



AVAILABLE FOR PICKUP OR DELIVERY

DELIVERY FEES

\$25 0-3 miles, then +\$5 per mile

+\$25-\$50 white glove setup

Delivery via Uber/Doordash may be available for a lower fee

EVANSTON

1601 Payne St
Evanston, IL 60201
847-859-2732

AVONDALE

Rockwell on the River
3057 N Rockwell St
Chicago, IL 60618
773-648-7610

WEST LOOP

Accenture Tower 1st Fl
500 W Madison St
Chicago, IL 60661
312-754-0933

TO ORDER:

soulandsmoke.com/catering | team@soulandsmoke.com | 847-859-2732

BEEF

SMOKED PRIME BRISKET (GF)

- 1LB (Feeds 2-3) \$38
- 5LBS (Feeds 10-12) \$190
- 10LBS (Feeds 20-25) \$380

Prime beef brisket seasoned with our OG rub and served with choice of sauce on the side

PRIME BRISKET SLIDER KIT

- 12 Slider Kit \$95
- 36 Slider Kit \$238
- 60 Slider Kit \$452

Make your own sliders kit includes: smoked prime brisket, housemade pickles, original BBQ sauce, and potato slider buns

PASTRAMI (GF)

- 1LB* (Feeds 2-3) \$47
- 5LBS (Feeds 10-12) \$234
- 10LBS (Feeds 20-25) \$467

House brined and smoked prime beef, served with gold sauce on the side

**1 LB AVAILABLE IN EVANSTON ONLY*

PASTRAMI SLIDER KIT

- 12 Slider Kit* \$112
- 36 Slider Kit \$276
- 60 Slider Kit \$529

Make your own sliders kit includes: smoked prime pastrami, housemade pickles, gold sauce, and potato slider buns

**SMALL SIZE AVAILABLE IN EVANSTON ONLY*

PORK

SMOKED PULLED PORK (GF)

- 1LB (Feeds 2-3) \$20
- 5LBS (Feeds 10-12) \$100
- 10LBS (Feeds 20-25) \$200

Pork shoulder seasoned with our OG rub, smoked, then drizzled with original BBQ sauce

PULLED PORK SLIDER KIT

- 12 Slider Kit \$55
- 36 Slider Kit \$139
- 60 Slider Kit \$261

Make your own sliders kit includes: smoked pulled pork, creamy apple slaw, original BBQ sauce, and potato slider buns

SMOKED RIB TIPS (GF)

- 1LB (Feeds 2-3) \$13.25
- 5LBS (Feeds 10-12) \$53
- 10LBS (Feeds 20-25) \$106

Rubbed with our OG spice blend and drizzled with original BBQ sauce

SMOKED SPARE RIBS (GF)

- 1LB* (Feeds 2-3) \$19
- 5LBS (Feeds 10-12) \$95
- 10LBS (Feeds 20-25) \$190

Spare ribs are a St. Louis style rib, with the rib tips still attached-making them extra meaty and flavorful

**1 LB AVAILABLE IN EVANSTON ONLY*

PORK

SMOKED 'NDUJA SAUSAGE (GF)

- 1 Sausage \$10
- 5LBS (16 Sausages) \$140
- 10LBS (32 Sausages) \$280

Our custom sausage has a kick of spice from Calabrian chilies and is smoked then grilled and sliced

SMOKED SAUSAGE KIT

- 8 Sausage Kit \$96
- 16 Sausage Kit \$192

Make your own sausages kit includes: smoked 'nduja sausage, smoked onions, gold sauce, and potato buns



SAUCES

- ORIGINAL BBQ
- TANGY SAUCE
- GOLD SAUCE
- JERK SAUCE
- CAJUN BUFFALO
- BUTTERMILK RANCH

CHICKEN

CHICKEN

SEAFOOD

BUTTERMILK WINGS* (GF)

- 1LB (7-9 wings) \$17.25
- 5LBS (35-45 wings) \$86
- 10LBS (70-90 wings) \$380

Buttermilk marinated, grilled chicken wings. Served with your choice of sauce on the side

**AVAILABLE IN EVANSTON ONLY*

MIXED CHICKEN* (GF)

- HALF TRAY (16 pieces) \$72
- FULL TRAY (32 pieces) \$144

Bone-in mixed chicken available as either Herb Roasted, BBQ Grilled, or Jerk Grilled

**NOT AVAILABLE IN AVONDALE*

SCOTTISH SALMON* (GF)

