



Catering your Wedding




PigOut Catering 2023
Niagara Region
www.pigout.ca/pigoutniagara




"We chose PigOut to cater our wedding and it was a GREAT choice! Look no further. Not only was the food top-notch delicious (I still have guests telling me this three weeks later), but Daria took care of everything from beginning to end. We didn't have to worry about a thing, she was on top of it all. Reasonable pricing plus and the food shows up hot and ready to go, and feeds plenty!"

Petra & Mitch, July 2021




"We had the pleasure of working with Anne and she was honestly the best! The food was incredible, and the guests are still raving about how good it was. Thank you to the entire team at PigOut!!"

Noelle & Aj, Sept 12th, 2020



"We hired PigOut for our wedding this past July and they were absolutely amazing!! From the beginning, Daria and Anne were super easy to work with - very responsive and helpful. The food was incredible and the staff working our wedding was top notch - super attentive, organized, and professional. Daria was a superstar on the day of the event!! We are so grateful for all her help - it really made us feel at ease!"

Blythe & Ruben - July 30th, 2022



"All we can say is look no further — you've found your wedding caterer!! Oh my goodness did they ever blow it out of the water! ALL our guests were absolutely RAVING over the food & how good it tasted!! We were even receiving compliments on the service of the wait staff as well!! Anne & Daria were an absolute pleasure to work with & they helped my husband & I curate the tastiest menu for our guests — everything was 10/10! Would highly recommend Pig Out for your wedding as they were amazing for ours!! :)."

Stephanie & Zack - August 6th, 2022

BBQ Package 2023

Ideal for casual, BBQ or picnic style weddings

Choose Two meats

Whole Crackling Pig Roast with Chef
All-natural Chicken with fresh herbs & lemon
Italian Sausage ■ Honey Glazed Ham
Signature Pulled Pork ■ BBQ Pork Ribs

Choose Three sides

Creamy Red Skin Potato Salad
Garden Salad with fresh herb dressing
Caesar Salad with croutons, bacon
Buttered Corn on the Cob (*August-September*)
Maple Baked Beans
Creamy Mash Potatoes
Freshly baked buns & Condiments
High quality disposable plates

\$41.50 per guest

Price based on 80 guests

Saturdays in May-October min 100 ppl applies

Prices subject to + HST 13% & Gratuity

Catering Staff arrive 1 hr prior to dinner

**Based on client providing buffet tables*

Vegetarian options available @ \$5 - 7 ptn



Bar Package

Based on client supply of alcohol and 8hr bar service

Smart Serve Bartenders Setting Bar, Chilling Client's Wines and Beers in Totes with Ice

Placing and Replenishing Wines During Dinner

Supply of Bar Fruit (cut lemons/limes), Ice,

Drink Mixes (Coke, Diet Coke, Ginger Ale, Sprite, Iced Tea, Soda, Tonic)

Quality Plastic Glasses for Bar Drinks

\$16.50 per guest

Supplement for Specialty Cocktails: includes full range of garnishes, drink mixes

add \$3.00 per guest



Menus

Our menus feature naturally raised antibiotic and hormone free meats and fresh local produce in season. You can customise your menu to include your favourite dishes
Vegetarian and gluten free options are available and special diets catered for

We roast on site for the very best quality for you and your guests!



Diamond Wedding Package 2023

Cocktail Hour

Antipasto Platter with Italian Cold Cuts

Thinly sliced prosciutto, mild capicola, spicy sopressata, genoa salami
Cheeses - French Brie, Aged English Cheddar, Smoked Gouda
Sun blushed tomatoes, olives, pickles, dried fruits rustic breads and crackers

Main Course

Choice of Two Meats Including Live Carving Station
*Recommend: Crackling Pig Roast, Smoked Beef Brisket,
Roast Striploin of Beef, Chicken Supreme*
Your Choice of Three Hot/Cold Side Dishes
Selection of Freshly Baked Italian Breads with Butter
Condiments



Dessert Station - choose your favorite:

Local Fresh Fruit Pies with whipped cream
Baked Cheesecake with choice of toppings
Selection of Mini Desserts

