

HOG WILD BBQ CATERING MENU

BARBECUE BUFFETS

THE CAROLINA 'CUE

Choose our tender pulled pork smoked over hickory for 15+ hours until it falls off the bone or BBQ chicken and three homemade sides

Pulled pork or chicken
BBQ sauces
Kaiser rolls
Choice of three sides
9.99

THE BBQ COMBO

Our most popular package, a perfect tag-team: tender hickory-smoked pulled pork & BBQ chicken with Hog Wild's homemade sauces & sides.

Pulled pork
BBQ chicken
Kaiser rolls
Choice of three sides
13.99

THE COWBOY 'CUE

Beef brisket slow-smoked over oak
Brisket
BBQ chicken
Choice of three sides
14.99

BLACK ANGUS BURGERS

Grilled 1/2 lb. Black Angus Reserve burgers, hot dogs and all the fixins.

1/2 lb burger
Hot dogs
Buns
Two sides
Condiments
11.99

THE HOG WILD SAMPLER

A little of this, a little of that. A taster menu of our award-winning pulled pork, ribs & chicken

Ribs
Pulled pork
BBQ chicken
BBQ sauces
Choice of two sides
15.99

SIDES

Add an additional side for 1.50
Hog Wild's signature Baked Beans
Carolina Slaw
Grandma Rose's Redskin Potato Salad
Pasta Salad
Sweet Cornbread Muffins
Baked Mac & Cheese (2.99)
Mixed Greens Salad & dressing
Parsley Potatoes
Fruit Salad
Redskin mashed potatoes

BORN ON THE BAYOU

Barbecue Nawlins –style
Smoked pork shoulder or bourbon pork loin
Chicken & sausage jambalaya
Jumbo peel & eat shrimp
Redskin potato salad
Hog Wild's signature baked beans
18.99

THE GREAT SOUTHERN FEAST

Dine in style as Hog Wild presents a rich variety of foods from our premier buffet with a selection of our slow-smoked meats & sides made from scratch.

Low Country pulled pork
BBQ chicken
Smoked ribs
Pit baked beans
Baked mac & cheese
Carolina slaw
Redskin potato salad
Fruit salad
BBQ sauces
21.99

LOW COUNTRY SHRIMP BOIL

Low Country boil featuring jumbo shrimp, hickory-smoked pork & sides
Jumbo shrimp
Smoked pulled pork & sweet slider rolls
BBQ sauces
Sausage
Red potatoes
Corn on the cob
Fruit salad
Mixed greens salad & dressing
Cornbread muffins
Bread pudding w/praline sauce
29.99

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PIG ROASTS

We smoke our pigs Carolina-style, a tradition going back hundreds of years to the Colonial Low Country, butterflied and slow-roasted over a hardwood fire for 20+ hours, until the meat is so tender it falls off the bone. Pricing is based on a minimum of 75 guests. Ask for pricing for smaller parties.

JUST A PIG

We roast, you do the rest. Hit us up for a quote.

HOG WILD BUFFET

We do all of the work at our headquarters, smoking your pig, shredding it and packaging it hot and ready to go in disposable catering pans.

Shredded roasted pig
Kaiser rolls & sauces
Choice of four sides
11.99

STANDARD ROAST

A whole pig finished onsite
Roasted pig
Kaiser rolls
BBQ sauces
Choice of three sides
14.99

PIG PICKIN' DELUXE

Bring a little bit of the South to your table with Hog Wild's deluxe pig roast package

Roasted pig
BBQ chicken
Kaiser rolls
BBQ sauces
Choice of four sides
18.99

WOOD-FIRED PRIME RIB

Prime rib meets the open fire of cowboy cooking. Boneless rib roast cooked over a low oak fire.

Prime rib
Baked ziti
Choice of two sides
Mixed greens salad & dressing
Dinner rolls & butter
23.99

BULK BARBECUE

Perfect for smaller parties. 48 hours advanced notice required. Even more notice is always nice. Estimate 3-4 sandwiches per pound of meat. 2-3 servings per pint.

