

Barbeque Pig Roast

Menu price includes the following:

Buffet tables and linens, barbeque grills, serving and presentation pieces
Environmentally responsible dinnerware

All packages are based on two hours of food service

Bread (choice of one)

Our famous Jalapeno and Whole Kernel Cornbread
Assorted freshly baked Dinner Rolls
Freshly baked Baguettes

Salads (choice of two)

Real Deal Cole Slaw
Baked Redskin Potato Salad
Crisp Caesar Salad
Florida Field Greens Salad

MAIN BBQ BUFFET SELECTIONS (choice of one style Pig Roast)

Smoke & Spice Barbeque Pig Roast

Injected with our spicy citrus marinade and seasoned with our
championship barbeque rub, slow smoked for about 18 hours until
perfectly tender and juicy

Cuban Style Pig Roast

A lavishly decorated hog, marinated in the chef's homemade mojo sauce,
made from sour oranges, fresh garlic and spices, then cooked over a hot
pecan wood fire until the skin is crispy and the pork is tender

Second Entrée (choice of one)

Rotisserie Smoked BBQ Chicken
1st place Sliced Texas Beef Brisket
Grand Champion BBQ Ribs

*Please note a **minimum** of three staff members priced at \$150 **each** are required for our BBQ's. Increases may be necessary based on the complexity of the final location, menu selections and the total number of expected guests.*

Sides (choice of two)

- Island Style Rice and Beans
- New Orleans Style Red Beans and Rice
- Sweet Island Plantains
- Maple Bacon BBQ Beans
- Sweet and Smokey Vegetarian Baked Beans
- Honey Glazed Baby Cut Carrots
- Petite Corn on the Cob
- Sautéed Vegetable Trio
- Herb Crusted New Potatoes
- Roasted Garlic and Sage Smashed Potatoes
- Sweet Potato Casserole



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