

High on the Hog BBQ Catering Menu

"Let us do all the work!"

Whole Pig Roast

Cuban Style USDA dressed, whole hog with blood orange mojo injection

Served whole on a bed of greens with assorted fruit garnish

Option 1:

Whole Pig Roast with Sides - Full Service from \$20/head

Cuban style mojo, whole pig roast

Includes: Bakery rolls, your choice of any 2 meats and 2 sides and our signature sauces

Option 2:

Whole Pig Roast Fully Cooked - Full service from \$18/head

We will set up a whole pig, decorated, hot and ready to serve

Accompanied with summertime slaw, bakery rolls and our signature sauces

Option 3:

Smokin' Big Butt Roast - Self Service from \$16/head

Cherry wood smoked pork butts with your choice of 1 meat and 2 sides

Accompanied with bakery rolls and our signature sauces.

Everything is set out for you with single use containers for self service

For Full Service we will set up and serve for 2 hours and clean buffet area

Guests	Full service Option 1	Full service Option 2	Self Service Option 3
100-150	\$20.00	\$18.00	\$16.00
80-99	\$21.00	\$19.00	\$17.00
65-79	\$22.00	\$20.00	\$18.00
50-64	\$23.00	\$21.00	\$19.00

* All options include flatware, plates, napkins,
etc

(See next page for Meats and Sides)

Meats

- Pulled Pork
- Slow Smoked Beef Brisket
- Tri-tip Roast Beef thinly slice with Ajus
- St. Louis style Ribs
- Gianelli Hot or Sweet Italian Sausage (w/sautéed bell peppers and Vidalia onions)
- Angus Burgers and Hoffman Hot Dogs
- White Eagle™ Kielbasa & Sauerkraut
- Cajun Andouille Sausage w/Jack Daniels™ Honey Mustard
- Drunken, Spicy peel and eat Shrimp
- Smoked Lobster Mac n' Cheese (small upgrade)

(Hot Dog + Hamburger = One Meat)

Sides

- Summertime Slaw
- Salt Potatoes with Butter & Parsley
- Pull my finger BBQ Beans
- Brunswick Stew (tomato based BBQ stew with chicken and smoked sausage)
- Smoked Mac n' Cheese (small upgrade)
- Watermelon & Cantaloupe (seasonal)