

PIG OUT CATERING

Our Menu

0422 840 690

Good eats and good music
**GENEROUS, QUALITY
AFFORDABLE CATERING**

www.pigoutcatering.com.au

Beechrow Central Park

Feeding the Hawkesbury for over 45 years!

We are a Sydney based catering company servicing our local area and Greater Sydney for over 45 years.

We have built a premium reputation delivering a premium, reliable and value for money service.

We take pride in our simple and transparent pricing. the ease in booking, no hidden costs and flexibility to provide a service tailored to our clients needs.

Whether it be a home celebration, a formal function, wedding or corporate event.



Buffet Menus

We offer 2 kinds of buffet catering offering variety and options to suit any budget, party or style.

Our Drop off Menus are designed for an easy self service option. The Food is all delivered carved, hot and ready to serve. We Package hot food in insulated boxes, maintaining the heat for several hours after delivery. These menus are perfect for those wanting to reduce the per head price by having no staffing costs, however still want the stress free option of having your catering needs taken care of. All of our menus are fully customisable giving our clients total flexibility to have a menu suited exactly to their needs, including dietary requirements. Our minimum number for drop off catering is 20 people. We offer Delivery all over Sydney and beyond, delivery fees are based from our Windsor location.

Our Fully Catered menus are perfect for those looking to have a total stress free event with our staff taking care of all the catering needs.

Our staff will arrive onsite, cook onsite (where required, depending on menu selection), set up our buffet, serve guests and clear tables, pack away any leftovers for you and clear away the rubbish. We are fully self sufficient and travel all over greater Sydney and beyond (travel fees can apply). Our catered functions are a minimum 2 hour package for a minimum of 40 guests.

Good eats and good music



Fully Catered Menus

PIGOUT PREMIUM \$41PP

2h Package

Minimum of 40 guests

Pigout's Meats

Slow cooked shredded Beef Brisket

Succulent Pork & Crackling

Served with Gravy & Apple Sauce

Sides

Jacket Potatoes with Sour Cream

Honeyed Carrot Batons

Juicy Corn Cobbettes

Steamed Peas

Fresh Baked Bread Rolls

Butter Portions

Salads

Roast Pumpkin, Feta & Quinoa Salad

Pesto Pasta Salad

Crispy Asian Noodle Salad

Desserts

Pavlova with Fresh Fruit and Cream

Variety of Cheesecakes

Fresh Fruit Salad

Includes:

Quality Disposable Plates,

Serviettes & Cutlery

Salt & Pepper

Professional Staff to Prepare and Present

Food in an Attractive Buffet Style

SIMPLY CATERED \$36PP

2h Package

Minimum of 40 guests

Pigout's Meats

Prime Yearling Beef, Served with Gravy

Succulent Pork & Crackling

Served with Gravy & Apple Sauce

Salads

Roast Vegetable Salad

Coleslaw

Seasonal Garden Salad

Pesto Pasta Salad

Sides

Jacket potatoes with sour cream

Desserts

Pavlova with Fresh Fruit and Cream

Variety of Cheesecakes

Fresh Fruit Salad

Includes:

Quality Disposable Plates,

Serviettes & Cutlery

Salt & Pepper

Professional Staff to Prepare and Present

Food in an Attractive Buffet Style

Fully Catered Menus

3 COURSE BANQUET \$48PP

Minimum 40 guests

2.5h Package

Appetisers

Tempura Fish Cocktails, Garlic Chicken Kiev Balls,
Lamb Kofta Skewers, Salt & Pepper Calamari,
Vegetarian Spring Rolls, Arancini
Cooked fresh on site with accompanying sauces.

Pigout's Meats

Slow cooked shredded Beef Brisket
Premium Roast Lamb
Succulent Pork & Crackling
Served with Gravy & Apple Sauce

Salads

Roast Pumpkin, Feta & Quinoa Salad
Pesto Pasta Salad
Crispy Asian Noodle Salad

Hot Sides

Jacket potatoes with sour cream
Corn cobbettes
Fresh Baked Bread Rolls with Butter Portions

Dessert

Pavlova with Fresh Fruit and Cream
Variety of Cheesecakes
Fresh Fruit Salad

Includes:

Quality Disposable Plates,
Serviettes & Cutlery
Salt & Pepper
Professional Staff to Prepare and Present Food in
an Attractive Buffet Style

THE WHOLE HOG \$65PP

WOW your guests with our

Charcoal Spit on-site! Minimum 60 guests
4h Package

Appetisers

Tempura Fish Cocktails, Garlic Chicken Kiev Balls,
Lamb Kofta Skewers, Salt & Pepper Calamari,
Vegetarian Spring Rolls, Arancini
Cooked fresh on site with accompanying sauces.

