



BBQ Packages

Our menu items are made fresh for your event. If you have any special dietary restrictions, please let us know and we can alter our recipes

Value BBQ

Perfect for corporate functions.
Price includes:
quality disposable plates, napkins, cutlery,
and Chef to grill meat on site.

6oz Steak Burger
All Beef Jumbo Hot Dog
Vegetarian Burger
Italian Pasta Salad
Platter of Lettuce, Tomato & Onions
Fresh Baked Buns & Condiments

\$18.75 per person (1 protein per person)
\$23.75 per person (2 proteins per person)

*Veggie Burger available with all BBQ's

Picnic Menu

Ideal for backyard parties and picnics.
Includes Chef to carve for your guests,
disposable plates, napkins, cutlery

Feature Pig Roast
Or

BBQ Chicken with grilled pineapple

Choice of 2 salads:
Chefs Garden Salad

Creamy Red Skin Potato Salad
Italian Pasta Salad

Asian Slaw w/fresh apple & ginger
Freshly Baked Buns & Condiments
From \$23.95 per person

Corporate BBQ Feast

Everything that you need: Food Service
Staff to arrive 1 hr prior to mealtime,
clothed food stations with canopy to cover
food service and quality disposable
tableware.

Choose Two meats
Whole Crackling Pig Roast with Chef
Roast Chicken w/herbs OR BBQ sauce
Italian Sausage ■ Signature Pulled Pork

Creamy Red Skin Potato Salad
Garden Salad with fresh herb dressing
Buttered Corn on the Cob (*July-Sept*)
Maple Baked Beans

Freshly baked buns & Condiments
\$38.75 per guest (min 80 guests)
\$51.75 per guest (min 50 guests)

Pig with Chef to Carve

Just need the pig? No problem we can
take care of that!

Includes delivery of roaster with a pig to
finish roasting on site one hour prior to
your scheduled mealtime.

Chef to carve for you and your guests and
package up any leftovers.

Please call to check for
availability and pricing



Menus are based on minimum 80 guests and are subject to HST discounts for groups over 150.
Please call to quote for smaller groups



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 chicken with fresh herbs, slowly roasted until fall off the bone

Rotisserie Turkey **G D**

Fresh, all-natural turkey, served with pan gravy and homemade stuffing and cranberry

Roasted Top Sirloin of Beef **G D**

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 **G D**

Smoked bone in ham, carved and served with Dijon mustard

Signature Pulled Pork **G D**

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

Pulled Chicken **G D**

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

Braised Beef Short Rib* **G D**

Boneless beef short rib, slowly braised until melt in your mouth tender, served with red wine jus

Roasted Italian Porchetta* **G D**

Boneless whole pig, stuffed with fresh herbs and garlic, slowly roasted until perfection

Smoked Beef Brisket* **G D**

18-hour smoked over hickory wood, carved for your guests, served with house BBQ sauce

BBQ Chicken & Charred Pineapple **G D**

Boneless chicken breast and thigh pieces, grilled fresh on site, 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 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* 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

Grilled Vegetable Skewers* **G D V**

Zucchini, bell peppers, mushrooms and onions. Marinated with fresh herbs, garlic and olive oil and grilled fresh

BBQ Pork Ribs* **G D**

Slow roasted back ribs, dry rubbed with our secret blend of spices and glazed with sweet and smokey 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

Steak Burger **D**

6oz ground chuck and brisket, burger served with condiments and platter of lettuce, tomato and onion.

Veggie burgers **V D**

Salads

Garden Salad

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

Asian Slaw

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

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

Spinach Salad

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

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

Creamy Green Apple Slaw

Shredded green cabbage with thinly sliced green apples mixed with creamy apple cider and poppyseed dressing

Corn & Black Bean Salad

Fresh corn and black beans with diced mixed peppers, jalapeno, red onion, cilantro and fresh lime juice

German Potato Salad

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

Vegetarian/Vegan

Roasted Stuffed Pepper

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

Portobello Mushroom

Whole portobello mushroom stuffed with grilled vegetables and tofu

Grilled Vegetable Pasta

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

Pulled Jackfruit

Newest trend in vegetarian BBQ, braised jackfruit tossed with our signature sweet, smokey BBQ sauce





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 Baby Red Skin Potatoes 🐷 G D V
With olive oil, fresh thyme, and rosemary

Maple Roasted Root Vegetables G V
Sweet and yummy carrots, parsnip and rutabaga lightly tossed with butter and maple syrup

Creamy Yukon Gold Mashed Potato G V
Light and fluffy mash made with peeled Yukon gold potatoes, real cream and butter

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

Green Beans with Almonds G V
Green beans lightly blanched and tossed with brown butter and toasted almonds

Grilled Asparagus G D V
Local asparagus tossed with roasted garlic oil and grilled

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

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, beautifully 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 🐷 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, squares and mini pastries