

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 is generally required
- Minimum required order – \$300.00
- We confirm your order back to you by email



Proteins

10 lb. serves 20-40 people (4 oz. pp)

P1. Signature Pulled Pork 🐷 G D

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

10lb - \$125

P2. BBQ Glazed Pork Ribs G D

Back ribs, house blend of spices, glazed with PigOut BBQ sauce

6 rack - \$150

P3. Shaved Beef 🐷 G D

Thinly sliced beef in house beef jus

10lb - \$190

P4. Roast Top Sirloin of Beef 🐷 G D

Hand-carved with red wine jus. Horseradish aioli

10lb - \$280

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 (approx. 30 pieces)

10lb - \$190

P7. BBQ Glazed Chicken G D

Fresh local all-natural chicken pieces, skin on boneless with fresh grilled pineapple (approx. 30 pieces)

10lb - \$200

P8. Smoked Honey Glazed Ham G D

Hand-carved with maple dijon mustard glaze

10lb - \$125

P9. Rotisserie Turkey G D

Fresh, all-natural hand-carved turkey au jus
Homemade stuffing and cranberry sauce

18/20lb bird - \$270

P10. Hot Honey Glazed Salmon G D

Fillet of Atlantic salmon, hot honey glazed with fresh herbs & lime

20 (3oz) portions - \$180

P11. Braised Sausage with Onions D

Mild or hot 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 1 lb. of pig per guest for a meal portion

25-40lb - \$395 45-60lb - \$450

65-80lb - \$545 90-110lb - \$585

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 Bun

Dozen \$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"x 18"x 18"

(Must be returned clean)

Based on availability - \$50



*Insulated Pig Carry Bag



*Roasted Pig on Handled Meat Tray



-Crowd Favourite



-Gluten Free



-Dairy Free



-Vegetarian

Salads

Guide serves 20-40 ppl

S1. Garden Salad **GDV**

Mixed baby greens, cherry tomato, cucumber, radish, red onion, bell pepper & homemade balsamic dressing **\$70**

S2. Slaw **GDV**

Shredded cabbage, apple, carrot & green onion
Dressing- creamy or rice wine vinegar **\$50**

S3. Caesar Salad **GDV**

Romaine, creamy Caesar dressing, garlic croutons, bacon bits & parmesan flakes **\$98**

S4. Spinach Salad **GV**

Baby spinach & mixed leaves, seasonal berries, goat cheese, cucumber, red onion & white balsamic **\$90**

S5. Red Skin Potato Salad **GDV**

Homemade classic with real mayo, fresh herbs, diced pepper, celery & green onion **\$90**

S6. Greek Salad **GV**

English cucumber, bell pepper, cherry tomato, red onion, Kalamata olives, feta & mint **\$90**

S7. Italian Pasta Salad **GDV**

Rotini, bell pepper, red onion, tomato, cucumber, oregano & balsamic dressing **\$80**

S8. Harvest Salad **GDV**

Chopped kale, cranberry, roasted squash, sunflower seeds & lemon vinaigrette **\$98**

Hot Sides

10lb serves 20-40 ppl

V1. Creamy Yukon Gold Mashed Potato **GDV**

Steamed Yukon gold potatoes with real cream & butter **10lb - \$90**

V2. Roast Potatoes **GDV**

With fresh rosemary & olive oil **10lb - \$80**

V3. Honey Roasted Vegetables **GDV**

Roasted carrots, parsnip, sweet potato & red onion, lightly tossed in olive oil & honey **10lb - \$160**

V4. Grilled Mediterranean Vegetables **GDV**

Bell pepper, red onion, asparagus, zucchini, with olive oil & fresh herbs **10lb - \$130**

V5. Penne Pasta **DV**

Penne pasta tossed in homemade tomato basil or arrabiata sauce, parmesan cheese & chili flakes **10lb - \$95**

V6. Mini All Beef Meatballs **GD**

70pc - \$75

V7. Maple Baked Beans **GDV**

Sweet and smokey baked beans **10lb - \$60**

V8. Creamy Mac & Cheese **V**

Homemade, creamy sauce with real cheddar **10lb - \$100**



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Platters

Appetizer platters. Serves 20-30 ppl

A1. Crudit  with Ranch **GDV**

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

\$78

A2. Rustic Antipasto **G**

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

\$150

A3. Cheese with Fruit & Crackers **GV**

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

\$150

A4. Fresh Seasonal Fruits **GDV**

With seasonal berries & lemon yogurt dipping sauce

\$90

A5. Sandwich Platter (10)

