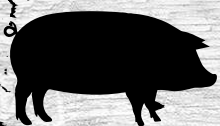


PIG AND FIRE CATERING MENU



**A WOOD-FIRED BUFFET YOUR GUESTS
ARE SURE TO REMEMBER
24.95 PER GUEST PLUS 6% TAX AND 20% GRATUITY**

Choose One Salad

Pear and Walnut Salad

Romaine, Dried Cranberries, Pear, Walnuts, Bleu Cheese, 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

Smoked and Roasted Chicken Thighs

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 Blackened Salmon

additional 2.50 per guest

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

Red Skin Smoked Cheddar Mashed Potatoes

Collard Greens

Sweet Pickle Potato Salad

Additional Sides 2.95 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

Minimum 20 guests



Finish off the Meal with Delicious Desserts

Creme Brulee Donuts 24/48.00

Assorted Cookies 3.00 per guest

Assorted Pies 20.00 each