

PIG OUT CATERING

Our Menu

0422 840 690

GENEROUS, HIGH
QUALITY, AFFORDABLE
CATERING

www.pigoutcatering.com.au

Feeding the Hawkesbury for over 45 years!

PIG OUT CATERING

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

We have established a reputation for delivering premium, reliable service that offers exceptional value for money.

We pride ourselves on transparent pricing inclusive of GST, easy booking, & flexible services tailored to our clients' needs.

We can cater to any occasion, whether it's a home celebration, formal function, wedding, or corporate event.



Classic Buffet Menus

We offer two types of buffet catering, providing a variety menu options to suit any event.

Fully Catered Menus

Perfect for those seeking a smooth, effortless event, with our professional staff managing all catering needs.

Our staff will arrive onsite, cook onsite (where required, depending on menu selection), set up the buffet, serve guests, clear tables & pack away any leftovers for you.

We are fully self sufficient & travel all over greater Sydney & beyond (travel fees can apply).

Our catered functions begin with a 2-hour package starting from the commencement of food service, available for a minimum of 40 guests.

Drop off Menus

Perfect for those seeking a hassle-free experience, with our thoughtfully designed drop-off menus offering a seamless self-service option.

The food is all delivered carved, hot & ready to serve, packaged in insulated boxes, maintaining the heat for several hours after delivery.

These menus are perfect for those looking to reduce per-person costs while enjoying high-quality food, without the need to spend hours in the kitchen.

All of our menus are fully customisable. Minimum number for drop off catering is 15 people.

We offer delivery all over Sydney & beyond. Delivery fees are calculated from our Windsor location.



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

Dinner rolls & butter portions

Salads

Roast pumpkin, feta & quinoa salad

Pesto pasta salad

Crispy asian noodle salad

Desserts

Pavlova with fresh fruit & cream

Variety of cheesecakes

Fresh fruit platter

Includes:

Quality disposable plates, serviettes & cutlery

Salt & pepper

Professional staff to prepare & present food in an attractive buffet style

SIMPLY CATERED \$36PP

2h Package

Minimum of 40 guests

Pigout's Meats

Prime yearling beef

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 & cream

Variety of cheesecakes

Fresh fruit platter

Includes:

Quality disposable plates, serviettes & cutlery

Salt & pepper

Professional staff to prepare & present food in an attractive buffet style

Fully Catered Menus

3 COURSE BANQUET \$48PP

2.5h Package

Minimum 40 guests

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
Dinner rolls & butter portions

Desserts

Pavlova with fresh fruit & cream
Variety of cheesecakes
Fresh fruit platter

Includes:

Quality disposable plates, serviettes & cutlery
Salt & pepper
Professional staff to prepare & present food in an attractive buffet style

THE WHOLE HOG \$68PP

WOW your guests with our charcoal spit on site!

4h Package

Minimum 60 guests

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
Dinner rolls & butter portions

Desserts

Pavlova with fresh fruit & cream
Variety of cheesecakes
Fresh fruit platter

Includes:

Charcoal spit roast
Quality disposable plates, serviettes & cutlery
Salt & pepper
Professional staff to prepare & present food in an attractive buffet style

Fully Catered Menus

Catered Feast

Starting from \$76pp

3 hour package

Minimum 40 guests

Appetiser

Antipasto platter
features a refined selection of premium cured meats, artisanal cheeses, flavoursome dips, fresh vegetables, & crisp crackers

Entree

(Canapés served 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 eshallots
Salt & 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 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
Mini pavlova
Macarons
Mini cheesecake bites
Brownie
Lemon tarts
Fresh fruit platters

Optional Additions

Fresh seafood

Includes:

Quality disposable plates, serviettes & cutlery
Salt & pepper
Professional staff to prepare & present food in an attractive buffet style

Drop-Off Menu

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 & sauces
Quality disposable plates & cutlery

