



Catering your Wedding



PigOut Catering 2020
Niagara Region
www.pigout.catering




"Thank you for all your help at our wedding, everyone raved about the amazing food!! You really out did yourselves. Also, your staff were super friendly and always made sure we were taken care of.

Kirstie and Alan, October 7th, 2017



"The PigOut Crew,
We truly cannot thank you enough for making our special day run so smoothly, making Incredible food and being such GREAT help! Everyone has complimented your service every time we chat!"

Raeanne & Kyle, July 14th, 2018



"The PigOut company was fabulous! Anne truly had everything under control and made me feel at ease! Everyone LOVED the food and made comments on how delicious it was. Definitely would use them again in the future and recommend them. They were easy to organize with and very prompt on everything"

Andrea – Niagara on the Lake - 2017



"PigOut catering was terrific, the staff were helpful and worked with the groom and bride to make sure things ran smoothly"

**Marikka - Niagara on the Lake
- 2016**

Your Wedding

Planning your Wedding should be an exciting and enjoyable experience, let us assist you to ensure that your dreams of a perfect day are met.

We Offer You

- Experienced wedding coordinator and on the day manager Catering Manager
- On site meeting to plan logistics for your wedding day
- Custom designed menus incorporating fresh local produce
- Table linens in a choice of colors with coordinating linen napkins
- Choice of tableware and glassware for your dinner service
- Bar services
- Chefs and uniformed professional catering staff for food and drinks service
- Buffet, family style, plated or food station options available
- Catering for parties of 20 - 500 guests
- Annual food tastings for you and your fiancé to taste our most popular dishes or visit us May to September, every Wednesday at the Niagara-on-the-Lake Supper Market

Menus

Our menus feature naturally raised antibiotic and hormone free meats and fresh local produce in season. You can customise your menu to include your favourite dishes
Vegetarian and gluten free options are always available and special diets catered for.

We roast and grill on site for the very best quality for you and your guests!



Silver Wedding Package

Chefs and professional staff to set tables and serve your guests

Cocktail Hour

Antipasto Platter and Veggie Tray with Dips

Choose Two meats

Two hot side dishes of your choice

Three salads: choose your favorites

Selection of freshly baked breads with butter
Condiments

Service of your wedding cake or dessert
Fresh ground coffee and selection of herbal teas
China dinnerware and cutlery for main/dessert courses

from \$52.80 per guest + HST 13%

Price based on minimum 80 guests

Add on: Bar service, table linens and glassware,
late night
All individually priced



Backyard B.B.Q

Choose Two meats

Whole Crackling Pig Roast

Rotisserie Chicken ▪ BBQ Chicken

Italian Sausage ▪ Steakburger ▪ Pulled Pork

Hot side dish of your choice

Two salads of your choice

Freshly baked buns

Condiments

Quality disposable plates, napkins, cutlery
Clothed buffet service tables

\$29.50 per guest + HST 13%

Includes Chef to carve for your guests and server
Price based on minimum 80 guests

Customize your menu add: appetizers, desserts,
vegetarian options
Individually priced

Upgrade to China and Cutlery \$4 per guest



Diamond Wedding Package 2019/2020

Services

Wedding Planning services include site visit,
assistance with logistics and table planning.
Set up and supply of table linens and tableware
Chefs and professional staff to serve your guests from buffet, food stations or family service.
You may customize your menu and services.

Cocktail Hour

Platter of Antipasto Meats and Cheeses with Rustic Breads and Crackers

Family Service Salad

Choose one:

Caesar Salad with Croutons, Bacon, Parmesan
Strawberry and Goats Cheese Salad
Garden Salad with Fresh Herb Dressing

Main Course

Choice of Two Meats Including Live Carving Station
Your Choice of Three Hot/Cold Side Dishes
Selection of Freshly Baked Italian Breads with Butter
Pickles and Condiments

Dessert - choose your favorite:

Local Fresh Fruit Pies
Cheesecakes, Squares, Butter Tarts
Mini Doughnut Bar

Fresh Ground Coffee and Selection of Herbal Teas

Late Night Selection of Fresh Local Pizza or Sliders
Potato Chips and Sweet Pastries

