



Catering To Go

Order freshly prepared, ready to reheat or hot & ready to serve

How to Book:

- Email to check availability before ordering
- 5 days notice is generally required. Summer Saturdays are often fully booked
- Minimum order - \$300.00
- Complete order form below and send to info@cateringniagara.ca
- We confirm your order back to you by email within 1 business day



To Go Proteins

10 lb. serves 20-40 people: 20 x 8oz portion or 40 x 4oz portion

Signature Pulled Pork 10lb - \$130
Slow roasted in PigOut BBQ sauce (DF)

Naked Pulled Pork 10lb - \$130
Seasoned & slow roasted, BBQ sauce on the side (GF/DF)

Shaved Beef 10lb - \$190
Thinly sliced in beef jus (GF/DF)

Beef Brisket 10lb - \$295
Smoked beef brisket, house BBQ sauce (GF/DF)

Roasted Lemon & Herb Chicken 10lb - \$190
Roast Ontario chicken with fresh lemon & herbs, lemon aioli (GF/DF)

BBQ Chicken & Pineapple 10lb - \$210
Grilled Ontario chicken with BBQ honey glaze & fresh grilled pineapple (GF/DF)

Honey Glazed Ham 10lb - \$140
Hand-carved, maple dijon mustard glaze (GF/DF)

Wild Salmon 20 (3oz) portions - \$180
Filet of wild salmon, dijon honey glaze (GF/DF)

Sausage with Onions 10lb (approx. 24 pieces) - \$140
Mild or hot sausage, sautéed onions (DF)

Homemade Meatballs 70 pieces - \$75
Pork & beef meatballs, tomato basil sauce

Whole Roasted Pig
Fresh from a local farm and naturally raised
Packed in a foil lined insulated box (GF/DF)

We recommend 1 lb. of pig per guest for a meal portion

30-40lb - \$390 50-60lb - \$470
70-80lb - \$550 90-100lb - \$590

Add pre-carving your Pig Roast into foil trays \$35

PigOut Smokin' BBQ Sauce Bottle \$10

Freshly Baked Buns Dozen \$12

Pre-sliced for your convenience
Slider/Dinner Roll/Mini Kaiser/Sausage Bun

Rental: Insulated Pig Bag & Meat Tray
Based on availability \$50

Meat tray keeps juices intact, transport & serving mess-free

Insulated bag keeps pig hot for 2 hours
Bag size: 48"x18"x18"
(Must be returned clean)



To Go Side Dishes

Salads

Serves 20-40 people

Garden Salad 5lb - \$70
Mixed baby greens, cherry tomatoes, radish, cucumber, red onions, bell pepper, balsamic vinaigrette (GF/DF/V)

Spinach Salad 5lb - \$90
Baby spinach & arugula leaves, local berries, goat cheese, red onions, poppyseed vinaigrette (GF/V)

Caesar Salad 5lb - \$98
Romaine lettuce, crispy bacon bits, parmesan cheese, garlic croutons, lemon wedge, classic caesar dressing

Greek Salad 5lb - \$90
Local tomatoes, cucumber, green bell pepper, feta, Kalamata olives, garlic & oregano dressing (GF/V)

Coleslaw 6lb - \$50
Shredded green & red cabbage, apples, carrots, green onions, fresh ginger & apple cider vinaigrette (GF/DF/V)

Creamy Red Skin Potato Salad 7lb - \$90
Homemade classic with real mayo, fresh herbs, diced peppers and green onions (GF/DF/V)

Italian Pasta Salad 6lb - \$80
Bell pepper, red onion, roma tomatoes, cucumbers, oregano & red wine vinaigrette (DF/V)

Broccoli Salad 6lb - \$100
Broccoli fleurettes, bell pepper, red onion, shredded carrots, raisins, sunflower seeds, sweet & creamy dressing (GF/V)

Hot Sides

Serves 20-40 people

Roasted Potatoes 10lb - \$80
Herb-roasted with olive oil & garlic (V/GF/DF)

Creamy Mashed Potatoes 10lb - \$90
Whipped with real cream & butter (V/GF)

Grilled Summer Vegetables 6lb - \$130
Bell peppers, zucchini, red onions & broccoli with fresh herbs & olive oil (V/GF/DF)

Penne Pasta 10lb - \$95
House tomato basil sauce (V/DF)
Parmesean, chili flakes

Maple Baked Beans 6lb - \$60
Sweet & smokey baked beans with your choice of bacon or plain (V/GF/DF)

