



# 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**

Minimum 15 guests

## 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

Bourbon Glazed Salmon additional 2.50 per guest

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

Red Skin Smoked Cheddar Mashed Potatoes

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

Chocolate Chip Cookies or Assorted Cookies 3.00 per guest

Banana Pudding 3.00 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