

Pig Roast/ Grilling menu

Package pricing includes roasted whole fresh Pig cooked, carved, grilled and served on-site.

**All working events include Chafing dishes, serving utensils, buffet table, tablecloth, all necessary condiments*

**\$1,000.00 minimum on all onsite working events*

** Chef/ server labor charge not included*

Package A – with 1 side dish.....\$19

Package B – with 2 sides.....\$21

Package C – with 3 sides.....\$23

Package D – with 4 sides.....\$25

**You may add on grilled Balsamic BBQ Chicken breast for \$3.50 per person*

**Scroll down below for side dish options, but not limited to...*

Combo menu suggestions

****Menu options below include your choice of 3 sides***

Kansas City - \$19

Slow smoked BBQ glazed Beef Brisket and roasted Chicken ¼'s/ breast

Texas Ranch - \$18

Low & slow smothered St. Louis Ribs and grilled boneless Chicken breasts

El Dorado - \$17.5

Char grilled marinated Sirloin Tips and BBQ Chicken ¼'s/ boneless breasts

Dodge City - \$17.5

Our tender & succulent BBQ pulled Pork and Grilled marinated Chicken breast w/
slider rolls and Cheddar cheese

Customize your own menu

Sirloin Tips	Balsamic BBQ Chicken breast	Grilled Swordfish
Smoked Beef Brisket	BBQ Chicken ¼'s	Mahi Mahi
N.Y. Sirloin Strip Steak	BBQ pulled Pork	Atlantic Salmon
Rib Eye Steak	St. Louis Ribs	Grilled Tuna
Filet Mignon	Sirloin Burgers/ hot dogs	Seafood kebobs

Side dishes

Grilled seasonal vegetables	Red Bliss Potato salad	Garlic Roasted potatoes
Grilled Asparagus	Fresh Fruit salad	Marinated Pasta salad
Corn on the cob	Macaroni salad	Southwestern Rice Pilaf
Cucumber salad	Creamy Cole Slaw	Slow cooked Baked Beans
Tossed Garden salad	Macaroni & cheese	Buffalo Macaroni & cheese

Our moist Corn bread

- *Before placing your order, please inform us if anyone in your party has a food allergy or a dietary restriction.*
- *Consuming raw or undercooked meat, poultry, fish, seafood or eggs may increase your risk of food-borne illness.*