



Build-Your-Own Barbecue Menu



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Build Your Own

Step 1 - Select a package

DUCE'S WILD

Two meats and two sides
Starting at \$13.99

THE TRIPLE Q

Three meats and three sides
Starting at \$17.49

Step 2 - Choose your meats

SWEET BABY RAYS' FAVORITES

Sweet Baby Ray's Pulled Pork

Smoked pork shoulder cooked slow and low to moist and tender perfection. Topped with our signature Sweet Baby Ray's Original Barbecue Sauce and served with fresh baked miniature buns on the side.

Alabama Smoked Chicken

Brined overnight for maximum moistness, this bone-in chicken is rubbed with our signature "Duce's Wild" seasoning and smoked to tender perfection. Finished with our award winning "Duce's Wild" Alabama White Gold Barbecue Sauce.

TRADITIONAL BBQ SELECTIONS

Texas Sausage

Locally made by Ream's Elburn Market using our own recipe.

Hickory Smoked Pulled Chicken

Our chicken is brined overnight then rubbed with our signature "Duce's Wild" seasoning and smoked until tender. Dressed with Sweet Baby Ray's Original Barbecue Sauce.

Barbecue Bone-In Chicken

Seasoned with our signature rub, smoked over young hickory, and finished with Sweet Baby Ray's Original Barbecue Sauce.

Chicago Rib Tips

A Chicago original; Delicious spare-rib tips, smoked and full of flavor. Finished with Sweet Baby Ray's Original Barbecue Sauce.

Alabama Pulled Chicken

Our chicken is brined overnight and seasoned with "Duce's Wild" spices and smoked to perfection. Dressed with our signature "Duce's Wild" Alabama White Gold Barbecue Sauce.

Vegetarian Jackfruit "Pulled Pork"

Barbecue rubbed and smoked; pulled and tossed with Sweet Baby Ray's Original Barbecue Sauce.

AWARD WINNING MEATS

\$1.25 upcharge will be applied per person for each Award Winning meat selection.

Award-Winning Ribs

Meaty St. Louis ribs smoked and seasoned by our pit master and finished with "Duce's Wild" Competition Sauce.

Smoked Texas Brisket

Seasoning the brisket with our spicy signature "Duce's Wild Pepper Rub", and then smoking for 14 hours results in a delicious and flavorful Texas inspired brisket. Served with our famous Sweet Baby Ray's Original Barbecue Sauce on the side. Available sliced or chopped.

Kansas City Burnt Ends

Sweet Baby Ray himself calls these "the best bite in barbecue!"

Smoked Turkey Breast

Expertly cured, hickory smoked and cooked until moist and tasty. Sliced and served with Sweet Baby Ray's Original Barbecue Sauce.

Santa Maria Tri-Tip

Certified Angus beef tri-tip seasoned with barbecue rub and smoked all day until it melts in your mouth, sliced and served medium rare.



Build Your Own

Step 3 - Pick Your Sides

FAVORITE SIDES

Sweet Baby Ray's Signature Baked Beans

A soul warming blend of four types of beans, chopped pork, brisket, molasses, onions, garlic, and delicious Sweet Baby Ray's Original Barbecue Sauce.

Baked Mac 'n Cheese

Tender elbow macaroni mixed with a luscious blend of three cheeses, garlic, shallots, and cream. Cheez-it crackers are crumbled on top as the perfect finishing touch.

Creamy Coleslaw

This coleslaw is a classic. Green cabbage, shredded carrots, and green onions tossed with our house made sweet and tangy dressing.

Seasonal Vegetable Medley

Chefs choice of seasonal roasted fresh vegetables.

Red Beans & Rice

Caribbean inspired with a hint of coconut milk.

Potato Salad

Redskin potato salad with a hint of dill

Roasted Red Potatoes

Quartered baby new potatoes tossed in olive oil and seasoned with signature barbecue rub.

Honey Kissed Cornbread Muffins

Baked fresh and glazed with butter and honey.

SIGNATURE SIDES

\$1.25 upcharge will be applied per person for each Signature side selection.

Smokehouse Salad

Spring mix with chopped romaine, roasted Roma tomatoes, grilled red onions, corn, carrots, and cucumbers; accompanied by our buttermilk ranch dressing and smoked tomato vinaigrette.

Pecan Blue Cheese Signature Coleslaw

Our signature coleslaw dressing, finished with blue cheese crumbles, green onions and candied pecans.

Signature Green Chili Mac 'n Cheese

Poblano pepper infused cheese sauce with elbow macaroni; garnished with pepper jack cheese and diced roasted peppers.

Corn Maque Choux

This Louisiana staple and Sweet Baby Ray's signature dish starts with tender kernels of sweet corn, sautéed with red and green bell peppers, onions, and celery. The addition of smoked ham, Cajun seasoning, and heavy cream make this simply irresistible.



Desserts & More

SIGNATURE BBQ DESSERTS

Banana Pudding

\$24.95, Serves 12-15

A house made graham cracker crust, layered with sweet vanilla pudding, sliced fresh bananas, and fluffy mounds of whipped cream.

Texas Chocolate Sheet Cake

\$35.99, Serves 24

A moist and delicious chocolate cake topped with a rich chocolate frosting.

Peach Cobbler

\$34.99, Serves 12-15

Buttery cobbler dough filled with sweet peaches, brown sugar and vanilla, topped with a crisp brown sugar streusel.

Ultimate Barbecue Dessert Platter

\$2.49 per person

A tantalizing assortment of: S'more Bars, Carnival M&M Cookies, and Blueberry Peach Crunch Bars.

House Made Cookies Assortment

\$0.99 each

A tasty assortment of our most popular Chocolate Chip, Sugar, and Oatmeal Cookies.

Brownies

\$0.99 each

Decadent brownies are the perfect treat, house made with Ghirardelli chocolate.

Assorted Bars

\$1.99 each

Choose from our selection of delicious bars including: Lemon, Key Lime, Pecan, 7-Layer, Pumpkin, S'more, or Raspberry.

ON THE LIGHTER SIDE

Sliced Watermelon (seasonal) \$0.79 each

Fruit Kabobs (seasonal) \$2.99 each

Assorted Whole Fruit \$0.99 each

BEVERAGES

Assorted Coca-Cola Products \$0.99 each
12 oz can

Assorted Tropicana Juices \$1.99 each
10 oz bottle

Panna Still Water \$2.49 each

Pellegrino Sparkling Water \$2.49 each

Additional beverage options available, please inquire when ordering.

