

Your Wedding

Planning your Wedding should be an exciting and enjoyable experience, let us assist you to ensure that your dreams of a perfect day are met.

We Offer You

- Experienced wedding coordinator and on the day manager Catering Manager
- On site meeting to plan logistics for your wedding day
- Custom designed menus incorporating fresh local produce
- Table linens in a choice of colors with coordinating linen napkins
- Choice of tableware and glassware for your dinner service
- Bar services
- Chefs and uniformed professional catering staff for food and drinks service
- Buffet, family style, plated or food station options available
- Catering for parties of 20 - 500 guests

Menus

Our menus feature naturally raised antibiotic and hormone free meats and fresh local produce in season. You can customise your menu to include your favourite dishes Vegetarian and gluten free options are always available and special diets catered for.

We roast and grill on site for the very best quality for you and your guests!



Backyard BBQ 2023

Ideal for casual, BBQ or picnic style weddings

Choose Two meats

Whole Crackling Pig Roast with Chef
All-natural Chicken with fresh herbs & lemon
Italian Sausage ■ Honey Glazed Ham
Signature Pulled Pork ■ BBQ Pork Ribs

Choose Three sides

Creamy Red Skin Potato Salad
Garden Salad with fresh herb dressing
Caesar Salad with croutons, bacon
Buttered Corn on the Cob (*August-September*)
Maple Baked Beans
Creamy Mash Potatoes

Freshly baked buns & Condiments
High quality disposable plates

Quality disposable plates, napkins, cutlery
Clothed buffet service tables

\$45.00 per guest

Price based on 80 guests

Saturdays in May-October min 100 ppl applies

Prices subject to + HST 13% & Gratuity

Catering Staff arrive 1 hr prior to dinner

**Based on client providing buffet tables*

Vegetarian options available @ \$5 - 7 ptn



Additional Services

- Salad/Soup Course from \$6.50 per guest
- Late Night Selection of Fresh Local Pizza or Sliders from \$7.50 per guest
- Appetizers from \$30.00 per dozen
- Dessert: Fresh Fruit Pies \$7.50 per guest
- Dessert: Selection of Cookies & Squares \$5.50 per guest
- Family Style from \$3.50 per guest
(depends on the venue facilities: kitchen or catering tent required)
- Smart Serve Staff Only \$40 staff/hour
(client provides alcohol, bar mix, fruit juices, bar fruit, ice, bar glasses etc)



Diamond Wedding Package 2023

Services

Wedding Planning services include site visit, assistance with logistics and table planning.
Set up and supply of table linens and tableware
Chefs and professional staff to serve your guests from buffet, food stations or family service.
You may customize your menu and services.

Cocktail Hour

Platter of Antipasto Meats and Cheeses with Rustic Breads and Crackers
or Upgrade to Passed Hors D'Oeuvres @ \$6.00 per guest

Main Course

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

Dessert - choose your favorite:

Local Fresh Fruit Pies
Baked Cheesecake with choice of toppings
Mini Dessert Station

Fresh Ground Coffee and Selection of Herbal Teas

Includes

China Dinnerware and Cutlery for All Courses
Wine and Water Glasses with Jugs of Iced Water on Dinner Tables
Table Linens for Dinner and Service Tables with Napkins in Your Colour Theme
from \$82.00 per guest + HST 13% & Gratuity
Prices based on 80 guests
Saturdays in May-October min 100 ppl applies

Bar Package

Based on client supply of alcohol and 8hr bar service
Smart Serve Bartenders Setting Bar, Chilling Client's Wines and Beers in Totes with Ice
Placing and Replenishing Wines During Dinner
Supply of Bar Fruit (cut lemons/limes), Ice,
Drink Mixes (Coke, Diet Coke, Ginger Ale, Sprite, Iced Tea, Soda, Tonic)
Quality Plastic Glasses for Bar Drinks
\$16.50 per guest

Supplement for Specialty Cocktails: includes full range of garnishes, drink mixes
add \$3.00 per guest



Design Your Own Menu

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 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 🐷 🍷 🥛
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, served w/red wine jus

Roasted Italian Porchetta* 🍷 🥛
Boneless whole pig, stuffed with fresh herbs and garlic, slowly roasted until perfection

Smoked Beef Brisket* 🍷 🥛
18-hour smoked over hickory wood, carved for your guests, served with house BBQ sauce

BBQ Chicken & 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 & carved for your guests, marinated w/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

Smoked Sausage 🥛
Toronto street meat classic mild debreziner sausage, fully smoked and grilled

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 w/bell peppers and red onion drizzled w/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 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

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

Creamy Macaroni Salad

A picnic classic, diced peppers and green onions with elbow macaroni and sweet creamy dressing

German Potato Salad

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



Hot Sides

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

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, 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

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

Platters*

Crudité with Hummus and Ranch G D V
Fresh veggie sticks for dipping

Antipasto with 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 🍌 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

Mini Doughnuts V
Selection of homemade artisanal mini doughnuts.



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 gallo, 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, corn bread, baked beans and slaw

Shanghai Noodle

Asian noodles with shitake mushroom, snow peas and bean sprouts with hoisin glaze served in Chinese take out boxes with chopsticks

Dessert Station

Selection of handmade cakes, pastries and fruit tarts



Hors D'Oeuvres

Bite size canapés available passed or stationed

VEGETARIAN

- Vegetables 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 **G D V**

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**



🍷 - Crowd Favorite **G** - Gluten Free **D** - Dairy Free **V** - Vegetarian

Thank you!

Thank you for considering PigOut GTA Catering for your upcoming wedding.

With 30 years of event experience we are happy to assist you with menu planning, rental and décor options 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

(416)-524-7354 or email us at gta1@pigout.ca

Yours truly,



Notes

What's next:

- Call us to set up a meeting by phone or in person
- Choose your favorites from our sample menus
- We will provide you with a detailed quotation based upon your choices
- A deposit of \$1000 is required to secure your date
- Arrange a site visit to your wedding location for consultation
- 14 days prior to your wedding final numbers are submitted
- Children under 12 years are charged 50% of menu price
- Payment due 7 days prior by cash, certified cheque, wire or credit card
- Credit card payments subject to a 2.4% processing fee
- Cancellation terms: deposits are non-refundable



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