







## Holiday Catering

18-time national award-winning Southern BBQ

Hog Wild BBQ Co

We create our mouthwatering Southern BBQ the old-fashioned way, smoking our ribs, pork, chicken and brisket over a hickory and oak fire until it's so tender it falls off the bone. We make our food from scratch, with love, no shortcuts—the way it should be. Because you and your guests deserve amazing food, along with topnotch service.

Take advantage of Hog Wild's **onsite** and **offsite** catering options this holiday season. We can come to you, or book our dining facilities at our Lakewood, NY location, including a buyout option of the entire restaurant for the evening. We offer wine and beer options for all New York catered events. And we customize menus upon request.

From small parties to events of over 1,800 guests, we've got you covered . Go Wild for the holidays!

Visit our

Website for

**Full menus** 

814-688-3461

wellshogwildbbq.com

PRIVATE EVENTS - CORPORATE - BREAKFASTS - LUNCHES - DINNERS

## Holiday Catering Menu

Custom, appetizer & dessert menus available upon request

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#### **Holiday Entrée Side Choices**

Parsley red potatoes Green beans & bacon

Redskin mashed potatoes

Pit baked beans

Cajun corn

Grandma Rose's potato salad

#### **Entrée Choices**

Hickory-smoked pulled pork

Texas-style beef brisket

Pit baked ham

Rosemary pork loin

Baked ziti

Herbed chicken breast

#### **Holiday Buffet**

Includes:

2 entrees

2 sides

Mixed greens salad & dressing

Dinner rolls & butter

15.99 + tax

Add a side for 1.79

Add entrée for 3.00

#### Sandwich wrap platter

Key West chicken salad

Ham & Swiss

Roast beef

Ham & Salami

Veggie

6.75 + tax

SIDES: Potato salad, pasta salad, Mixed greens & dressing, fruit salad, 1.79

#### Southern Holiday Feast

Seafood gumbo

Brown sugar-bourbon Virginia baked ham

Carolina roasted pig

Chicken & sausage jambalaya

Corn pudding

Garlic mashed potatoes

Green beans & brown sugar bacon

Mixed greens salad

Dinner rolls & butter

21.99 + tax

#### A la carte

Priced by the pound. One lb. serves 3-4

Pulled pork, 11.99

Brisket, 18.99

Smoked sausage, 9.99

Smoked 1/2 chicken, 8.99

Ribs, whole rack, 19.99

BBQ sauce, pint 4.99

Potato salad, pint (3-4), 4.99

Baked beans, pint (3-4), 4.99

Carolina slaw, pint, (3-4) 4.99

# Restaurant Buyout

Seating for up to 88

Minimum food and beverage consumption of \$2600

18% gratuity on all food and beverage

Buyout includes: dinner, soda, coffee, chef's choice dessert and one serving of beer or wine, followed by cash bar. Open bar option available.

Inquire about rates and availability for smaller parties

#### **Entrees**

(choose two)
Hickory-smoked pulled pork
Wood-fired roast beef

Herbed chicken breast

Baked ziti

Texas-style brisket

Bourbon-brown sugar ham

Rosemary pork loin

Kansas City ribs

#### Side dishes

(choose three)

Pit baked beans

Parsley red potatoes

Baked mac & cheese

Cajun corn

Redskin mashed potatoes

Country-style green beans

Includes mixed greens salad, dinner rolls, coffee & dessert

Ask about our appetizer platter menu