



Smoking Pig BBQ catering menu & FAQ 2016

PRICED PER POUND

Wood Smoked RIBS	\$18
Pulled PORK	\$17
BEEF Brisket	\$20
Smoked Turkey	\$16
Whole BBQ Pig	\$25

SAUCE \$ 14 PER LITRE

Sweet Memphis
Dr Pepper
Hot Louisiana
Carolina Tang
Carolina Mustard
Pepper & Vinegar

SIDES \$9.00 L / TRAY \$64.00*

Country Slaw
Smoked BBQ Beans
Sweet Potato Salad with Chives
Baby Potato Salad with Lovage & Hen eggs
Water melon & Armadale feta
Collard greens with Pickled pork hocks
Black eyed peas with Smoked Turkey
Organic greens with Strawberry Dressing
House Fermented Sauerkraut
Pickled Vegetable Platter

BREADS AND SNACKS

Dozen Sweet Potato Buns	\$12
Loaf of Corn bread (10 slices)	\$10
Kettle chips (each)	\$2
BBQ Corn (each)	\$3

We recommend 1/2 to 3/4 of a pound per person for meats except for whole pigs you need a lb per person on the hoof, when cooking a whole pig, min party sizes are required.

*One L feeds about 5 people, a tray is 8 L and feeds 40. As a side we recommend 2-3 sides minimum for catering.

GET SOME SMOKING PIG

eating@smokingpig.ca 506-847-7672



DO YOU DO DROP OFF OR PICK UP CATERING?

We can do drop offs or have your food packaged for pick-up. Pick-up is a cost effective way to have your event not break your budget. There may be extra delivery charges or rental fee's needed.

WHAT IS THE MINIMUM NOTICE OF A CATERING REQUEST?

We require 4 days notice to book, as we need to coordinate staff and product to make sure you get serviced properly.

DO YOU REQUIRE A DEPOSIT?

Yes. We require a 50% down payment to book your event.

WHAT IS THE MINIMUM SPEND REQUIREMENT?

We don't have a minimum spend!

WILL THERE BE EXTRA FEES?

Yes there could be extra fees from rentals, labour, delivery, clean ups, and any other associated fees. You will have those fees marked on your quote.

WHAT IS YOUR GRATUITY PERCENTAGE?

15%

WHAT IS YOUR CANCELLATION POLICY?

We require a minimum of 4 days to cancel your event for a refund, if you cancel within 48 hours of the event you will be charged for the total price.

WHAT PAYMENT METHODS DO YOU TAKE?

We accept Visa, MasterCard, checks, or debit.

DO YOU RENT FLATWARE, PLATES, GLASSWARE, LINENS AND SERVICE-WARE?

Yes we will add on to your quote all rentals needed.

WILL YOU HELP ME CLEAN UP MY EVENT?

We will clean everything related to food and beverage service. If you require more than that we can bill you for the extra labour on your quote.

I HAVE PEOPLE WITH ALLERGIES AND DIETARY RESTRICTIONS ATTENDING MY EVENT!

We can customize and or make sure your guest is taken care of...Many of our recipes are or can be modified by one ingredient to accommodate vegetarians, gluten free, or even vegans, we do require 48 hours notice of the guest to plan for their needs.

ARE YOU LICENSED TO SELL ALCOHOL?

Yes we are totally licensed to sell alcohol and have full bar services.

DO YOU HELP PLAN OUR EVENT?

No. We do BBQ well and are not party planners or event coordinators.

CAN I HAVE A CUSTOMIZED MENU?

Sure, let us know your full budget, and ideas.

STAFFING

20.00 hr servers, bartenders & standard labor charges 25.00 hr Chefs Additional staffing fees that could be required will be on the quote.

DELIVERY CHARGES

We do have a base 30.00 charge + .50 per km/per vehicle required

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