



Feast Your Eyes!

AND PIG ROAST CATERING & EVENT DESIGN

COUNTRY HERITAGE PARK

Feast
Your
Eyes! INC.
CATERING & EVENT DESIGN


Pig Roast Catering.ca

A Culinary Artistry Company

Buffet Dinner Package

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

Lovely European assortment of cured & smoked meats
Domestic & imported cheeses, house jelly, grape clusters
Fresh breads, house crostini
Moroccan style hummus, olives, muffuletta
Gluten free & vegan crackers
Biodegradable cocktail plates & napkins

Buffet dinner:

Smokey barbecue chicken leg supreme
Chef carved spit roasted classical Porchetta
Roasted apple sauce, smokey barbecue sauce
Whole baked potatoes with the Works!
Cheddar, bacon, chives, butter, sour cream
Seasonal summer vegetables
House greens, cherry tomatoes, cucumbers, shoestring carrots, onion sprouts, white balsamic vinaigrette
Assorted artisanal dinner rolls, whipped butter

Dessert station:

Seasonal fruit cobbler
Cherry bread pudding, honey whiskey maple sauce
Vanilla ice cream
Coffee, tea, condiments

Package includes:

Dinnerware, stemware, flatware, guest table linens, napkins, buffet linens, culinary equipment, event staff, supervisor, chef, waiters, landmark fee



Classic Pig Roast Buffet Dinner Package

Choose one option to accompany your dinner:
Passed hors d'oeuvres, dessert or late night station

Passed Hors d'oeuvres

Edamame dumpling, soy dipping sauce
Vegetarian quiche
Cocktail chicken souvlaki, tzatziki sauce
Barbecue cocktail meatballs

Buffet dinner:

Chef carved whole roasted Piglet
Roasted apple sauce, smokey barbecue sauce
Oven roasted mesquite chicken pieces
Creamy mashed potatoes
Slow cooked maple baked beans
Mason jar salads: classic slaw, roasted corn & edamame
Assorted dinner rolls, whipped butter

Dessert Station

Gourmet Donut Bar:

Apple fritter, red velvet, nutella, blueberry cream cheese, lemon, sugar boston cream, dulce de leche, chocolate skor, chocolate sprinkle, banana chocolate chip, maple, coconut
Coffee, tea, condiments

Late Night Station:

Taco Bar:

Taco beef, chicken el pastor & vegetarian
Soft & hard shells, nachos, warm cheese dip, condiments
Churro bites

Package includes:

Dinnerware, stemware, flatware, guest table linens, napkins, buffet linens, culinary equipment, event staff, supervisor, chef, waiters, landmark fee

Sit Down Served Package

All meals are accompanied with assortment of fresh artisanal dinner rolls, focaccia, French baguette, whipped butter

Passed Hors d'oeuvres

Select 3

- Porcini cheddar risotto balls, marsala sauce
- Antipasto vegetarian skewer
- Mini grilled cheese, pink lady apple, old cheddar, fig jam
- Asiago artichoke stuffed mushroom cap
- Ratatouille stuffed mushroom cap
- Jerk chicken skewers, Caribbean mango salsa
- Sesame ginger chicken, mini waffle, Gochujang maple syrup
- Cajun lime shrimp, avocado or mango salsa
- Baja fish tacos, papaya salsa
- All beef mini sliders, caramelized onions, pommery aioli
- Yorkshire pudding, roast beef, horseradish cream
- Spicy steak quesadillas, pickled onions
- Chipolte pulled pork sliders, classic slaw
- House sausage rolls, honey dijon mustard

First Course:

Choose one (1) option:

- House greens, cherry tomatoes, cucumbers, shoestring carrots, onion sprouts, white balsamic vinaigrette
- Roasted butternut squash soup, d'Anjou pear, crispy beets
- Penne pasta, rose sauce, parmesan



Main Course:

Entree:

- Flame broiled AAA Striploin Steak
- Mediterranean stuffed Chicken Breast au jus
- Wild Mushroom Wellington

Accompanied with:

- Pomme Anna - layered potatoes
- Seasonal Vegetables

Additional Options (Market value will apply):

- Hunter style landes Chicken, foraged mushrooms
- Dijon garlic pepper crusted Prime Rib au jus
- Braised Beef Short Ribs, red wine demi-glaze
- Lemon infused spinach stuffed Salmon spiral
- Rosemary braised Lamb Shank

Dessert station:

Chef's Seasonal Mason Jar Desserts:

- Oreo, chocolate mousse, trifle, berry cheesecake, lemon meringue, strawberry shortcake, pumpkin

Package includes:

Dinnerware, stemware, flatware, guest table linens, napkins, buffet linens, culinary equipment, event staff, supervisor, chef, waiters, landmark fee

***Plant based, Gluten Free, Lactose free meals available - please inquire**

***Culinary cooking equipment extra if applicable**

***Applicable taxes will apply**

The Hungry Jack BBQ Menu

Steak spice burgers grilled to perfection

Grilled gourmet sausage

(Italian, Oktoberfest, Mexican, Sundried tomato,
Sicilian wine and cheese)

Fresh baked crusty kaiser or sesame burger bun

Condiments: mustard, relish, ketchup

Oven roasted baby red potato salad with

Dijon vinaigrette

Pickled slaw with pineapple vinaigrette

Gourmet cookies

(oatmeal raisin, chocolate chip, double chocolate,
macadamia)

BBQ Package includes:

Bio disposable dinnerware and napkins, guest table
linens, buffet linens and culinary equipment, event
staff supervisor, chef, waitstaff, landmark fee and
gratuities -Taxes are extra

75 guests - \$97.95/pp | 100 guests - \$85.95/pp

125 guests - \$75.95/pp | 150 guests - \$73.95/pp

175 guests - \$71.95/pp | 200 guests - \$69.95/pp



Marshall's Favorite Barbeque

Honey soy grilled flank steak*

Grilled teriyaki ginger braided side of salmon

Tender lemon rosemary chicken skewers | tzatziki sauce

Grilled summer vegetables with balsamic glaze

(zucchini, eggplant, peppers, mushrooms, carrots)

Classic creamy or vinaigrette potato salad

Pineapple slaw

Assorted breads, baguettes, rolls | whipped butter

Assorted fruit pies with whipped cream

BBQ Package includes:

Dinnerware, stemware, flatware, guest
table linens, napkins

Event supervisor, chef, waiters, buffet linens,
culinary equipment landmark fee and gratuities

-Taxes are extra

*market value will apply

75 guests - \$131.95/pp | 100 guests - \$121.95/pp

125 guests - \$109.95/pp | 150 guests - \$107.95/pp

175 guests - \$105.95/pp | 200 guests - \$103.95/pp

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Call: 905.454.0159 or fax: 905.454.0206

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COUNTRY HERITAGE PARK - 2024 PRICING