Roast Ham & Swiss Cheese Croissant

Chicken Caesar, Parmesan & Bacon Sandwich

Shaved Beef & Horseradish Mayo/Onion Bun

Grilled Vegetables & Provolone on Tomato Bread

\$85

A6. Hors D'Oeuvres

3dz \$98

- Tomato Bocconcini Skewers w/fresh basil
- Vegetable Spring Roll w/soy sauce
- Manchego Stuffed Medjool Dates w/Prosciutto
- Brie, Prosciutto, Apricot Crostini
- Mini Yorkshire Pudding w/Smoked Beef
- Homemade Apple & Pork Sausage Roll

contact us for full selection

Disposables

A10. Luxury palm leaf (bamboo style) plates & quality biodegradable cutlery

25 pack - \$50

A11. 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**

Plain, pecan, raisin

3dz - \$120

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 fill out booking form below
& return to us by email -
catering@pigout.ca**



-Crowd Favourite



-Gluten Free



-Dairy Free



-Vegetarian

ORDER FORM

Event Date: _____

Client's Name _____

Item No.	Item	No. of Units	Price
PROTEINS - 10lb each item			
P1	Signature Pulled Pork		\$125
P2	BBQ Pork Ribs 6 racks		\$150
P3	Shaved Beef		\$190
P4	Roast Top Sirloin of Beef		\$280
P5	Beef Brisket		\$290
P6	Roast Chicken w/lemon		\$190
P7	BBQ Glazed Chicken		\$200
P8	Smoked Honey Glazed Ham		\$125
P9	Rotisserie Turkey		\$270
P10	Hot Honey Glazed Salmon		\$180
P11	Braised Sausage w/Onions		\$140
P12	Whole Roasted Pig		
	add pre-carving a pig		\$35
A7	PigOut BBQ Sauce		\$10
A8	Freshly Baked Buns		\$10
A9	Rental Pig Carry Bag, Meat Tray		\$50
SALADS - serves 20-40 ppl			
S1	Garden Salad		\$70
S2	Slaw		\$50
S3	Caesar Salad		\$98
S4	Spinach Salad		\$90
S5	Creamy Potato Salad		\$90
S6	Greek Salad		\$90
S7	Italian Pasta Salad		\$80
S8	Harvest Salad		\$98

Item No.	Item	No. of Units	Price
HOT SIDES - serves 20-40 ppl			
V1	Creamy Mashed Potato		\$90
V2	Roast Potatoes		\$80
V3	Honey Roasted Vegetables		\$160
V4	Grilled Mediterranean Vegetables		\$130
V5	Penne Pasta		\$95
V6	Mini All Beef Meatballs		\$75
V7	Maple Baked Beans		\$60
V8	Creamy Mac & Cheese		\$100
PLATTERS - serves 20-30 ppl			
A1	Crudit� with Ranch		\$78
A2	Rustic Antipasto		\$150
A3	Cheese with Fruit & Crackers		\$150
A4	Fresh Seasonal Fruits		\$90
A5	Sandwich Platter (10)		\$85
A6	Hors D'Oeuvres per 3dz		\$98
A10	Bamboo plates, cutlery (25pack)		\$50
A11	Paper plates, cutlery (20 pack)		\$20
DESSERTS			
D1	Fresh Baked Fruit Pies		\$18
D2	Mini Butter Tarts per 3dz		\$120
D3	Portuguese Tarts per 3dz		\$120
D4	Mini Fruit Tarts per 3dz		\$120
D5	Cookies, Squares per 3dz		\$90

ORDER FORM

Customer's Information

Event Date*: _____ *Requires minimum 5 days notice*
Month / Day / Year

Curbside Collection ☐ Time: _____

**delivery is subject to availability and charge*

Choose One: ☐ Hot & Ready to Serve
☐ Ready to Reheat & Serve

Name: _____

Email: _____

Tel: _____

Address: _____ City: _____ Postal Code: _____

Pay Method: ☐ Cash ☐ Cheque ☐ Credit Card ☐ Etransfer

CREDIT CARD REQUIRED TO CONFIRM ALL BOOKINGS

Credit Card No. _____

Expiry: _____ CVV: _____

Name: _____

Signature: _____

Credit Card Payments Subject to 2.4% Processing Fee

14-day cancellation applies

Please fill in the missing fields and email to us:

catering@pigout.ca

Notes / Special Requests:

Total Order Value

\$ _____

*Subjects to HST 13%
Gratuity at your discretion*

Collection Address

Barn 855A Line 2 Rd, Niagara-on-the-Lake, ON L0S 1J0