



Wholesale Catering To Go

- Take the hassle out of your event with a ready to serve meals
- Available for 10 guests and more
- Choose from "Hot Ready to Eat" or "Heat & Serve"
- Design your own menu
- Curbside collection or delivery options
- Quality disposable tableware & hot hold solutions

How to book:

- Complete your order form & email it to us
- 5 days notice generally required
- Minimum required order - \$250.00
- We confirm your order back to you
- No HST, as wholesale



~Freshly prepared from top quality ingredients~





Proteins – guide 1lb serves 2 people

P1. Signature Pulled Pork 🐷 G D

World famous, slowly braised and lightly tossed in our signature sweet and smokey BBQ sauce

10lb - \$105

P2. BBQ Pork Ribs 🐷 G D

Slow roasted St. Louis cut back ribs, secret blend of spices & glazed with PigOut BBQ Sauce

1 rack=approx. 2lb

10rack - \$190

P3. AA Roast Top Sirloin of Beef 🐷 G D

Thinly sliced beef in jus

10lb - \$140

P4. AAA Beef Striploin 🐷 G D

Canadian AAA beef hand carved for your guests. Red wine jus & horseradish sauce.

10lb - \$220

P5. AAA Braised Beef Short Rib 🐷 G D

Boneless beef short rib, slowly braised until melt in your mouth tender, in red wine jus

10lb - \$250

P6. Roast Chicken Pieces G D

Fresh local chicken with fresh herbs, all natural.

10lb - \$120

P7. Pulled Chicken G D

Tender fresh chicken, shredded and tossed with our signature sweet and smokey BBQ sauce

10lb - \$120

P8. Smoked Honey Glazed Ham G D

Smoked bone in ham, hand carved, Dijon mustard

10lb - \$110

P9. Rotisserie Turkey G D

Fresh, all-natural hand carved turkey, in gravy with homemade stuffing and cranberry 18/20lb bird - \$200

P10. Cedar Plank Salmon G D

Fresh salmon marinated with maple syrup & grain mustard, grilled on a cedar plank approx. 2lb - \$80

P11. Meatballs & Sausage in Marinara Sauce D

Meatballs and mild Italian sausage in homemade marinara sauce.

120 pieces - \$110

P12. Braised Sausage & Onions D

Mild, Hot or Calabrese sausage with sautéed onions.

20 pieces - \$70

P13. Whole Roasted Pigs – Rotisserie Cooked 🐷 G D

Fresh from a local farm and naturally raised. Served in disposable insulated box.

We recommend 1lb of pig for guest for a meal portion.

30-40lb - \$315 50-60lb - \$345

80-90lb - \$410 100-110lb - \$460

P14. Roasted Italian Porchetta G D

Traditional boneless, stuffed whole pig, rotisserie cooked until perfection

\$POA

A7. PigOut's Smokin' BBQ Sauce G D bottle \$8

A8. Freshly Baked Buns

Pre-sliced for your convenience.

Slider small/Mini Kaiser/Sausage Buns - dz \$9

A9. Rental: Insulated Pig Bag & Meat Tray

Keeps pig hot for 3 hours, easy carving on a meat tray.

Mess free transport. Size: 48x18x18

(Must be returned clean) Based on availability - \$40

**insulated pig carry bag*



**roasted pig on handled meat tray*



Salads – guide serves 20–25 ppl

S1. Garden Salad G D V L

Mixed baby greens, cherry tomato, cucumber, red onions & bell peppers, homemade balsamic vinaigrette

\$50

S2. Asian Slaw G D V L

Shredded cabbage, apples, carrot & green onions, tossed with sweet ginger and apple cider vinaigrette

\$45

S3. Creamy Broccoli Salad G V L

Broccoli, bell peppers, red onions, shredded carrot, raisins, sunflower seeds & sweet creamy dressing

\$55

S4. Mixed Bean Salad G D V L

Mixed beans, sliced peppers, red onions & shredded carrot, citrus vinaigrette and fresh cilantro