Includes

China Dinnerware and Cutlery for All Courses
Wine and Water Glasses with Jugs of Iced Water on Dinner Tables
Table Linens for Dinner and Service Tables with Napkins in Your Colour Theme
from \$73.50 per guest + HST 13%
Prices based on minimum 80 guests buffet style
Family Style \$2.50 per guest supplement

Bar Services

(based on client supply of alcohol and 8hr bar service)
Smart Serve Bartenders Setting Bar, Chilling Client's Wines and Beers in Totes with Ice
Placing and Replenishing Wines During Dinner
Supply of Bar Fruit, Ice, Drink Mixes Water/Pop/Fruit Juices
Quality Plastic Glasses for Bar Drinks
\$12.90 per guest

Design Your Own Menu

From the Grill

Feature Crackling Pig Roast 🐷 G D

Carved on site, served with PigOut's signature smokin' BBQ sauce

Rotisserie Chicken G D

Cooked slowly with fresh herbs and spices until tender and fall off the bone

Rotisserie Turkey G D

Fresh, never frozen turkey, served with pan gravy and homemade stuffing and cranberry

Roasted Top Sirloin of Beef 🐷 G D

Canadian AAA beef carved for your guests. served with red wine jus and horseradish. Upgrade to striploin, prime rib or beef tenderloin*

Smoked Honey Glazed Ham G D

Smoked bone in ham, carved and served with Dijon mustard

Signature Pulled Pork 🐷 G D

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

Pulled Chicken G D

Tender white meat chicken breast, shredded and tossed with our signature sweet and smokey BBQ sauce

Braised Beef Short Rib* G D

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

Roasted Italian Porchetta* G D

Boneless whole pig, stuffed with fresh herbs and garlic, slowly roasted until perfection

Smoked Beef Brisket* G D

18-hour smoked over hickory wood, carved for your guests, served with house BBQ sauce

BBQ Chicken & Charred Pineapple 🐷 G D

Boneless chicken breast and thigh pieces, grilled fresh on site, drizzled with BBQ sauce and topped with fresh grilled pineapple

Cedar Plank Salmon* G D

Fresh atlantic salmon marinated with maple syrup and grainy mustard, cooked on cedar plank and garnished with green onions

Whole Roasted Lamb* G D

Whole roasted lamb, cooked on site and carved for your guests, marinated with lemon, garlic and fresh herbs, served with homemade chimichurri

Canadian AAA Hip of Beef* G D

roasted low and slow and carved fresh for your guests. seasoned with garlic and spices and served with horseradish and Dijon mustard

Smoked Sausage D

Toronto street meat classic mild debreziner sausage, fully smoked and grilled

Steak Burger D

6oz ground chuck and brisket, juicy and flavorful served with condiments and platter of lettuce, tomato and onion.

Veggie burgers V D

Shrimp & Scallop Kebabs* G D

Shrimp and scallops skewered with bell peppers and red onion drizzled with sweet chili sauce

Grilled Vegetable Skewers* G D V

Zucchini, bell peppers, mushrooms and onions. Marinated with fresh herbs, garlic and olive oil and grilled fresh

BBQ Pork Ribs* G D

Slow roasted St. Louis cut back ribs, dry rubbed with our secret blend of spices and glazed with sweet and smokey BBQ sauce

Glazed Pork Tenderloin G D

Marinated with garlic and fresh herbs, grilled and cut into medallions and drizzled with apple cider gastrique

Grilled Lamb Chops* G D

Fresh Ontario lamb chops, marinated with lemon, oregano and garlic and grilled. Garnished with fresh mint chimichurri



-Crowd Favorite G-Gluten Free D-Dairy Free V-Vegetarian *-Supplement applies

Salads

Garden Salad

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

Asian Slaw

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

Quinoa with Cranberry & Lemon

Quinoa with diced bell peppers, red onion and dried cranberries, mixed with lemon tarragon vinaigrette and fresh mint

Creamy Broccoli Salad

Broccoli fleurettes with sliced peppers, red onions and shredded carrot with raisins, sunflower seeds and sweet creamy dressing

Mixed Bean Salad

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

Tomato & Cucumber Salad

Local roma tomatoes and English cucumbers, with fresh basil and white balsamic vinaigrette

