



# Pig Roast Catering

AND FEAST YOUR EYES CATERING & EVENT DESIGN



Pig Roast Catering.ca

A Culinary Artistry Company

**5 YEAR WINNER!** Consumer's Choice Award 2016-2020

## Pig Chef Lunch option:

Chef carved spit roasted suckling piglet  
**arrives on site warm and ready to serve**  
Roasted apple sauce | Smokey barbecue sauce  
Pre-sliced Kaisers  
Classic picnic potato salad  
Red slaw with pineapple vinaigrette

### Package includes:

Chef | Biodegradable dinnerware & napkins  
Buffet tables | Culinary equipment

50 guests, \$30 pp | 75 guests, \$28 pp | 100 guests, \$26 pp  
125 guests, \$24 pp | 150 guests, \$23 pp | 175 guests, \$22 pp  
200 guests, \$21 pp  
Plus delivery + taxes

## Hawaiian Package:

Chef carved spit roasted suckling piglet  
**arrives warm and ready to serve**  
Roasted apple sauce | Smokey barbecue sauce  
Grilled Hawaiian chicken pieces  
Ginger pineapple shrimp stir-fry  
Luau fried rice  
Summer pesto grilled vegetables  
Baby field greens with mangoes,  
Berries & candied pecans, Raspberry vinaigrette  
Dainty rolls with butter

### Package includes:

Chef & Assistant | Biodegradable dinnerware & napkins  
Buffet tables | Culinary equipment

50 guests, \$65 pp | 75 guests, \$60 pp | 100 guests, \$58 pp  
125 guests, \$56 pp | 150 guests, \$54 pp | 175 guests, \$52 pp  
200 guests, \$50 pp  
Rentals + Service to be quoted separately | Plus delivery + taxes



## Bronze Package:

Chef carved spit roasted suckling piglet  
**arrives on site warm and ready to serve**  
Roasted apple sauce | Smokey barbecue sauce  
Roasted garlic mashed potatoes  
Slow cooked maple baked beans  
Mason jar salads: Roasted corn & Edamame | Purple slaw  
Artisanal dinner rolls with butter

### Package includes:

Chef | Biodegradable dinnerware & napkins  
Buffet tables | Culinary equipment

50 guests, \$37 pp | 75 guests, \$35 pp | 100 guests, \$33 pp  
125 guests, \$31 pp | 150 guests, \$29 pp | 175 guests, \$27 pp  
200 guests, \$25 pp

Rentals + Service to be quoted separately | Plus delivery + taxes

## Silver Package:

Chef carved spit roasted suckling piglet  
**arrives warm and ready to serve**  
Roasted apple sauce | Smokey barbecue sauce  
Smokey barbecue chicken leg supreme  
Replace Chicken with "Classic beef brisket au jus" – Add \$5/pp  
Whole baked potatoes with the Works!  
(Cheddar | Bacon | Butter | Sour Cream | Chives)  
Hearty summer bean & pepper salad  
Chef's garden salad of mixed greens, tomatoes, cucumbers, shoestring  
carrots with sprouts served with our house white balsamic vinaigrette  
Artisanal dinner rolls with butter

### Package includes:

Chef & Assistant | Biodegradable dinnerware & napkins  
Buffet tables | Culinary equipment

50 guests, \$48 pp | 75 guests, \$46 pp | 100 guests, \$44 pp  
125 guests, \$42 pp | 150 guests, \$40 pp | 175 guests, \$38 pp  
200 guests, \$36 pp

Rentals + Service to be quoted separately | Plus delivery + taxes

## Gold Package:

**Self-served Charcuterie display on our beautiful live  
edge boards artfully curated by our culinary team!**

Lovely European assortment of cured and smoked meats  
Domestic and imported cheeses with house jelly, grape clusters  
Fresh breads, house crostini, focaccia

Vegan board also featuring a selection of – CHOOSE 3 DIPS:  
Moroccan style Hummus | Babaganoush | Roasted beet dip  
with toasted pumpkin seeds | Sweet potato dip with crushed nuts  
Fresh tomato bruschetta | Olives, muffuletta, veggie sticks  
Gluten free + vegan crackers