Pigout's Meats

Prime Yearling Beef
Premium Roast Lamb
Succulent Pork & Crackling
Served with Gravy & Apple Sauce

Salads

Roast Pumpkin, Feta & Quinoa Salad
Pesto Pasta Salad
Crispy Asian Noodle Salad

Hot Sides

Jacket potatoes with sour cream
Corn cobbettes
Fresh Baked Bread Rolls with Butter Portions

Dessert

Pavlova with Fresh Fruit and Cream
Variety of Cheesecakes
Fresh Fruit Salad

Includes:

Quality Disposable Plates,
Serviettes & Cutlery
Salt & Pepper
Professional Staff to Prepare and Present Food in
an Attractive Buffet Style

Fully Catered Menus

Catered Feast

Starting from \$72pp

3 hour package inclusive of professional staff & gst

To Start:

Cold starter plate

With deli meats, cheese, pickled onions, olives & flatbread

Entree:

Canapés roaming style;

Tempura prawn with lime & basil aioli

Chicken dumplings with Asian dipping sauce

Mushroom arancini with truffle aioli

Lamb kofta skewers with tzatziki

Honey soy chicken wings with crispy shallots

Salt and pepper calamari with aioli

Main Course:

12 hour Slow cooked shredded beef brisket

Classic roast pork with crackling & apple sauce

Succulent Roast Chicken cut into 8's with gravy

Hot veggies:

Steamed corn cobbetts

Jacket potatoes with sour cream

Honey mustard carrots

Salads:

Prawn & mango salad with sweet chilli, cucumber & mint

Prosciutto & peach salad with vinaigrette rocket, bocconcini & pine nuts

Pesto pasta salad with sun dried tomatoes

Dessert:

Dessert grazing table of

Mini pavlova, macarons, mini cheesecake bites,

brownie squares & lemon tarts

Fruit platters

Optional Additions:

Fresh seafood

Drop-Off Menus

SUMMER FAVOURITES \$21PP

Succulent Roast Pork With Crackling
Premium Yearling Roast Beef
Coleslaw
Creamy Potato Salad
Creamy Pasta Salad
Seasonal Garden Salad
Dinner Rolls
Butter Portions
Gravy and Sauces
Quality Disposable Plates & Cutlery

THE PORK & LAMB \$23PP

Succulent Roast Pork With Crackling
Tender Roast Lamb
Creamy Potato Salad
Seasonal Garden Salad
Pesto Pasta Salad
Beetroot and Walnut Salad
Dinner Rolls
Butter Portions
Gravy and Sauces
Quality Disposable Plates & Cutlery

HOT SIDES \$24PP

Succulent Roast Pork With Crackling
Creamy Potato Bake
Beef Lasagne
Juicy Corn Cobbettes
Creamy Coleslaw
Seasonal Garden Salad
Honey Mustard Roast Pumpkin & Carrots
Dinner Rolls
Butter Portions
Gravy and Sauces
Quality Disposable Plates & Cutlery

PREMIUM DROP OFF \$29PP

Succulent Roast Pork With Crackling
Smokey Shredded Beef Brisket
Creamy Potato Bake
Greek Salad
Creamy Pasta Salad
Roast Vegetable Salad
Caesar Salad
Dinner Rolls
Butter Portions
Gravy and Sauces
Quality Disposable Plates & Cutlery

Drop-Off Menus

DELUXE DROP-OFF \$32PP

Succulent Roast Pork With Crackling
Slow cooked Shredded Beef Brisket
Roast Pumpkin, Feta & Quinoa Salad
Pesto Pasta Salad
Crispy Asian Noodle Salad
Jacket Potatoes
Corn Cobbettes
Dinner Rolls
Butter Portions
Individual Pavlovas With Cream and Berries
Triple Chocolate Brownies
Seasonal Fruit Salad
Gravy and Sauces
Quality Disposable Plates & Cutlery