Caesar Salad

Romaine lettuce with creamy caesar dressing, garlic croutons, real bacon bits and parmesan cheese

Tomato & Bocconcini Salad*

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

Spinach Salad

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

Creamy Red Skin Potato Salad

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

Greek Pasta Salad

Tri-colour rotini with mixed peppers, red onion, roma tomatoes, cucumber, feta cheese and black olives with oregano and red wine vinaigrette

Creamy Green Apple Slaw

Shredded green cabbage with thinly sliced green apples mixed with creamy apple cider and poppyseed dressing

Corn & Black Bean Salad

Fresh corn and black beans with diced mixed peppers, jalapeno, red onion, cilantro and fresh lime juice

Creamy Macaroni Salad

A picnic classic, diced peppers and green onions with elbow macaroni and sweet creamy dressing

German Potato Salad

Yukon gold potatoes with caramelized onions, chopped dill pickles, Dijon mustard and fresh herbs with white wine vinaigrette



-Crowd Favorite  -Gluten Free  -Dairy Free  -Vegetarian * -Supplement applies

Hot Sides

Grilled Seasonal Vegetables 🧑🍳 **G D V**
Zucchini, red and yellow bell peppers, red onions and asparagus with olive oil and fresh herbs

Roasted Baby Red Skin Potatoes 🧑🍳 **G D V**
With olive oil, fresh thyme and rosemary

Maple Roasted Root Vegetables **G V**
Sweet and yummy carrots, parsnip and rutabaga lightly tossed with butter and maple syrup

Creamy Yukon Gold Mashed Potato **G V**
Light and fluffy mash made with peeled Yukon gold potatoes, real cream and butter

Penne Pasta with Tomato Basil Sauce **D V**
Penne pasta tossed with chef's homemade rustic tomato basil sauce, served with parmesan cheese and chili flakes

Maple Baked Beans 🧑🍳 **G D V**
Sweet and smokey baked beans with your choice of bacon or pineapple chunks

Buttered Corn on the Cob **G V**
Seasonal sweet local corn with butter

Green Beans with Almonds* **G V**
Green beans lightly blanched and tossed with brown butter and toasted almonds

Grilled Asparagus* **G D V**
Local asparagus tossed with roasted garlic oil and grilled

Red Skin Smashed Potato with Garlic **G V**
Boiled red skin potatoes lightly smashed with butter, cream and roasted garlic

Roasted Sweet Potatoes **G D V**
Chunks of sweet potatoes slowly roasted and glazed with maple syrup and fresh thyme

Platters*

Crudité with Hummus and Ranch **G D V**
Fresh veggie sticks for dipping

Antipasto with Rustic Italian Breads 🧑🍳 **G**
Thinly sliced prosciutto, mild capicola, spicy sopressata, genoa salami and kielbasa with pickles, stuffed olives and crusty Italian bread

Cheese with Fruits and Crackers **G V**
Domestic and international cheeses, beautifully arranged and garnished with fresh and dried fruits, served with assorted artisanal crackers

Fresh Fruit Platter **G D V**
Sliced watermelon, pineapple and cantaloupe with fresh local berries and grapes

Chips and Dip **G V**
Bowls of kettle chips with French onion dip

Pita with Spinach Artichoke Dip **V**
Warm pita triangles with homemade spinach and artichoke dip

Desserts

Fresh Baked Fruit Pies 🧑🍳 **V**
Assorted homemade pies, made with local fruits and baked daily

Custom Individual Desserts* **V**
Choose from our most popular flavors including white chocolate and raspberry mousse, peanut butter Toblerone cheesecake or local fruit and custard tart – ideal for plated dessert course

Sweet Bites **V**
An assortment of homemade cookies, squares and mini pastries

Mini Doughnuts **V**
Selection of homemade artisanal mini doughnuts.



–Crowd Favorite **G**–Gluten Free **D**–Dairy Free **V**–Vegetarian *–Supplement applies

Food Stations

For a casual reception that allows your guests to mingle, choose from our selection of food stations. Stations are chef attended to help serve your guests. Prices vary depending on selection. Casual seating is recommended.

