



Pig Roast Catering Spit Roasted Piglet Buffet Menu Packages

Let us “kick up” your pig roast buffet to the next level!!

With our full-service buffet menus, your piglet arrives roasted, warm and ready to serve on an impressively displayed buffet with all foods beautifully prepared and presented on garnished ceramic platters.

Call Pig Roast Catering and dinner is served in style!! Delivery and taxes extra.

Our technique:

Our top-quality Ontario farm raised piglets and porchettas (whole deboned piglets) are hand seasoned with our secret blend of herbs and spices. Then they are slowly rotisserie roasted for 5 - 8 hours to “crackling on the outside - juicy on the inside” mouthwatering perfection!

Full event services can be added including complete event design, rental tents, tables, chairs, china and linen, bartenders, event staffing, entertainment, décor, florals, environmental services, etc. Call one of our event planners now! or request a quote



Pig Roast Catering Options:

“Piggy-in-a-Box” \$349.00 plus tax

*Pick up a whole roasted piglet ready to go for your party!
Porchetta style (boneless) or precut (please inquire for pricing)
One piglet yields approximately 50 - 8oz. servings or 65 - 6 oz. servings*

Pick up option only available at our Brampton location

Available Monday to Saturday between 1 pm - 4 pm



Pig Roasted on Site by Chef

For added excitement and anticipation, why not have our suckling piglet spit roasted at your location from start to finish on our professional rotisserie stainless steel roaster? Your specially trained chef will arrive approximately five hours prior to serving time to oversee the roasting process. The finished piglet will be set up on a beautifully displayed carving station and sliced and served to your guests.

Roasted Lambs available - Pricing based on market pricing, please call to inquire.

Package includes:

*Specialized chef | piglet | roaster | serving table | linen | all equipment
Garnished ceramic presentation platters*

Prices:

*50 lbs. Roasted Piglet (ideal for party of 50) - \$995.00
100 lbs. Classical Porchetta (ideal for party of 100) - \$1,395.00
Plus delivery and taxes*



Pig & Chef Lunch option

Our “Piggy on a Bun” menu is a huge hit for golf and sports tournaments and all types of corporate events!

Chef carved roast suckling piglet

Accompanied with:

Fresh baked Kaiser buns

Pepperonata sauce | roasted apple chutney | smoky barbecue sauce

Red cabbage slaw with sweet raisins

Classic picnic potato salad

Up to: 200, \$20 pp | 150, \$22 pp | 100, \$24 pp | 50, \$30 pp



Pig Roast Catering Buffet Menu Packages:

All buffet menu packages include a carving chef, buffet linens, culinary buffet equipment and appropriate buffet décor plus quality disposable dinnerware.

All buffet menu packages include:

- **Carving chef**
- **Buffet linens and culinary equipment**
 - **Appropriate buffet décor**
 - **Quality disposable dinnerware**



Bronzed to the Max! Dinner Package

Chef carved rotisserie roasted suckling piglet bronzed to perfection!

(arrives warm and ready to serve)

Roasted apple sauce | smoky barbecue sauce

Steamed peaches and cream corn on the cob | fresh creamery butter

Smokey maple baked beans

Chef's garden salad of mixed greens | tomatoes | cucumbers | shoestring carrots | sprouts House white balsamic vinaigrette

Baker's rack: assorted fresh baked dinner rolls | whipped butter

Up to: 200, \$25 pp | 150, \$27 pp | 100, \$31 pp | 50, \$35 pp



Silver Star Dinner Package

Chef carved rotisserie roasted suckling piglet (arrives warm and ready to serve)

Roasted apple sauce | smoky barbecue sauce

Classic beef brisket au jus

Roasted garlic mashed potatoes

Roasted corn salad with edamame and peppers

Caesar salad with house dressing | croutons | smoked bacon | lemon garnishes

Baker's rack: assorted fresh baked dinner rolls | whipped creamery butter

Platters of refreshing sliced summer fruits

Up to: 200, \$35 pp | 150, \$39 pp | 100, \$43 pp | 50, \$48 pp



Gold Nugget Dinner Package

In this package, the piglet is roasted on site at your party location in our professional stainless steel rotisserie roaster under the supervision of our specially trained pig roasting chef!! Great entertainment feature!!

*Chef carved rotisserie roasted suckling piglet
Roasted apple sauce | smoky barbecue sauce
Mediterranean style grilled chicken skewers | tzatziki sauce
Jacket potatoes with the works!
Cheddar | bacon | butter | sour cream | chives
Grilled vegetables with balsamic glaze:
Zucchini | eggplant | peppers | mushrooms | carrots
Baker's rack: fresh baked dinner rolls | our specialty corn bread muffins
Whipped butter
Mandarin baby spinach salad with dried cranberries | mushrooms | toasted
slivered almond Maple balsamic vinaigrette
Assorted cupcakes (vanilla | chocolate | Oreo | strawberry shortcake)
Fresh sliced chilled melon wedges*

Up to: 200, \$50 pp | 150, \$54 pp | 100, \$60 pp | 50, \$70 pp



Diamond Jubilee Dinner Package

For that special celebration! In this package, the piglet is roasted on site at your party location in our professional stainless steel rotisserie roaster under the supervision of our specially trained pig roasting chef!!

Hors d'oeuvres:

*All beef angus sliders | caramelized onions | pommery aioli
on fresh sesame slider buns*

*Grilled shrimp skewer | mango salsa
Baguette wedge | mint butter | caramelized pear | brie | candied pecan
Baby bocconcini | grape tomato skewers*

Dinner Buffet Menu:

*Chef carved rotisserie roasted suckling piglet
Roasted apple sauce | smoky barbecue sauce
Whole side of teriyaki/ginger braided salmon on cedar plank board
Rainbow vegetable kabobs
Fingerling potato and bean salad with honey-thyme vinaigrette
Mango berry salad with fresh mangoes | berries | candied pecans
Raspberry vinaigrette
Baker's rack: assorted fresh baked dinner rolls | our specialty corn muffins
Whipped creamery butter*

Dessert Bar:

*Assorted mini mason jars: choice of three:
Raspberry rhubarb panacotta | apple crisp | tiramisu | key lime | lemon meringue
Blueberry/lemon crisp | peach melba | mango mousse | white/dark chocolate
mousse*

Up to: 200, \$60 pp | 150, \$64 pp | 100, \$70 pp | 50, \$80 pp



Hawaiian Island Luau Dinner Package:

*Say "aloha" and greet your guests with our fabulous tropical buffet!
Piglet delivered to your party warm and ready to serve
displayed on tropical presentation platters.*

*Chef carved rotisserie roasted suckling piglet
Roasted apple sauce | Hawaiian barbecue sauce*

*Grilled Hawaiian chicken prime cuts
Grilled shrimp kabobs | pineapple salsa
Vegetable kabobs*

Luau fried rice

Mixed green salad with pomegranate | orange | papaya | kiwi

Orange vinaigrette

Dinner rolls | butter

Up to: 200, \$45 pp | 150, \$47 pp | 100, \$49 pp | 50, \$55 pp

