

PIG OUT CATERING

Our Menus

0422 840 690

GENEROUS, PREMIUM,
AFFORDABLE
CATERING

www.pigoutcatering.com.au

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.



Weddings

At Pig Out Catering we pride ourselves on offering exceptional food, premium service and uncompromised attention to detail to ensure your wedding runs exactly how you envision it. With decades of experience catering weddings, we have the staff and capabilities to give you and your guests an unforgettable day.

We travel all over NSW catering weddings and are more than capable to work in a kitchen space provided or bring with us the necessary equipment to be fully self sufficient. This can include but is not limited to cool rooms, mobile kitchen, lighting and power supply.

Whether you're interested in an alternate style plated menu, buffet options, a cocktail style canapé menu, or share platter menu we have the right option to suit your vision.

Upon booking your wedding with us we will provide you with a form to make sure we have a complete understanding of your needs and expectations enabling us to deliver the wedding of your dreams.

After booking us to cater your special day, we recommend looking through our additional services tab of our package to see if there are other ways we can assist you on your day.

These options can include, plates, cutlery and glassware hire, washing up services, Bar and RSA staff, or adding some gourmet platters for lunch or morning tea while the bridal party prepares.



Buffet Menus

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

Classic Buffet 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.

Premium Buffet Menus

Ideal for weddings and formal events, our premium buffet menus are designed for those seeking an elevated dining experience with premium options. Let our professional staff take care of all your catering needs, ensuring a seamless and memorable event.

Drop off Buffet Menus

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

The food is 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.



Catered Buffet Menus

PIGOUT FAVOURITES \$42PP

2h Package

Minimum of 40 guests

Pigout's Meats

Slow cooked shredded beef brisket

Succulent pork & crackling

Served with gravy & apple sauce

Salads

Roast pumpkin, feta & quinoa salad

Pesto pasta salad

Crispy asian noodle salad

Sides

Jacket potatoes with sour cream

Honeyed carrot batons

Juicy corn cobbettes

Steamed peas

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

SIMPLY CATERED \$38PP

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

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

Catered Buffet Menus

3 COURSE BANQUET \$49PP

2.5h Package **Minimum 40 guests**

Appetisers

(Served roaming style)

Tempura fish cocktails

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

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!

6h Package **Minimum 60 guests**

Appetisers

(Served roaming style)

Tempura fish cocktails

Lamb kofta skewers

Salt & pepper calamari

Vegetarian spring rolls

Arancini

Cooked fresh on site with accompanying sauces.

Pigout's Meats

12 hour 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

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 4 hours

Quality disposable plates, serviettes & cutlery

Salt & pepper

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

Catered Buffet Menus

The Buffet Feast

\$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

(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

(Served as a Buffet)

12 hour slow cooked shredded beef brisket

Classic roast pork with crackling & apple sauce

Succulent roast chicken cut into 8 with gravy

Sides

Steamed corn cobbetts

Jacket potatoes with sour cream

Honey mustard carrots

Dinner rolls & butter portions

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

(Served as dessert table)

Mini pavlova

Macarons

Mini cheesecake bites

Brownie

Lemon tarts

Fresh fruit platters

Includes:

Quality disposable plates, serviettes & cutlery

Salt & pepper

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

Premium Buffet Menus

Our 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.

Minimum 40 guests

Option 1 \$72pp

Entree

(served roaming style)

Choice of 4 standard or moderate canapés

[Canapé list here](#)

Main Course

Crumbed chicken schnitzel, mushroom
gravy

12 hour slow cooked beef brisket

Crispy roast pork belly with apple compote

Sides

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

Macaroon varieties

Home made cannoli

Eton mess cup with seasonal fruit &
chantilly cream

Chocolate mousse tarts

Lemon tarts

Double choc coated strawberries

Mini cheesecakes

Mini pikelet with mascarpone &
strawberries

Premium Buffet Menus

Option 2 \$89pp

Entree

(served roaming style)

Choice of 4 standard or moderate canapés

[Canapé list here](#)

Main Course

Chicken supreme, wrapped in prosciutto
with creamy marsala sauce

Eye fillet medallion with red wine jus

Pan fried salmon with salsa verde

Sides

Smashed spuds with sour cream

Paprika & garlic corn ribs

Market steam vegetables, garlic & herb
butter

Roast vegetable salad with feta & spinach

Peach & prosciutto
with bocconcini, pine nuts & rocket

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

Lemon tarts

Double choc coated strawberries

Mini cheesecakes

Mini pikelet with mascarpone &
strawberries

All prices listed include; GST & staff to cook, wait staff to serve & clear for up to 3 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*

Drop-Off Buffet 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 & 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

SIGNATURE DROP OFF \$30PP

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 Buffet Menus

DELUXE DROP-OFF \$34 PP

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 platter
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 \$21PP

