







Catering your Wedding





2027
PigOut Catering
Central Ontario
(519)865-7653 ; (519)865-9322
stacie@pigout.ca

BBQ Package

Ideal for casual, BBQ or picnic style weddings



Choose two meats

Whole Crackling Pig Roast with Chef

Roast Chicken ▪ BBQ Chicken Artisan Sausages ▪ Smoked Ham

Signature Pulled Pork ▪ Roast Turkey ▪ Roast Beef

Choose two hot side dishes
Choose two salads

Freshly baked buns & Condiments

Clothed buffet tables

High-quality disposable plates, cutlery & dinner napkins

OR

Staff to clear client's dinnerware **

$45.00 per guest

Price based on 80 guests

Saturdays in May-October min 100 ppl applies

Prices subject to **+ HST 13% & Gratuity & travel cost**

Catering Staff arrive 1 hr prior to dinner



Additional Services

- Late Night — from $10.00 per guest
  - Gourmet Grilled Cheese Bar
  - Taco Bar
  - Poutine Bar
  - Pig Roast or Pulled Pork Sliders
  - Homemade Wood Fired Pizza
- Family Style/Plated Style — from $5.00 per guest
  (depends on the venue facilities: kitchen or catering tent required)



Gold Wedding Package

Services

Chefs and professional staff to serve your guests from buffet, food stations or family service.
You may customize your menu and services.

Cocktail Hour

Choose one:



Charcuterie Boards with Italian Meats & Cheeses,
olives, pickles, crackers & preserves

Hand Passed Hors D'Oeuvres

Main Course



Choice of Two Meats Including Live Carving Station
Your Choice of Two Hot Side Dishes
Your Choice of Three Salads
Selection of Freshly Baked Italian Breads with Butter
Condiments

Dessert

Local Fresh Fruit Pies & Cheesecakes

Fresh Ground Coffee and Selection of Herbal Teas

other options available additional costs may apply

Includes

Including quality disposable plates, cutlery & dinner napkins
OR Staff to clear client's dinnerware

from $82.00 per guest + HST 13%

prices subject to gratuity & travel cost
**Saturdays from May-October min of 100 guests applies*





Design Your Own Menu

From the Grill

Feature Crackling Pig Roast
Carved onsite, served with PigOut's signature smokin' BBQ sauce

Roast Chicken
Fresh local chicken with fresh herbs, slowly roasted until fall of the bone

Rotisserie Turkey
Fresh, never frozen turkey, served with pan gravy and homemade stuffing and cranberry

Roasted Top Sirloin of Beef
Canadian AAA beef carved for your guests. served with red wine jus and horseradish.
Upgrade to prime rib, rib eye or beef tenderloin*

Smoked Honey Glazed Ham
Smoked bone in ham, carved and served with Dijon mustard

Signature Pulled Pork
Nearly world famous, slowly braised and lightly tossed in our signature sweet and smokey BBQ sauce

Pulled Chicken
Tender white meat chicken breast, shredded and tossed with our signature sweet and smokey BBQ sauce

Braised Beef Short Rib*
Boneless beef short rib,slowly braised until melt in your mouth tender, served with red wine jus

Roasted Italian Porchetta*
Boneless wholepig,stuffedwithfresh herbs and garlic, slowly roasted until perfection

Slow Smoked Top Sirloin*t
18-hoursmokedoverhickorywood, carved for your guests, served with house BBQ sauce

BBQ Chicken & Charred Pineapple
Boneless chicken breast and thigh pieces, grilled fresh on site, drizzled with BBQ sauce and topped with fresh grilled pineapple

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

Whole Roasted Lamb*
Whole roasted lamb,cooked on site and carved for your guests, marinated with lemon, garlic and fresh herbs, served with homemade chimichurri

Canadian AAA Hip of Beef*
Roasted low and slow and carved fresh for your guests. seasoned with garlic and spices and served with horseradish and Dijon mustard

Artisan Smoked Sausage
Ask for flavour options

Steak Burger
6oz ground chuck and brisket, juicy and flavorful served with condiments and platter of lettuce, tomato and onion.
Veggie burgers

Shrimp & Scallop Kebabs*
Shrimp and scallops skewered with bell peppers and red onion drizzled with sweet chili sauce

BBQ Pork Ribs*
Slow roasted St. Louis cut back ribs, dry rubbed with our secret blend of spices and glazed with sweet and smokey BBQ sauce

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

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

-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

Quinoa with Cranberry & Lemon G D V
Quinoa 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

Tomato & Cucumber Salad G D V
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* G V
Heritage blend of tomatoes and fresh mozzarella in signature fresh basil, parmesan dressing

Tomato & Bocconcini Pasta Salad* G V
Fusilli pasta,heritageblendof tomatoes and fresh mozzarella in signature fresh basil, parmesan dressing