MEAT ONLY \$15PP

Succulent Roast Pork With Crackling
Premium Yearling Roast Beef
Long Rolls
Butter Portions
Gravy and Sauces

LOW 'N' SLOW \$18PP

12 hour slow cooked Pulled Pork
Smokey Shredded Beef Brisket
Coleslaw
Long Rolls
Butter Portions
Gravy and Sauces

GOURMET BBQ \$20PP

Cocktail Lamb Kofta Skewers with
Tzatziki and Pita Bread
Thick Beef Sausages
Roast Chicken cut into 8
Crispy Asian Noodle Salad
Coleslaw
Greek Salad
Dinner Rolls
Butter Portions
Gravy and Sauces
Quality Disposable Plates & Cutlery

Drop-off Feast

Starting from \$44pp

Entree:

Cold starter plate

With deli meats, cheese, pickled onions, olives & flatbread

Main Course:

12 hour Slow cooked shredded beef brisket

Classic roast pork with crackling & apple sauce

Succulent Roast Chicken cut into 8's with gravy

Prawn & mango salad with sweet chilli, cucumber & mint

Prosciutto & peach salad with vinaigrette rocket,
bosconcini & pine nuts

Pesto pasta salad with sundried tomatoes

Hot veggies:

Steamed corn cobbets

Honey mustard carrots

Jacket potatoes with sour cream

Fresh dinner rolls with butter portions

Dessert:

Individual pavlovas

Individual cheesecakes

Seasonal fruit

Optional Additions:

Fresh seafood

Add Ons & Substitutions

SALADS

(Feeds 15-20 side serves)

STANDARD \$30 per tray

Creamy Pasta Salad
Coleslaw
Creamy Potato Salad
Garden Salad

PREMIUM \$36 per tray

Greek Salad
Roast Pumpkin, Feta & Quinoa Salad
Pesto Pasta Salad
Crispy Asian Noodle Salad
Caesar Salad
Beetroot & Walnut Salad
Roast Vegetable & Spinach Salad
Mexican Style Corn & Bean Salad
Premium Potato Salad with Bacon, Boiled Egg,
Green Beans & Pesto
Rocket, Pear & Parmesan

DELUXE \$45 per tray

Peach & Prosciutto with Bocconcini, Pinenuts &
Rocket
Prawn & Mango with Asparagus, Mint & Sweet Chilli
Asian Slaw with Crispy Pork Belly, Sesame, Mint &
Coriander
Schnitzel Pasta Salad with Pesto, Sundried Tomato,
Olives & Feta
Thai Beef Salad with Tomato, Cucumber & Vermicelli

HOT SIDES

BY THE TRAY (Roughly 15-20 side servings)

Vegetarian Fried Rice	\$35
Creamy Potato Bake	\$40
Beef Lasagne	\$45
Vegetarian Lasagne	\$40

BY THE PIECE

Jacket Potatoes	\$1.5
Corn Cobbettes	\$1.5
Honey Mustard Pumpkin	\$2
Honey Mustard Carrots	\$1

MEATS

Whole Roast Chicken, cut in 8 \$20ea

Meat Trays

(Beef or Pork)	Small \$65	Large \$185
(Lamb or Beef Brisket)	Small \$75	Large \$195

(Feeds approx. 5) (Feeds approx. 15)

Vegan Schnitzel \$12 each

DESSERTS

All \$7 per portion

Options:

Individual Pavlova with Cream and Berries
Cheesecake Variety
Sticky Date Pudding with Butterscotch Sauce
Lemon Tart with Berry Compote
Triple Choc Brownie with Chantilly Cream & Berries

Fruit Salad Trays \$30

Premium Canapé Functions

Choose exactly what you want at your function by picking from our Canape menu to suite your needs

Package 1

- 4 standard • 3 moderate

starts at \$38pp includes gst, staff & set up & 2 hours of service

Package 2

- 4 standard
- 3 moderate • 1 substantial • 1 dessert

starts at \$48pp includes gst, staff & set up & 2.5 hours of service

Package 3

- 4 standard
- 3 moderate • 2 substantial • 2 dessert

starts at \$58pp includes gst, staff & set up & 3 hours of service

Handcrafted by our skilled chefs and served roaming style by our professional and friendly team.