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 Buffet Menus

Drop-off Feast

\$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

Add Ons & Substitutions

SALADS

(15–20 side servings)

Standard \$35 per tray

Creamy pasta salad
Coleslaw
Creamy potato salad
Garden salad

Premium \$40 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
Rocket , pear & parmesan salad

Deluxe \$50 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 approx)

Vegetarian fried rice	\$40
Creamy potato bake	\$45
Beef lasagne	\$50
Vegetarian lasagne	\$45
Creamy Cauliflower bake	\$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 \$70	Large \$189
Lamb or beef brisket	Small \$80	Large \$199
Vegan schnitzel		\$12 each

DESSERTS

\$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

Seasonal Fruit platter	Small \$40	Med \$65	Lge \$100
servings	4–6	6–10	10–15

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 \$45pp

- 4 standard
- 3 moderate

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

Package 2 \$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 \$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. Minimum numbers 40 guests.

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

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

Share Platter Menus

Our share platters are designed to bring people together – perfect for weddings, corporate functions, and large gatherings. Generously portioned and beautifully presented, these platters offer a variety of crowd-pleasing options that make catering easy and enjoyable. Minimum 40 guests

Package 1 \$58PP

(choice of)

- 2 meats
- 3 sides

(includes)

- Bread plates of fresh sourdough, garlic herb butter, olive oil and balsamic
- Wedding or celebration cake cut and served for dessert

Package 2 \$ 83PP

(choice of)

- 5 canapés (served roaming style) From the standard or moderate lists [here](#)
- 3 meats
- 4 sides

(includes)

- Bread plates of fresh sourdough, garlic herb butter, olive oil and balsamic
- Wedding or celebration cake cut and served for dessert

Package 3 \$95PP

(choice of)

- 5 canapés (served roaming style) From the standard or moderate lists [here](#)
- 3 meats
- 4 sides
- 3 desserts served as share platters along side fresh fruit & wedding or celebration cake cut and served

(includes)

- Bread plates of fresh sourdough, garlic herb butter, olive oil and balsamic

Share Platter Menus

Meats

- 12 hour slow cooked sliced beef brisket with smoky bbq gravy & creamy coleslaw
- Crispy roast pork belly with apple compote, hillbilly cider jus & pickled fennel
- Roast chicken supreme, with grilled field mushrooms & creamy marsala sauce
- Slow cooked beef cheek braised in tomato with parsnip purée
- Slow cooked lamb shoulder on the bone with sweet potato purée & vine cherry tomatoes
- Beetroot cured house smoked salmon with creme fresh, fried capers & orange
- Crispy beer battered flathead with house made tar tare sauce & citrus salad
- Slow cooked duck maryland with cherry jus & caramelised eschalot
- Butterflied whole roast chicken, marinated in paprika, honey & garlic, with pumpkin hummus and lemon.

Sides

- Heirloom beetroot & goats cheese salad, candied walnuts
- Roasted pumpkin & quinoa salad with cherry tomatoes and feta
- Steamed baby vegetables with garlic & herb butter
- Roasted root vegetables with herb salt & toasted pipitas
- Fried corn ribs with chipotle & garlic butter
- Parmesan roasted zuchnini with macadamia nut pesto
- Creamy potato mash
- Crispy smashed spuds with sour cream
- Traditional Greek salad with balsamic herb dressing

Desserts

- 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

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. Minimum 40 guests.

Both Two & Three course menus include dinner rolls.

Alternate Menu

Two Course \$82 per person
(entree & main or 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
with parsnip puree & walnut & rocket
salad

Wild mushroom risotto
with truffle, parmesan crisp

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

Vietnamese style king prawn salad
with 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 picked 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
with balsamic reduction

Roast pumpkin & quinoa salad
with feta & spinach

Steamed baby vegetables
in a garlic herb butter

Roasted root vegetable medley
with herb salt, pepitas

Fried corn ribs
in chipotle butter

Parmesan roasted zucchini
with macadamias & pesto

Fresh, traditional greek salad
with 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 3 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

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 cheeses, cold meats, marinated & pickled veg, dips & crackers fresh seasonal fruit

M 70
L 105

Gourmet sandwich (8 Piece in 4)

varieties can include 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, 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 east reheate. Price for individual platter

65

- 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

Gourmet Platters

Sweet

Cannoli Platter (16 piece)

- lemon
- Vanilla
- Chocolate & honey

90

64

Tarts Platter (16 piece)

- 8x Lemon tart
- 8x Chocolate tarts

Muffin Platter (16 piece)

- Apple cinnamon crumble
- Berry

64

Scones (18 piece)

Homemade scones with jam & chantilly cream

60

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

including brownies, slices, macarons & cakes

M 70

L 105

Brunch (L 10 people)

including fruit & yoghurt cups, waffles, croissant, muffins & fruit

L 120

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

fresh seasonal fruit plate

M 65

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 and can be adapted to any specific requirements

