



Catering your Wedding



PigOut Catering 2025
Niagara Region
www.pigout.ca/pigoutniagara

BBQ Package 2025

Ideal for your casual, backyard BBQ or picnic style weddings

Choose Two Proteins

Whole Crackling Pig Roast w/Asian Slaw with Chef

Fresh Chicken with BBQ glaze

Signature Pulled Pork ■ Italian Sausage

BBQ Pork Ribs ■ Beef Brisket (*supplement applies*)

Choose Three Sides

Creamy Red Skin Potato Salad

Garden Salad with fresh herb dressing

Caesar Salad with croutons & bacon

Italian Pasta Salad

Roasted Vegetable Couscous Salad

Buttered Corn on the Cob (*August-September*)

Maple Baked Beans

Creamy Mash Potatoes

Freshly baked buns & Condiments

Bamboo plates & real cutlery

\$44.90 per guest + HST 13% & Gratuity

Price based on 80 guests

Saturdays in May-October min 100 ppl applies (2025)

Chefs & Catering Staff set up 1 hr prior to your dinner service

Vegetarian options available @ \$10 ptn



Bar Services

You provide the booze and we take care of everything else

Based on 8hr service, with client supply of alcohol

Smart Serve Bartenders Setting Bar, Chilling Client's Wines & Beers, totes of Ice

Placing and Replenishing Wines During Dinner

Supply of Bar Fruit (cut lemons/limes), Ice,

Drink Mixes (Coke, Diet Coke, Ginger Ale, Iced Tea, Soda, Tonic, Orange juice, Cranberry juice)

Quality Plastic Glasses for Bar Drinks

\$17.50 per guest

Extra hours of service - \$2.20 per guest/per hour

Specialty Cocktails: includes full range of premium drink mixes and garnishes

supplement \$3.00 per guest

Menus

All 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 available and special diets catered for

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



Celebration Package 2025

Cocktail Hour

Choose from Grazing Station from \$8 per guest

Main Course

Choice of Two Proteins from "The Grill" menu
Choice of Three Salads/Hot Side Dishes
Freshly Baked Dinner Rolls with Butter
Condiments

Includes

China Dinnerware & Cutlery
Wine and Water Glasses with Jugs of Iced Water on your dinner tables
Linen Napkins in Your Colour Theme
Grilling proteins fresh on-site, with professional service staff
from \$60.25 per guest + HST 13% & Gratuity
Prices based on 80 guests
Saturdays in May-October min 100 ppl applies (2025)

Build Your Own Grazing Station

Includes crusty Sourdough bread, crackers

Choice of Five items from \$8.50 per guest

- Homemade Mini Sausage Rolls
- All Beef Meatballs on a skewer, marinara sauce
- Pinwheel Mini Wraps w/ Ham & Swiss
or Roasted Vegetables
- Mini Pitta w/Hummus
- Vegetable Platter w/Ranch *or* Hummus
- Mini Quiche (inc )
- Homemade Bruschetta w/Salsa
- Fresh Fruit Platter
- Tomato Bocconcini Skewers w/fresh basil
- Antipasto Board w/Italian meats, olives, pickles & roasted vegetables**
- Cheese Board w/fresh fruits**
- Garlic Mushroom Crostini**
- Antipasto Skewers**
- Brie, Apricot & Prosciutto Crostini**
- Pastry Cups filled w/Salmon Mousse**
- Lamb Spiedini Skewers**
- Vegetable Rice Paper Rolls w/sweet chilli dip
- Sushi Platter (inc )**

***Supplement applies*

OR Passed Hors D'Oeuvres (\$15 per guest)



Diamond Wedding Package 2025

Cocktail Hour

Deluxe Grazing Station *or* Passed Hors D'Oeuvres
Antipasto Meats with pickles, olives, Sourdough crusty bread.
Assorted Niagara & Imported Cheese with grapes, dried fruit & chutney
Mini Pita with Hummus. Roasted Vegetables. Assortment of Savoury Pastries

