

PIG AND FIRE HOUSE OF BARBEQUE FAMILY STYLE PARTY TAKE-OUTS

BOXED LUNCHES

PLASTIC WARE, NAPKINS AND TOWLETTES PROVIDED;
MUST HAVE AT LEAST 48 HOURS NOTICE TO PREPARE;
MINIMUM 10 BOXED LUNCHES

STANDARD PROVISIONS 9.99 PER BOX

Choose Black Forest Ham and Swiss or All Natural Turkey
and Gouda

With Lettuce, Tomato, Honey Mustard, BBQ Ranch, House
Cut Chips and Apple Cider Slaw

SWINE IS FINE 17.99 PER BOX

Baby Back Riblet, Pulled Pork with Apple Cider Slaw, Bun,
Baked Beans, Loaded Tater Skin, Savory Savannah Peach
BBQ, Hog Sauce

HIGH ON THE HOG 10.99 PER BOX

Pulled Pork Sandwich, Apple Cider Slaw, House Cut
Chips, Hot Ranch, Hog Sauce

THE BRISKET TICKET 14.99 PER BOX

BBQ Brisket Sandwich, Pickles, Red Onion, Hot Fresno
Pepper Cornbread, Honey Butter, BBQ Ranch, Texas
BBQ, Baked Beans

MAMA MIA

MUST HAVE AT LEAST 48 HOURS TO PREPARE

CREPE LASAGNA 50.00/HALF PAN 100.00/FULL PAN

Homemade Crepes layered with Ricotta Cheese and topped with
Bolognese Sauce; choice of Vegetarian Marinara or Bolognese

CHICKEN PARMESAN 15 PCS/45.00 30 PCS/90.00

Breaded Chicken, Marinara Sauce, Parmesan Cheese

SIDES

SMOKED GOUDA MAC 'N' CHEESE

15.00/QUART 45.00/HALF PAN 90.00/FULL PAN

HOUSE CUT CHIPS 20.00/HALF PAN

BAKED BEANS WITH MOLASSES AND BACON

15.00/QUART 45.00/HALF PAN

GREEN BEANS WITH BACON 15.00/QUART 45.00/HALF PAN

APPLE CIDER SLAW 12.00/QUART 30.00/HALF PAN

HOT FRESNO PEPPER CORNBREAD WITH HONEY BUTTER

25.00/HALF PAN 50.00/FULL PAN

BBQ TRAYS

PIT-FIRED BBQ PULLED PORK 14.00/LB

Add Buns 1.00 each

PIT-FIRED BBQ BEEF BRISKET 22.00/LB

Add Buns 1.00 each

PIT FIRED PULLED CHICKEN 14.00/LB

Add Buns 1.00 each

3 WHOLE RACKS OF PIT-SEARED BABY

BACK RIBS 75.00

SOUP/SALAD

SPICY CAJUN GUMBO CUP/PINT 7.99 BOWL/QUART 12.99

Shrimp, Chicken, Andouille Sausage and Rice

FARMHOUSE CHOPPED SALAD 18.00/HALF PAN 36.00/FULL PAN

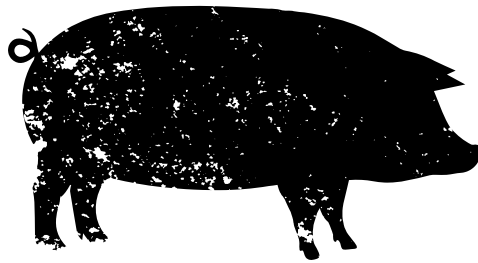
Romaine, Iceberg, Croutons, Peppadews, Cherry Tomatoes,
Shaved Asiago, Roasted Corn; choice of dressing

DESSERTS

PRIMROSE FARMS PEACH PIE 22.00/PER PIE

TRIPLE CHOCOLATE COOKIE 12.00/15





ABOUT

We would like to introduce ourselves! Pig and Fire House of Barbeque owners here, Matt and Susanne Sager. We are Washington County, Pa locals and employ about 25 more locals! Our background is actually founded in fine dining. We operated Palazzo 1837 Ristorante for 10 successful years and then COVID hit. Pivoting our restaurant and business concept to barbecue helped us to weather the restrictions and survive. Pig and Fire is now a thriving barbecue restaurant and is rapidly growing.

Pig and Fire sources local produce, meats and cheeses. In addition, a heavy portion of our inventory is organic. We are committed to offering the freshest highest quality products available on the market. By purchasing local and donating to charitable causes often, Pig and Fire is a vital member of the community.

Kevin Castellucci, Pig and Fire's Chef and Pit-Master, smokes brisket, ribs and chicken using local Cherry and Apple Wood in an Industrial Sized Smoker specially fabricated in Texas. Though Chef Castellucci is French culinary trained, after graduating Culinary School in the early 2000's, he studied under a Cajun Master in North Carolina.

With a foundation in fine dining and a passion for all things barbecue, Pig and Fire is the best choice for your catering needs. We are able to combine the kind of specialized service fine dining demands, while providing our guests with the most authentic, wood-fired and delicious barbecue in Western Pennsylvania.

We look forward to meeting you, Matt and Susanne Sager

INFO

DELIVERY AVAILABLE WITH 48 HOUR NOTICE

Minimum Order 200.00/Auto Gratuity 20%

FULL SERVICE BUFFETS AVAILABLE

50.00 Per Server Fee

20.00 Delivery Charge

20% Gratuity

Plates and Silver Available for Rental

CONTACT SUSANNE INFO@PIGFIREBBQ.COM

