



Wholesale Catering To Go

- Take the hassle out of your event with ready to serve meals
- Choose from "Hot Ready to Eat" or "Heat & Serve"
- Design your own menu
- Curbside collection or delivery options
- Quality disposable tableware & hot hold solutions

How to book:

- Complete your order form & email it to us
- 5 days notice generally required
- Minimum required order - \$200.00
- We confirm your order back to you by email

~Freshly prepared from the best quality ingredients~



Proteins – guide 1lb serves 2-3 people

P1. Signature Pulled Pork 🐷 G D

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

5lb - \$65

P2. BBQ Glazed Pork Ribs G D

Fall off the bone, slow roasted St. Louie back ribs, secret house blend of spices & glazed with PigOut BBQ Sauce

1 rack=approx. 2.5lb

3 rack - \$75

P3. Shaved AAA Top Sirloin of Beef 🐷 G D

Thinly sliced beef in house made red wine jus w/cracked black pepper and fresh rosemary 5lb - \$95
*Upgrade to Striploin @ \$125 or to Tenderloin @ \$225

P4. AAA Braised Beef Short Rib G D

Boneless beef short rib, slowly braised with root vegetables, in red wine jus w/fresh herbs

5lb - \$190

P5. Smoked Beef Brisket 🐷 G D

18-hour slow-smoked brisket, hand-carved, served with house BBQ sauce 5lb - \$150

P6. Roast Chicken G D

Fresh local all-natural chicken piece with herbed skin, and fresh lemon 5lb - \$70

P7. Chicken & Bacon Drumstick Lollipops G D

Fresh local all-natural chicken drumsticks, wrapped in bacon and glazed with smokey BBQ sauce

5lb - \$85

P8. Smoked Honey Glazed Ham G D

House smoked ham, hand carved w/maple Dijon mustard glazed 5lb - \$65

P9. Rotisserie Turkey G D

Fresh, all-natural hand carved turkey, with gravy, homemade stuffing and cranberry 18/20lb bird - \$200

P10. Wild Honey Maple Salmon G D

Fillet of Wild Norwegian salmon, maple honey marinated with grain mustard glaze 10 (4oz) portions - \$120

P11. Braised Sausage w/Peppers & Onions D

Mild, Hot or Calabrese sausage, braised with red peppers & onions 10 pieces - \$45

P12. Whole Roasted Pigs – Rotisserie Cooked 🐷 G D

Fresh from a local farm and naturally raised.

Served in disposable insulated box.

We recommend 1lb of pig for guest for a meal portion.

30-40lb - \$325 50-60lb - \$365
80-90lb - \$450 100-110lb - \$480

Add pre-carving Pig Roast into foil trays \$25

A8. PigOut's Smokin' BBQ Sauce G D bottle \$8

A9. Freshly Baked Buns

Pre-sliced for your convenience.

Slider small/Mini Kaiser/Sausage Buns - dz \$9

A10. Rental: Insulated Pig Bag & Meat Tray

Keeps pig hot for 3 hours, easy carving on a meat tray.

Mess free transport. Size: 48x18x18

(Must be returned clean) Based on availability - \$40

*insulated pig carry bag



*roasted pig on handled meat tray

P13. BBQ Box – Winter Special from November – May

Serves 8 – 10 people \$250

4lb Smoked Beef Brisket, 4lb Signature Pulled Pork

Choose 3 sides:

Creamy Mac & Cheese, Creamy Mashed Potato, Smokey Baked Beans, Asian Slaw

Choose your bread:

Dinner Rolls, Scones, Corn Bread



Salads – guide serves 10 ppl

S1. Garden Salad

Mixed baby greens, cherry tomato, cucumber, radish, red onions & bell peppers, homemade balsamic vinaigrette

\$35

S2. Asian Slaw

Shredded cabbage, apples, carrot & green onions, tossed with sweet ginger and apple cider vinaigrette dressing

\$30

S3. Caesar Salad

Romaine, creamy Caesar dressing, garlic croutons, real bacon bits & parmesan

\$40

S4. Spinach Salad

Baby spinach and mixed leaves with seasonal berries, goat cheese & red onion, poppyseed vinaigrette