PORK & LAMB \$23PP

Succulent roast pork with crackling
Tender roast lamb
Creamy potato salad
Seasonal garden salad
Pesto pasta salad
Beetroot & walnut salad
Dinner rolls & butter portions
Gravy & sauces
Quality disposable plates & cutlery

HOT SIDES \$24PP

Succulent roast pork with crackling
Creamy potato bake
Beef lasagne
Juicy corn cobbettes
Coleslaw
Seasonal garden salad
Honey mustard roast pumpkin & carrots
Dinner rolls & butter portions
Gravy & 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 & 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
Gravy & sauces

Individual pavlovas with cream & berries
Triple chocolate brownies
Seasonal fruit salad

Quality disposable plates & cutlery

LOW 'N' SLOW \$18PP

12 hour slow cooked pulled pork
Smokey shredded beef brisket
Coleslaw
Long rolls & butter portions
Gravy & sauces

MEAT ONLY \$15PP

Succulent roast pork with crackling
Premium yearling roast beef
Long rolls & butter portions
Gravy & sauces

SUMMER SALADS \$30PP

Peach & prosciutto
with bocconcini, pine nuts & rocket

Prawn & mango
with asparagus, mint & sweet chilli

Asian slaw
with crispy pork belly, sesame, mint & coriander

Schnitzel pasta salad
with pesto, sun-dried tomato, olives & feta

Thai beef salad
with tomato, cucumber & vermicelli

Dinner rolls & butter portions

Quality disposable plates & cutlery

GOURMET BBQ \$20PP

Cocktail lamb kofta skewers
Tzatziki & pita bread
Thick beef sausages
Roast chicken cut into 8
Crispy asian noodle salad
Coleslaw
Greek salad
Dinner rolls & butter portions
Gravy & sauces
Quality disposable plates & cutlery

Drop-Off Menus

Drop-off Feast

Starting from \$48pp

Appetiser

Antipasto Platter with a refined selection of premium cured meats, artisanal cheeses, flavoursome dips, & crisp crackers

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

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 & olives

Sides

Steamed corn cobbetts
Honey mustard carrots
Jacket potatoes with sour cream
Dinner rolls & butter portions

Dessert

Individual pavlovas
Individual cheesecakes
Seasonal fruit platter

Optional Additions

Fresh seafood

Add Ons & Substitutions

SALADS

(15-20 side servings)

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
Pear & parmesan, rocket

Deluxe \$45 per tray

Peach & prosciutto
with bocconcini, pine nuts & rocket

Prawn & mango
with asparagus, mint & sweet chilli

Asian slaw
with crispy pork belly, sesame, mint & coriander

Schnitzel pasta salad
with pesto, sun-dried tomato, olives & feta

Thai beef salad
with tomato, cucumber & vermicelli

Premium potato salad
with bacon, egg, green beans & pesto

HOT SIDES

By the tray (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 into 8	\$20each
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Trays (small 5 servings, large 15-20 servings)

Beef or pork	Small \$65	Large \$185
Lamb or beef brisket	Small \$75	Large \$195
Vegan schnitzel		\$12 each

DESSERTS

All \$7 per portion

Individual pavlova with cream & berries

Cheesecake variety

Sticky date pudding with butterscotch sauce

Lemon tart with berry compote

Triple choc brownie with chantilly cream & berries

Fruit salad tray	\$30
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Premium Canapé Functions

Our Canapé-style service is ideal for cocktail receptions, networking events, or parties, where guests can mingle & enjoy a variety of bite-sized dishes without being seated. It's perfect for creating a relaxed, sophisticated atmosphere at weddings, corporate events, or social gatherings.

Package 1 starts at \$45pp

- 4 standard
- 3 moderate

includes staff to set up & serve your guests for 2 hours of service

Package 2 starts at \$55pp

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

includes staff to set up & serve your guests for 2.5 hours of service

Package 3 starts at \$65pp

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

includes includes staff to set up & serve your guests for 2.5 hours of service

All of our canapé options are masterfully crafted by our skilled chefs & served in roaming style by our professional attentive team.

