



Catering To Go

- Take the hassle out of your event with ready to serve meals
- Choose from "Hot Ready to Eat" or "Heat & Serve"
- Design your own menu
- Curbside collection or delivery options

How to book:

- **Email us to check availability before booking an event**
(we are fully booked on most Saturdays from May to October)
- 5 days notice generally required
- Minimum required order - \$250.00
- We confirm your order back to you by email

*~Freshly prepared
from the
best quality ingredients~*



Proteins – guide 1lb serves 2-3 people

P1. Signature Pulled Pork 🐷 G D

World famous, slowly braised and lightly tossed in our signature sweet and smokey BBQ sauce

10lb - \$115

P2. BBQ Glazed Pork Ribs G D

Fall off the bone, slow roasted St. Louie back ribs, secret house blend of spices & glazed with PigOut BBQ Sauce

1 rack=approx. 2.5lb

6 rack - \$150

P3. AAA Top Sirloin of Beef 🐷 G D

Thinly sliced beef in house made red wine jus

10lb - \$170

**Upgrade to Striploin (5lb) @ \$125 or to Tenderloin (5lb) @ \$225*

P4. AAA Braised Beef Short Rib G D

Boneless beef short rib, slowly braised with root vegetables, in red wine jus w/fresh herbs

10lb - \$350

P5. Smoked Beef Brisket 🐷 G D

18-hour slow-smoked brisket, hand-carved, served with house BBQ sauce

10lb - \$290

P6. Roast Chicken G D

Fresh local all-natural chicken pieces, skin on boneless with fresh lemon & herbs

10lb - \$180

P7. Chicken & Bacon Drumstick Lollipops G D

Fresh local all-natural chicken drumsticks, wrapped in bacon and glazed with smokey BBQ sauce

10lb - \$180

P8. Smoked Honey Glazed Ham G D

House smoked ham, hand carved w/maple Dijon mustard glaze

10lb - \$120

P9. Rotisserie Turkey G D

Fresh, all-natural hand carved turkey au jus

18/20lb bird - \$250

P10. Wild Honey Maple Salmon G D

Fillet of Wild Norwegian salmon, maple honey marinated with grain mustard glaze

10 (4oz) portions - \$140

P11. Braised Sausage w/Peppers & Onions D

Mild, Hot or Calabrese sausage, braised with red peppers & onions

20 pieces - \$90

P12. Whole Roasted Pigs – Rotisserie Cooked 🐷 G D

Fresh from a local farm and naturally raised.

Served in disposable insulated box.

We recommend 1lb of pig for guest for a meal portion.

30-40lb

50-60lb

80-90lb

100-110lb

Add pre-carving Your Pig Roast into foil trays \$25

A8. PigOut's Smokin' BBQ Sauce G D bottle \$8

A9. Freshly Baked Buns

Pre-sliced for your convenience.

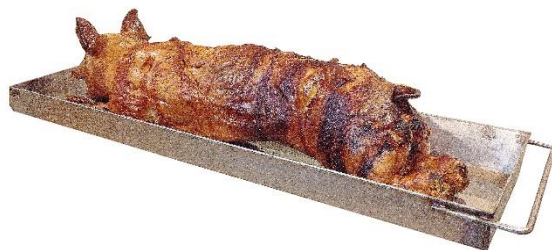
Slider small/Mini Kaiser/Sausage Buns – dz \$10

A10. Rental: Meat Tray

Easy carving on a meat tray.

Mess free transport. Size: 48x18x18

(Must be returned clean) Based on availability - \$30



**roasted pig on handled meat tray*



–Crowd Favorite G–Gluten Free D–Dairy Free V–Vegetarian



Salads – guide serves 20 ppl

S1. Garden Salad G D V

Mixed baby greens, cherry tomato, cucumber, radish, red onions & bell peppers, homemade balsamic vinaigrette

\$70

S2. Asian Slaw G D V

Shredded cabbage, apples, carrot & green onions, tossed with sweet ginger and apple cider vinaigrette dressing

\$50

S3. Caesar Salad G D V

Romaine, creamy Caesar dressing, garlic croutons, real bacon bits & parmesan

\$90

S4. Spinach Salad G V

Baby spinach and mixed leaves with seasonal berries, goat cheese & red onion, poppyseed vinaigrette

\$90

S5. Red Skin Potato Salad G V D

Homemade classic with real mayo, fresh herbs, diced peppers, celery and green onions

\$90

S6. Greek Pasta Salad G V

Rotini, bell peppers, red onion, tomatoes, cucumber, feta & black olives, Oregano & red wine vinaigrette

\$80

Vegetables/Hot Sides

– guide 1lb serves 2-3 people

V1. Garlic Parmesan Scalloped Potatoes V

Slow roasted Yukon Gold potatoes in a creamy garlic cheese sauce topped w/breadcrumbs & a Gruyere cheese gratin

10lb - \$95

V2. Creamy Yukon Gold Mashed Potato G V

Steamed Yukon gold potatoes, with real cream & butter

10lb - \$85

V3. Maple Roasted Root Vegetables G V

Roasted carrots, parsnip, sweet potato, red onion, lightly tossed in honey & maple syrup

10lb - \$95

V4. Penne Pasta in Tomato Basil Sauce D V

Penne pasta tossed in homemade tomato basil sauce, Parmesan cheese and chili flakes

10lb - \$75

V5. Maple Baked Beans G D V

Sweet and smokey baked beans with your choice of bacon or grilled fresh pineapple

10lb - \$50

V6. Creamy Mac & Cheese V

Homemade, creamy sauce with real Cheddar topped with fresh herb breadcrumbs

10lb - \$85





Platters - Appetizer platters. Feeds 10-20 ppl

A1. Crudité with Ranch **G D V** \$50

Bell pepper, cucumber, broccoli, cherry tomatoes, carrots, celery with ranch

A2. Rustic Antipasto **G** \$150

Thinly sliced prosciutto, mild capicola, spicy sopressata & genoa salami, with pickles, olives & crusty bread

A3. Cheese with Fruit & Crackers **G V** \$150

Domestic and international cheeses, with fresh & dried fruits, assorted artisanal crackers (inc GF)

A4. Fresh Seasonal Fruits **G D V** \$60

With seasonal berries & lime yogurt dipping sauce

A5. Sandwich Platter (10) \$80

Roast Ham & Swiss Cheese Croissant
Chicken Caesar, Parmesan & Bacon Sandwich
Shaved Beef & Horseradish Mayo/Onion Bun
Grilled Vegetables & Provolone on Tomato Bread

A6. Hors D'Oeuvres 3dz \$90

Glazed Shrimp, Antipasto Skewer, French Quiche,
Tomato Basil Bocconcini Skewer, Cocktail Sausage Rolls,
Mini French Smoked Beef Tourtiere **(D)**
see Apps Menu for full selection



Desserts

D1. Fresh Baked Fruit Pies **G D V**
Assorted homemade pies, made with local fruits.
Apple, strawberry rhubarb, peach, cherry

8" - \$18

D2. Mini Butter Tarts **V** 3dz - \$90
Plain, pecan, raisin

D3. Portuguese Custard Tarts **G D V** 3dz - \$90

D4. Selection of Mini Fruit Tarts 3dz - \$90

To place an order,
please email gta1@pigout.ca