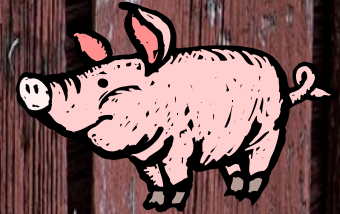


# Option #4: "On Site Pig Roast!"

# \$16.00

per person

Old Fashion Slow, charcoal Roasted,  
Carved, Trimmed & Ready to Eat!



## Trimmed, & Ready to Eat!

We begin slow, charcoal roasting a whole, skin on, head on, pig at our location. We then arrive 2 hours prior to your serving time and finish roasting the pig, right in front of your guests! We will carve the pig, season it with award winning BBQ Sauces and Rubs. We place the pulled pork in labeled hot chafing dishes on a buffet. **Minimum fee is \$675.00**

## "All you can eat!"

Your guests bring a covered dish, rolls, plates, napkins and utensils. We set up, clean up and serve the meat. Presto! You have an instant "Pig Roast". The leftovers are yours to keep or share with your guests. We can either wrap the leftovers for you and label them or we can provide "to go" containers for your guests to take home!

*2 hour serving time allotted. Each additional hour is \$75.00*

*Price of Catering is within a 20-mile radius from our shop.*

*Events outside of our 20-mile radius will be charged \$2.00 per mile (one way) beginning at mile 21.*



(GF) = Gluten Free

(G) = Contains Gluten

### Pork Flavors Served

- (GF) All Natural Pulled Pork
- (GF) Smokey BBQ Pulled Pork
- (GF) Mississippi Honey BBQ Pulled Pork
- (G) Carolina Tangy BBQ Pulled Pork
- (G) PA Apple BBQ Pulled Pork
- (GF) Bayou Cajun Pulled Pork