Canapé Menu

Standard Canapés

- Tomato & olive bruschetta on herb croutons
- Caprese skewers with sticky balsamic
- Mushroom arancini with saffron aioli
- Salt & pepper squid, homemade aioli (2 pieces)
- Cherry tomato & feta tarts
- Pumpkin & goats cheese frittata with sticky balsamic
- Homemade cheese & bacon quiche
- Curried apple sausage rolls with chutney
- Tomato braised lamb tarts with parmesan
- Avocado & tomato salsa tarts
- Asparagus prosciutto skewers
- Chicken satay skewers
- Honey soy chicken skewers
- Pumpkin arancini with pesto aioli
- Tempura fish cocktail with tartare sauce
- Garlic chicken kiev balls

Substantial Canapés

- Fish & chip box with housemade tartare
- Braised lamb bolognese pasta box
- Pesto chicken penne pasta box
- Crunchy Asian noodle salad with pork belly
- Mini Bangas & sweet potato mash
- Pulled pork sliders
- Pesto chicken sliders
- Aussie beef & bacon slider
- Veal & pork meatballs braised in tomato with mashed potato
- Marinated lamb cutlet with salsa verde
- Beef brisket taco

Moderate Canapés

- Homemade vegetarian spring rolls with thai dipping sauce
- Smoked salmon & cream cheese tart
- Homemade pork & corn spring rolls with apple sauce
- Beef skewer, marinated in lemon grass
- Freshly shucked oyster kilpatrick
- Pan fried scallop with 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 with yoghurt dipping sauce
- Smashed avo with smoked salmon & dill hollandaise on a turkish crouton
- Mini gourmet beef brisket pies
- Peaking duck baskets with pickled cucumber
- BBQ pork riblet
- Tuna tartare with lemon aioli on a rice crouton

Dessert Canapés

- Warm chocolate brownie, fresh raspberry
- House made tiramisu
- Vanilla & strawberry pannacotta
- Macaron varieties
- Home made cannoli
- Eton mess cup with seasonal fruit & chantilly cream
- Chocolate mousse tarts
- Mini lemon tart
- Double choc strawberries
- Mini cheesecakes
- Mini pikelet with mascarpone & strawberries

Gourmet Platters

Savoury

Our Gourmet Platters are the perfect solution for casual event catering, offering a hassle-free way to serve delicious food.

Delivered cold & ready to heat, simply pop them in the oven for 20 minutes at 160°C to enjoy fresh, hot dishes. If heating isn't possible, just let us know, & we can deliver them hot & ready to serve. With a variety of premium options, they're designed to impress your guests while making your event planning easier.

Grazing (M 4 to 6 people | L 10 to 15 people)

our famous grazing boxes with all your favourite cheese, cold meats, marinated & pickled veg, dips & crackers fresh large seasonal fruit

M 70
L 105

Gourmet sandwich (8 Piece in 4)

varieties including pesto chicken, roast beef, gourmet vegetarian

56

Gourmet Wrap Platter (8 Piece in 3)

varieties can include: ham lettuce & aioli, caesar, mediterranean, turkey

60

Gourmet Slider Platters (15 piece)

- Pesto chicken
- Pulled pork
- Cheese burger

75

Bruschetta (20 mini piece)

traditional tomato bruschetta, sourdough croutons, aged balsamic

40

Rice paper rolls (12 piece)

made in house varieties can include , with chicken, smoked salmon & vegetarian varieties

48

Mixed skewers (24 pieces)

mixed marinated kebabs including, lemon & ginger beef, satay chicken, moroccan lamb

65

Seafood

2 Dozen freshly shucked oysters, 1kg prawns, fresh lemon & cocktail sauce

Market Price

Savoury Platters (20 pieces per platter)

