

Have Pig Will Travel

Pig Roasts & BBQ

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Celebrating 20 years in the BBQ Industry

2017 Menu & Prices List 3/1/2017

Prices are subject to change. Current prices can be found at the menu page on www.porkwizard.com

All prices are subject to change.

Balance due in full at completion of event.

BBQ Picnic (not a Pig Roast) \$1125.00 for the first 50 people. \$21 for each person thereafter.

We arrive about 1 ½ before your serving time to set up the food for serving. All food whether hot or cold arrives in professional catering food carriers (Cambro) ready to be served. We will set out the food on tables you provide and we will refill the food as needed. If a grill is needed for burgers & dogs we will also set up and start cooking as needed. You will receive 2 ½ hours of service/grill time after your serving time starts. Additional service/grill time can be ordered for \$40.00 per hour.

This is a great package for backyard parties, office or business parties, and job sites or really just about anywhere. We can set up in a park or parking lot or a front lawn.

With this package you will get the following:

(Choose 2 meats)

BBQ Pork Smoked with a dry rub. (shredded with no sauce added) with rolls. Sauces mild & spicy served on the side.

BBQ Chicken Smoked assorted pieces glazed with mild sauce. (Breast, thigh, drumstick)

BBQ Beef Brisket Smoked with a dry rub, sliced and served with sauce.

BBQ Ribs (add \$80.00) Smoked spare ribs made with our special rub and glazed with mild sauce.

Smoked Turkey Breast White breast meat smoked cooked and sliced.

Grilled Chicken Breast Boneless-skinless chicken breast seasoned & grilled.

Burgers & Dogs with rolls and condiments (cheese, ketchup, mustard & relish.)

Choose any four (4) of the following sides.

****most popular in 2016***

- Macaroni & cheese *
- Baked beans with sausage & apples *
- Red skin potato salad
- Vegetable stir fry (cooked fresh on site). *
- Cole slaw
- Corn on cob cooked fresh on site. (Mid-May to late September)
- Mixed fruit (cantaloupe, honey dew, pineapple, peaches, grapes & strawberries).
- Veggie fried rice, choice of white or brown Jasmine (Thai style, not spicy) NEW for 2017
- Rice: Spanish style (tomato, peppers & onions)
- Yellow rice with beans.
- Pasta salad with sun dried tomatoes & artichoke hearts. *
- Macaroni salad
- Spring salad with pecans & mandarin oranges and raspberry vinaigrette *
- Caesar salad with dressing
- Corn Casserole, made with tomatoes & mozzarella

Paper plates, napkins and heavy plastic cutlery. Sterno wire rack/steam pans (for hot food), serving utensils are also included.

This is a great option for the office party at the park or a business meeting or club get together.

Custom Pig Roast: 1295.00 for the first 50 people, (add a second meat**\$120)

\$19.00 for each adult thereafter (add a second meat** \$21 per).

Pig is roasted from "raw" to finish at your location. Roasted and carved, then served.

You get a roasted pig, sandwich rolls, bbq sauces, paper plates, napkins, plastic cutlery and a choice of 4 side dishes (listed below). ****most popular in 2016***

**Additional meat selections that can be added to the pig roast.

Smoked BBQ Chicken (breast, thigh & drumstick assorted)

Smoked Beef Brisket (sliced)

Smoked Turkey Breast (sliced)

Grilled boneless-skinless chicken breast

- Macaroni & cheese *
- Baked beans with sausage & apples *
- Red skin potato salad
- Vegetable stir fry (cooked fresh on site). *
- Cole slaw
- Corn on cob cooked fresh on site. (Mid-May to late September)
- Mixed fruit (cantaloupe, honey dew, pineapple, peaches, grapes & strawberries).
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- Macaroni salad
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- Corn Casserole, made with tomatoes & mozzarella

Burgers and Hot dogs. Only available when added to the “on-site” pig roast. **\$175.00** when added to a 50 person pig roast and **\$3.50** for each person thereafter. includes 50 Hamburgers, 50 Hot dogs, Rolls and condiments such as cheese, ketchup, mustard and relish. (we always have extra burgers and dogs on hand should you need more).

The following items can be ordered and delivered locally, or added to your pig roast order above. 7 days notice because your meat is ordered fresh.

Minimum delivery order \$350.00

Delivered food DOES NOT include rolls, Sterno, steam pans, utensils, napkins, plates, table set up or break-down.

Fresh Smoke Roasted Pork: \$105.00 per pan.

Each pan will serve about 25-30 people. Pork is shredded in medium size pieces which is perfect for sandwiches or eat it right from the plate. You will also get our 2 homemade BBQ sauces, one mild and one spicy. This is the same meat you would get from a roasted pig. Makes a great alternative

to roasting and carving the pig.

Smoked Pork Loin (sliced): \$120.00 per pan.

Each pan will serve about 25-30 people. Loin is lightly to medium smoked and then sliced. Loin meat is white pork with a pink smoke ring around the outer edge. Includes our homemade mild & spicy sauces.

BBQ Beef (Top Round): \$125.00 per pan. Each roast weighs approximately 23-25lbs. (before cooking). Cooked in the same fashion as the pig, over a hardwood fire. Then it is thinly sliced and served either hot or cold. Includes our homemade sauces.

