



BBQ's & Buffet's Carving Stations Family Service

2020



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 of the bone

Rotisserie Turkey **G D**

Fresh, never frozen 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 **G D**

roasted low and slow and carved fresh for your guests. seasoned with garlic and spices and served with horseradish and Dijon mustard

Smoked Sausage **D**

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

Steak Burger **D**

6oz ground chuck and brisket, juicy and flavorful served with condiments and platter of lettuce, tomato and onion
Veggie burgers **V D**

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 St. Louis cut 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

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

Grilled Seasonal Vegetables G D V

Zucchini, red and yellow bell peppers, carrots 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 potatoes, carrots, butternut squash, celery root and turnip roasted in olive oil and sweet maple and cinnamon

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 and seasoning then add lots and lots of cheese and green onions

Smokey BBQ Beans G D V

Sweet and smokey baked beans with your choice of bacon

Executive Beans G D V

A mix of beans baked to perfection. An old family recipe passed down through generations. Tangy and deish!

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

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 and butter, mashed with maple syrup and a blend of seasonings, finished with a brown sugar topping

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 cookies, squares and mini pastries

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

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



Value BBQ

Perfect for corporate functions.
Price includes 2 meat items per person,
Quality disposable plates, napkins,
cutlery and Chef to grill meat on site.

6oz Steak Burger
All Beef Hot Dogs
Vegetarian Burgers
Creamy Red Skin Potato Salad
Fresh Baked Buns
Platter of Lettuce, Tomato & Onions
Condiments

Please contact for a personal quote

Picnic Menu

Ideal for backyard parties and picnics
Includes Chef to carve for your guests
Customize with your favorite meat and
salad choices.

Includes disposable plates, cutlery and
napkins.

Feature Pig Roast
Or

6 oz Steak Burgers, Hot Dogs & Sausage

Chefs Garden Salad
Creamy Red Skin Potato Salad
Freshly Baked Buns & Condiments
Please contact for a personal quote

BBQ Feast

Everything that you need: Chefs and
serving staff, clothed buffets with canopy
to cover food service and quality
disposable tableware.

Veggie Platter
Feature Pig Roast
BBQ Chicken & Charred Pineapple
One Hot Side Dish of Your Choice
Two Salads of Your Choice
Freshly Baked Buns & Condiments
Platter of Cookies & Squares

Please contact for a personal quote

Pig with Chef to Carve

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

Includes delivery of roaster with a whole
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*

*Veggie Burger available with all BBQ's

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

*Travel charges may apply

Please call to quote for smaller groups