Fresh Salad Bar

Mixed greens with choice of dressings and toppings including cucumber, grape tomatoes, peppers, garlic croutons, chick peas, goat cheese, seasonal berries, toasted almonds, olives and pickles

Shrimp on Ice

Jumbo shrimp on ice with lemons, cocktail sauce and spicy mango yogurt

Beef Tenderloin Crostini Carvery

Hand carved on fresh baguette with horseradish aioli and caramelized onions

Mashed Potato Martini Bar

Creamy roasted garlic mash, served in a martini glass with choice of toppings including, beef gravy, cheddar cheese, bacon bits, sautéed mushrooms, caramelized onions, green onions and sour cream

Signature Pork Sliders

Crackling pig roast or pulled pork with condiments, slider buns and slaw

Gourmet Grilled Cheese

Selection of freshly made grilled cheese sandwiches on artisan breads. Cheddar and bacon, swiss and mushroom, brie and fig, mozzarella and caramelized onion

Taco Bar

Flank steak or chicken with grilled vegetables, on corn and flour tortillas, with pico di gallo, guacamole, pickled red onion, shredded lettuce, cheddar cheese and sour cream. Tortilla chips and salsa to accompany.

Grilled Cedar Plank Salmon Lettuce Wraps

Maple and whole grain mustard marinated salmon, grilled on cedar planks with local fruit salsa

Chicken Souvlaki

Grilled marinated Greek style chicken kabobs with pita bread and tzatziki

Jerk Chicken

Rotisserie chicken marinated in Jamaican jerk seasonings served with rice and beans

Southern BBQ Station

BBQ pork ribs with creamy macaroni and cheese, corn bread, baked beans and slaw

Shanghai Noodle

Asian noodles with shitake mushroom, snow peas and bean sprouts with hoisin glaze served in Chinese take out boxes with chopsticks

Dessert Station

Selection of handmade cakes, pastries and fruit tarts





Hors D'Oeuvres

Bite size canapés available passed or stationed

VEGETARIAN

Vegetables Sushi Maki Rolls   

Vietnamese Vegetarian Rice Paper Roll with 5 Spices Marinade   

Braised Leek & Goat Cheese Tart with Cherry Tomato 

Wild Mushrooms and Artichoke Fricassee on Mini Tartelette 



Caprese Salad & Fresh Oregano on Bamboo Skewers   

Asparagus & Brie Mini Quiche  

Seasonal Fruit Kabobs   

FOR MEAT LOVERS


Beef Carpaccio & Whipped Goat Cheese Croutons with Balsamic Reduction

Smoked Chicken Caesar Salad on Miniature Frico Basket  

Smoked Duck Breast and Mango Skewers   

Asian Roasted Duck & Vegetable Rice Paper Roll 

Whipped Brie Crostino with Roasted Grapes and Crispy Bacon


Mini Yorkshire Pudding with Parsnip Mash, Smoked Beef and Caramelized Onion 

FROM THE SEA

Salmon and Cucumber California Rolls  

Mini Blini with Smoked Salmon with Cream Fraiche 

Shrimp wrapped with Smoked Salmon  

Seared Scallop with Braised Leeks and Mango Chutney on Sesame Toast 

SUSHI AVAILABLE BY REQUEST  



-Crowd Favorite  -Gluten Free  -Dairy Free  -Vegetarian

Thank you!

Thank you for considering PigOut for your upcoming wedding.

With 30 years of event experience we are happy to assist you with menu planning, rental and décor options and venue recommendations.

Services include site visit and consultation for your wedding with recommendations of Niagara's finest event suppliers for all your needs.

Our aim is to make your day perfect.

For more information or to set up a meeting please contact us

(905) 650-0781 or email us at catering@pigout.ca

Yours truly,



Notes

What's next:

- Call us to set up a meeting by phone or in person
- Choose your favorites from our sample menus
- We will provide you with a detailed quotation based upon your choices
- A deposit of \$1000 is required to secure your date
- Arrange a site visit to your wedding location for consultation
- 14 days prior to your wedding final numbers are submitted
- Children under 12 years are charged 50% of menu price
- Payment due 7 days prior by cash, certified cheque, wire or credit card
- Credit card payments subject to a 2.5% processing fee
- Cancellation terms: deposits are non-refundable



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