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Beef Brisket (Smoked): \$130.00 per pan. Each pan will serve about 25-30 people. Brisket cooked slow and low with our special rub and then sliced thin. Includes our homemade sauces.

Smoked Wings: \$85.00 per pan. About 65-75 pieces. Chicken wings rolled in my special dry rub, smoked over cherry wood and covered with a mild or spicy sauce. A great way to start any big party. These are our most requested item to be added to a pig roast.

Sausage (smoked), Peppers, Onions \$75.00

Your choice of mild Italian link sausage or Bratwurst, smoked all the way thru, then simmered with red & green sweet bell peppers and sweet onions.

BBQ Spare or Baby Back Ribs (pork): \$120.00 per pan. Approximately 60 ribs. covered with a secret wet rub of spices and smoked over cherry wood. Then they are glazed with BBQ sauce and ready to eat. If you're a true fan of BBQ food you will love these. Homemade sauce included.

Lightly Smoked Turkey Breast (2 per pan) \$105.00

Smoked using apple or cherry wood and sliced thin. A nice choice for those who would like to add something different to their pig roast. I must say this is a personal favorite of mine. For guests who may not eat pork or want to eat light,

white turkey breast is great. Eat it plain, with sauce or with a green salad.

All sides & salads made fresh to order.

Macaroni & Cheese \$40.00 per pan (about 25-30 servings). Straight forward elbow macaroni and cheddar cheese sauce. Peppers & onions can be added upon request.

Baked Beans with Apples & Sausage \$40.00

Baked beans made with apples & sausage, they are simply the best.

Country Red skin Potato Salad \$38.00

Veggie Fried Rice White or brown Jasmine (Thai style, not spicy) Potatoes, onion, celery, a tiny bit of egg, mayo and our secrets.

Cole Slaw \$36.00

Made just right, sweet, tangy & creamy.

Pasta Salad \$47.00

Tri color spiral pasta with sundried tomatoes, marinated artichoke hearts, parmesan & creamy Italian dressing.

Macaroni Salad \$36.00

Baked Ziti w/ Ricotta \$65.00

Lasagna \$75.00 Meat or Veggie

A description of our bbq sauce: I know it is hard to describe "taste" in words, but here it goes. Our mild sauce is a tomato based sauce with a little taste of citrus, molasses and onion. The heat is very mild and comes from black pepper and mild chili powder.

Our standard spicy sauce is tomato & mustard based and the heat comes from a special mix of peppers. This sauce is what I call spicy but not "hot". It will not boil your gums down, but you may break a sweat.

Additional info: **No reservation is final until I receive the deposit.** You will receive an email or hard letter when I receive your deposit. Then the date is yours.

I am very fair about this. I keep a running list of all calls & emails and I take reservations on a first come first serves basis. I can "pencil" you in for a given date pending your decision and I would get back to you before giving the date away.

If having a party in a park or other public area the customer is responsible for all permits that are needed, if any. Some counties or towns require them and some do

not. Some locations require a "certificate of insurance" from me the caterer and I can provide this with just a phone call to my insurance agent. Most certificates of insurance will be a flat rate of \$110 paid by you the customer.

Call me and I will help you with any info that you will need. Health permits are needed if you are selling tickets to the public, such as fund raisers. We have no problem with health inspections due to the fact we adhere to NJ health standards everywhere we go, public or private.

Pig roasts require about 12 X 20 feet the more the better. I understand that in some towns room can be hard to find. But we must work safe, I have a perfect safety record and we like to keep it that way. We do not cook in buildings or garages, under or on decks, on boats, or under low hanging trees. We do not place our cooking equipment against buildings or near trash dumpsters.

The BBQ Picnic is your best option if cooking space is limited. You will not have a roasted pig but the food you will have will taste so delicious everyone will still be happy anyway.

All jobs have no less than 2 people at all times (included in price), more than 2 if needed for larger events.

Pig roasts have one cook & one assistant.

BBQ Picnics have one grill cook & one food set up person. We ask that your guests not touch any of our equipment at any time.

Weather: We can cook rain or shine. In the case of an extreme event such as hurricane winds or violent thunderstorms we will do our best to work with you to make the party happen.

Final Payment is due at the completion of the job, Cash, check or credit card is fine.

We accept VISA, Master Card, American Express, Discover and PayPal. Card must have an EVM chip (no chip, we do not accept the card. PayPal's rules).

Due to the drastic increase in credit card processing we will start charging **3% fee** for all purchases using Visa or Master Card & American Express. However you can still reserve with credit card by phone and there will be no processing fee. This will allow you to lock in your date quickly without the extra charge.

Although you will receive a \$5 fee if you cancel and we return the deposit to your card (that's what the bank charges me).

Cancellations: I will refund your deposit in full if you give me two (2) full weeks (14 days) notice. Refunds are usually same day but can take up to 7 days.

If you give us less than 14 days' notice your deposit is forfeited, no "if, ands, or buts."

Violent Weather: We do not offer rain dates as it makes it impossible to fit our

business platform. However we will work with the customer to the best of our ability to make your event a success during inclement weather. We can cook rain or shine. Severe rain fall can sometimes slow us down by a few minutes. Wind is our biggest enemy

