



Pig Roast Catering Barbecue Menus

Let Pig Roast Catering Grill Masters Kick You Up A Storm!

For your next reception from a simple gathering to a luxury wedding, barbecue, barn party or celebration of any kind call Pig Roast Catering to deliver some downright delicious barbecue menus to the venue of your choice or your own backyard!

Below are a few examples of our barbecue menus, but we would be happy to customize a menu suited for you and your style of cuisine.

CALL one of our event planners now! Or request a quote.



The Hungry Jack

Hungry man steak burgers grilled to perfection

Grilled Spanish style chorizo sausage

Our famous “tree huggers” chickpea burgers (vegan - including bun and topping - served on request)

Fresh baked Kaiser buns and soft rolls

“Chop, slice and dice” tomatoes | onion | dill

Toppers: mustard | relish | ketchup | gourmet burger sauce

*Dijon vinaigrette potato salad
Pickled red white and carrot slaw | pineapple vinaigrette
Sweet corn and black bean salad
Chilled crisp watermelon wedges*



The Yukon Gold

*Chef carved corned beef brisket | French mustard | dill | mini pretzel buns
Smoky barbecue chicken leg supreme
Roasted garlic potato mash
Fresh green and pepper salad with herbed vinaigrette
Chop salad with crispy lettuce, tomato wedges, cucumbers, crunchy carrots,
pepper slivers
Served with our house vinaigrette
Banana sticky toffee pudding with caramel sauce*



Texas Wrangler

*Succulent, finger lickin' slow grilled baby back ribs | signature barbecue sauce
Whiskey barbecue glazed grilled chicken prime cut pieces
Texas Ranger smoky baked maple beans
South west brown rice salad
Peaches and cream steamed corn on the cob | butter bar
Farmer's market salad with mixed greens, tomatoes, cucumber, shredded carrot,
peppers
With choice of white balsamic | creamy ranch dressing*

Assorted fresh baked rolls | corn bread muffins

Blue ribbon brownie cakes



Rhinestone Cowboy

Honey/soy grilled flank steak, marinated to perfection and sliced across the grain

Cedar grilled maple ginger braided side of salmon

Roasted dill baby potato salad with parsley vinaigrette

Grilled rainbow vegetable kabobs

*Lonestar arugula salad w/ green grapes cherry tomato, blue cheese | apple cider
vinaigrette*

Assorted fresh baked dinner rolls | whipped creamery butter

Strawberry Rhubarb Panacotta Mason jar desserts



Marshall's Favourite

Garlic & peppercorn grilled New York strip steak

Grilled jumbo shrimp skewers basted with garlic butter

*Jacket potato with the fixings: sour cream | whipped butter | chives | grated
cheddar | bacon*

*Grilled summer vegetables with balsamic glaze (eggplant | zucchini | peppers |
mushrooms | carrots)*

Edamame and grilled corn salad with red pepper confetti

*Classic Caesar salad | house creamy dressing | toasted croutons | bacon crisps |
parmesan | lemon*

Freshly baked dinner rolls white | whole wheat | pumpernickel | sour dough with

butter

Selection of our fresh baked fruit pies served with a dollop of whipped cream

