili mop sauce, pulled cabbage, sea salt

LUAU 2 SURFER & TURF

\$39 LUNCH / \$45 DINNER

ALOHA BUFFET
All of the items in Luau Option 1 are included, PLUS the additional items to the right

GARLIC SHRIMP
grilled jumbo gulf shrimp, garlic butter, sweet chili, crispy garlic

TERIYAKI BEEF
teriyaki marinated filet mignon medallions, pineapple, scallion

KANAK DESSERT
vanilla custard sweet bread muffins, house whipped cream, caramel

UNCLE'S BARBECUE PACKAGES

CRIB SALAD
mixed greens, tomato, cucumber, cotija cheese, creamy balsamic vin

MAC & CHEESE
elbow noodles in creamy cheese, hot butter crumble

GREEN BEANS
garlic sauteed fresh green beans with crushed mac nut

SMOKED CHICK
smoked chicken finished with hawaiian bbq sauce, scallion

PULLED PORK
smoked and pulled, with shaved cabbage, carolina bbq

BBQ 1 BACKYARD BBQ

\$24 LUNCH / \$31 DINNER

BACKYARD BBQ
All of the items in BBQ Option 1 are included, PLUS the additional items to the right

GARLIC SHRIMP
grilled jumbo gulf shrimp, garlic scampi butter, sweet chili, crispy garlic

MONTREAL BEEF
montreal rubbed filet mignon medallions, bone broth demi glace

BANANA CAKE
banana bread cake, whipped cream cheese, banana, warm caramel

BBQ 2 FANCY CLANCY

\$39 LUNCH / \$45 DINNER

WHOLE HOG

PIG ROAST



Enhance any package with a Whole Hog Pig Roast! Replace your Pulled Pork with the Whole Hog for an additional \$250 (to include added cook time, supplies, smoker transport, pig carver), minimum 50 person event for whole pig... Let us cook a pig for you!

PLATED EVENTS

Custom Plated Event Packages, minimum 20 guests, pricing includes non-alcoholic drinks, gluten free preparations available day of event

ADD Appetizers (pg 2) to any buffet event for \$5 per person per item

NORTH SHORE MENU

LUNCH \$22 / DINNER \$32

CRIB SALAD

mixed greens, tomato, cucumber, cotija cheese, creamy balsamic vin

ENTRÉE

VEGGIE CASARECCE

mushroom, spinach, casarecce pasta, sherry cream tomato sauce

SMOKED CHICKEN

hawaiian bbq, creamy mac and cheese, sweet vidalia slaw

KALUA PIG

smoked pork, carolina bbq, tempura green beans, sweet bread

GIOVANNIS SHRIMP

jumbo gulf shrimp, garlic butter, crispy garlic, white rice, asparagus

BIG KAHUNA MENU

LUNCH \$31 / DINNER \$39

POLY SALAD

mix greens, cabbage, pineapple, carrot, coconut, passion fruit vin

ENTRÉE

SMOKED CHICKEN

hawaiian bbq, creamy mac and cheese, sweet vidalia slaw

MISO SALMON

tempura asparagus, pineapple salsa, mash potato

BABY BACK RIBS

kansas bbq, creamy mac and cheese, furikake onion ring

TERIYAKI BEEF

shaved teriyaki ribeye, truffle butter, mashed potato, asparagus

UNCLE'S CHEFS MENU LUNCH \$39 / DINNER \$49

APPETIZERS

SPAM MUSUBI

teriyaki spam wrapped with rice inside nori, with sweet drizzles

COCONUT SHRIMP

crispy lime zest and panko crusted shrimp, sweet chili, coconut

ENTRÉE

SMOKED CHICKEN

hawaiian bbq, creamy mac and cheese, sweet vidalia slaw

KALUA PIG

smoked pork, carolina bbq, tempura green beans, charred sweet bread

DESSERT

KAIMANA'S KANAK

vanilla custard and Hawaiian sweet bread muffins, house whipped cream, warm caramel

