



PIG AND FIRE CATERING MENU



**A WOOD-FIRED BUFFET YOUR GUESTS
ARE SURE TO REMEMBER**

22.95 PER GUEST PLUS 6% TAX AND 20% GRATUITY

Choose One Salad

Minimum 15 guests

Pear and Endive Salad

Romaine, Dried Cranberries, Pear, Walnuts, Bleu Cheese, Endive, Walnut Dressing

Farmhouse Chopped Salad

Chopped Iceberg, Romaine, roasted Sweet Corn, Cherry Peppers, Cherry Tomatoes, House Croutons, Shaved Asiago, choice of Dressing

Choose 2 Mains

Baby Back Ribs

Spicy Andouille Sausage with Buns

Half Smoked and Roasted Chicken

Southern Fried Chicken

Marinated and Grilled or Blackened Chicken Breast

BBQ Beef Brisket with Buns additional 2.95 per guest

BBQ Pulled Pork with Buns

Bourbon Glazed Salmon additional

Spicy Cajun Gumbo Stew (Andouille, Shrimp and Chicken over Rice)

Add a 3rd Main Selection 6.95 per guest



Choose 2 Sides

House Cut Chips

Smoked Gouda Mac 'n' Cheese

Baked Beans

Apple Cider Slaw

Street Corn Salsa

Bacon and Onion Green Beans

Additional Sides 2.95 per guest

Finish off the Meal with Delicious Desserts

Bourbon Pecan Pie 4.50 per guest

Nutella Mousse Pie 5.50 per guest

Chocolate Chip Cookies 3.00 per guest

Bread Pudding 4.00 per guest

Tres Leches Cake 5.50 per guest

Add On Appetizers

Hot Pepper Skillet Cornbread with Honey Butter 2.95 per guest

Pulled Pork Sliders with Apple Cider Slaw 3.95 per guest

Beef Brisket Sliders with Fried Onions 5.95 per guest

Loaded Tater Skins with Gouda Cheese Sauce and Bacon 2.95 per guest

Pig Candy--Brown Sugar Apple Wood Smoked Bacon 2.95 per guest

Pit-Fire Smoked Whole Wings with Ranch, Hot Ranch or Creamy Bleu 4.95 per guest