7lb - \$55

S5. Tomato & Cucumber Salad G D V

Roma tomatoes, English cucumbers, and fresh basil, white balsamic vinaigrette

\$55

S6. Caesar Salad G D V L

Romaine, creamy Caesar dressing, garlic croutons, real bacon bits & parmesan

\$55

S7. Tomato & Bocconcini Salad G D V

Roma tomatoes and English cucumbers, fresh basil, bocconcini pearls, Balsamic reduction and olive oil

\$80

S8. Spinach Salad G V

Baby spinach and mixed leaves with strawberries, goat cheese and red onion, sweet poppyseed vinaigrette

\$75

S9. Red Skin Potato Salad G V L

Homemade classic with real mayo, fresh herbs, diced peppers, celery and green onions

10lb - \$60

S10. Creamy Macaroni Salad V L

Diced peppers & green onions with elbow macaroni & sweet creamy

10lb - \$60

S11. Greek Pasta Salad G V L

Rotini, bell peppers, red onion, tomatoes, cucumber, feta & black olives, Oregano & red wine vinaigrette

\$80

Vegetables/Hot Sides

– guide 1lb serves 2-3 people

V1. Roasted Baby Red Skin Potatoes G D V L

With olive oil, fresh thyme and rosemary

10lb - \$65

V2. Creamy Yukon Gold Mashed Potato G V

Light and fluffy mash made with peeled Yukon gold potatoes, real cream and butter

10lb - \$65

V3. Grilled Seasonal Vegetables G D V L

Zucchini, red and yellow bell peppers, red onions and asparagus with olive oil and fresh herbs

10lb - \$110

V4. Maple Roasted Root Vegetables G V L

Sweet and yummy carrots, parsnip and rutabaga lightly tossed with butter and maple syrup

10lb - \$80

V5. Penne Pasta in Tomato Basil Sauce D V

Penne pasta tossed in homemade tomato basil sauce, Parmesan cheese and chili flakes

10lb - \$60

V6. Maple Baked Beans G D V L

Sweet and smokey baked beans with your choice of bacon or pineapple chunks

10lb - \$50

V7. Buttered Corn on the Cob V

20 ½ cobs - \$30 20 full cobs - \$45


V8. Creamy Mac & Cheese G V

Homemade, creamy sauce with real Cheddar

10lb - \$60



Platters - Appetizer platters. Feeds 20-40 ppl



- A1. Crudité with Dips **G D V** **\$65**
Fresh veggie sticks with choice of ranch & hummus
- A2. Rustic Antipasto  **G** **\$125**
Thinly sliced prosciutto, mild capicola, spicy sopressata & genoa salami, with pickles, olives & crusty bread
- A3. Cheese with Fruit & Crackers **G V** **\$125**
Domestic and international cheeses, with fresh & dried fruits, assorted artisanal crackers (inc GF)
- A4. Fresh Fruit Platter **G D V** **\$75**
Seasonal fruits & fresh local berries
- A5. Pita with Spinach Artichoke Dip **V** **\$65**
Mini Pita with homemade spinach and artichoke dip
- A6. Hors D'Oeuvres - plated apps service **1dz \$24**
Beef Tenderloin Crostini, Asian Shrimp Spoon, Antipasto Skewer, Tomato Fresh Basil Bocconcini Skewer, Chicken Caesar Parmesan Cup, Medjool Dates with Prosciutto, Mini French Smoked Beef Tortiere **(D)**

Disposables

- A10. Luxury palm leaf (bamboo style) plates & quality biodegradable cutlery **25 pack - \$30**
- A11. Single use chafing frame & fuel **\$25 each**
- A12. Biodegradable serving spoons **\$2.50 each**



Desserts

- D1. Fresh Baked Fruit Pies  **V** **8" - \$16**
Assorted homemade pies, made with local fruits. Apple, strawberry rhubarb, peach, cherry
- D2. Mini Butter Tarts **V** **3dz - \$75**
Plain, pecan, raisin
- D3. Portuguese Custard Tarts  **V** **3dz - \$75**
- D4. Dark Chocolate Cherry Brownies **V** **3dz - \$75**
- D5. Luxury "Willow Cake" Carrot Cake **V** **12" Round or 9x13 slab - \$75**
(Personalized)

To place an order, please click below

[Order Form](#)