\$45

S5. Red Skin Potato Salad

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

\$40

S6. Roasted Garlic Parmesan Potato Salad

Roasted Baby Potatoes w/parmesan garlic crust tossed in creamy dressing with fresh herb garnish

\$50

S7. Greek Pasta Salad

Rotini, bell peppers, red onion, tomatoes, cucumber, feta & black olives, Oregano & red wine vinaigrette

\$35

S8. Harvest Quinoa Spinach Salad

Quinoa with butternut squash, baby spinach, Fuji apple, house made apple cider vinaigrette, toasted pecans

\$45

Vegetables/Hot Sides

– guide 1lb serves 2-3 people

V1. Garlic Parmesan Scalloped Potatoes

Slow roasted Yukon Gold potatoes in a creamy garlic cheese sauce topped w/breadcrumbs & a Gruyere cheese gratin

5lb - \$50

V2. Creamy Yukon Gold Mashed Potato

Steamed Yukon gold potatoes, with real cream & butter

5lb - \$40

V3. Maple Roasted Root Vegetables

Roasted carrots, parsnip, sweet potato, red onion, lightly tossed in honey & maple syrup

5lb - \$50

V4. Four Cheese Cajun Chicken Penne

Cajun spiced Chicken breast w/sauteed baby spinach & roasted red peppers, tossed in a four-cheese cream sauce

5lb - \$70

V5. Maple Baked Beans

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

5lb - \$30

V6. Creamy Mac & Cheese

Homemade, creamy sauce with real Cheddar topped with fresh herb breadcrumbs

5lb - \$40





Platters - Appetizer platters. Feeds 10-20 ppl

A1. Crudité with Ranch **G D V** \$45

Bell pepper, cucumber, broccoli, cherry tomatoes, carrots, celery with ranch

A2. Rustic Antipasto **G** \$125

Thinly sliced prosciutto, mild capicola, spicy sopressata & genoa salami, with pickles, olives & crusty bread

A3. Cheese with Fruit & Crackers **G V** \$125

Domestic and international cheeses, with fresh & dried fruits, assorted artisanal crackers (inc GF)

A4. Fresh Seasonal Fruits **G D V** \$50

With seasonal berries & lime yogurt dipping sauce

A5. Antojito Platter **V** \$65

Warm flour tortilla filled w/cream cheese & stuffed w/chicken, three cheese blend, red pepper, red onion, rolled, sliced & baked to perfection & served w/pesto sour cream

A6. Sandwich Platter (10) \$65

Roast Ham & Swiss Cheese Croissant
Chicken Caesar, Parmesan & Bacon Sandwich
Shaved Beef & Horseradish Mayo/Onion Bun
Grilled Vegetables & Provolone on Tomato Bread

A7. Hors D'Oeuvres **3dz \$80**

Glazed Shrimp, Antipasto Skewer, French Quiche, Tomato Basil Bocconcini Skewer, Cocktail Sausage Rolls, Mini French Smoked Beef Tourtiere **(D)**

see Apps Menu for full selection



Disposables

A11. Luxury palm leaf (bamboo style) plates & quality biodegradable cutlery **25 pack - \$40**

A12. Single use chafing frame & fuel **\$25 each**

A13. Quality Paper Plates & Disposable Cutlery **20 pack - \$15**

Desserts

D1. Fresh Baked Fruit Pies **(Pig Icon) V**
Assorted homemade pies, made with local fruits. Apple, strawberry rhubarb, peach, cherry **8" - \$16**

D2. Mini Butter Tarts **V** **3dz - \$90**
Plain, pecan, raisin

D3. Portuguese Custard Tarts **(Pig Icon) V** **3dz - \$75**

D4. Selection of Mini Fruit Tarts **3dz - \$90**

D5. Campfire Fudge Brownie S'mores **3lb - \$35**
Graham crackers topped w/sticky toffee sauce, fudge brownie, chocolate chips, toasted marshmallows & hot fudge syrup

D6. Luxury "Willow Cake" Carrot Cake **V**
(Personalized) **12" Round or 9x13 slab - \$90**

To place an order,
please click below

[Order Form](#)