Biodegradable cocktail plates + napkins will be provided

### Dinner buffet menu:

Chef carved spit roasted suckling piglet – **Roasted on site**  
Roasted apple sauce | Smokey barbecue sauce  
Grilled on site Chicken Souvlaki | Tzatziki sauce  
Classic creamy potato salad OR Pesto asparagus & potato salad  
Classic green bean almondine  
Summer spinach salad with lemon poppyseed dressing  
Artisanal dinner rolls with butter

### Package includes:

Chef & Assistant | Biodegradable dinnerware & napkins  
Buffet tables | Culinary equipment

50 guests, \$76 pp | 75 guests, \$62 pp | 100 guests, \$58 pp  
125 guests, \$56 pp | 150 guests, \$54 pp | 175 guests, \$52 pp  
200 guests, \$50 pp

Add \$12/pp if going with charcuterie display

Rentals + Service to be quoted separately | Plus delivery + taxes



## Diamond Package:

### Passed Hors d'oeuvres:

Angus beef sliders with caramelized onions & pommery aioli  
Grilled shrimp with mango salsa  
Caramelized pear, brie, candied pecan on buttered minted baguette  
Baby Bocconcino and grape tomato skewer

### Dinner Buffet Menu:

Chef carved spit roasted suckling piglet – **Roasted on site**  
Roasted apple sauce | Smokey barbecue sauce  
Teriyaki maple braided side of salmon served on cedar board  
Oven roasted baby red potato salad w/ Dijon vinaigrette  
Summer grilled vegetables with balsamic glaze  
(Zucchini | Eggplant | Peppers | Mushrooms | Carrots)  
Classic Caesar salad with garlic croutons and creamy dressing  
Artisanal dinner rolls with butter

### Dessert Bar:

Mini Mason jars – CHOOSE 3:  
Tiramisu | Strawberry Shortcakes | Berry crumble | Crème Brule  
Lemon meringue | Milk chocolate mousse | Oreo | Smores  
Pumpkin Mousse | No bake cheesecake

### OR

Gourmet donut bar featuring an assortment of: Oreo | Apple Fritter  
Red Velvet | Nutella | Maple Bacon | Blueberry cheesecake  
Boston Cream | Banana Cream | Lemon Meringue, etc...

### Package includes:

Chef & Assistant | Biodegradable dinnerware & napkins  
Buffet tables & linens | Culinary equipment

50 guests, \$95 pp | 75 guests, \$85 pp | 100 guests, \$77 pp  
125 guests, \$74 pp | 150 guests, \$70 pp | 175 guests, \$68 pp  
200 guests, \$66 pp

Rentals + Service to be quoted separately | Plus delivery + taxes



# PIG ROAST CATERING

## | WEDDING RECEPTIONS

### **Pig Roast Catering offers the ultimate Vintage-Rustic wedding experience and more!**

We are a full-service catering able to provide you with all that you require for your special day from delicious food, event design, décor, rentals, service, photography, and much more!

We provide extensive rustic décor, harvest tables, vintage accessories to help create the vision you are dreaming of!

Specializing in outdoor tent weddings, barn weddings or right in your back yard! Whether it is a casual affair or an elegant luxurious wedding, we are here to make it happen for you!

### **We supply:**

Tents, floor plan and event design | Rustic or elegant tent décor  
String lights | Chandeliers

Guest tables (round, long or harvest) | Dance floors

Rustic vintage, chivari, crossback or white folding wedding chairs

Specialty linens, napkins, dinnerware, stemware, flatware

Barbecues | Upscale grill | Pig roast menus | Hors d'oeuvres | Buffet stations

Cocktail receptions | Bar service | Dessert bars | Late night stations

### **We service:**

ERIN, ACTON, ORANGEVILLE, GUELPH, GRAND VALLEY, CALEDON,  
MISSISSAUGA, BRAMPTON, CAMPBEVILLE, MILTON, GEORGETOWN,  
OAKVILLE, ETOBICOKE, VAUGHAN, WOODBRIDGE, RICHMOND HILL,  
THORNHILL, BURLINGTON, KITCHENER, HAMILTON, CAMBRIDGE,  
PUSLINCH, ELORA, COTTAGE COUNTRY & ALL OF THE GTA AREA

**Call:** 416.938.4853

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Please visit our sister company: [feastyoureyes.ca](http://feastyoureyes.ca)

 [feastyoureyesinc.](https://www.instagram.com/feastyoureyesinc)  [pigroastcateringinc.](https://www.instagram.com/pigroastcateringinc)



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PIG ROAST CATERING & SPECIAL EVENT MENUS 2020