



Pig Roast Catering Buffet Menus

All Pig Roast Catering buffet menus feature an elegant, beautifully displayed and decorated buffet station.

Tell us your theme and we will do our best to complement our buffet station with your vision!



Casual Classic

Southern style slow roasted chipotle spiced pulled pork or chicken

Served on fresh baked soft rolls

Smoky Texas style bake beans

Garlic parmesan roasted baby red potatoes

Country style "confetti" coleslaw with chives and red peppers in a sweet and sour vinaigrette dressing

Steamed peaches and cream corn on the cob | melted butter

Gourmet cookies

(Macadamia, | chocolate chip | double chocolate | oatmeal raisin | peanut butter)

Chilled watermelon wedges with fresh mint



The Homesteader

Southern style fried chicken

Slow roasted beef brisket with rich jus

Roasted garlic mashed potatoes

Penne Pasta with grilled peppers and olives in rich classic tomato basil sauce

Classic Caesar salad with our creamy garlic dressing | bacon pieces | garlic croutons | parmesan cheese

Baker's rack: assorted fresh baked country buns (white | whole wheat | multigrain)

Whipped creamery butter

Assorted homemade fruit pies with Chantilly cream | Mini fruit skewers



Wine Country

Buffet:

Elegant carving board options

Garlic & Peppercorn rubbed beef tenderloin | merlot butter sauce

Prime rib au jus

Spit roasted suckling piglet

Side of braided ginger teriyaki salmon

Rosemary garlic oven roasted fingerling potatoes

Baby green top carrots with roasted garlic butter

Rustic quiche trio:

(Lorraine | goat cheese, spinach, sundried tomato | roasted beet, baby kale and brie)

Mixed baby lettuce salad with fruits and candied nuts

Champagne vinaigrette

Baker's rack: fresh baked rustic breads | rolls | focaccia | whipped creamery butter

Dessert Station:

*Vanilla Crème Brulee mini ramekins
Assorted local cheeses | port wine jelly | fancy crackers | parmesan straws
garnished with clusters of fresh grapes*



Rustic Elegance

Grilled honey-soy flank steak, chef carved on buffet

Chicken piccata with lemons and capers

Cedar board grilled teriyaki ginger glazed braided whole side of salmon

Herbed rice pilaf with pepper confetti

Spinach salad with pears | sun dried cranberries | pecans | goat cheese

Champagne vinaigrette

Kale salad with butternut squash, chick peas and tahini dressing

Grilled vegetable platter:

*(zucchini | yellow squash | red, green, yellow peppers | mushrooms | eggplant |
carrots)*

Baker's board: selection of fresh baked artisanal breads and rolls

Whipped creamery butter | apple butter | maple butter

Mini mason jar: strawberry rhubarb panacotta | tiramisu | apple crisp

Assorted mini cupcakes

Deluxe fruit platter



Suckling Piglet Wedding Feast

Whole spit roasted seasoned piglet or porchetta on decorated carving station

Smoky barbecue sauce | roasted apple sauce

Grilled lemon/olive oil/oregano marinated chicken skewers | tzatziki sauce

Roasted garlic potato mash

Steamed corn on the cob | melted butter

Baker's rack: assorted fresh baked country dinner rolls

Whipped creamery butter

*Farm garden salad - mixed lettuce | grape tomatoes | peppers | cucumbers |
shredded carrot*

White balsamic vinaigrette

Gourmet mini donuts | brownies | tarts | cookies



Morning After Country Brunch

Mimosa bar

Sparkling wine, selection of juices, selection of fruit garnishes

Buffet

*Chef carved house smoked whole leg of ham served with pineapple salsa, smoked
mustard*

Sides: select one or more

Country breakfast sausage, egg and hash browned potato bake

Home fried potato wedges with olive oil, rosemary and herbs

Leek, roasted pepper and asiago egg strata

Baker's rack

Fresh baked assortment of scones, country corn bread, multigrain rolls

Cranberry date loaf or gluten free banana date muffins

Whipped creamery butter, wild fruit preserves, honey

Fresh sliced fruits

*Selection of overnight oatmeal or yogurt and granola served in mini mason jars
If desired, select one or more of the following options to add to your brunch*



Brunch Chef Stations

Crepe Station

Fresh French style crepes with choice of:

*Chicken breast | country ham | smoked salmon | sautéed shrimp
Asparagus | forest mushrooms | broccoli | scallion | baby spinach | fresh garden
herbs*

Cheddar | asiago Cheese

White wine herb sauce | mushroom sauce | cheddar cheese sauce

Omelette Station

Fresh free range eggs with choice of:

*Maple double smoked bacon | sausage | country ham
Baby spinach | chopped tomato | sautéed onion | roasted peppers | forest
mushrooms*

Fresh garden herbs

Red Flannel Hash Brown Station

Chef cooked to order in cast iron fry pans

Home fried Yukon gold and sweet potatoes | diced beets

Corned beef | spicy sausage | slab bacon | pulled pork

Caramelized onions | fresh garden herbs

Fresh free range eggs

Grilled Panini Station

Croque Monsieur: ham & cheddar

Nutella and banana

Brie and blueberry preserves

Smoked salmon mini bagels with lemon dill cream cheese

Waffle on a Stick

*Chef prepared buttermilk waffles on a stick
Berry preserves | whipped cream or ice cream*