Spinach Salad G V
Baby spinach and mixed leaves topped with fresh berries, feta or goat cheese and red onion, with choices of dressing on a side (with seeds or nuts)

Creamy Red Skin Potato Salad G V
Homemade classic with real mayo, fresh herbs, diced peppers and green onions

Greek Pasta Salad G V
Tri-colour rotini with mixed peppers, red onion, roma tomatoes, cucumber, feta cheese and black olives with oregano and red wine vinaigrette

Mediterranean Pasta Salad V
Large shell pasta, fresh basil, cucumbers, black olives, red onion in signature fresh basil, parmesan dressing

Vinaigrette Apple Slaw G V
Shredded green and purple cabbage, Vidalia onions and shredded carrots in a Vidalia onion and apple cider vinaigrette

Beets, Pears & Figs G V
Sliced beets, fresh pears, figs, red onions, tossed in cinnamon balsamic, placed on a bed of greens, topped with feta and drizzled with a balsamic reduction

German Potato Salad G D V
Yukon gold potatoes with caramelized onions, chopped dill pickles, Dijon mustard and fresh herbs with white wine vinaigrette



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Hot Sides

Grilled Seasonal Vegetables G D V
Zucchini, red and yellow bell peppers, carrots and asparagus with olive oil and fresh herbs

Maple Roasted Root Vegetables G V
Sweet potatoes, carrots,butternut squash, celery root and turnip roasted in olive oil and sweet maple and cinnamon

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

Loaded Mashed Potatoes G V
Made with cream, sour cream,butter, seasoning, lots of cheese & green onions

Red Skin Smashed Potato w/Garlic G V
Boiled red skin potatoes lightly smashed with butter, cream and roasted garlic

Roasted Sweet Potatoes G D V
Chunks of sweet potatoes slowly roasted and glazed with maple syrup and fresh thyme

Sweet Mashed Potatoes G V
Roasted to perfection with bacon & butter, mashed with maple syrup & a blend of seasonings, finished w/ brown sugar topping

Smokey BBQ Beans G D V
Sweet & smokey baked beans with bacon

Executive Beans G D V
A mix of beans baked to perfection. An old family recipe passed down through generations. Tangy and delish!

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

Platters*

Crudité 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 and kielbasa with pickles, stuffed olives and crusty Italian bread

Cheese with Fruits and Crackers G V
Domestic and International cheeses, 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 & Cheesecakes with toppings 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

Sweet Bites V
An assortment of homemade cookies, squares and mini pastries

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Food Stations

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

Prices vary depending on selection. Casual seating is recommended.

Fresh Salad Bar

Mixed greens with choice of dressings and toppings including cucumber, grape tomatoes, peppers, garlic croutons, chickpeas, goat cheese, seasonal berries, toasted almonds, olives and pickles

Shrimp on Ice

Jumbo shrimp on ice with lemons, cocktail sauce and spicy mango yogurt

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 Pork Sliders

Cracking pig roast or pulled pork with condiments, slider buns and slaw

Gourmet Grilled Cheese

Selection of freshly 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 gaillo, 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 ttatziki

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, cornbread, baked beans and slaw

Shanghai Noodle

Asian noodles with shiitake mushrooms, snow peas and beansprouts with hoising glaze served in Chinese takeout boxes with chopsticks



Dessert Station

Selection of handmade cakes, pastries and fruit tarts



Hors D'oeuvres

Bite size canapés available passed or stationed

VEGETARIAN

Vegetable Sushi Maki Rolls G D V
Vietnamese Vegetarian Rice Paper Roll with 5 Spices Marinade G D V
Braised Leek & Goat Cheese Tart with Cherry Tomato V
Wild Mushrooms and Artichoke Fricassee on Mini Tartelette V
Caprese Salad & Fresh Oregano on Bamboo Skewers G V
Asparagus & Brie Mini Quiche V
Seasonal Fruit Kabobs

FOR MEAT LOVERS

Beef Carpaccio & Whipped Goat Cheese Croutons with Balsamic Reduction
Smoked Chicken Caesar Salad on Miniature Frico Basket G
Smoked Duck Breast and Mango Skewers G D
Asian Roasted Duck & Vegetable Rice Paper Roll D
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 G D
Mini Blini with Smoked Salmon with Cream Fraiche
Shrimp wrapped with Smoked Salmon G D
Seared Scallop with Braised Leeks and Mango Chutney on Sesame Toast D

SUSHI AVAILABLE BY REQUEST G D







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Thank you!

Thank you for considering PigOut Catering Central Ontario for your upcoming wedding.

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

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

Our aim is to makeyour day perfect.

For more information or to setup a meeting please contact us

(519) 865-7653; (519) 865-9322 or email us at stacie@pigout.ca

Yours truly,

Pig Out Catering