Canapé Menu

Standard Canapes

- Tomato & olive bruschetta, herb crouton
- Salmon & dill mousse, cucumber pikelets
- Caprese skewers with sticky balsamic
- Mushroom arancini, saffron aioli
- Salt & pepper squid, homemade aioli (2 pieces)
- Cherry tomato & feta tarts
- Pumpkin & goats cheese frittata with aged balsamic
- Homemade cheese & bacon quiche
- Curried apple sausage rolls, chutney
- Tomato braised lamb tarts, Parmesan
- Avocado & tomato salsa tarts
- Asparagus prosciutto skewers
- Chicken satay skewers
- Honey soy chicken skewers
- Pumpkin arancini with pesto aioli
- Roast chicken & mozzarella croquette
- Tempura Fish Cocktail with Tartare Sauce
- Garlic Chicken Kiev Ball

Substantial Canapes

- Fish & chip box, house tartare
- Braised lamb bolognaise, fettucine pasta box
- Pesto chicken penne pasta box
- Crunchy Asian noodle salad with pork belly
- Mini Bangas & sweet potato mash
- Pulled pork sliders
- Grilled chicken sliders
- Aussie beef & bacon slider
- Veal & pork meatballs braised in tomato with mashed potato
- Marinated Henty lamb cutlet, salsa verde

Moderate Canapes

- Homemade vegetarian spring rolls, Thai dipping sauce
- Smoked salmon, cream cheese tart
- Homemade pork & corn spring rolls, apple sauce
- Beef skewer, marinated in lemon grass
- Freshly shucked oyster, Kilpatrick
- Steamed scallop, sweet & sour sauce
- Spinach & ricotta ravioli
- Tempura prawns with a basil & lime aioli
- Ricotta filled zucchini flowers
- Fig & goats cheese tart with fresh pomegranate
- Fresh prawns with a mango & chilli salsa
- Herbed lamb skewer, yoghurt dipping sauce
- Smashed avo with smoked salmon & dill hollandaise on a Turkish crouton

Dessert Canapes

- Warm chocolate brownie, fresh raspberry
- House made Tiramisu
- Vanilla & strawberry pannacotta
- Vanilla crème brulee with almond biscotti
- Mascarpone & pistachio crepe, honey
- Macaroon varieties
- Home made cannoli - chocolate filling
- Mini pavlova with a strawberry chantilly cream & passionfruit
- Chocolate mousse tarts
- Toasted banana bread with a honeycomb whipped butter

Gourmet Platters

Serving Sizes: Small 2 to 4 people | Medium 4 to 6 people | Large 10 to 15 people

Grazing

our famous grazing boxes with all your favourite cheese, cold meats, marinated and pickled veg, dips & crackers

fresh large seasonal fruit plate, lots of variety

S 45 M 70 L 105

Savoury

including homemade mini quiches, sausage rolls & savoury tarts

S 35 M 65 L 100

Fruit

fresh large seasonal fruit plate

S 35 M 65 L 100

Dessert

including brownies, slices, macaroons & fruit

S 45 M 70. L 105

Brunch

including fruit & yoghurt cups, waffles, croissant, muffins & fruit feeds approximately 10

L 120

Individual Options

Morning Tea \$10.50

Includes: Fresh Fruit, 1 Sweet Option, 1 Savoury

Lunch \$18

Includes: 1 Fresh Wrap or Baguette, 1 Sweet Option, Fresh Fruit, Soft Drink Variety

Options can vary. Please contact for further information on choices.