Fully cooked & served cold for easy reheat. Price for individual platter

- Arancini platter - pumpkin **or** mushroom
- Quiche - cherry tomato, pumpkin, & feta **or** bacon & cheese
- Petite sausage rolls
- Mini curried apple sausage rolls
- Braised lamb tarts
- Petite brisket pies

65

Gourmet Platters

Sweet

Cannoli Platter (16 piece)	90
<ul style="list-style-type: none">• lemon• Vanilla• Chocolate & honey	
Tarts Platter (16 piece)	64
<ul style="list-style-type: none">• 8x Lemon tart• 8x Chocolate tarts	
Muffin Platter (16 piece)	64
<ul style="list-style-type: none">• Apple cinnamon crumble• Berry	
Scones (18 piece)	60
Homemade scones with jam & chantilly cream	
Dessert (M 4 to 6 people L 10 to 15 people)	M 70
including brownies, slices, macarons & cakes	L 105
Brunch (L 10 people)	L 120
including fruit & yoghurt cups, waffles, croissant, muffins & fruit	
Fruit (M 4 to 6 people L 10 to 15 people)	M 65
fresh large seasonal fruit plate	L 100

Individual Options

Our individual menu option is designed for a practical & cost-effective way for those looking to cater for large groups with a limited time. This option is very popular with school development days.

Morning tea

Includes: fresh fruit, 1 sweet option, 1 savoury

11pp

Lunch

Includes: 1 fresh wrap or baguette, 1 sweet option, fresh fruit, soft drink variety

18pp

Gourmet BBQ box

Includes: Lamb kofta, sausage, chicken skewer, greek salad, creamy pasta salad & dinner roll

21pp

Roast meal

Choice of: 2 meats beef, pork, chicken, lamb (+\$2), brisket (+\$2)

Includes: Meat of choice, corn, roast potato, honey mustard carrots, pumpkin & peas

20pp

Mexican

Choice of: pulled pork or brisket

Includes: meat of choice, salsa verdé, pico de gallo, guacamole, sour cream, tacos, corn chips

20pp

Chef's curry

Includes: curry, rice, papadums & pickles

20pp

Pizza

Individual: 7 inch

Large: 12 inch

16

28

Options:

- Meat lovers
- Chicken & mushroom
- Roast pumpkin & feta
- Prosciutto, basil & broccoli

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

Plated Menus

Our plated menu options are expertly crafted to elevate your wedding or special event with exquisite, gourmet cuisine. Fully customisable to reflect your unique tastes & preferences, our menus are designed to leave a lasting impression on your guests, ensuring every detail is perfection for your celebration or corporate affair.

Both Two & Three course menus include dinner rolls.

Alternate Menu

Two Course \$82 per person
(entree & main | main & dessert)

Three Course \$99 per person

Entree Options (Choice of 2)

(served alternately)

Crispy pork belly with apple & fennel salad & apple & cinnamon compote

Fried calamari salad with rocket, capers, cherry tomatoes & 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 & 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 alternately)

With choice of;
potato gratin, creamy mashed potato, smashed spuds, seasoned steak fries, sweet potato fries

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

Grilled scotch fillet
with red wine jus & roasted vine truss tomatoes

Pan fried lamb backstop
with roast eschallot & blackberry jus

Grilled crispy skin salmon
with pickled cauliflower & dill hollandaise

Roast pork cutlet
with caramelised apple, sage & apple jus

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

Sides (Choice of 2)

(Served for the table)

Heirloom beetroot & goats cheese salad,
balsamic reduction

Roast pumpkin & 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* (Choice of 2)

(served alternately)

Chocolate pudding with dark chocolate
ganache & vanilla bean gelato

Individual pavlova with chantilly cream &
seasonal fruit

Sticky date pudding with ginger gelato &
butterscotch sauce

Strawberry & vanilla pannacotta with
freeze dried berries

Lemon meringue tart with raspberry
meringue kiss

Tiramisu with toffee popcorn

Menu tastings can be arranged

All prices listed include; GST & staff to cook, wait staff to serve & clear for up to 2.5 hours

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

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

A travel charge may apply

Share Platter & Premium Buffet Menus

Our share platter & premium buffet menus are perfect for larger groups, ideal for weddings & special occasions. Packed with delicious, premium options, they're designed to impress & ensure your guests have an unforgettable dining experience.

