



Catering your  
**Wedding**



**PigOut Catering**  
Central Ontario

(519)865-7653;(519)865-9322  
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# 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 \*\*

**\$41.50 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  
*Vegetarian options available @ \$5-7ptn*



*\*Supplement applies for premium proteins*

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## Additional Services

- Late Night from \$9.50 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 \$3.50 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,  
with dried fruit, pickles, crackers & rustic breads

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

## Includes

Including quality disposable plates, cutlery & dinner napkins  
OR

Staff to clear client's dinnerware

**from \$78.50 per guest + HST 13%**

**prices subject to gratuity & travel cost**

*Prices based on 80 guests*

*Saturdays in May-October min 100 ppl applies*



# Design Your Own Menu

## From the Grill

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### 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 striploin, prime rib 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 whole pig, stuffed with fresh herbs and garlic, slowly roasted until perfection

### Smoked Beef Top Sirloin

18-hour smoked over hickory wood, 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



# Salads

## Garden Salad

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

Heritage blend of tomatoes and fresh mozzarella in signature fresh basil, parmesan dressing

## Tomato & Bocconcini Pasta Salad\*

Fusilli pasta, heritage blend of tomatoes and fresh mozzarella in signature fresh basil, parmesan dressing

## Spinach Salad

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

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

## Greek Pasta Salad

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

Large shell pasta, fresh basil, cucumbers, black olives, red onion in signature fresh basil, parmesan dressing

## Vinaigrette Apple Slaw

Shredded green and purple cabbage, Vidalia onions and shredded carrots in a Vidalia onion and apple cider vinaigrette

## Beets, Pears & Figs

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

## Mac & Cheese Salad

Classic macaroni salad, lots of shredded and cubed cheese to make this classic salad even yummiier

## German Potato Salad

Yukon gold potatoes with caramelized onions, chopped dill pickles, Dijon mustard and fresh herbs with white wine vinaigrette



## Hot Sides

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### 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\*

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### 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

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### 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



# 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**

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

## **Gourmet Grilled Cheese**

Selection of freshly made 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 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, cornbread, baked beans and slaw

## **Shanghai Noodle**

Asian noodles with shiitake mushrooms, snow peas and beansprouts with hoisin 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**



*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 make your day perfect.

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

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

*Yours truly,*

