

Pig Roast Event

(50 Person Minimum Weekdays 100 Saturday and 75 Sunday)

Your pig roast is customized to your liking and includes your choice of 4 sides as well as everything needed to cater to your guests. Your guests will enjoy the experience of seeing the pig roasting, the carving for your guests and the delicious, slow roasted juicy pork.

We use grain fed, USDA graded hog & choose size appropriate pigs for your event. Since a whole hog roasting usually takes between 12-16 hours, we begin the process the day before your event, at our facility, in our custom designed mobile roasting trailer.

Once carved, we serve your guests and maintain the buffet with Serv Safe® guidelines to insure wholesomeness. Finally, once your meal service is finished, we clean up the buffet and package all remaining food for our customers.

THE ROAST INCLUDES

4 Sides of your choice, Rolls & Butter, Buffet set up with Chafers, all Condiments, Serving Utensils, quality disposable Plates, Silverware and Napkins. \$21.95 per person

Choose Any 4 of the Options Below

Side Dishes

Specialty House-made Salads

American Potato Salad
Dilled Tuna Shell Salad
Italian Pasta Salad
BLT Pasta Salad
Garden Greens Salad
Caesar Salad

Baked Macaroni and Cheese +\$2 pp
Fresh Fruit Salad
Coleslaw
Greek Salad add 1.50 pp
Michigan Cherry Salad add 1.50 pp

Fruits and Vegetables

Corn on the Cob

Watermelon Slices

Roasted Redskin Potatoes

Au Gratin Potatoes

Green Beans Almandine

Rice Pilaf

Baked Potato with Sour Cream & Butter

Baked Beans

Home style Green Beans

Chef Cut Vegetable Blend

Corn O'Brien

Honey Butter Baby Carrots

Homemade Desserts

Ghirardelli™ Double Chocolate Brownies · Peach Cobbler

Pineapple Upside Down Cake Add 2.00 pp

For quotes and to reserve your date, please call or email us for a prompt response.

Canned Soft Drink Beverages available

Prices subject to change. There is a 6% MI sales tax and 10% service fee added to all sales.