Main Course

Choice of Two Proteins Including Live Carving Station
Vegetarian alternative
Your Choice of Four Salads/Hot Side Dishes
Selection of Freshly Baked Italian Breads with Butter
Condiments

Dessert Station - choose your favorite:

Local Fresh Fruit Pies with whipped cream
Baked Cheesecake with your choice of toppings
Station of Mini Desserts with berries

Fresh Ground Coffee and Selection of Herbal Teas

Includes

China Dinnerware & Cutlery
Wine and Water Glasses with Jugs of Iced Water on your dinner tables
Linen Napkins in Your Colour Theme
from \$89.75 per guest + HST 13% & Gratuity
Prices based on 80 guests
Saturdays in May-October min 100 ppl applies (2025)

Diamond Package Offers You

- Services include site visit, assistance with logistics and table planning
- Experienced Catering Manager on a day of your wedding
- Supply and set up of dinnerware, cutlery & glassware
- Chefs, professional staff for buffet, food stations or family service
- Annual food tastings for you and your fiancé
- Public Health Inspected kitchens & refrigerated trailers, menu labels on stations

Additional Services

- Salad/Soup Course from \$6.50 per guest
- Late Night Selection of Fresh Local Pizza from \$7.50 per guest
or see Food Stations Menu
- Smart Serve Staff Only \$40 staff/hour
(client provides alcohol, bar mix, fruit juices, bar fruit, ice, bar glasses etc)
- Family Style/Plated Style from \$4.00 per guest
(depends on the venue facilities: kitchen or catering tent required)
- Day-of Coordinator POA



Design Your Own Menu

From The Grill

Feature Crackling Pig Roast 🐷 G D
Served with PigOut's signature smokin' BBQ sauce & Apple chutney

Roast Chicken w/Lemon G D
Fresh, local skin on boneless breast & thigh with fresh herbs & lemon, lemon aioli

Roasted Top Sirloin of Beef 🐷 G D
Canadian AAA beef hand-carved, Red wine jus and horseradish aioli.
Upgrade to striploin, prime rib, beef tenderloin*

Signature Pulled Pork 🐷 G D
Nearly world famous, slowly braised and tossed in our signature BBQ sauce

AAA Braised Beef Short Rib* G D
Boneless beef short rib, slowly braised with root vegetables, in red wine jus w/fresh herbs

Smoked Beef Brisket* G D
18-hour slow-smoked brisket, hand-carved, served with house BBQ sauce

BBQ Chicken & Pineapple 🐷 G D
Boneless chicken breast and thigh, grilled fresh, drizzled with BBQ sauce and topped with fresh grilled pineapple

Fillet of Salmon* G D
Fresh Atlantic salmon marinated w/maple syrup, grainy mustard, green onions, lemon butter sauce

BBQ Pork Ribs* G D
Slow roasted St. Louie back ribs, house blend of spices & glazed with PigOut BBQ Sauce

Italian Sausage D
Honey-garlic or spicy Italian sausage w/sauteed onions

Vegetarian/Vegan

Roasted Cauliflower Steaks V G D
Roasted Cauliflower steak with roasted tomatoes, olives, feta crumble

Roasted Stuffed Pepper 🐷 V G D
Bell peppers stuffed with quinoa & chickpea pilaf, topped with marinara sauce

Portobello Mushroom 🐷 V G D
Whole Portobello mushroom topped with grilled vegetables and tofu, soy glaze

Grilled Vegetable Pasta V
Rotini pasta, grilled summer vegetables, tossed with olive oil, garlic, fresh herbs. Grated Parmesan cheese & chilli flakes.
GF pasta available.