Option 1 \$72pp

Entree (choice of 4)

(served roaming style)

Tomato & olive bruschetta on herb croutons

Caprese skewers with sticky balsamic

Mushroom arancini, saffron aioli

Salt & pepper squid with homemade aioli (2 pieces pp)

Cherry tomato & feta tarts

Pumpkin & goats cheese frittata with sticky 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

Tempura fish cocktail with tartare sauce

Garlic chicken kiev ball

Main Course

(served share platter or buffet style)

Crumbed chicken schnitzel, mushroom gravy

12 hour slow cooked beef brisket

Crispy roast pork belly with apple compote

Sides

(served share platter or buffet style)

Smashed spuds with sour cream

Paprika & garlic corn ribs

Market steamed vegetables, garlic & herb butter

Roast pumpkin & quinoa salad, feta & spinach

Creamy pesto pasta salad, olives & sun-dried tomatoes

Dinner roll with butter

Dessert (choice of 2)

(served as a dessert table with seasonal fruit platters)

Warm chocolate brownie, fresh raspberry

House made tiramisu

Vanilla & strawberry pannacotta

Macaroon varieties

Home made cannoli

Eton mess cup with seasonal fruit & chantilly cream

Chocolate mousse tarts

Mini lemon tart

Double choc strawberries

Mini cheesecakes

Mini pikelet with mascarpone & strawberries

All prices listed include; GST & staff to cook, wait staff to serve & clear for up to 2.5 hours Please note that the supply of plates & cutlery is **not included**.
Washing up of hired plates & cutlery is also not included but can be arranged
A travel charge may apply

Share Platter & Premium Buffet Menus

Option 2 \$89pp

Entree (choice of 2 standard 2 moderate)

(served roaming style)

Standard

Tomato & olive bruschetta on herb croutons

Caprese skewers with sticky balsamic

Mushroom arancini with saffron aioli

Salt & pepper squid with homemade aioli
(2 pieces pp)

Cherry tomato & feta tarts

Pumpkin & goats cheese frittata with sticky
balsamic

Homemade cheese & bacon quiche

Curried apple sausage rolls with chutney

Tomato braised lamb tarts with parmesan

Avocado & tomato salsa tarts

Chicken satay skewers

Honey soy chicken skewers

Pumpkin arancini with pesto aioli

Tempura fish cocktail with tartare sauce

Garlic chicken kiev ball

Moderate

Homemade vegetarian spring rolls with 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

Pan fried scallop with 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

Mini gourmet beef brisket pies

Peaking duck baskets with pickled
cucumber

Tuna tartare with lemon aioli on a rice
crouton

BBQ pork riblet

Main Course

(served share platter or buffet style)

Chicken supreme, wrapped in prosciutto with creamy marsala sauce

Eye fillet medallion with red wine jus

Pan fried salmon with salsa verde

Sides

(served sharing style or buffet style)

Smashed spuds with sour cream

Paprika & garlic corn ribs

Market steam vegetables, garlic & herb butter

Roast vegetable salad with feta & spinach

Peach & prosciutto salad

Dinner rolls with butter

Dessert (choice of 4)

(served as a dessert table with seasonal fruit platters)