- 6OZ FILET \$20
- 8, 4OZ FILETS \$107
- 20, 4OZ FILETS \$266

Premium grade Scottish salmon with a buttery mouthfeel and excellent flavor. Choice of cajun or herb roasted

**AVAILABLE IN EVANSTON ONLY*

SMOKED CHICKEN GUMBO

- 16OZ \$14
- 1/2 GALLON (Feeds 8-10) \$77
- GALLON (Feeds 16-20) \$145

Smoked chicken, chicken andouille sausage, dark roux, holy trinity, and filé. Served with a side of jasmine rice



PULLED CHICKEN SLIDER KIT

- 36 SLIDER KIT \$139
- 60 SLIDER KIT \$261

Make your own sliders kit includes: smoked pulled chicken, creamy apple slaw, original BBQ sauce, and potato slider buns

BBQ PULLED CHICKEN (GF)

- 5LBS (Feeds 10-12) \$100
- 10LBS (Feeds 20-25) \$200

Smoked and pulled chicken thighs drizzled with original BBQ sauce



VEGETARIAN

SMOKEY JOE SLIDER KIT (VEGAN)

- 12 Slider Kit \$64
- 36 Slider Kit \$161
- 60 Slider Kit \$295

Make your own sliders kit includes: TVP in a savory tomato based sauce, housemade pickles, and vegan slider buns



SIDES

MAC + CHEESE (V)

- FAMILY SIZE (Feeds 4-6) \$35
- HALF PAN (Feeds 10-12) \$88
- FULL PAN (Feeds 25-30) \$178

Extra Creamy Three-Cheese Blend



COLLARD GREENS (GF)

- 24OZ (Feeds 4-6) \$18
- 1/2 GALLON (Feeds 15-20) \$40
- GALLON (Feeds 30-40) \$80

Tender collards with smoked turkey and cider vinegar jus

**GALLONS AVAILABLE VEGETARIAN FOR ADDITIONAL FEE*

RED BEANS + RICE (GF)

- 24OZ (Feeds 4-6) \$18
- 1/2 GALLON (Feeds 8-10) \$53
- GALLON (Feeds 16-20) \$103

Southern style red beans & rice with smoked turkey stock

**GALLONS AVAILABLE VEGETARIAN FOR ADDITIONAL FEE*

SIDES

MASHED POTATOES (GF,V)

- FAMILY SIZE (Feeds 4-6) \$22
- HALF PAN (Feeds 10-12) \$49
- FULL PAN (Feeds 25-30) \$97

Roasted garlic mashed potatoes with chives

GREEN BEANS (GF,VG)

- HALF PAN (Feeds 10-12) \$67
- FULL PAN (Feeds 25-30) \$147

Roasted garlic, olive oil, and sea salt

**AVAILABLE IN EVANSTON ONLY*

HOUSEMADE PICKLES (GF,VG)

- 24OZ (Feeds 10-12) \$18
- 1/2 GALLON (Feeds 30-35) \$49
- GALLON (Feeds 60-70) \$95

Bread + butter pickled cucumbers and onions

BAKED SWEET POTATO (GF,V)

- EACH \$6.50

Roasted sweet potato with whipped cinnamon butter

**AVAILABLE IN EVANSTON ONLY*

KETTLE CHIPS (GF,VG)

- INDIVIDUAL BAG \$3
- Choice of sea salt, salt + vinegar, jalapeño, or BBQ

SIDES

APPLE SLAW (GF,V)

- 24OZ (Feeds 10-12) \$7.50
- 1/2 GALLON (Feeds 15-20) \$21
- GALLON (Feeds 30-40) \$40

Cabbage, apples, carrots, and cranberries tossed in a creamy dressing

SOUTHERN CHOPPED SALAD (GF,VG*)

- SMALL (Feeds 1) \$12
- HALF PAN (Feeds 10-12) \$68
- FULL PAN (Feeds 25-30) \$136

Mustard Greens, Iceberg, Broccoli, Pickled Green Tomato, Split Peas, Shallot, Avocado, Candied Sunflower Seeds, and a side of Garlic Herb Vinaigrette (*dressing contains honey)

CORNBREAD MUFFINS (V)

