



Uncle's Hawaiian Grindz and Barbecue
Public and Private Catering Services
www.eatatuncles.com
Main 443-966-3999
Email catering@eatatuncles.com

UNCLE'S

Hawaiian Luau & American BBQ

CATERING

Packages

APPETIZERS & HORS D'OEUVRE EVENTS

SELECT THREE **\$14 PER GUEST**
SELECT FOUR **\$18 PER GUEST**
SELECT FIVE **\$22 PER GUEST**

SELECTIONS *SOME ITEMS EAT BETTER WHEN COOKED ON-SITE

SWEET & SOUR MEATBALLS

all beef meatballs simmered in home-made tomato sauce, pineapple, basil,

NORTH SHORE STREEN CORN

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

CHEEZSTEAK NACHOS

shaved beef, beer braised onion, house cheese sauce, crispy tortilla chips

GARLIC SHRIMP (ADD \$3)

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

PIPELINE POSTICKERS

mushroom and veggie dumplings, wonton wrapper, teriyaki sauce

FIRECRACKER CHICKEN*

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

SPAM MUSUBI

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

MOZZARELLA CAPRESE

classic salad of fresh mozzarella, sliced tomato, balsamic and evoo, plus-plus

COCONUT SHRIMP*

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

POKE CUPS

tuna poke, phyllo cups, sesame teriyaki, salsa salad

HULA CRAB BALLS (ADD \$3)

miniature jumbo lump crab cakes, old bay cream, fresh basil chiff

BUFFALO WINGS

chicken wings finished in choice of old bay, teriyaki, or kansas bbq sauce

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

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

Whole Pig add-on option available with any package

UNCLE'S LUAU PACKAGES

LUAU 1 ALOHA BUFFET

\$28 PER PERSON

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
slow cooked pulled
pork with shaved
cabbage, sea salt,
hawaiian bbq

LUAU 2 SURFER & TURF

\$42 PER PERSON

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

**KEY LIME
CHEESECAKE**
key lime glazed NY cheese-
cake, graham cracker,
coconut, whipped cream

UNCLE'S BARBECUE PACKAGES

CRIB SALAD
greens, tomato, olive,
cucumber, gorgonzola,
creamy balsamic vin

MAC & CHEESE
elbow noodles in
creamy cheese sauce,
crispy butter crumble

GREEN BEANS
fresh green beans
sauteed with garlic
and sliced almond

SMOKED CHICK
smoked chicken finished
with hawaiian bbq
sauce, scallion

PULLED PORK
smoked and pulled,
with shaved cabbage,
kansas city bbq

BBQ 1 BACKYARD BBQ

\$28 PER PERSON

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

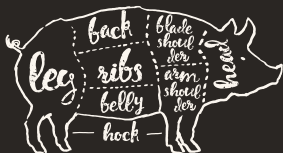
PETITE PASTRIES
collection of mini cakes,
tiramisu, cream puffs
and chocolate cups

BBQ 2 FANCY CLANCY

\$42 PER PERSON

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!

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*

PETITE PASTRIES

collection of mini cakes, tiramisu, cream puffs and chocolate cups

\$4 PER GUEST

MACARONS

classic meringue cookies with creamy fillings of pistachio, lemon and fruits

\$5 PER GUEST

BABY CAKES

assorted bite size cakes including fruit cremes, vanilla and chocolates

\$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

Our Promise to You We promise to provide you with healthy, properly prepared and tasty real food. We promise to provide you with professional, friendly staff with integrity. We promise to do our best to add value to your event, to assist in any way that we can, and to be available for timely communication. We promise to provide an authentic Hawaiian Luau or Backyard Barbecue experience.

Deposit & Fees All catering events require a paid Deposit to officially reserve our services for your specific date and time. This Deposit will be equal to 10% of the estimated event total (minimum \$300), and is a non-refundable / non-transferable deposit. Of the deposit, \$50 will be applied as our standard Booking Fee, which is required for all events. All catered events require a standard \$50 travel fee and may include additional fees for more 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. Additional fees may be applied for equipment, additional service, and other special requests.

Terms All catering events require a deposit to reserve our services. The remaining balance will be due prior to the date of your event. We accept payment by cash, check and credit card. Payments made by credit card are subject to 3% convenience fee.

Menu Some menu items may change with the seasons and market, and may happen without a new menu being posted. Any changes will be communicated to the client prior to their event. Some menu items are may only be suitable for venues with cooking equipment, or with the rental of additional equipment (coordinated by Uncle's at the expense of the client). The most common, but not only, instance of this applies to all fried foods.

Service Standard service fee for all events is \$225 per staff person. This rate may be adjusted based on event details. In addition, additional service fees may be applied for events that require additional service and/or labor.

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

event info _____

credit card _____

date and time _____

expected guests _____

location _____

contact _____

notes _____

client signature _____

date _____

caterer signature _____

date _____