



*WOW your Guests*

### Picnic Menu

Ideal for backyard parties and picnics  
Includes Chef to carve for your guests

Customize with your favorite meat and  
salad choices

Succulent pig roast  
Chefs garden salad  
Creamy red skin potato salad  
Freshly baked buns  
PigOut Smokin' Barbecue and Hot Sauce  
Quality disposable plates and cutlery

**\$17.95 based on minimum 60 guests**

### Backyard BBQ with Pig Roast

Everything that you need:  
Chefs and serving staff, clothed buffets  
with canopy to cover food service and  
quality disposable tableware.

Veggie platters with dips

Succulent pig roast – roasted and carved on site  
Barbecue chicken pieces  
One hot side dish of your choice  
Two freshly prepared salads of your choice  
Freshly baked selection of buns  
Condiments

Platter of watermelon wedges

**\$29.50 Based on minimum 60 guests**

HST @13%

Ask for a quote for smaller groups  
Discounts for over 150 guests

## Design your own menu

### Meats

Feature crackling pig roast  
Rotisserie chicken with fresh herbs  
BBQ chicken with grilled pineapple  
Rotisserie turkey with stuffing  
Roast top sirloin of beef  
Smoked honey glazed ham  
Pulled pork or chicken with BBQ sauce  
Cedar plank salmon with maple glaze  
Porchetta: boned, seasoned pork roast\*  
Whole roast lamb with garlic\*  
Roast hip of beef with horseradish aioli\*  
Beef cuts: roasted whole or grilled steaks,  
tenderloin, prime rib, striploin\*  
Seafood kebabs: shrimp or scallop\*  
Paella with shrimp and chorizo sausage\*

### Hot Sides

Grilled seasonal vegetables  
Roast or boiled baby potatoes  
Roasted root vegetables  
Grilled asparagus\*  
Vegetarian chili  
Spicy baked beans (with bacon optional)  
Buttered corn on the cob – seasonal  
Green beans with butter and almonds\*  
Roasted peppers stuffed with quinoa\*

### Salads

Chefs garden salad with fresh herb dressing  
Asian slaw with fresh ginger  
Quinoa salad with cranberry and lemon  
Broccoli salad with sunflower seeds  
Five bean salad with cilantro vinaigrette  
Tomato and cucumber salad with basil  
Caesar salad with garlic croutons  
Tomato bocconcini salad with fresh basil\*  
Spinach salad with goat cheese and berries  
Creamy red skin potato salad  
Greek pasta salad with feta and olives  
Creamy green apple slaw

### On The Side

Passed hors d'oeuvres  
Crudité with hummus and ranch  
Roasted vegetables in olive oil  
Antipasto platter with Italian breads  
Cheese platter with fruits and crackers  
Fresh fruit platter  
Handmade dessert selections  
Iced tea, soda, real lemonade, water  
Coffee, de-caff, herbal teas