- PER MUFFIN \$3
- DOZEN \$34

Freshly baked, sweet and crumbly muffins



N/A BEVERAGES

SPRECHER SODA \$4

- Root Beer
- Cream Soda
- Orange Dream
- Cherry Cola

PURE LEAF ICED TEA \$4

- Sweetened
- Unsweetened

JUST WATER \$4

Eco-friendly boxed water

SAN PELLEGRINO \$4

- Limonata
- Aranciata
- Natural

BEER FOR THE SOUL \$7

Sketchbook Brewery | 5.5% ABV
Evanston, IL

Belgian-style pale ale brewed to pair perfectly with Soul & Smoke BBQ

INSUFFICIENT

CLEARANCE \$7

Sketchbook Brewery | 5% ABV
Evanston, IL

Hazy IPA with notes of grapefruit, guava, pineapple, and mango

WINE

UNDERWOOD WINE \$9

250ML CAN

- Pinot Noir
- Pinot Gris
- Sparkling Rosé

SELTZER

LOVERBOY SPARKLING

HARD TEA \$6

Gluten Free | 4.2% ABV

- Lemon Iced Tea
- Strawberry Lemon Tea

BEER

HIP-HOPS AND R+BREW \$8

Funkytown Brewery | 5.5% ABV
Chicago, IL | Black Owned

American pale ale with tropical notes, malty backbone + mango on the finish

SUMMERTIME CHI \$7

Funkytown Brewery | 5% ABV
Chicago, IL | Black Owned

Light bodied Belgian Style witbier with notes of wheat, orange, citrus and coriander

CHEF-MADE COCKTAILS

PRICKLY PEAR MARGARITA

Tequila, pomegranate, lime, sea salt

\$13.50 / 6 OZ (Individual)
\$54 / 32 OZ (6 cocktails)

APEROL GREYHOUND

Wheatley Vodka, Aperol, fresh grapefruit, lime

\$13.50 / 6 OZ (Individual)
\$54 / 32 OZ (6 cocktails)

BLACKBERRY BOURBON SOUR

FEW Bourbon, blackberry, cranberry, lemon

\$13.50 / 6 OZ (Individual)
\$54 / 32 OZ (6 cocktails)

MAPLE ROSEMARY DAIQUIRI

Dark rum, lime, maple-rosemary simple syrup

\$13.50 / 6 OZ (Individual)
\$54 / 32 OZ (6 cocktails)

PILSNER \$8

Moor's Brewing Company | 6% ABV | Chicago, IL | Black Owned

Light and refreshing German style Pilsner, with delicate floral notes

HELLES LAGER \$8

Moor's Brewing Company | 5.1% ABV | Chicago, IL | Black Owned

Light and refreshing German style Pilsner, with delicate floral notes

EXTRA SAUCE

12OZ BOTTLES

- Original BBQ \$10
- Tangy Sauce \$10
- Gold Sauce \$10
- Jerk Sauce \$14
- Cajun Buffalo \$9
- Buttermilk Ranch \$8

BREAD

SANDWICH BUNS

- 1 DOZEN \$22

SLIDER BUNS

- 1 DOZEN \$12

SETUP + SERVICE

DISPOSABLE CHAFING FRAMES

- HALF SIZE \$20
- FULL SIZE \$26

DISPOSABLE SERVING UTENSILS

- SPOONS OR TONGS \$1.50/EA

COMPOSTABLE PLATES

- 9IN PLATES \$.38/EACH

UTENSIL PACKS

- FORK, KNIFE + NAPKIN \$.35/EACH



GUIDELINES

We recommend that you schedule your delivery to arrive at least 30 minutes before you plan to serve. Please factor in the time it takes to access your building or facility and the time it will take our delivery team to set-up your order.

If nobody is available to accept the delivery when we arrive, there will be an additional delivery fee charged for each additional delivery attempt. Deliveries are available until 6pm with a standard delivery charge.

SERVICE CHARGE

Soul & Smoke no longer accepts gratuities. Instead we charge an 8% service fee on restaurant + catering orders and 18% on staffed events. This fee is distributed directly to all employees. Please let us know if you would like the fee removed from your invoice.

PICKUP ORDERS

Orders of any size may be picked up from our locations in Evanston, Avondale, or West Loop.

CHANGES

48 hour notice is required to make a change to an order. Additions to orders made less than 48 hours in advance will be accommodated if at all possible, but rush fees may be incurred.

CANCELLATIONS

72 hour notice is required to cancel any catering order. Orders cancelled with 72+ hours notice will be refunded or credited in full. Orders cancelled with 24-72 hours notice will receive a 50% refund or credit. Orders cancelled with less than 24 hours notice will not receive any credit or refund, but we are happy to donate the food to our community fridge.

ALLERGIES

Soul & Smoke has made every effort to ensure that the allergen information provided is accurate. However, due to the handcrafted nature of our menu items, the variety of procedures used in our kitchens, and our reliance on our suppliers, we can make no guarantees of its accuracy and disclaim liability for the use of this information. All common allergens are present and processed in our facility.