



Pig Roast Catering

AND FEAST YOUR EYES CATERING & EVENT DESIGN

Feast
Your
Eyes!
INC.

CATERING & EVENT DESIGN


Pig Roast Catering.ca

A Culinary Artistry Company

Bronze Package:

Chef carved spit roasted suckling piglet
arrives on site warm and ready to serve

Roasted apple sauce | Smokey barbecue sauce

Whipped mashed potatoes

Slow cooked maple baked beans

Roasted corn & edamame salad | Pineapple slaw

Artisanal dinner rolls with butter

Package includes:

Chef | Biodegradable dinnerware & napkins

Buffet tables | Culinary equipment

50 guests, \$56.95 pp | 75 guests, \$52.95 pp | 100 guests, \$51.95 pp

125 guests, \$50.95 pp | 150 guests, \$49.95 pp

175 guests, \$48.95 pp | 200 guests, \$47.95 pp

Rentals + Service to be quoted separately | Plus delivery, gratuities + 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" Market value will apply

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, 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, \$69.95 pp | 75 guests, \$65.95 pp | 100 guests, \$63.95 pp

125 guests, \$62.95 pp | 150 guests, \$61.95 pp

175 guests, \$60.95 pp | 200 guests, \$59.95 pp

Rentals + Service to be quoted separately | Plus delivery, gratuities + 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 vinaigrette potato salad with scallions & fresh dill

Summer vegetable salad

Sweet and crunchy Garden salad

Artisanal dinner rolls with butter

Package includes:

Chef & Assistant | Biodegradable dinnerware & napkins

Buffet tables | Culinary equipment

50 guests, \$102.95 pp | 75 guests, \$84.95 pp | 100 guests, \$76.95 pp

125 guests, \$74.95 pp | 150 guests, \$72.95 pp

175 guests, \$70.95 pp | 200 guests, \$68.95 pp

Add \$19.95/pp if going with charcuterie display

Rentals + Service to be quoted separately | Plus delivery, gratuities + 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:

Strawberry Shortcakes | Berry crumble | 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, \$128.95 pp | 75 guests, \$118.95 pp | 100 guests, \$108.95 pp

125 guests, \$100.95 pp | 150 guests, \$98.95 pp | 175 guests, \$96.95 pp

200 guests, \$94.95 pp

Rentals + Service to be quoted separately | Plus delivery, gratuities + taxes



Hawaiian Dinner 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 skewers

Luuau 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, \$90.95 pp | 75 guests, \$78.95 pp | 100 guests, \$76.95 pp

125 guests, \$74.95 pp | 150 guests, \$72.95 pp | 175 guests, \$70.95 pp

200 guests, \$68.95 pp

Rentals + Service to be quoted separately | Plus delivery, gratuities + taxes

Caribbean Dinner Package:

Chef carved spit roasted suckling piglet

arrives on site warm and ready to serve

Jerk barbecue rum sauce

Back Yard Island style Jerk chicken pieces

Traditional rice and peas

Classic baked macaroni and cheese

Creamy cabbage slaw

Flaky flame kissed Caribbean roti

Package includes:

Chef | Biodegradable dinnerware & napkins

Buffet tables | Culinary equipment

50 guests, \$82.95 pp | 75 guests, \$70.95 pp | 100 guests, \$66.95 pp

125 guests, \$64.95 pp | 150 guests, \$62.95 pp

175 guests, \$60.95 pp | 200 guests, \$58.95 pp

Rentals + Service to be quoted separately | Plus delivery, gratuities + 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 | 905.454.0159

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Please visit our sister company: feastyoureyes.ca

 feastyoureyesinc  pigroastcateringinc.




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PIG ROAST CATERING & SPECIAL EVENT MENUS 2025