



Catering your Wedding



PigOut Catering 2024
Niagara Region
www.pigout.ca/pigoutniagara

BBQ Package 2024

Ideal for casual, BBQ or picnic style weddings

Choose Two meats

Whole Crackling Pig Roast with Chef

All-natural Chicken with fresh herbs & lemon

Honey Glazed Ham ■ Beef Brisket (*supplement applies*)

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

Italian Pasta Salad

Roasted Vegetable Couscous

Buttered Corn on the Cob (*August-September*)

Maple Baked Beans

Creamy Mash Potatoes

Freshly baked buns & Condiments

Bamboo plates & real cutlery

\$43.50 per guest

Price based on 80 guests

Saturdays in May-October min 100 ppl applies

Prices subject to + HST 13% & Gratuity

Chefs & Catering Staff set up 1 hr prior to your dinner service
Grilling proteins fresh on-site, assisting at the buffet & clearing guest tables

**Based on client providing buffet tables*

Vegetarian options available @ \$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, Iced Tea, Soda, Tonic, Orange juice, Cranberry juice)

Quality Plastic Glasses for Bar Drinks

\$17.50 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 2024

Cocktail Hour

Grazing Station *or* Passed Hors D'Oeuvres
Antipasto Meats with pickles, olives, Sourdough crusty bread.
Assorted Niagara & Imported Cheese with grapes, dried fruit & chutney
Mini Pita with Hummus. Roasted Vegetables. Assortment of Mini Quiche

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
Station of Mini Desserts:
fruit tarts, Portuguese tarts, cannoli, macaroons
Fresh Ground Coffee and Selection of Herbal Teas

Includes

China Dinnerware & Cutlery
Wine and Water Glasses with Jugs of Iced Water on your dinner tables
Linen Napkins in Your Colour Theme
from \$87.00 per guest + HST 13% & Gratuity
*Prices based on 80 guests
Saturdays in May-October min 100 ppl applies*

Diamond Package Offers You

- Services include site visit, assistance with logistics and table planning
- Experienced Catering Manager on a day of your wedding
- Supply and set up of dinnerware & cutlery
- Chefs, professional staff to serve your guests from buffet, food stations or family service
- 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)
- Day-of Coordinator POA



Design Your Own Menu

From the Grill

Feature Crackling Pig Roast 🐷 G D

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

Roast 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

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 🧑🍳 G D V

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

Asian Slaw 🧑🍳 G D V

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

Mediterranean Couscous Salad D V

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

Creamy Broccoli Salad G V

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

Mixed Bean Salad G D V

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

Greek Salad G V

English cucumbers, bell pepper, cherry tomatoes, red onion, Kalamata olives, feta, mint

Caesar Salad

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

Tomato & Bocconcini Salad* G V

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

Spinach Salad 🧑🍳 G V

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

Creamy Red Skin Potato Salad 🧑🍳 G V

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

Italian Pasta Salad G V

Fusilli with mixed peppers, red onion, Roma tomatoes, cucumber with oregano and red wine vinaigrette

Greek Pasta Salad G V

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



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

Roasted Vegetable Couscous D V

Sweet roasted vegetables mixed with savoury, fluffy couscous.

Roma tomatoes, zucchini, bell pepper, red onion, parsley

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

Vegetarian/Vegan

Roasted Cauliflower Steaks V

Roasted Cauliflower steak with roasted tomatoes, olives, feta

Roasted Stuffed Pepper 🧑🍳 V

Bell peppers stuffed with quinoa, chickpea pilaf, roasted and topped with marinara sauce

Portobello Mushroom 🧑🍳 V

Whole portobello mushroom stuffed with grilled vegetables and tofu

Grilled Vegetable Pasta V

Rotini pasta mixed with grilled summer vegetables, tossed with olive oil, garlic, fresh herbs. With or without parmesan cheese. GF pasta available.



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, Portuguese tarts, cannoli, macaroons

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. Food stations are chef attended to create dishes for your guests.

Casual seating & 3-4 stations are recommended.

AAA Beef Tenderloin Crostini Carvery 🍷

Hand-carved on fresh baguette, horseradish aioli, caramelized onions

Crackling Pig Roast 🍷

Chef carving station, slider buns, fennel slaw, apple chutney and BBQ sauce

Mashed Potato Martini Bar

Creamy roasted garlic mash, served in a martini glass with your choice of 4 toppings & beef jus: cheddar cheese, bacon bits, sautéed mushrooms, caramelized onions, green onions, sour cream

Signature Sliders

Pork belly & apple chutney or Pulled pork with BBQ sauce, brioche buns, fennel slaw

Gourmet Grilled Cheese 🍷

Freshly made grilled cheese sandwiches on artisan breads.

Cheddar & bacon, Swiss & mushroom, brie & fig, gouda & caramelized onion

Taco Bar

Flank steak or chicken with grilled vegetables, on corn and flour tortillas, with pico de 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 wild salmon, grilled on cedar planks with fresh fruit salsa

Chicken Souvlaki

Grilled chicken breast wrapped in a pita with onions, tomatoes, tzatziki

Jerk Chicken

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

Southern BBQ Station

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



Prices vary depending on selection.



-Crowd Favorite **G**-Gluten Free **D**-Dairy Free **V**-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
- 90 days prior to your wedding we require a 2nd payment, representing 30% of your estimated invoice.
- Arrange a site visit to your wedding location for consultation
- 21 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, etransfer or credit card
- Credit card payments subject to a 2.4% processing fee
- Cancellation terms: deposits are non-refundable



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