Morning tea

11pp

Includes: fresh fruit, 1 sweet option, 1 savoury

Lunch

18pp

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

Gourmet BBQ box

22pp

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

Roast meal

22pp

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

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

Mexican

22pp

Choice of: pulled pork or brisket

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

Chef's curry

22pp

Includes: curry, rice, papadums & pickles

Pizza

Individual: 7 inch

16

Large: 12 inch

28

Options:

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

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

Additional services

Pricing available on request

Menu tastings

Coolroom hire – 3 day hire

Plates, cutlery & glassware hire

- Entree, main & bread plates
- Entree, main & dessert cutlery
- Water tumblers
- Water jugs
- Wine glasses
- Champagne glasses

Urn and instant coffee and tea set up with porcelain cups and saucers

RSA staff – 3 hour minimum

Additional Wait staff – 3 hour minimum

Wash up services onsite

Wow your guests by upgrading to have your meat cooked on the charcoal spit roast.

Cooked on site in front of your guests, available as an addition to any of our catered menus. Roast meats or whole animals available.

Contact us for pricing and further information



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

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 an invoice of \$100 non refundable deposit to secure your booking. 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 secure your booking, a non-refundable deposit of \$100 is required

We require the following details at the time of booking: full name, contact number, email address, event location, event time, and selected menu and approximate numbers.

Final confirmation of event details—including final numbers, dietary requirements, menu selections, any changes and delivery or service times—must be provided no later than 14 days prior to the event.

Any changes requested after this date may incur additional charges and cannot be guaranteed.

All catered menus require a minimum of 40 guests. If your final numbers are below 40, the minimum charge will still apply.

Full payment is due 7 days prior to the event unless otherwise agreed in writing. Cancellations made within 7 days of the event will incur the full invoice amount, reflecting the cost of ingredients and staffing commitments already in place.

Postponements within 7 days notice including those due to weather or unforeseen circumstances, will incur a fee of 50% of the invoice to cover associated costs.

Delivery and travel charges are calculated from our Windsor location. For drop-off services, we endeavour to arrive as close as possible to the requested time; however, exact delivery times cannot be guaranteed.

All hot food is transported in insulated containers designed to maintain temperature for several hours when sealed.

While we do our very best to accommodate last-minute orders, please note that bookings made within 72 hours of the event may incur a 15% surcharge, subject to availability.

Our catering packages begin at the scheduled serving time of the first course, with our team arriving approximately one hour early to carefully set up and prepare for your event. (Excluding the whole hog package)

If your event runs longer than the allocated service time, an additional fee of \$70 per staff member, per hour (billed in 15-minute increments) will apply.

We provide all necessary equipment, including buffet tables, serving utensils, and linen. Please note that access to power and water may be required.

Depending on your chosen menu, we may operate from one of our vehicles or food trucks, so we kindly ask for a flat, accessible space near the serving area.

While we take every precaution to avoid cross-contamination, please understand that we cannot guarantee a completely allergen-free environment.

For food safety reasons, we cannot take responsibility for any food consumed after the event has concluded. If you choose to keep leftovers, please ensure they are stored and reheated safely.

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 their 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 house made pastries & cakes, our famous house made gourmet pies & sausage rolls or a simple gourmet wrap & ciabatta menu.

(Sample menus on the following pages)

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

Bacon and egg roll

Roast Pork Roll with Gravy & Slaw

Beef Brisket Roll with Gravy & Slaw

Schnitzel Roll with Lettuce and Aioli

Hot Chips

Famous Housemade Pies

Jumbo Housemade Sausage Rolls

Crispy loaded Fries ***or smashed spuds***

- **Cheese and bacon** with sour cream
- **Brisket** with cheese and bbq sauce
- **Crispy chicken** with chipotle aioli

PIG OUT CATERING

OUR FAMOUS HOMEMADE PIES

Slow cooked, Shredded Smokey Brisket

Slow cooked, BBQ & Apple Pulled Pork

Roast Lamb & Vegetable with Rosemary

Creamy Chicken & Bacon

Sausage Rolls

Homemade rolled, jumbo sausage
rolls

PIG OUT CATERING

SAMPLE MENU

Coffee

Ham & cheese croissant

Brekky wrap

Bacon & egg roll

Banana bread

Turkey cranberry & camembert wrap

Chicken, lettuce, aioli & cheese wrap

Beef & bacon burger with cheese, lettuce & bbq
sauce served with chips

Southern fried chicken tenders & chips with
chipotle aioli

Halloumi & egg burger with lettuce & aioli served
with chips

Battered flat head & chips with tartare & lemon

House made gourmet pies

House made sausage rolls

Hot chips

Slices & cakes