



AMERICAN FOOD & DRINK
34 LINDEN STREET, GENEVA NY

CATERING

MENU



34 Linden Street, 142 Castle Street | Geneva NY



★ SIDES ★

Mac 'n' Cheese

Our house Mac, famously made with a blend of premium sharp and creamy cheeses for an awesome Mac with just a touch of heat.

Full Pan..... 150

Barbecue Brisket Beans

Sweet 'n' smoky baked beans, with brisket burnt ends and house BBQ!

Full/Half..... 75/40

Bourbon Apple Slaw

Cabbage slaw with carrots, fire roasted fuji apples and a sweet and creamy bourbon sriracha dressing

Full/Half..... 75/40

Smoked Honey Bacon Green Beans

Hardwood smoked cut green beans with hot honey, double smoked bacon, and drawn butter. Green beans living their best life.

Full/Half..... 75/40

Salt Potatoes

The classic, Syracuse style white salt potatoes with drawn butter.

Full/Half..... 50/24

Texas Caviar

Signature blend of corn, charred poblanos, black beans, cherry tomatoes, red onions, and avocados in a cilantro lime vinaigrette. GF, *Vegan*

Full/Half..... 85/45

Half Pan caviar w/ full pan of house made tortill chips..... 60

Garden Salad

Fresh Heritage greens and romaine topped with red onions, cucumbers, tomatoes, and butter garlic croutons. Served with two dressings.

Full/Half..... 60/35

Freshly Baked Rolls

Fluffy, soft white dinner rolls baked in house and served with butter.

Full Pan..... 18

Cheddar Cornbread Mini-Loaves

Sweet and delicious individual mini-loaves of cheddar honey cornbread

Dozen..... 9

★ BARBECUE ★

Heavy Kevi's Famous Beef Brisket

Our house specialty, HK's Brisket is smoked for hours and hours over real hickory and applewood before being beer-braised, and finally caramelized in our house BBQ Sauce for a Brisket that is oh so tender.

Full/Half.....220/115

"Piggy Got Back" Pulled Pork

We smoke big butts and we cannot lie! Our slow smoked, beer braised pork shoulder, shredded and generously sauced with our house BBQ.

Full/Half.....150/75

Bangin' Shorties

Our amazing, succulent, fall-apart, boneless beef short ribs- the belle of the ball at any gathering. Forget the dress, just get the shorties!

Full/Half.....275/140

Smoked Chicken Drumsticks

Deliciously marinated and hardwood smoked chicken drumsticks that just fall off the bone. Drum roll, please!

Full/Half.....125/65

Hog Wallow Ultimate Mac 'n' Cheese

Our incredible Mac 'n' Cheese over slow-smoked pulled pork, topped with crispy bacon and our house BBQ sauce! We named a whole damn restaurant after it... so you know its good!

Full/Half.....170/85

Bourbon Glazed Smoked Pork Belly

Slow smoked pork belly, beer-braised over mesquite, sliced up and caramelized in a sweet bourbon glaze.

Full/Half.....175/85

Vegan Smoked Watermelon "Ham"

Our smoked watermelon ham is, well, not really ham at all! It's a savory brined watermelon, scored and smoked (looks like a real ham!) for a sweet but umami smoked flavor that is so unique. 100% vegan, as well as gluten and soy free. 1 Full pan contains (2) watermelon "hams".....\$100





HOUSE RULES



Booking

Catering orders from The Rusty Pig can be placed by email. Please contact chef at heavykevis@gmail.com for availability. Please include in your email the date and time of your event and estimated head count. If you know what you want please include that as well.

Pricing

Catering items are sold and served in full or half size steam table pans in most cases. Head counts are estimations. Full pans feed 20-30 people, while half pans feed 10-12. Orders over \$100 require a credit card on file or cash deposit of 50% 5 days or more from scheduled event.

Services

The Rusty Pig offers several ways to get the grub to your event!

-Pickup. You pick up your order at our catering facility. Catering pans come packed in sturdy, stackable boxes for easy transport and heat retention.....no additional fee

-Delivery. Delivered to the event at your scheduled time.....\$59

-White Glove Delivery and Setup. Includes warming kit rental. We'll deliver and setup your order in the event venue, buffet-style in time for your event. We'll even come back and pickup the equipment.....\$249*

**warming kit includes rental of stainless chafing pans for each hot item, with canned heat to keep it hot for 2 hours or more. Requires access to hot and cold water at the event facility, and 2 feet of table space per item.*

Lead Times

While some items may be able to be prepared on short notice, due to the nature of slow and low BBQ, some lead time may be required. Please place catering orders a week or more in advance (2 weeks is preferred).

We look forward to providing some damn fine grub for your next event!!