



wraps for your guests later on. To make that simple dish,

# **Things you need to know If you want to roast a pig Pro Guide**

a good idea to hire the pros instead. When it comes to pig roasting, the team at

and dislikes. There will be others who have health or culture related dietary restrictions. When you are faced with that many choices, it's tough to plan a menu that pleases all.

A catering company has the training and capacity to take diverse culinary preferences into consideration. We can accommodate likes, dislikes, allergies, intolerances, and health considerations to plan a cocktail party, buffet or sit down









# Guest Preferences

Taking the description of your guests into account will equip you with the information needed to decide on the best menu options. Keep in mind that elderly

# Ethnic and Regional Menu



let your guests enjoy without getting caught

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recipes. In Florence, the chefs started to baste hog roasts with sugar and orange juice.

## **After The Renaissance**

As kitchens continued to evolve and started to look more like the ones we have today, the idea of roasting an entire hog lost favour. The kitchen became smaller and there was no longer the space for an open hearth which was needed for hog