Gourmet Platters

Gourmet sandwich	56
varieties including pesto chicken, roast beef, gourmet vegetarian	
Gourmet wrap	60
varieties including ham lettuce and aioli, Caesar, Mediterranean, turkey	
Scones	60
18 homemade scones with jam & chantilly cream	
Bruschetta	40
traditional tomato bruschetta, sourdough croutons, aged balsamic (serves 10)	
Rice paper rolls	55
12 rolls, made in house with chicken, smoked salmon & vegetarian varieties	
Mixed skewers	65
mixed marinated kebabs including, lemon & ginger beef, satay chicken, Moroccan lamb - 24 pieces	
Seafood	Market Price
2 Dozen freshly shucked Oysters, 1kg Prawns, fresh lemon & cocktail sauce	

Plated & Share Platter Menus

Alternate Drop Menu

\$89 per person

Entree Options (Choice of 2)

Crispy pork belly, apple and fennel salad, apple and cinnamon compote

Fried calamari salad with rocket, capers, cherry tomatoes and lemon mustard dressing

Cold Seafood Tasting Plate *including:*

Freshly shucked oyster, tiger prawn, cocktail sauce, lemon, crab & avocado salad, smoked salmon, Thai style scallop, caviar +\$6pp

Prosciutto wrapped chicken Ballantyne, flavoured with thyme and garlic, walnut & rocket salad, parsnip puree

Wild mushroom risotto, truffle, Parmesan crisp

Lamb kofta plate, tzatziki, flat bread, hummus & tabouli

Vietnamese style king prawn salad, vermicelli, mint, cucumber & chilli jam dressing

Shredded beef brisket taco, chipotle slaw, lime guacamole, crispy jalapeño

Main Options (Choice of 2)

Served with choice of; creamy mashed potato, smashed spuds, seasoned steak fries, sweet potato fries

Chicken supreme, wrapped in prosciutto, field mushroom, creamy marsala sauce

Grilled scotch fillet, red wine jus, roasted vine truss tomatoes

Pan fried lamb backstop, roast eschallot, blackberry jus

Grilled crispy skin salmon, picked cauliflower, dill hollandaise

Roast pork cutlet, caramelised apple, sage & apple jus

Roast vegetable stack, basil pesto, herbed ricotta, puff pastry crisp

Sides (Choice of 2)

Served for the table

Heirloom Beetroot and goats cheese salad, balsamic reduction

Roast pumpkin and quinoa salad, feta, spinach

Steamed baby vegetables, garlic herb butter

Roasted root vegetable medley, herb salt, pepitas

Fried corn ribs, chipotle butter

Parmesan roasted zucchini, macadamia, pesto

Fresh, traditional greek salad, balsamic herb dressing

Dessert

Served as a dessert table with choice from 4 canapé options off our canapé menu. Served with seasonal fruit platters and wedding cake (if applicable)

All prices listed include;

GST and staff to cook, wait staff to serve & clear for up to 2.5 hours

Please note that the supply of plates and cutlery is **not included**

Washing up of hired plates and cutlery is also not included but can be arranged

A travel charge may apply

Plated & Share Platter Menus

Share Platter Menu

\$62 per person *without dessert*

\$76 per person *including dessert*

Entree

Served roaming style, chosen from our canapé menu.
3 standard & 2 moderate canapés served for approximately an hour

Main Course (served sharing style)

Crumbed chicken schnitzel, mushroom gravy

Eye fillet medallion with red wine jus

Crispy roast pork belly with apple compote

Smashed spuds with sour cream

Paprika and garlic corn ribs

Market steam vegetables, garlic & herb butter

Roast pumpkin and quinoa salad, feta & spinach

Creamy pesto pasta salad, olives & sun-dried tomatoes

Fresh dinner roll with butter

Dessert

Served as a dessert table with your choice of 4 canapé options from our canapé menu. Served with seasonal fruit platters & cake (if applicable)

All prices listed include;
GST and staff to cook, wait staff to serve & clear for up to 2 hours

Please note that the supply of plates and cutlery is **not included**
Washing up of hired plates and cutlery is also not included but can be arranged

A travel charge may apply

Festivals and Events

We regularly attend festivals, events and functions offering our food truck and coffee cart services.

We have capacity to travel all over Sydney and greater NSW. Event organisers appreciate our ability to serve guests quickly whilst maintaining quality through a menu designed as value for money and to please a large volume of crowds.

We offer our smaller food truck for small to medium events or our drop in 20 foot shipping container kitchen for larger multi day events.

Our coffee carts can accompany our food trucks at events or be utilised in there own capacity. We are passionate about the coffee we serve and are proud to serve quality coffee at events that can have a reputation of traditionally missing the mark. To accompany our coffee we also offer food such as our home made pastries and cakes, our famous homemade gourmet pies and sausage rolls or a simple gourmet wrap and ciabatta menu.