Pound of pulled pork 11.99
Pound of beef brisket 18.99
Pound of smoked sausage 9.99
Smoked 1/2 chicken 8.99
Rack of smoked St. Louis ribs 19.99
Pint of BBQ sauce 4.99
Potato salad, pint 4.99
Baked beans, pint 4.99
Carolina slaw, pint 4.99

APPETIZERS

Fruit tray, small (up to 20) 39.99
Large (up to 40) 59.99
Veggie tray, small (up to 20) 39.99
Large (up to 40) 59.99
Smoked sausage & cheese platter 85.00
Smoked shrimp platter (3 lbs) 79.99
Regular shrimp platter (3 lbs) 79.99

DESSERTS

BREAD PUDDING WITH PRALINE SAUCE
Feeds 20 59.99
CHOCOLATE CHIP COOKIES
1 dozen 11.99
BROWNIES
Feeds 20 59.99
BANANA PUDDING, per gal.
Feeds 15-20 24.99

DRINKS

PEPSI PRODUCTS, BOTTLED WATER, ICED TEA,
LEMONADE, 20 oz. 1.99
COFFEE SERVICE (min. 35) 1.75

**WE CUSTOMIZE MENUS
UPON REQUEST!**

814-688-3461
hogwildbbq@verizon.net

HOG WILD BBQ CATERING MENU

FOOD STATIONS

Food station menu pricing is based on a minimum guest count of 50. Price quotes for smaller groups are available upon request. The Food Station package is a popular approach for clients who prefer a more casual, congenial atmosphere. With this style of dining, "stations" or mini buffets are scattered throughout your venue. Choose a minimum of three stations.

SMOKEHOUSE MEATS*

Hand-carved Texas-style beef brisket, Carolina pulled pork and Hog Wild's national award-winning ribs with an assortment of sauces, 7.99

CALI STREET NACHOS/TACOS

Beef, pulled pork & smoked chicken with white corn tortilla chips or soft tacos, shredded cheese, guacamole, pico de gallo, jalapenos, sour cream, diced red onions & hot sauce, 7.99

CHICKEN WINGS

Smoked wings done five different ways: Buffalo-style, butter garlic, ranch, sweet BBQ and raspberry chipotle. Served with celery, carrots, blue cheese and ranch dressing, TBA

GOURMET SLIDERS

A trio of sliders: mini burgers with balsamic red onions & dressing; hickory-smoked pulled pork w/ peach chutney & Baltimore crab cakes w/ chipotle mayo & mixed greens, 8.99

SALAD STATION

Spring mix and iceberg lettuce with blue cheese, bacon, grape tomatoes, croutons, olives, sweet bell peppers, mushrooms, cucumbers, shredded cheese and dressings, 6.99

RABBIT FOOD

An assortment of fresh fruits and veggies and dips, 5.99

MASHED POTATO BAR

Redskin mashed potatoes with bacon, cheddar, blue cheese, sour cream, chives and herbed butter, 6.99

PASTA BAR*

Build your own pasta dish. Two choices of pasta—tortellini, bowtie, rotini, cheese ravioli—and a selection of marinara, alfredo and pesto sauces, along with chicken, meatballs and sautéed peppers and onions, 8.99

SEAFOOD STATION

Smoked shrimp, beer-steamed Chesapeake Bay shrimp, steamed clams, smoked salmon, 10.99

CARVED TO ORDER*

Carved meat condiments may include our house-made barbecue sauces, whole grain mustard, horseradish sauce, Vidalia onion relish, fruit chutney and herbed mayo. Includes mini sandwich rolls.

Pit smoked ham w/bourbon glaze 5.99

Smoked turkey breast 5.99

Smoked pork loin 5.99

Sirloin country club roast beef 6.99

Wood-fired prime rib roast 7.99

* Requires onsite chef

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