



Pig Roast Catering.ca

A Culinary Artistry Company



PIG ROAST CATERING & SPECIAL EVENT MENUS | 2015

Rotisserie Roasted Piglets:

Piggy-in-Box

Rotisserie roasted suckling piglet

Porchetta option available – Call to inquire

(Yields 50, 8 oz servings or 65, 6 oz servings)

Delivery not available with this option | **PICK UP ONLY**

Price: \$349.00 plus taxes

Pig Roasted on site with Chef

Suckling piglet rotisserie spit **“Roasted on site”** from start to finish on our professional rotisserie stainless steel roaster.

Chef will arrive approximately 5 hrs prior to serving time.

Chef will set up, roast, carve, serve and take down.

Roasted lambs available - Pricing based on market pricing,

Please call to inquire

Package includes: Specialized Chef | Piglet | Roaster | Serving table, linen and all equipment

Prices:

50 lbs Roasted piglet (ideal for party of 50) - \$995.00

100 lbs Classical porchetta (ideal for party of 100) - \$1,395.00



Buffet Menus:

All buffet menus include:

Chef & attendant as appropriate | Disposable dinnerware

Decorated pig carving station | Serving buffet tables, linens,

equipment and décor | Foods displayed on ceramic platters

Pig Chef Lunch option:

Chef carved rotisserie roasted suckling piglet - **arrives hot**

Kaiser buns | Sauces: Pepperonata | Apple | Smokey barbecue

Summer fresh dill coleslaw

Oven roasted baby red potato salad with dijon vinaigrette

Prices: 200, \$16.50 | 150, \$18 | 100, \$19.50 | 50, \$21

Hawaiian Package:

Chef carved rotisserie roasted suckling piglet - **arrives hot**

Roasted apple sauce | Hawaiian barbecue sauce

Grilled Hawaiian chicken pieces

Grilled shrimp kabobs with pineapple salsa

Vegetable kabobs | Luau fried rice | Dainty rolls | Butter

Pomegranate, orange, papaya and kiwi romaine salad

with orange vinaigrette

Prices: 200, \$42 | 150, \$44 | 100, \$46 | 50, \$50

Bronze Package:

Chef carved rotisserie roasted suckling piglet - **arrives hot**

Roasted apple sauce | Smokey barbecue sauce

Peaches and cream corn on the cob | Butter

Smokey maple baked beans

Chef's garden salad of mixed greens, tomatoes, cucumbers, shoestring

carrots and sprouts served with our house white balsamic vinaigrette

Fresh dainty dinner rolls | Butter

Prices: 200, \$25 | 150, \$27 | 100, \$28 | 50, \$32

Silver Package:

Chef carved rotisserie roasted suckling piglet - **arrives hot**

Roasted apple sauce | Smokey barbecue sauce

Classic beef brisket au jus

Roasted garlic mashed potatoes

Peaches & cream roasted corn salad with edamame

Caesar salad with house dressing, croutons, smoked bacon & lemon garnishes

Fresh dainty dinner rolls | Butter

Refreshing sliced summer fruits

Prices: 200, \$35 | 150, \$37 | 100, \$38 | 50, \$45

Gold Package:

Chef carved rotisserie spit roasted suckling piglet

"Roasted on site" from start to finish - *great entertainment feature!*

Roasted apple sauce | Smokey barbecue sauce

Grilled on site chicken souvlaki | Tzatziki sauce

Whole baked potatoes with the Works!

Cheddar | Bacon | Butter | Sour cream | Chives

Grilled vegetables with balsamic glaze

Zucchini | Eggplant | Peppers | Mushrooms | Carrots

Assorted breads, dinner rolls and our specialty corn bread | Butter

Mandarin baby spinach salad with dried cranberries, mushrooms &

toasted almond slivers | Maple balsamic vinaigrette

Brownie and Blondie cakes | Icing colored to theme of event

Fresh sliced melon platter

Coffee | Tea | Condiments

Prices: 200, \$48 | 150, \$52 | 100, \$56 | 50, \$65

Diamond Package:

Hors d'oeuvres:

Angus beef sliders with caramelized onions and pommery aioli on fresh sesame slider bun

Grilled shrimp skewer with mango salsa

Caramelized pear with brie and candied pecan on buttered minted baguette

Baby bocconcino and grape tomato skewers

Dinner Buffet Menu:

Chef carved rotisserie roasted suckling piglet

"Roasted on site" from start to finish - *great entertainment feature!*

Roasted apple sauce | Smokey barbecue sauce

Whole side of maple ginger braided salmon on cedar board

Fresh herbed bruschetta pasta salad

Roasted baby red potato salad w/ fresh green beans & cherry tomatoes with dijon vinaigrette

Mango berry salad with fresh mangoes, berries and candied pecans
Raspberry vinaigrette

Assorted dainty rolls with our specialty corn bread & butter

Dessert Bar:

Sephra chocolate fountain with Lindt chocolate

Accompanied with assorted dippers:

Marshmallow | strawberries | bananas | cantaloupe

Honeydew | Pound cake | Wafers | Pretzels

Coffee | Tea | Condiments

Prices: 200, \$58 | 150, \$63 | 100, \$66 | 50, \$80



**Custom menus and quotes available!
Call today: 416-938-4853**

Applicable taxes and delivery charges extra

Pig Roast Catering | Wedding Receptions



Pig Roast Catering offers the ultimate Vintage-Rustic wedding experience and more!

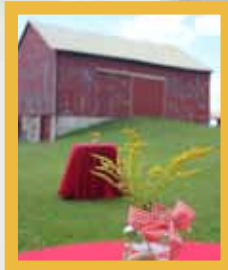
We provide extensive rustic decor, harvest tables, vintage accessories and downright delicious catering for your casual or elegant outdoor wedding! You know exactly the style of wedding you want and we are here to make it happen perfectly for you!

WE SUPPLY:

Tents | Rustic or elegant tent decor | Dance floors
Guest tables (round, long or harvest) | Chairs
Chandeliers | Lanterns | Hay bales
Lemonade stands | Floral decor | Mason jars
Candles | Rustic props
Country lace and chintz table runners | Burlap runners
Vintage style china place settings | Cutlery | Glassware
Barbecues | Upscale grill | Pig roast menus | Hors d'oeuvres
Bar services | Late night stations

WE SERVICE:

ERIN, ACTON, ORANGEVILLE, GUELPH, GRAND VALLEY,
CALEDON, MISSISSAUGA, BRAMPTON, CAMPBELLVILLE, MILTON,
GEORGETOWN, OAKVILLE, ETOBICOKE, VAUGHAN, WOODBRIDGE,
RICHMOND HILL, THORNHILL, BURLINGTON, KITCHENER,
HAMILTON, COTTAGE COUNTRY & BEYOND



Pig Roast Catering.ca

A Culinary Artlstry Company

phone: 416.938.4853

email: info@pigroastcatering.ca

www: www.pigroastcatering.ca

Please visit our sister company: www.feastyoureyes.ca