



SEASONAL MENU

All meals below accompanied with:

Creamy Yukon gold roasted garlic mashed potatoes | Buttered baby carrots with sautéed onions
Dainty rolls with whipped butter | Seasonal dessert cookies

BEST HOLIDAY FEAST

Cranberry balsamic roasted chicken pieces
Lunch buffet \$16.95 / pp | Dinner buffet \$19.95 / pp

TRADITIONAL FEAST

Slow roasted herb marinated sliced white and dark turkey
Home style "Gluten Free" gravy with cranberry sauce
Apricot rosemary stuffing
Lunch buffet \$20.95 / pp | Dinner buffet \$23.95 / pp

SEASONS FEAST

Classic beef brisket au jus
Breast of chicken with mushroom sauce
Lunch buffet \$26.95 / pp | Dinner buffet \$29.95

ADDITIONAL SIDE DISHES

SALADS: minimum 25 guests

Soup: Roasted butternut squash soup - minimum 15 guests - \$3.95 / pp

Slaw: Sweet purple slaw with raisins and feta - \$2.50 / pp

Spinach Salad: Baby spinach leaves with strawberries, goat cheese & almond slivers served w/ raspberry vinaigrette - \$4.95 / pp

Chef's Garden Salad: Mixed greens with chef's hand selected condiments served with our house vinaigrette - \$3.95 / pp

Caprese Salad: Sliced fresh fiore di latte cheese with sliced tomatoes on a bed of baby greens with our Sicilian oregano basil vinaigrette - \$5.95 / pp

GRILLED VEGETABLES

Our colorful array of marinated grilled seasonal vegetables with balsamic glaze - \$5.95 / pp

905.454.0159 | 416.699.1212

www.feastyoureyes.ca | www.pigroastcatering.ca

info@feastyoureyes.ca

- ◆ Minimum order 25 guests
- ◆ Under 25 guests, add \$3.95/pp
- ◆ Lunch servings 6oz
- ◆ Dinner servings 8oz
- ◆ No substitutions
- ◆ 2019



CATERING & EVENT DESIGN

Pig Roast Catering.ca

A Culinary Artistry Company



4 YEAR WINNER! Consumer's Choice Award 2016-2019!

MAIN ENTRÉE

(side orders)

- Whole oven roasted turkey, 20 lbs (serves 15-20 guests) - \$195
- Canadian semi boneless leg of lamb – (yields 20, 4oz servings) - \$225
- Maple glazed house smoked leg of ham with pineapple salsa (yields 30, 4 oz servings) \$195
- Classic beef brisket au jus – 4 oz per person - \$10 / pp
- Maple teriyaki glazed braided side of salmon (serves 12-15 guests) - \$150
- Classic Quebecois meat tourtiere & gravy (8 servings) - \$48 ea -minimum 3
- Smoked roasted suckling boneless porchetta (serves 15-20 guests) - \$100
- Whole rotisserie roasted suckling piglet w/roasted apple sauce & smokey barbecue sauce – 50 lbs (50, 8oz servings) - \$395

VEGETARIAN | GLUTEN FREE

VEGAN | DAIRY FREE

(minimum 15 guests)

- Vegetarian chili - \$3.95 / pp
- Quinoa & chick pea with tofu and peppers with herb infused Moroccan sauce - \$5.95 / pp
- Vegetarian curry stew with chick pea, lentils, carrots and kale - \$6.95 / PP
- Wild rice and lentil salad with dried cranberries, sunflower seeds with red wine shallot vinaigrette - \$6.95 / pp

PARTY PLATTERS:

- Jumbo shrimp (50) cocktail platter with seafood sauce – \$150
- Side of smoked salmon with red onions, capers and citrus cream cheese with crostini (Serves 20-25 guests) - \$225
- Festive domestic and imported cheese board with fruit garnishes, nuts and fancy crackers - \$5.95 / pp
- Warm brie wrapped with herbed puff pastry stuffed with caramelized pears and candied pecan | House crostini and crackers – medium, \$195 (serves 25-30) | Large, \$400 (serves 50-75)
- Crisp raw vegetable platter with roasted red pepper dip - \$2.95 / pp
- Charcuterie | Antipasto platters – serves 15-20 guests - \$375
- Assorted olives, marinated artichokes, mushrooms, roasted red peppers, Italian bocconcino cheese, variety of smoked sausage and salami
- Artisan meat platter – serves 20 guests, 10 oz per person - \$475
- Whiskey maple glazed salmon filet | Honey soy flank steak
- Balsamic breast of chicken
- Crostini bar – serves 25 guests - \$125
- Trio of dips: Tomato bruschetta | Asiago and artichoke
- Moroccan hummus with house crostini, toasted pitas and crackers

DESSERTS:

(Minimum 3 dozen of each)

- Seasonal mini cupcake - \$27/dz
- Gingerbread, candy cane, Irish cream cupcakes - \$36/dz
- Assortment of seasonal pastries, rum balls, petit fours - \$5.95 / pp
- Seasonal donut shaped sugar cookies - \$40/dz
- Pecan, butter and crème Brule tarts - \$36/dz
- Crème Brule – \$60/dz
- Decorated gourmet mini donuts - \$36/dz
- Decorated cake truffles - \$36/dz
- Cake pops - \$36/dz
- Profiteroles (cream puffs) - \$30/dz
- Decorated mini eclairs - \$36/dz
- Exquisite French macaron - \$30/dz
- French beignet (Red berry – caramel – Nutella) - \$28/dz
- Mason jar desserts: Cranberry Tiramisu, Peppermint white chocolate cheesecake, Gingerbread hazelnut - \$6.95 ea (minimum 3 dozen of each kind)
- Citrus ricotta filled mini cannoli – \$30/dz
- Sugar and shortbread cookies - \$2.95 / pp
- Fresh fruit platter - \$4.50 / pp
- Assorted party cakes – call to inquire

Beverages and refreshments, please inquire

Rental of chafer - \$25 ea | Disposable dinnerware - \$1.00 / pp

Plus Delivery and taxes

China, rentals, staffing, décor, bar all available, please inquire

with one of our event planners for a custom quote

Pick up option available for all menu items listed above | Gratuities may apply



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CONSUMER'S CHOICE
AWARD

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INC.
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Catering Corporate and Social Events of any size ♦ Special Events ♦ Cocktail Receptions ♦ Galas
♦ Weddings ♦ Bar/Bat Mitzvahs ♦ Barbecues ♦ Corporate Meetings and Seminars