Warm chocolate brownie with fresh raspberry

House made tiramisu

Vanilla & strawberry pannacotta

Macaron varieties

Home made cannoli

Eton mess cup with seasonal fruit & chantilly cream

Chocolate mousse tarts

Mini lemon tarts

Double choc strawberries

Mini cheesecakes

Mini pikelet with mascarpone & strawberries

All prices listed include; GST & staff to cook, wait staff to serve & clear for up to 2.5 hours Please note that the supply of plates & cutlery is **not included** Washing up of hired plates & cutlery is also not included but can be arranged *A travel charge may apply*

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:

0422 840 690

Or in store (by appointment) at either

CAFE CORNERSTONE - 190 Macquarie Street, Windsor

Or THE CHURCH BAR - 22 Kable Street, Windsor

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

Final details & payment will be confirmed 2 week prior to your event where your menu, numbers, any dietary requirements, function address & time of service will all be confirmed.



TERMS & CONDITIONS

To book an event with us we take a \$100 non refundable deposit to secure your booking. Along with this we require details including, name, phone, email, suburb, time of event & which menu you would like to book in.

We confirm all final details 14 days prior to your event including final numbers, dietary requirements, menu selection, address & time of delivery or serving. Any changes (including cancellations) after this time may result in additional charges & cannot be guaranteed.

Payment is due 7 days prior to the event or pre negotiated cash on delivery.

Delivery & travel charges are calculated 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 & will remain hot for hours after delivery if the box remains sealed.

We will always do all 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 commence at the start of food service. Our team will arrive one hour prior to the scheduled service time.

Should the event extend beyond the allocated time for your chosen menu a fee of \$70 per staff member, per hour, will apply charged in 15-minute increments.

We supply all necessary equipment for your event, including buffet tables, serving equipment, & linen; however, access to power & water may be required.

Depending on your selected menu, we may operate from one of our vehicles or food trucks. Therefore, we will require space with flat ground & easy access to the serving location.

We can arrange additional services, such as RSA duties, dishwashing, & more, to suit your event's needs. These services will be discussed & quoted in advance.

We take great pride in being able to accommodate all dietary requirements to ensure a tailored dining experience for every guest.

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

Festivals & Events

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

We have capacity to travel all over Sydney & greater NSW. Event

Organisers appreciate our ability to serve guests quickly whilst maintaining quality through a menu designed as value for money & 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 & are proud to serve quality coffee at events. To accompany our coffee we also offer food such as our home made pastries & cakes, our famous homemade gourmet pies & sausage rolls or a simple gourmet wrap & ciabatta menu.

(Sample menus below)

All of our mobile catering can be done self sufficiently. We can use our own generators, cool rooms & 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

Beef Brisket Roll with Gravy & Slaw	\$14
Schnitzel Roll with Lettuce & Aioli	\$14
Roast pork roll with Gravy & Slaw	\$14
Hot Chips	\$8
Housemade Pies	\$10
Jumbo Housemade Sausage Rolls	\$8.50

Get Loaded Fries \$20

Beef Brisket, cheese, & BBQ sauce

or

Bacon, Cheese, & Sour cream

PIG OUT CATERING

OUR FAMOUS HOMEMADE PIES \$10

Slow cooked, Shredded Smokey Brisket

Slow cooked, BBQ & Apple Pulled Pork

Roast Lamb & Vegetable with Rosemary

Creamy Chicken & Bacon

Sausage Rolls \$8.5

H& rolled, jumbo sausage rolls

PIG OUT CATERING

Coffee	\$6
Ham & cheese croissant	\$8.50
Brekky wrap	\$15
Bacon & egg roll	\$12
Banana bread	\$7
Turkey cranberry & camembert wrap	\$14
Chicken, lettuce, aioli & cheese wrap	\$14
Beef & bacon burger with cheese, lettuce & bbq sauce served with chips	\$22
Southern fried chicken tenders & chips with chipotle aioli	\$22
Halloumi & egg burger with lettuce & aioli served with chips	\$18
Battered flat head & chips with tartare & lemon	\$18
House made gourmet pies	\$10
House made sausage rolls	\$8
Hot chips	\$8
Slices & cakes	