



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
- Quality disposable tableware & hot hold solutions

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 – 10lb serves 30-40 ppl (4oz pp)

P1. Signature Pulled Pork 🐷 G D
 World famous, slowly braised and tossed in our signature sweet and smokey BBQ sauce
10lb - \$125

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. 1.5lb 6 rack - \$150

P3. Roast Beef 🐷 G D
 Thinly sliced beef in house beef jus **10lb - \$180**

P4. Top Sirloin of Beef 🐷 G D
 Hand-carved with red wine jus **10lb - \$250**

P5. AAA Braised Beef Short Rib G D
 Boneless beef short rib, slowly braised with root vegetables, red wine jus w/fresh herbs (20x8oz portion)
10lb - \$350

P6. Smoked Beef Brisket 🐷 G D
 18-hour slow-smoked brisket, hand-carved, served with house BBQ sauce **10lb - \$290**

P7. Roast Chicken G D
 Fresh local all-natural chicken pieces, skin on boneless w/fresh lemon & herbs (approx. 30 pieces) **10lb - \$190**

P8. Smoked Honey Glazed Ham G D
 Hand-carved w/maple Dijon mustard glaze **10lb - \$125**

P9. Rotisserie Turkey G D
 Fresh, all-natural hand-carved turkey au jus
 Homemade stuffing & cranberry sauce
18/20lb bird - \$250

P10. Honey Maple Salmon G D
 Fillet of Atlantic salmon, maple honey marinade with grain mustard glaze **20 (3oz) portions - \$180**

P11. Braised Sausage w/Onions D
 Mild, Hot or Calabrese sausage, braised with onions
10lb (approx. 24 pieces) - \$140

P12. Whole Roasted Pigs – Rotisserie Cooked 🐷 G D
 Fresh from a local farm and naturally raised.
 Served in a disposable insulated box.
 We recommend 1lb of pig per guest for a meal portion.

25-40lb - \$390 45 - 60lb- \$440
65-80lb - \$530 90-110lb - \$570

Add pre-carving Your Pig Roast into foil trays **\$35**

A7. PigOut's Smokin' BBQ Sauce G D **bottle \$10**

A8. Freshly Baked Buns
 Pre-sliced for your convenience.
Slider small/Mini Kaiser/Sausage Buns - dz \$10

A9. Rental: Insulated Pig Bag & Meat Tray
 Bag keeps pig hot for 2 hours, easy to carve on a meat tray.
 Mess-free transport. Bag Size: 48"x18"x18"
 (Must be returned clean) **Based on availability - \$50**



**insulated pig carry bag*



**roasted pig on handled meat tray*



Salads – guide serves 20–30 ppl

S1. Garden Salad **G D V**

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

\$70

S2. Asian Slaw 🐷 **G D V**

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

\$50

S3. Caesar Salad 🐷

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

\$98

S4. Spinach Salad 🐷 **G V**

Baby spinach & mixed leaves, seasonal berries, goat cheese, cucumber, red onion, white balsamic

\$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 Salad **G V**

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

\$90

S7. Italian Pasta Salad **G V**

Rotini, bell peppers, red onion, tomatoes, cucumber, oregano & balsamic dressing

\$80

S8. Harvest Salad **G V**

Chopped kale, cranberries, roasted squash, sunflower seeds, lemon vinaigrette

\$98

Vegetables/Hot Sides

– 10lb serves 30–40 ppl

V1. Creamy Yukon Gold Mashed Potato 🐷 **G V**

Steamed Yukon gold potatoes with real cream & butter

10lb - \$90

V2. Garlic Parmesan Scalloped Potatoes **V**

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

10lb - \$120

V3. Roast Potatoes **G D V**

with fresh rosemary & olive oil

10lb - \$80

V4. Honey Roasted Vegetables **G D V**

Roasted carrots, parsnip, sweet potato & red onion, lightly tossed in olive oil & honey

10lb - \$160

V5. Grilled Mediterranean Vegetables **G D V**

Zucchini, red & yellow bell peppers, red onions & asparagus w/olive oil & fresh herbs

10lb - \$130

V6. Penne Pasta in Tomato Basil Sauce **D V**

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

10lb - \$95

V7. Add Mini All Beef Meatballs **G D**

(70pc) - \$75

V8. Maple Baked Beans 🐷 **G D V**

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

10lb - \$60

V9. Creamy Mac & Cheese **V**

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

10lb - \$100





Platters - Appetizer platters. Serves 20-30 ppl

A1. Crudit  with Ranch **G D V** **\$78**

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

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

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

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

Selection of cheeses, with fresh berries, grapes, dried fruits, artisanal crackers (inc GF)

A4. Fresh Seasonal Fruits **G D V** **\$90**

With seasonal berries & lemon yogurt dipping sauce

A5. Sandwich Platter (10) **\$85**

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 \$98**

Tomato Basil Bocconcini Skewer; Homemade Cocktail Sausage Rolls; Brie, Prosciutto, Apricot Crostini; Mini Yorkshire Pudding w/Shaved Beef; Manchego Stuffed Medjool Dates

see Cocktail Party Apps & Stations Menu for a full selection




Disposables

A10. Luxury palm leaf (bamboo style) plates & quality biodegradable cutlery **25 pack - \$50**

A11. Single use chafing frame & fuel **\$25 each**

A12. Quality Paper Plates & Disposable Cutlery **20 pack - \$20**

Desserts

D1. Fresh Baked Fruit Pies  **V**
Assorted homemade pies, made with local fruits.
Apple, strawberry rhubarb, peach, cherry **8" - \$18**

D2. Mini Butter Tarts **V** **3dz - \$120**
Plain, pecan, raisin

D3. Portuguese Custard Tarts  **V** **3dz - \$120**

D4. Selection of Mini Fruit Tarts **3dz - \$120**

D5. Selection of Homemade Cookies & Squares **3dz - \$90**

To place an order,
please click below

[Order Form](#)