Fresh Ground Coffee and Selection of Herbal Teas

Includes

China Dinnerware with Cutlery
Wine and Water Glasses with Jugs of Iced Water on your dinner tables
Linen Napkins in Your Colour Theme
from \$82.00 per guest + HST 13% & Gratuity
*Prices based on 80 guests
Saturdays in May-October min 100 ppl applies*

Gold Package Offers You

- Wedding Planning services include site visit, assistance with logistics and table planning
- Experienced wedding coordinator and on the day Catering Manager
- Supply and set up of dinnerware & cutlery
- Chefs, professional staff to serve your guests from buffet, food stations or family service
- Custom designed menus incorporating fresh local produce
- Annual food tastings for you and your fiancé to taste our most popular dishes
- Safe, compliant food service, sneeze guards, protocol signage
- Public Health Inspected kitchens and refrigerated trailers

Additional Services

- Salad/Soup Course from \$6.50 per guest
- Late Night Selection of Fresh Local Pizza from \$7.50 per guest
or see Food Stations Menu
- Smart Serve Staff Only \$40 staff/hour
(client provides alcohol, bar mix, fruit juices, bar fruit, ice, bar glasses etc)
- Family Style/Plated Style from \$3.50 per guest
(depends on the venue facilities: kitchen or catering tent required)



Design Your Own Menu

From the Grill

Feature Crackling Pig Roast 🐷

Carved on site, served with PigOut's signature smokin' BBQ sauce

Roasted Chicken G D

Fresh, local, with fresh herbs & lemon, slowly roasted

Rotisserie Turkey G D

Fresh, all-natural turkey, served with pan gravy and homemade stuffing and cranberry sauce

Roasted Top Sirloin of Beef 🐷 G D

Canadian AAA beef hand-carved for your guests. served with red wine jus and horseradish. Upgrade to striploin, prime rib or beef tenderloin*

Chicken Supreme w/bacon* G D

Slow Roasted Chicken Supreme wrapped in bacon w/rosemary jus

Smoked Honey Glazed Ham G D

Smoked bone in ham, hand-carved and served with Dijon mustard

Signature Pulled Pork 🐷 G D

Nearly world famous, slowly braised and tossed in our signature sweet and smokey BBQ sauce

AAA Braised Beef Short Rib* G D

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

Roasted Italian Porchetta* G D

Boneless whole young pig, stuffed with fresh herbs and garlic, slowly roasted until perfection

Smoked Beef Brisket* G D

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

BBQ Chicken & Pineapple 🐷 G D

Boneless chicken breast and thigh pieces, grilled fresh, drizzled with BBQ sauce and topped with fresh grilled pineapple

Cedar Plank Salmon* G D

Fresh Atlantic salmon marinated with maple syrup and grainy mustard, cooked on cedar plank and garnished with green onions

Whole Roasted Lamb* G D

Whole roasted or boneless leg of lamb, marinated with lemon, garlic and fresh herbs, served with homemade chimichurri

Canadian AAA Hip of Beef* min 100 ppl G D

roasted low and slow and carved fresh for your guests. seasoned with garlic and spices and served with horseradish and Dijon mustard

Shrimp & Scallop Kebabs* G D

Shrimp and scallops skewered with bell peppers and red onion drizzled with sweet chili sauce

Grilled Vegetable Skewers* G D V

Zucchini, bell peppers, mushrooms and onions. Marinated with fresh herbs, garlic and olive oil

BBQ Pork Ribs* G D

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

Glazed Pork Tenderloin G D

Marinated with garlic and fresh herbs, grilled and cut into medallions and drizzled with apple cider gastrique

Grilled Lamb Chops* G D

Fresh Ontario lamb chops, marinated with lemon, oregano and garlic and grilled. Garnished with fresh mint chimichurri

Smoked Sausage D

Toronto street meat classic mild debreziner sausage, fully smoked & grilled w/ sauteed onions

Steak Burger D

6oz ground chuck and brisket, burger served with condiments and platter of lettuce, tomato and onion.