Salads

Garden Salad

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

Asian Slaw

Green & red cabbage, apples, carrot, green onions, sweet ginger & apple cider vinaigrette

Mediterranean Couscous Salad

Diced bell peppers, red onion and dried cranberries, lemon tarragon vinaigrette, fresh mint

Creamy Broccoli Salad

Broccoli fleurettes w/peppers, red onions & carrot w/raisins, sunflower seeds & sweet creamy dressing

Mixed Bean Salad

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

Greek Salad

English cucumbers, bell pepper, cherry tomatoes, red onion, Kalamata olives, feta, mint

Caesar Salad

Romaine with creamy Caesar dressing, garlic croutons, real bacon bits and parmesan

Tomato & Bocconcini Salad*

Roma tomatoes, English cucumbers, fresh basil, bocconcini, balsamic reduction

Spinach Salad

Baby spinach and mixed leaves topped with local berries, 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

Italian Pasta Salad

Bell peppers, red onion, Roma tomatoes, cucumber w/oregano & red wine vinaigrette

Hot Sides

Grilled Summer Vegetables

Zucchini, red & yellow bell peppers, carrots, red onions & asparagus w/olive oil & fresh herbs

Baby New Potatoes

Steamed and tossed in parsley butter

Roasted Red Skin Potatoes

With olive oil, fresh thyme and rosemary

Creamy Yukon Gold Mashed Potato

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

Scalloped Potatoes*

Yukon Gold sliced potatoes in a creamy garlic cheese sauce topped w/breadcrumbs

Honey Roasted Root Vegetables

Roasted carrots, parsnip & squash lightly tossed with butter & local honey

Roasted Vegetable Couscous

Sweet roasted vegetables, with savoury, fluffy couscous and fresh parsley

Penne Pasta w/ Tomato Basil Sauce

Penne pasta tossed with chef's homemade tomato basil sauce.

Parmesan cheese and chili flakes

Add Beef Meatballs*

Maple Baked Beans

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

Buttered Corn on the Cob

Seasonal sweet local corn with butter
(July – October)



Small Plate Food Stations

For a casual reception that allows your guests to mingle. Food stations are chef attended to create dishes for your guests.
Casual seating & 3-4 stations are recommended.

AAA Beef Tenderloin Crostini Carvery 🐻
Hand-carved on fresh baguette, horseradish aioli, caramelized onions

Crackling Pig Roast 🐻
Chef carving station, slider buns, fennel slaw, apple chutney and BBQ sauce

Mashed Potato Martini Bar
Creamy roasted garlic mash, served in a martini glass with your choice of 4 toppings & beef jus: cheddar cheese, bacon bits, sautéed mushrooms, caramelized onions, green onions, sour cream

Signature Sliders
Pork belly & apple chutney *or* Pulled pork with BBQ sauce, brioche buns, fennel slaw

Gourmet Grilled Cheese 🐻
Freshly made grilled cheese sandwiches on artisan breads.
Cheddar & bacon, Swiss & mushroom, brie & fig, gouda & caramelized onion

Taco Bar
Flank steak *or* chicken with grilled vegetables, on corn and flour tortillas, with your choice of 4 toppings: pico de Gallo, guacamole, pickled red onion, shredded lettuce, cheddar cheese, sour cream.
Tortilla chips and salsa to accompany.

Grilled Cedar Plank Salmon Lettuce Wraps 🐻
Maple and whole grain mustard marinated wild salmon, grilled on cedar planks with fresh fruit salsa

Chicken Souvlaki
Grilled chicken breast wrapped in a pita with onions, tomatoes, tzatziki

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

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



Prices vary depending on selection.



-Crowd Favorite **G**-Gluten Free **D**-Dairy Free **V**-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

(289) 362-4923 or email us at catering@pigout.ca

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 \$1,000 is required to secure your date
- Arrange a site visit to your wedding location for consultation
- 90 days prior to your wedding we require a 2nd payment, representing 30% of your estimated invoice.
- 21 days prior to your wedding final numbers are submitted
- Final payment due 7 days prior
- Payments can be made by cash, certified cheque, e-transfer or credit card
- Credit card payments subject to a 2.4% processing fee
- Cancellation terms: deposits are non-refundable
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- Children under 12 years are charged 50% of menu price, under 2 yrs are free

Yours truly,



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