



CONTACT INFORMATION:
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DROP OFF PRICING!

SLIPPERY PIG BASIC PACKAGE INCLUDES 2 ENTREES AND 3
SIDES – \$19.00 PER PERSON (MINIMUM OF 50 PEOPLE).

WE ALSO OFFER FULL-SERVICE AND BUFFET OPTIONS.
INQUIRE FOR PRICING.

DELIVERY CHARGES APPLY. SALES TAX NOT INCLUDED!



ENTREES (CHOOSE 2)

PULLED PORK ON A COSTANZO ROLL

WITH A DASH OF BBQ SAUCE SMOKED 14 HOURS WITH AN APPLE WOOD AND HICKORY COMBINATION. LIGHTLY TOSSED WITH CAROLINA GOLD OR HICKORY BBQ SAUCE.

ROAST BEEF

SLICED THIN SERVED IN AU JUS GRAVY. SMALL COSTANZO ROLLS AND HORSERADISH PROVIDED.

AWARD WINNING - ITALIAN SAUSAGE LINKS

SERVED WITH PEPPERS & ONIONS. VOTED "RUNNER UP" AT THE 2013 MARILLA MOTOR AND FOOD FEST!

GRILLED CHICKEN BREAST

SERVED WITH HICKORY BBQ SAUCE.

CHICKEN MARSALA

GOLDEN PAN-FRIED CHICKEN CUTLETS AND MUSHROOMS IN A RICH MARSALA WINE SAUCE.

BAKED HAM

WITH PINEAPPLE GLAZE SEGMENTS.

TURKEY ROLL UPS

SLICED THIN WITH STUFFING AND SERVED IN GRAVY.

SMOKED PORK LOIN

SERVED WITH A SMALL COSTANZO ROLL WITH OUR SIGNATURE BBQ AIOLI.

MEATBALLS

MOIST MEATBALL MADE WITH BEEF, VEAL AND PORK SERVED IN A HOMEMADE RED SAUCE.

STEAK HOAGIES ADD \$4.00 PER PERSON

THE ORIGINAL ENTRÉE THAT STARTED IT ALL FOR SLIPPERY PIG! HAND CARVED TOP ROUND OF BEEF- SAUTÉED ON A FLAT TOP GRIDDLE WITH ONIONS AND HOT PEPPERS. SERVED ON A TOASTED COSTANZO SUB ROLL AND TOPPED OFF WITH OUR SECRET "RUBBLE SAUCE." COOKED AND ASSEMBLED ON SITE TO ENSURE THE HIGHEST QUALITY!

BEEF ROLL UPS ADD \$1.00 PER PERSON

FEATURING SEASONED STUFFING AND SERVED IN BROWN GRAVY.

SIDES (CHOOSE 3)

MAC & CHEESE

HOMEMADE WITH DELICIOUS CHEESE SAUCE.

BAKED BEANS

BBQ FLAVOR WITH BACON INFUSION.

CHEEZY POTATOES

ALSO KNOWN AS "FUNERAL" POTATOES. HASH BROWN STYLE WITH CHEDDAR CHEESE EMBEDDED.

ITALIAN PASTA SALAD (COLD)

MULTI COLORED ROTINI NOODLES WITH ASSORTED CHEESES, PEPPERONI AND LIGHTLY TOSSED IN DRESSING.

GREEN BEAN ALMANDINE

CUT GREEN BEANS SERVED WITH GARLIC, SEASONINGS, BUTTER AND TOPPED WITH TOASTED ALMONDS.

LAZY PIEROGI

ROTINI NOODLES WITH SAUERKRAUT, BACON, ONIONS, MUSHROOMS AND A SECRET TOUCH TO HIGHLIGHT THIS 3RD GENERATION POLISH RECIPE.

KAPUSTA

THIS POLISH GENERATIONAL DISH LIVES ON! SWEET AND SOUR CABBAGE TEMPERED WITH INFUSED BACON, ONIONS AND A FLAVOR PROFILE THAT WILL BRING YOU BACK TO BABCIA'S DINNER TABLE!

BOILED / SALT POTATOES

TENDER POTATOES BOILED TO PERFECTION IN A SALT-INFUSED BATH, DELIVERING A CREAMY TEXTURE AND A SAVORY BURST OF FLAVOR IN EVERY BITE. A SIMPLE YET CLASSIC SIDE DISH.

GREEK SALAD

WITH FETA CHEESE AND OLIVES.

MASHED POTATOES

SERVED WITH BROWN GRAVY.

BAKED ZITI

WITH HOMEMADE RED SAUCE. SERVED WITH PARMESAN CHEESE.

CHEF SALAD WITH 2 TYPES OF DRESSING

A CAREFUL BLEND OF ICEBERG AND ROMAINE LETTUCE WITH CUCUMBERS, CARROTS, TOMATOES, AND CROUTONS.

OVEN ROASTED POTATOES

RED POTATOES WITH A GENEROUS BLEND OF SEASONING ROASTED UNTIL CRISP.

GLAZED CARROTS

BABY CARROTS COMPLEMENTED WITH BROWN SUGAR AND HONEY, THEN ROASTED TO ACHIEVE A HINT OF LIGHTLY CARAMELIZED EDGES.

MACARONI SALAD

A COLD PASTA (ELBOW) SALAD FEATURING A CREAMY TEXTURE WITH TANGY AND SAVORY FLAVORS.

COLESLAW

APPETIZER OPTIONS
(CHOOSE 2)
ADDITIONAL \$5.00 PER PERSON

SWEDISH MEATBALLS

BITE SIZE PORTIONS SERVED IN THE CLASSIC RICH GRAVY THAT YOUR GUESTS WILL KEEP COMING BACK FOR!

DEEP FRIED PICKLES

SERVED WITH DIPPING SAUCE.

ITALIAN SAUSAGE
QUESADILLAS

LOADED WITH DICED TENDER ITALIAN SAUSAGE, PEPPERS, ONIONS, CHEESE AND DRESSED WITH THE SECRET “RUBBLE” SAUCE.

NEW ENGLAND CLAM
CHOWDER

RICH AND HEARTY COMBINATION OF TENDER CLAMS, POTATOES, ONIONS, UNIQUE SPICES IN THE TRADITIONAL CREAM BASE.

CHEESE PLATTER
ASSORTED CUBED
CHEESES

COMBINATION OF PEPPER JACK, CHEDDAR AND COLBY CHEESES SERVED WITH PEPPERONI /CRACKERS.

MOZZARELLA STICKS
SERVED WITH MARINARA SAUCE.

DEEP FRIED RAVIOLI
SERVED WITH MARINARA SAUCE.

JALAPENO POPPERS

POPULAR PLATTERS

FRUIT PLATTER (SERVES
ABOUT 50 PEOPLE)

WATERMELON, GRAPES, BLUEBERRIES, CANTALOUPE, PINEAPPLE, STRAWBERRIES.
ADDITIONAL \$145.00

VEGGIE PLATTER (SERVES
ABOUT 50 PEOPLE)

BROCCOLI, CAULIFLOWER, CARROTS, CELERY, CUCUMBER AND TOMATOES WITH A TANGY RANCH DRESSING.
ADDITIONAL \$135.00

DESSERT OPTION

CANNOLI’S

FEATURING A CRISP, FRIED PASTRY SHELL FILLED WITH SWEET RICOTTA CREAM.
FILLED ON SITE!
ADD \$3.00 PER PERSON