



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 🐷 🍷 🥗
Carved on site, served with PigOut's signature smokin' BBQ sauce

Roast Chicken 🍷 🥗
Fresh local chicken with fresh herbs, slowly roasted until fall off the bone

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

Smoked Beef Brisket* 🍷 🥗
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

Fillet of Salmon* 🍷 🥗
Fresh Atlantic salmon marinated with maple syrup and grainy mustard, garnished with green onions

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

Grilled Vegetable Skewers* 🍷 🥗 🌱
Zucchini, bell peppers, mushrooms and onions. Marinated with fresh herbs, garlic and olive oil and grilled fresh

BBQ Pork Ribs* 🍷 🥗
Slow roasted back ribs, dry rubbed with our secret blend of spices and glazed with sweet and smokey BBQ sauce

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

Smoked Sausage 🍷
Toronto street meat classic mild debreziner sausage, fully smoked & grilled

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

Veggie burgers 🌱 🍷



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

Creamy Broccoli Salad

Broccoli fleurettes with sliced peppers, red onions and shredded carrot with raisins, sunflower seeds and sweet creamy dressing

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

Corn & Black Bean Salad

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

Hot Sides

Grilled Seasonal Vegetables

Zucchini, red and yellow bell peppers, red onions and asparagus with olive oil and fresh herbs

Roasted Baby Red Skin Potatoes

With olive oil, fresh thyme, and rosemary

Maple Roasted Root Vegetables

Sweet and yummy carrots, parsnip and rutabaga lightly tossed with butter and maple syrup

Penne Pasta w/ Tomato Basil Sauce

Penne pasta tossed with chef's homemade rustic tomato basil sauce, served with parmesan cheese and chili flakes

Maple Baked Beans

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

Buttered Corn on the Cob

Seasonal sweet local corn with butter



Vegetarian/Vegan

Roasted Stuffed Pepper

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

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.

Platters

Crudité with Hummus and Ranch

Fresh veggie sticks for dipping

Antipasto w/ Rustic Italian Breads

Thinly sliced prosciutto, mild capicola, spicy sopressata, genoa salami and kielbasa with pickles, stuffed olives and crusty Italian bread

Cheese with Fruits and Crackers

Domestic and international cheeses, beautifully arranged and garnished with fresh and dried fruits, served with assorted artisanal crackers

Fresh Fruit Platter

Sliced watermelon, pineapple and cantaloupe with fresh local berries and grapes

Chips and Dip

Bowls of kettle chips with French onion dip

Desserts

Fresh Baked Fruit Pies

Assorted homemade pies, made with local fruits and baked daily

Selection of Mini Sweets

An assortment of homemade fruit tarts, butter tarts, squares and mini pastries

