



Pig Roast Catering

AND FEAST YOUR EYES CATERING & EVENT DESIGN



Pig Roast Catering.ca

A Culinary Artistry Company

5 YEAR WINNER! Consumer's Choice Award 2016-2020

Pig Chef Lunch option:

Chef carved spit roasted suckling piglet
arrives on site warm and ready to serve
Roasted apple sauce | Smokey barbecue sauce
Pre-sliced Kaisers
Classic picnic potato salad
Red slaw with pineapple vinaigrette

Package includes:

Chef | Biodegradable dinnerware & napkins
Buffet tables | Culinary equipment
50 guests, \$30 pp | 75 guests, \$28 pp | 100 guests, \$26 pp
125 guests, \$24 pp | 150 guests, \$23 pp | 175 guests, \$22 pp
200 guests, \$21 pp
Plus delivery + taxes

Hawaiian Package:

Chef carved spit roasted suckling piglet
arrives warm and ready to serve
Roasted apple sauce | Smokey barbecue sauce
Grilled Hawaiian chicken pieces
Ginger pineapple shrimp stir-fry
Luau fried rice
Summer pesto grilled vegetables
Baby field greens with mangoes,
Berries & candied pecans, Raspberry vinaigrette
Dainty rolls with butter

Package includes:

Chef & Assistant | Biodegradable dinnerware & napkins
Buffet tables | Culinary equipment
50 guests, \$65 pp | 75 guests, \$60 pp | 100 guests, \$58 pp
125 guests, \$56 pp | 150 guests, \$54 pp | 175 guests, \$52 pp
200 guests, \$50 pp
Rentals + Service to be quoted separately | Plus delivery + taxes



Bronze Package:

Chef carved spit roasted suckling piglet
arrives on site warm and ready to serve
Roasted apple sauce | Smokey barbecue sauce
Roasted garlic mashed potatoes
Slow cooked maple baked beans
Mason jar salads: Roasted corn & Edamame | Purple slaw
Artisanal dinner rolls with butter

Package includes:

Chef | Biodegradable dinnerware & napkins
Buffet tables | Culinary equipment
50 guests, \$37 pp | 75 guests, \$35 pp | 100 guests, \$33 pp
125 guests, \$31 pp | 150 guests, \$29 pp | 175 guests, \$27 pp
200 guests, \$25 pp
Rentals + Service to be quoted separately | Plus delivery + taxes

Silver Package:

Chef carved spit roasted suckling piglet
arrives warm and ready to serve
Roasted apple sauce | Smokey barbecue sauce
Smokey barbecue chicken leg supreme
Replace Chicken with "Classic beef brisket au jus" – Add \$5/pp
Whole baked potatoes with the Works!
(Cheddar | Bacon | Butter | Sour Cream | Chives)
Hearty summer bean & pepper salad
Chef's garden salad of mixed greens, tomatoes, cucumbers, shoestring
carrots with sprouts served with our house white balsamic vinaigrette
Artisanal dinner rolls with butter

Package includes:

Chef & Assistant | Biodegradable dinnerware & napkins
Buffet tables | Culinary equipment
50 guests, \$48 pp | 75 guests, \$46 pp | 100 guests, \$44 pp
125 guests, \$42 pp | 150 guests, \$40 pp | 175 guests, \$38 pp
200 guests, \$36 pp
Rentals + Service to be quoted separately | Plus delivery + taxes

Gold Package:

Self-served Charcuterie display on our beautiful live edge boards artfully curated by our culinary team!

Lovely European assortment of cured and smoked meats
Domestic and imported cheeses with house jelly, grape clusters
Fresh breads, house crostini, focaccia

Vegan board also featuring a selection of – CHOOSE 3 DIPS:
Moroccan style Hummus | Babaganoush | Roasted beet dip
with toasted pumpkin seeds | Sweet potato dip with crushed nuts
Fresh tomato bruschetta | Olives, muffuletta, veggie sticks
Gluten free + vegan crackers

Biodegradable cocktail plates + napkins will be provided

Dinner buffet menu:

