

# Pig Roasting at its finest!

The menus below are just suggested menus each event will be customized to your specifications and all quotes will be given based on menu and amount of people at the event.

## Country Style Pig Roast

Smoke-roasted to perfection, we serve this classic with grilled sweet corn, veggie slaw or potato salad and molasses baked beans. The perfect summer picnic.

## Cajun Style

Basted with cayenne pepper sauce, this French Quarter favorite is served with red beans & rice, fresh fruit and grilled vegetables.

## Southern Style

Our Special hickory smoked BBQ sauce gives this pork pizzazz. Any southerner would appreciate the side dishes which include: black eyed peas, mashed potatoes and red eye gravy, veggie slaw or fruit salad with raspberry dressing.

## Hawaiian Style

Roasted with a rum cherry glaze this islander special is served with marinated vegetable salad, baked fruit, pineapple baked beans you may also consider substituting sweet and sour glazed vegetables or grilled sweet potatoes.

## California Style

This Pork is marinated in soy, ginger & coconut for a taste sensation. Side dishes include: roasted vegetables, pasta salad and veggie slaw.

The following prices reflect, Pig cooked and carved on site, buffet service only and disposable wares.

0-25 people	n/a
26-50 people	\$27.50
51-75 people	\$18.50
76-100 people	\$17.50
101-199 people	\$15.00
200+ people	\$14.50

Other fees

Bartender \$30/hour 4 hour min

Extra server \$100

Carving Fee \$100

Table set up \$1.50 per person

Table tear down \$1.50 per person

Garbage removal \$1.00 per person

Plate and silverware real \$3.00 per person

Water Glass \$1.50 per person

Cake cutting and plating (disposable) \$1.75 per person

Cake cut and serve \$2.25 per person

Plate and silverware disposable \$n/c

Plate and silverware single use \$1.75