



*WOW your Guests*

## Design your own menu

### Protein Options

Whole crackling pig roast  
Pulled pork with barbecue sauce  
Grilled chicken with fresh pineapple  
Rotisserie turkey with seasoning  
Rotisserie chicken with fresh herbs  
Roast NY striploin or hip of beef  
Porchetta; boned, seasoned, pork roast \*  
Seafood kebabs: shrimp or scallop \*  
Cedar plank salmon with mustard glaze \*  
Fillet, prime rib or sirloin steaks \*  
Lamb chops or whole roast lamb \*

### Hot Sides

#### Vegetarian and gluten free

Roasted stuffed peppers  
Grilled seasonal vegetables  
Roast or boiled baby potatoes  
Grilled asparagus  
Green beans with almonds  
Spicy beans (with bacon optional)  
Buttered corn on the cob

### Cold Salads and Sides

#### Vegetarian, gluten and dairy free

Chefs garden salad  
Beet and apple salad  
Asian slaw with fresh ginger  
Apple and raisin salad  
Quinoa salad with seasonal fruits  
Broccoli salad with sunflower seeds  
Spinach salad with berries and almonds  
Five bean salad with cilantro vinaigrette

### Composite Salads

#### Include meat, dairy or gluten

Caesar salad  
Tomato, bocconcini and basil  
Waldorf salad of apples, celery, walnuts and cheese  
Spinach salad with goats cheese and strawberries  
Creamy red skin potato salad  
Greek salad with feta  
Creamy coleslaw

### On the Side

Passed hors d'oeuvres  
Veggie platter with hummus  
Roasted vegetables in olive oil  
Antipasto platter with Italian breads  
Cheese platter with fruits and crackers  
Fresh fruit platter  
Desserts and sweet bites  
Iced Tea, soda, real lemonade, water  
Coffee, de-caf, tea

\* Supplement applies  
Prices subject to tax

### 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

**60/100 guests \$17.95**  
**101/-200 guests \$15.95**  
**201/2,000 guests \$15.50**

### PARTY FEAST

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  
Barbecue chicken pieces  
One hot side dish of your choice  
Two freshly prepared salads of your choice  
Pickles and condiments  
Freshly baked selection of buns  
Fresh melon and berries

**\$29.50 Based on minimum 60 guests**  
Discounts for over 150 ppl

### CORPORATE

When you need to entertain your clients or feed a hungry workforce we'll cater at any location at any time. Service includes buffet table set up and disposable tableware.

#### Breakfast

Continental selection of breads,  
pastries and fruits

Hot breakfast sandwiches

Coffee, tea and juice

#### Barbecue

Barbecue Chicken, Steak Burgers, Italian  
Sausage, Jumbo Hot Dogs, Pulled Pork,  
Smoked Sausage, Veggie Burgers

Freshly prepared salads  
Selection of buns and condiments  
Iced tea, sodas and chilled water  
Chocolate brownies or fresh fruits

### FOOD STATIONS

For a casual reception that allows your guests to mingle, choose from a selection of food stations.

#### Sliders

Roast meats carved at the station with  
small slider buns  
Roast Beef with horseradish  
Pulled Pork with slaw  
Pulled Chicken with corn relish

#### Bamboo Lettuce Boats

Romaine hearts topped with:  
Maple Plank Salmon with fresh salsa  
Tenderloin of Beef with chimichuri  
Chicken Caesar with parmesan flakes  
Garlic and lemon shrimp

#### Salad Bar

#### Corn Tortillas

Spiced Beef, Chicken or Stir fried vegetables  
Sour cream, green onion, tomato, cheese  
Shredded lettuce and chilli sauce

#### Baked Potatoes

Shredded cheddar, green onion, sour cream  
Texas beans, smoked bacon

#### Desserts

Roasted pineapple, maple glazed peaches  
individual pastries, cakes, squares, cookies