PIG ROAST MENU OR HAWAIIAN LUAU MENU

(Minimum 50 People)

Basic Menu:

Pig, & Pork, Salad, 3 Side Dishes, Rolls, and Disposables

Minimum of 50 – 99 people at \$17.95 per person (1 meat without pig: \$15.95 pp)

Minimum of 100 people & up at \$16.95 per person (1 meat without pig: \$14.95 pp)

Standard Menu:

Pig, & Pork, 1 Meat Item, Salad, 4 Side Dishes, Rolls, and Disposables

Minimum of 50 – 99 people at \$21.95 per person (2 meats without pig: \$18.95 pp)

Minimum of 100 people & up at \$20.95 per person (2 meats without pig: \$17.95 pp)

Combination Menu:

Pig & Pork, 2 Meat Items, Salad, 4 Side Dishes, Rolls, Disposables, and Desserts

Minimum of 50 – 99 people at \$23.95 per person (3 meats without pig: \$20.95 pp)

Minimum of 100 people & up at \$22.95 per person (3 meats without pig: \$19.95 pp)

Deluxe Menu:

Pig & Pork, 2 Meat Items, Salad, 4 Side Dishes, Rolls, Disposables, Dessert & Beverage

Minimum of 50 – 99 people at \$25.95 per person (3 meats without pig: \$22.95 pp)

Minimum of 100 People & up at \$24.95 per person (3 meats without pig: \$21.95 pp)

DELIVERY, RENTALS & SERVICE STAFF ARE EXTRA, based on your event: Talk to Your Caterer!



1075 Grant Street • Akron, Ohio 44301

Tel: 330-869-8787 Cell/Text: 330-813-0257

Fax: 330-983-4918

PIG ROAST MENU

(Minimum 50 People)

PIG ROAST FEAST BUFFET

Select Entrée Choices:

Fresh Tossed Salad — With Garden Vegetables and Croutons with Italian and Ranch Dressing

Fresh Assorted Dinner Rolls & Butter

Freshly Roasted Tender Pig — Cooked to Perfection with Apple in Mouth (<u>Minimum 50 people</u>)

Presented & Carved on Lighted Carving Station

Pork Loin & Pork Butt — Roasted, sliced with BBQ & Pineapple Teriyaki on the side **or** Pulled Pork

DiFeo's Famous Tuscany Chicken Breasts — Marinated, Grilled & Baked Chicken

Fresh Italian Sausage — With Peppers & Onions or Honey Brown Sugar Glazed Ham

Oven Roasted Breast of Turkey — Served with Traditional Gravy

Old Fashion Carved Roast Beef — With Au Jus **or** Mushroom Shallot Gravy

Select 4 Side Dishes:

Baked Beans — With Onions, Bacon & Brown Sugar or Potato Salad

Corn on the Cob — With Melted Butter or Green Beans Almondine **or** Rice Pilaf

Oven Roasted Red Skin Potatoes — With Peppers & Onions or Gourmet Macaroni & Cheese

Apple Sauce — With Cinnamon or Warm Sliced Apple Crisp

Optional Additions:

DESSERT STATION:

Standard Desserts (2 pp) — Variety of Cookies, Brownies and Cheesecake

Deluxe or Specialty Desserts Available on Request!

Ask Your Caterer to See Which Options are available! (Be Sure to Ask About Our Ice Cream Sundae Bar!)

BEVERAGE STATION:

Soft Drink Station — Variety of Regular & Diet Pop, Iced Tea, Lemonade, Bottled Water, Ice & plastic glasses **Hot Drink Station** — Fresh Brewed Coffee, Tea & Decaffeinated Coffee with Complete Coffee Service

Disposables Included:

Catering quality plates, salad bowls, extra strength forks, knives and spoons, plus plenty of napkins, dessert plates, and wet napkins.

Tents, tables, chairs, linens, lighting, decorations, Tiki Torches, fans or tent heaters are available! Food & Beverage Tables, covers & skirting, hot food cabinets & chafers are extra! All food may be delivered and made ready to serve! Or "Be A Guest At Your Own Party." We provide Full Service with Complete Employee Services including Clean Up!

NOTE: If Pig is roasted at your site with Roasting Spit & Pig Chef (with Pig Carving at time of service), avg. 6 – 8 hours: Add \$500.00



HAWAIIAN LUAU MENU

(Minimum 50 People)

Salad Presentation

- Mixed Greens Salad With Oranges, Strawberries, Craisins, Almonds with Vinaigrette
 OR
- Fresh Baby Spinach Salad With Hot Bacon Dressing

Dinner Rolls — Served with Sweet Hawaiian Rolls & Whipped Honey Butter

Select Main Entrée Items

Freshly Roasted Tender Pig — Cooked Perfectly with Pineapple Top Crown
Presented on Large Carving Board with lighted carving station, carved by Chef
Served with Sliced Roast Pork Loin & Pork Butt with BBQ Sauce and Pineapple Teriyaki Sauce

"Birds of Paradise" — Marinated & Grilled Boneless Chicken with Fruit Salsa on the side or Hawaiian Chicken with Pineapple Teriyaki Sauce with Chunks of Pineapple and Peppers

Roasted Ham with Brown Sugar Glaze

Oven Roasted Turkey Breasts sliced with Homemade Gravy *OR* Cranberry Horseradish Sauce Fresh Roasted Beef Sliced and Served in Natural Au Jus

Side Dishes

- Candied Sweet Potatoes with Honey or Baked Beans Supreme with Bacon & Onions
- Seasoned Rice with Vegetables, and Diced Pineapple or Vegetable Island Blend: Yellow Carrots, Green Beans, Red Peppers, and Water Chestnuts
- Fresh Tropical Fruit Display Pineapple & Fresh Strawberries with Yogurt Dip
- Chilled Apple Sauce w/Cinnamon or Warm Sliced Apple Crisp

Disposables Included

Catering quality plates, salad bowls, extra strength forks, knives and spoons, plus plenty of napkins, dessert plates, and wet napkins.

Optional Additions

Dessert Station:

Standard Desserts (2 pp) — Variety of Cookies, Brownies & Cheesecake **Deluxe or Specialty Desserts Available on Request! Ask Caterer!**

Beverage Station:

Soft Drink Station — Variety of Regular & Diet Pop, Iced Tea, Lemonade, Bottled Water, Ice & plastic glasses **AND/OR**

Coffee Station — Fresh Brewed Coffee, Tea & Decaffeinated Coffee with Complete Coffee Service

DELIVERY, RENTALS & SERVICE STAFF are Extra, based on Your Event: Talk to Your Caterer!

Tents, Tables, Chairs, Linens, Lighting, Decorations, Tiki Torches, Fans or Tent Heaters are available! Food & Beverage Tables, covers & skirting, hot food cabinets & chafers are extra! All food may be delivered and made ready to serve! Or "Be A Guest At Your Own Party." We Provide Full Service with Complete Employee Services including Clean Up!

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Please contact Caterer with any questions or orders.