(Sample menus below)

All of our mobile catering can be done as self sufficient as required. We can use our own generators, cool rooms and equipment where required or can use a facility provided to us.

For any questions about our services or to check availability please don't hesitate to get in contact.

PIG OUT CATERING

MEALS

Bacon and Egg Roll	\$9
Roast Pork Roll with Gravy & Slaw	\$13
Beef Brisket Roll with Gravy & Slaw	\$13
Schnitzel Roll with Lettuce and Aioli	\$13
Hot Chips	\$7
Housemade Pies	\$10
Jumbo Housemade Sausage Rolls	\$8.50

Get Loaded Fries \$18

Choose your Protein: Roast Pork / Beef Brisket / Chicken Pieces / Bacon

Choose your Sauce: Gravy / Cheese Sauce / BBQ Sauce / Aioli

Choose your Topping: Coleslaw / Sour Cream / Lettuce

PIG OUT CATERING

OUR FAMOUS HOMEMADE PIES ***\$10***

Slow cooked, Shredded Smokey Brisket

Slow cooked, BBQ & Apple Pulled Pork

Roast Lamb and Vegetable with Rosemary

Creamy Chicken & Bacon

Sausage Rolls \$8.5

Hand rolled, jumbo sausage rolls

— **PIG OUT** **menu** —

Ham and cheese croissant	\$8.5
Bacon and egg roll	\$10
Banana bread	\$6

Halloumi, aioli, spinach tomato on panini or wrap	\$13
Chicken schnitzel, lettuce aioli, cheese panini or wrap	\$13
Turkey cranberry and Camembert on panini or wrap	\$13
Pesto chicken, lettuce, aioli cheese on panini or wrap	\$13
Ham, lettuce, cheese and mayo on panini or wrap	\$13

House made gourmet pies	\$10
House made sausage rolls	\$8.5
Hot chips	\$7

Slices and cakes **ask staff for prices**

TERMS AND CONDITIONS

To book an event with us we take a \$100 to secure you in our calendar. Along with this we require details including, name, phone, email, suburb, time of event and whether it is catered or drop off.

We require all final details 7 days prior to the event including numbers, dietary requirements, menu selection, address and preferred time. Any changes (including cancellations) after this time may result in additional charges and cannot be guaranteed.

Payment is due 3 days prior to the event or pre negotiated cash on delivery.

Delivery and travel charges are based from our Windsor location

For drop off functions we aim to be there as close to your preferred delivery time as possible however due to the nature of deliveries can not always guarantee times. We will always strive to be early rather than late as our food is all delivered in insulated boxes and will remain hot for hours after delivery if the box remains sealed.

We will always do as much as we can to accommodate last minute orders however cannot guarantee this. Any order placed within 72 hours of the event will be subject to a 15% surcharge.

Catered function packages start from 2 hours unless stated differently on each menu. Our staff will arrive a minimum of 1 hour prior to the time you would like to serve.

If the event runs late or extra staff are required we will charge per staff member at \$70 per hour in 15 minute intervals.

We bring everything required to serve your event including buffet equipment, buffet tables and linen (if needed) but may require access to power.

If required our staff can provide additional duties including RSA work, washing dishes etc but are to be negotiated and quoted prior to the event.

We take ultimate pride in being as accommodating as possible for any dietary requirements however cannot guarantee to always be able to accommodate a specific diet.

We cannot be responsible for any foods consumed as 'leftovers' after our event. Any food consumed after the event has concluded is at your own risk and you're responsible to store and reheat food safely should you wish to do so.

THE BOOKING PROCESS

To book a function or event with us you can get in touch with our team via;

EMAIL:

pigoutspitroast@hotmail.com

PHONE:

0422840690

Or in store (by appointment) at either

CAFE CORNERSTONE - 190 Macquarie Street, Windsor

OR

THE CHURCH BAR - 22 Kable Street, Windsor

After making contact with our team and deciding you would like to proceed we will book you into our calendar and forward you a \$100 booking deposit invoice. Payment of deposit invoice will confirm your acceptance of our Terms and Conditions and commitment to the booking.

Final details and payment will be confirmed 1 week prior to your event where your menu, numbers, any dietary requirements, function address and time of service will all be confirmed.