Veggie burgers V D



-Crowd Favorite G-Gluten Free D-Dairy Free V-Vegetarian *-Supplement applies

Salads

Garden Salad

Mixed baby greens with cherry tomato, cucumber, red onions and bell peppers with homemade balsamic vinaigrette

Asian Slaw

Shredded green and red cabbage with apples, carrot and green onions, tossed with a sweet ginger and apple cider vinaigrette

Quinoa with Cranberry & Lemon

Quinoa with diced bell peppers, red onion and dried cranberries, mixed with lemon tarragon vinaigrette and fresh mint

Creamy Broccoli Salad

Broccoli fleurettes with sliced peppers, red onions and shredded carrot with raisins, sunflower seeds and sweet creamy dressing

Mixed Bean Salad

Mixed beans with sliced peppers, red onions and shredded carrot with citrus vinaigrette and fresh cilantro

Tomato & Cucumber Salad

Local roma tomatoes and English cucumbers, with fresh basil and white balsamic vinaigrette

Caesar Salad

Romaine lettuce with creamy caesar dressing, garlic croutons, real bacon bits and parmesan cheese

Tomato & Bocconcini Salad*

Roma tomatoes and English cucumbers with fresh basil, bocconcini pearls, balsamic reduction and olive oil

Spinach Salad

Baby spinach and mixed leaves topped with local berries, goat cheese and red onion, with sweet poppyseed vinaigrette

Creamy Red Skin Potato Salad

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

Greek Pasta Salad

Pasta with mixed peppers, red onion, Roma tomatoes, cucumber, feta cheese and black olives with oregano and red wine vinaigrette

Corn & Black Bean Salad

Fresh corn and black beans with diced mixed peppers, jalapeno, red onion, cilantro and fresh lime juice

Harvest Quinoa Spinach Salad

Quinoa with butternut squash, baby spinach, Fuji apple, house made apple cider vinaigrette, toasted pecans



-Crowd Favorite  -Gluten Free  -Dairy Free  -Vegetarian * -Supplement applies

Hot Sides

Grilled Seasonal Vegetables 🧑🍳 G D V

Zucchini, red and yellow bell peppers, red onions and asparagus with olive oil and fresh herbs

Baby New Potatoes G V 🧑🍳

Baby new potatoes steamed and tossed in parsley butter

Roasted Red Skin Potatoes 🧑🍳 G D V

With olive oil, fresh thyme and rosemary

Creamy Yukon Gold Mashed Potato G V

Light and fluffy mash made with peeled Yukon gold potatoes, real cream and butter

Garlic Parmesan Scalloped Potatoes* V

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

Maple Roasted Root Vegetables G V

Roasted carrots, parsnip & rutabaga lightly tossed with butter & maple syrup

Penne Pasta w/ Tomato Basil Sauce D V

Penne pasta tossed with chef's homemade rustic tomato basil sauce, served with parmesan cheese and chili flakes

Maple Baked Beans 🧑🍳 G D V

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

Buttered Corn on the Cob G V

Seasonal sweet local corn with butter

Green Beans with Almonds* G V

Green beans lightly blanched and tossed with brown butter and toasted almonds

Grilled Asparagus* G D V

Local asparagus tossed with roasted garlic oil and grilled

Platters*

Crudit  with Hummus and Ranch G D V

Fresh veggie sticks for dipping

Antipasto w/ Rustic Italian Breads 🧑🍳 G

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

Cheese with Fruits and Crackers G V

French Brie, Aged English Cheddar, Smoked Gouda beautify arranged and garnished with fresh and dried fruits, served with assorted artisanal crackers

Fresh Fruit Platter G D V

Sliced watermelon, pineapple and cantaloupe with fresh local berries and grapes

Chips and Dip G V

Bowls of kettle chips with French onion dip

Pita with Spinach Artichoke Dip V

Warm pita triangles with homemade spinach and artichoke dip

Desserts

Fresh Baked Fruit Pies 🧑🍳 V

Assorted homemade pies, made with local fruits and baked daily

Custom Individual Desserts * V

Choose from our most popular flavors including white chocolate and raspberry mousse, peanut butter Toblerone cheesecake or local fruit and custard tart – ideal for plated dessert course

Selection of Mini Sweets V

An assortment of homemade fruit tarts, butter tarts, squares and mini pastries

Baked Cheesecake V

Homemade baked cheesecake with your choice of toppings



–Crowd Favorite G–Gluten Free D–Dairy Free V–Vegetarian *–Supplement applies

Small Plate Food Stations

For a casual reception that allows your guests to mingle, choose from our selection of food stations. Stations are chef attended to create dishes for your guests.