Chef carved spit roasted suckling piglet – **Roasted on site**
Roasted apple sauce | Smokey barbecue sauce
Grilled on site Chicken Souvlaki | Tzatziki sauce
Classic creamy potato salad OR Pesto asparagus & potato salad
Classic green bean almondine
Summer spinach salad with lemon poppyseed dressing
Artisanal dinner rolls with butter

Package includes:

Chef & Assistant | Biodegradable dinnerware & napkins
Buffet tables | Culinary equipment
50 guests, \$76 pp | 75 guests, \$62 pp | 100 guests, \$58 pp
125 guests, \$56 pp | 150 guests, \$54 pp | 175 guests, \$52 pp
200 guests, \$50 pp
Add \$12/pp if going with charcuterie display
Rentals + Service to be quoted separately | Plus delivery + taxes



Diamond Package:

Passed Hors d'oeuvres:

Angus beef sliders with caramelized onions & pommery aioli
Grilled shrimp with mango salsa
Caramelized pear, brie, candied pecan on buttered minted baguette
Baby Bocconcino and grape tomato skewer

Dinner Buffet Menu:

Chef carved spit roasted suckling piglet – **Roasted on site**
Roasted apple sauce | Smokey barbecue sauce
Teriyaki maple braided side of salmon served on cedar board
Oven roasted baby red potato salad w/ Dijon vinaigrette
Summer grilled vegetables with balsamic glaze
(Zucchini | Eggplant | Peppers | Mushrooms | Carrots)
Classic Caesar salad with garlic croutons and creamy dressing
Artisanal dinner rolls with butter

Dessert Bar:

Mini Mason jars – CHOOSE 3:
Tiramisu | Strawberry Shortcakes | Berry crumble | Crème Brule
Lemon meringue | Milk chocolate mousse | Oreo | Smores
Pumpkin Mousse | No bake cheesecake

OR

Gourmet donut bar featuring an assortment of: Oreo | Apple Fritter
Red Velvet | Nutella | Maple Bacon | Blueberry cheesecake
Boston Cream | Banana Cream | Lemon Meringue, etc...

Package includes:

Chef & Assistant | Biodegradable dinnerware & napkins
Buffet tables & linens | Culinary equipment
50 guests, \$95 pp | 75 guests, \$85 pp | 100 guests, \$77 pp
125 guests, \$74 pp | 150 guests, \$70 pp | 175 guests, \$68 pp
200 guests, \$66 pp
Rentals + Service to be quoted separately | Plus delivery + taxes



PIG ROAST CATERING

| WEDDING RECEPTIONS

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

We are a full-service catering able to provide you with all that you require for your special day from delicious food, event design, décor, rentals, service, photography, and much more!

We provide extensive rustic décor, harvest tables, vintage accessories to help create the vision you are dreaming of!

Specializing in outdoor tent weddings, barn weddings or right in your back yard! Whether it is a casual affair or an elegant luxurious wedding, we are here to make it happen for you!

We supply:

Tents, floor plan and event design | Rustic or elegant tent décor
String lights | Chandeliers

Guest tables (round, long or harvest) | Dance floors

Rustic vintage, chivari, crossback or white folding wedding chairs

Specialty linens, napkins, dinnerware, stemware, flatware

Barbecues | Upscale grill | Pig roast menus | Hors d'oeuvres | Buffet stations

Cocktail receptions | Bar service | Dessert bars | Late night stations

We service:

ERIN, ACTON, ORANGEVILLE, GUELPH, GRAND VALLEY, CALEDON,
MISSISSAUGA, BRAMPTON, CAMPBEVILLE, MILTON, GEORGETOWN,
OAKVILLE, ETOBICOKE, VAUGHAN, WOODBRIDGE, RICHMOND HILL,
THORNHILL, BURLINGTON, KITCHENER, HAMILTON, CAMBRIDGE,
PUSLINCH, ELORA, COTTAGE COUNTRY & ALL OF THE GTA AREA

Call: 416.938.4853

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Please visit our sister company: feastyoureyes.ca

 [feastyoureyesinc.](https://www.instagram.com/feastyoureyesinc)  [pigroastcateringinc.](https://www.instagram.com/pigroastcateringinc)



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PIG ROAST CATERING & SPECIAL EVENT MENUS 2020