

CATERING MENU

For Weddings & Rehearsal Dinners, Office Lunches & Corporate Events, Cocktail & Dinner Parties, Tailgates, Reunions, Whatever the Occasion!

THE BARBECUE SPREAD

Includes our pasture-raised whole hog barbecue, Pig Whistle barbecue sauce, slaw, buns, your choice of 2 sides, and catering-quality dinnerware and serving utensils

11.95 per person

substitute fried chicken for no upcharge, spare ribs for 2.50 extra per person, brisket for 2.00 extra per person

SIDES ·

Mac & Cheese V

Potato Salad, dill dressing V, GF

Bacon Braised Collards GF

Baked Beans GF

Sweet Potato Puree, spiced pecan

crumble V. GF

Pickled Cukes and Onions VG, GF

House Salad, ranch dressing V

additional sides for 1.95 per person seasonal sides available upon request

DESSERTS

Banana Pudding 45.00
half pan, serves 15-20 V
Chocolate Chess Pie 26.00
serves 8 V
Key Lime Pie
serves 8 V

ADD-ONS & EXTRAS

Smoked Buttermilk Fried Chicken 6.25 per quarter
Sliced Brisket 20.00/pound
Smoked Spare Ribs 21.95/rack
Pint of pork (~1 lb) 15.25
Side item by the quart
Cornbread
Hush Puppies

BEVERAGES

by the gallon, serves 8-10
Sweet or Unsweet Tea 5.95
Fresh-Squeezed Lemonade 6.95
Bag of Ice 2.95

A 50% deposit is required to book your event. Delivery fees apply. Rates for service staff, bartenders, & equipment available upon request. Please contact us for specific menu and service requests. We're happy to work with you to customize your event!