Prices vary depending on selection. Casual seating is recommended.

Beef Tenderloin Crostini Carvery

Hand carved on fresh baguette with horseradish aioli and caramelized onions

Mashed Potato Martini Bar

Creamy roasted garlic mash, served in a martini glass with choice of toppings including, beef gravy, cheddar cheese, bacon bits, sautéed mushrooms, caramelized onions, green onions and sour cream

Signature Sliders

Shaved Beef, Roast Ham or Pulled pork with condiments, slider buns

Gourmet Grilled Cheese

Selection of gourmet grilled cheese sandwiches on artisan breads. Cheddar and bacon, Swiss and mushroom, brie and fig, mozzarella and caramelized onion

Taco Bar

Flank steak or chicken with grilled vegetables, on corn and flour tortillas, with pico di gallo, guacamole, pickled red onion, shredded lettuce, cheddar cheese and sour cream. Tortilla chips and salsa to accompany.

Grilled Cedar Plank Salmon Lettuce Wraps

Maple and whole grain mustard marinated salmon, grilled on cedar planks with local fruit salsa

Chicken Souvlaki

Grilled marinated Greek style chicken kabobs with pita bread and tzatziki

Jerk Chicken

Rotisserie chicken marinated in Jamaican jerk seasonings served with rice and beans

Southern BBQ Station

BBQ pork ribs with creamy macaroni and cheese, corn bread, baked beans and slaw






Hors D'Oeuvres

Bite size canapés available passed or stationed




VEGETARIAN

Vegetables Sushi Maki Rolls   

Vietnamese Vegetarian Rice Paper Roll with 5 Spices Marinade   

Braised Leek & Goat Cheese Tart with Cherry Tomato 

Wild Mushrooms and Artichoke Fricassee on Mini Tartelette 



Caprese Salad & Fresh Oregano on Bamboo Skewers   

Asparagus & Brie Mini Quiche  




Seasonal Fruit Kabobs   

FOR MEAT LOVERS

Beef Carpaccio & Whipped Goat Cheese Croutons with Balsamic Reduction

Smoked Chicken Caesar Salad on Miniature Frico Basket  


Mini French Beef Tourtiere 

Smoked Duck Breast and Mango Skewers   

Brie, Prosciutto and Apricot Crostini

Asian Roasted Duck & Vegetable Rice Paper Roll 



Whipped Brie Crostino with Roasted Grapes and Crispy Bacon


Mini Yorkshire Pudding with Parsnip Mash, Smoked Beef and Caramelized Onion 

FROM THE SEA

Salmon and Cucumber California Rolls  

Mini Blini with Smoked Salmon with Cream Fraiche 

Shrimp wrapped with Smoked Salmon  

Seared Scallop with Braised Leeks and Mango Chutney on Sesame Toast 

Assorted Sushi Rolls  



-Crowd Favorite  -Gluten Free  -Dairy Free  -Vegetarian

Thank you!

Thank you for considering PigOut for your upcoming wedding.

With 30 years of event experience, we are happy to assist you with menu planning, rental and décor options and venue recommendations.

Services include site visit and consultation for your wedding with recommendations of Niagara's finest event suppliers for all your needs.

Our aim is to make your day perfect.

For more information or to set up a meeting please contact us

(905) 650-0781 or email us at catering@pigout.ca

Yours truly,



Notes

What's next:

- Call us to set up a meeting by phone or in person
- Choose your favorites from our sample menus
- We will provide you with a detailed quotation based upon your choices
- A deposit of \$1,000 is required to secure your date
- Arrange a site visit to your wedding location for consultation
- 14 days prior to your wedding final numbers are submitted
- Children under 12 years are charged 50% of menu price
- Payment due 7 days prior by cash, certified cheque, wire or credit card
- Credit card payments subject to a 2.5% processing fee
- Cancellation terms: deposits are non-refundable



Niagara Region
2 Cushman Rd, Unit 9
St. Catharines, L2M 6S8
(905) 650-0781
catering@pigout.ca