Creamy Mac & Cheese 10lb - \$110
Homemade, creamy sauce with real cheddar & topped with herb crumb (V)

Buttered Corn on the Cob 40 Half Cobs - \$60
Seasonal (July-September) sweet local corn with butter (V/GF)



Platters

Serves 12 - 24 people

Rustic Antipasto Platter \$150

Prosciutto, mild capicola, spicy soppressata, genoa salami, house pickles, olives, artisan bread

Cheese Platter \$150

Local & International cheeses, fresh & dried fruits, seasonal chutney, assorted artisan crackers & baguette

Veggie Platter \$78

Assortment of veggies served with hummus or ranch dip

Fruit Platter \$90

Assortment of seasonal fruit served with vanilla yogurt dip

Savoury Platter 24 Pieces - \$90

Pork & apple sausage rolls & vegetable spring rolls

Bruschetta Platter 24 Pieces - \$90

Roasted garlic sourdough, tomato, basil, red onion, goat cheese & balsamic glaze

Dessert Platter 24 Pieces - \$90

Selection of cakes, pastries & fruit tarts

Sandwich Platter 24 Pieces - \$120

Choose From: Artisan bread, wraps, croissants with lettuce, tomato & potato chips

- Shaved beef, cheddar, horseradish mayo
- Smoked turkey, havarti, cranberry aioli
- Grilled mediterranean veg, provolone
- Roast ham & chutney
- Tuna salad

Disposables

Luxury Palm Leaf Plates & Cutlery \$2 per person

Bamboo style dinner plates, knife, fork & napkin



**All menu items are prepared fresh, and may be adjusted to accommodate special diets:
Vegetarian, vegan, gluten free, dairy free, nut free*

Order Form

Event Date: _____

Client's Name: _____

Item	No. of Units	Price
PROTEINS		
Signature Pulled Pork		\$130
Naked Pulled Pork		\$130
Shaved Beef		\$190
Beef Brisket		\$295
Roast Lemon & Herb Chicken		\$190
BBQ Chicken & Pineapple		\$210
Honey Glazed Ham		\$140
Wild Salmon		\$180
Sausage w/Onions		\$140
Pork & Beef Meatballs		\$75
Whole Roasted Pig		
-Add pre-carving a pig		\$35
PigOut BBQ Sauce		\$10
Freshly Baked Buns		\$12
Rental Pig Carry Bag, Meat Tray		\$50
SALADS		
Garden Salad		\$70
Spinach Salad		\$90
Caesar Salad		\$98
Greek Salad		\$90
Coleslaw		\$50
Creamy Potato Salad		\$90
Italian Pasta Salad		\$80
Broccoli Salad		\$100

Item	No. of Units	Price
HOT SIDES		
Roasted Potatoes		\$80
Creamy Mashed Potatoes		\$90
Grilled Summer Vegetables		\$130
Penne Pasta		\$95
Maple Baked Beans		\$60
Creamy Mac & Cheese		\$110
Corn on the Cob		\$60
PLATTERS		
Rustic Antipasto Platter		\$150
Cheese Platter		\$150
Veggie Platter		\$78
Fruit Platter		\$90
Savoury Platter		\$90
Bruschetta Platter		\$90
Dessert Platter		\$90
Sandwich Platter		\$120
DISPOSABLES		
Plates & Cutlery	per person	\$2

Order Form

Customer's Information

Event Date*: _____ *Requires minimum 5 days notice*
Month / Day / Year

Curbside Collection Time: _____
**delivery is subject to availability and charge*

Choose One: Hot & Ready to Serve
 Ready to Reheat & Serve

Name: _____

Email: _____

Tel: _____

Address: _____ City: _____ Postal Code: _____

Pay Method: Cash Cheque Credit Card Etransfer

CREDIT CARD REQUIRED TO CONFIRM ALL BOOKINGS

Credit Card No. _____

Expiry _____ CVV: _____

Name _____

Signature: _____

Credit Card Payments Subject to 2.4% Processing Fee

14-day cancellation applies

Please fill in the missing fields and email to us:

info@cateringniagara.ca

Total Order Value

\$ _____

*Subject to HST 13%
Gratuity at your discretion*

Notes / Special Requests:

Collection Address

Barn 855A Line 2 Rd, Niagara-on-the-Lake, ON L0S 1J0