GRILLED SWORDFISH

coconut curry rice, green beans, pickled red onion, charred lime

TERIYAKI BEEF

shaved teriyaki ribeye, truffle butter, mashed potato, asparagus

ADD appetizers (page 2) to any plated/buffet event for \$5 per person per item (some exceptions apply)

ADD-ONS

DESSERT OPTIONS

ALL DESSERTS SERVED FAMILY STYLE • \$25 FEE FOR ALL OFF-PREMISE DESSERTS

CHOOSE ONE *PRICED AS SHOWN*

CHOOSE TWO *\$7 PER GUEST*

CHOOSE THREE *\$11 PER GUEST*

KANAK

vanilla custard sweet bread
muffins, whipped cream, caramel

\$4 PER GUEST

BANANA CAKE

banana bread cake, whipped cream
cheese, banana, warm caramel

\$4 PER GUEST

KEY LIME CHEESECAKE

key lime glazed NY cheesecake, graham
cracker, coconut, whipped cream

\$6 PER GUEST

BAR OPTIONS

CONSUMPTION BAR

total price based on consumption,
may be limited to beer and wine
only upon client's request

BEER *\$5 EACH*

WINE *\$9 EACH*

SPIRIT *\$10 EACH*

PROSECCO TOAST

add a sparkling prosecco
toast to elevate your event
and special occasion

\$4 PER GUEST

OPEN BAR

completely open bar for three hours, price
based on all guests 21 years and older

BEER AND WINE *\$18 PER GUEST*

BEER, WINE, SPIRITS *\$24 PER GUEST*

UPGRADE TO PREMIUM SELECTIONS

\$10 ADDITIONAL

CASH BAR

alcohol available but not included by host

EACH GUEST CAN PURCHASE THEIR OWN ALCOHOL



TERMS AND AGREEMENT

Food and Beverage Guarantee All private dining areas require a minimum food and beverage guarantee. This total reflects strictly all food and beverage purchases, and excludes tax or gratuity. In the instance that this guaranteed minimum is not achieved, the difference can be used for store credit or be applied to the total as a room fee. Minimum guarantees will be explained prior to booking each event. For all buffet events, a guaranteed minimum guest count must be provided. This guarantee must be within 20% of your expected total guests in attendance.

Deposit & Fees All private events require a \$300 non-refundable / non-transferable deposit. \$250 of this deposit will be applied to the final balance of your bill and the remaining \$50 of this deposit satisfies a standard Booking Fee. Date and time reservations can only be confirmed with a deposit. All events require a credit card to be kept on file. In cases of cancellation due to public health and safety, or state issued closings, deposits will be 100% refundable. Private events are guaranteed for 3 hours. Additional time may be available upon request. Additional fees will apply on a case-by-case basis for off premises catering events. Credit Card payments are subject to a 3% surcharge.

Catering Off premises events require a standard \$50 travel fee and may include additional fees for travel time, gas and tolls. Whole Pig Roasts are available with all event packages and come with a standard \$250 fee for fuel, miscellaneous supplies, carver and additional cook time. Off-Premises Events are Dinner Portion all day.

Menu Some menu items may change with the seasons, as our regular menu changes seasonally. some menu items (mostly appetizers) are listed for restaurant only due to the effect transporting these items can have on the quality of the food. These items are negotiable.

Service Standard service gratuity for private events is 20% of event total, or \$100 per staff during lunch events and \$150 per staff for dinner events, whichever is greater. Off premises catering events are subject to different service fees based upon each event.

Acknowledgment by signing below you acknowledge that you understand and agree to all terms and conditions contained within this On-Premises Private Events Packages. An affirmative email or text message can also provide acknowledgment.

event info _____

food and beverage minimum _____

date and time _____

credit card _____

room _____

expected guests _____

contact info _____

event host _____

client signature _____

date _____

venue signature _____

date _____