PIGOUT CATERING

FUNCTION PACKAGES

Drop-off FeastStarting 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, bocconcini & pine nuts

Pesto pasta salad with sundried tomatoes

Hot veggies:

Steamed corn cobbetts
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

Seafood prices will be confirmed 2 weeks prior to Christmas. Please contact us in regards to this closer to the date

PIGOUT CATERING

FUNCTION PACKAGES

Catered Feast Starting from \$72pp

3 hour package inclusive of 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 eshallots
-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