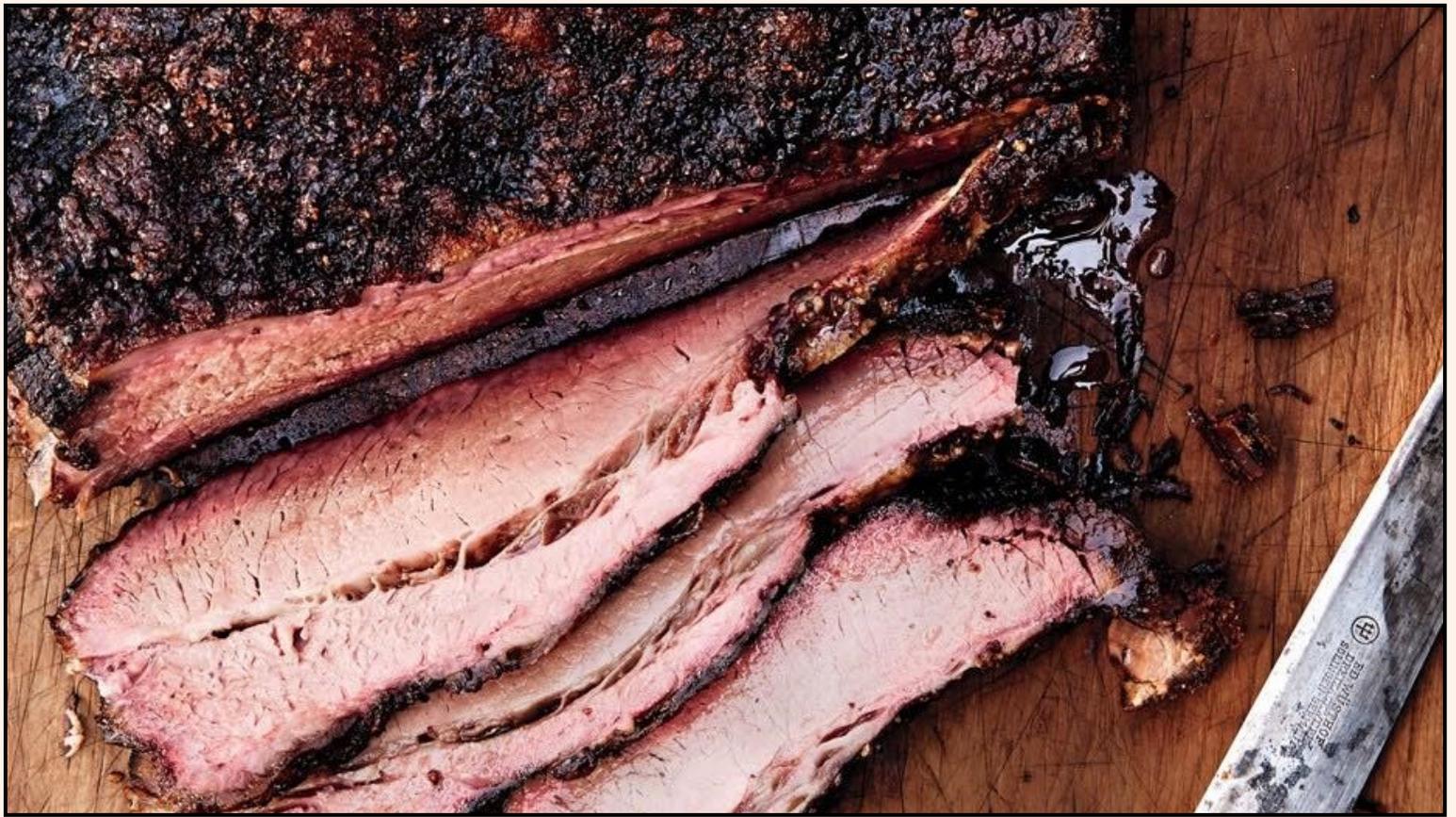


Hog Wild BBQ

Catering

814.688.3461

hogwildbbq@verizon.net



CHOOSE YOUR SERVICE

PICKUP

Place your order, tell us what time you want it, come grab it in disposable pans. Easy peasy!

DELIVERY

We bring the 'cue to you. Please allow a 30-minute window for delivery time. We show up, drop off your vittles and get out of your way so you can enjoy the feasting. *A delivery fee may apply.*

ONSITE SERVICE

Our waitstaff arrives onsite, sets up your food lines with our holding equipment, replenish the buffet and break down the food line. *35 person minimum. A 10 to 15 percent Event Production Fee is applied.*

FULL SERVICE

We bring our smokers and/or our grills for onsite cooking, setup and replenish your food lines, break everything down. *100 person minimum. A 15 to 18 percent Event Production fee applies.*

*EVENT PRODUCTION FEE covers the cost of administrative duties, planning, onsite visits, consultations, equipment, insurance, etc. It is not a gratuity or tip, nor does it pay for onsite labor.

BARBECUE BUFFETS

CAROLINA 'CUE

Hickory-smoked pulled pork, sandwich rolls, BBQ sauces

W/ TWO SIDES, 9.99

W/ THREE SIDES, 10.99

CHICKEN BBQ

Chicken quarter mopped w/ cider vinegar

W/ TWO SIDES, 9.99

W/ THREE SIDES, 10.99

AWARD-WINNING RIBS

St. Louis-cut spareribs (4 bones) w/ dinner roll

W/ TWO SIDES, 14.99

W/ THREE SIDES, 15.99

BBQ COMBO

Your choice of two meats, sandwich rolls, BBQ sauces

W/ TWO SIDES, 13.99

W/ THREE SIDES, 14.99

TRES HOMBRES

Your pick of three of our lipsmacking delish meats

W/ TWO SIDES, 16.99

W/ THREE SIDES, 17.99

THE GREAT SOUTHERN FEAST

Dine in style as Hog Wild presents a rich variety of foods for our premier buffet w/ a selection of our award-winning meats and homemade sides.

Low Country pulled pork, BBQ chicken, smoked ribs, pit baked beans, baked mac & cheese, Carolina slaw, red-skin potato salad, fruit salad. BBQ sauces, 21.99



THE MEATS

Pulled pork
Texas beef brisket
St. Louis-cut ribs
BBQ chicken
Smoked turkey breast
Smoked sausage

THE SIDES

Signature baked beans
Redskin potato salad
Carolina slaw
Pasta salad
Parsley potatoes
Redskin mashed potatoes
Mac & cheese (add 1.50)
Fruit salad

**Yes, we can
customize your menu!**

PIG ROASTS

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, packing it hot and ready to go in disposable pans. 75 guest minimum.

Shredded pig, sandwich rolls, BBQ sauces, 3 sides, 12.99

STANDARD PIG ROAST

A whole pig finished onsite. 75 guest minimum.

Roasted pig, sandwich rolls, BBQ sauces, 3 sides, 14.99

PIG PICKIN' DELUXE

Bring a lil bit of the South to your table with Hog Wild's Pig Pickin'.

Roasted pig, BBQ chicken, sandwich rolls, BBQ sauces, 4 sides, 17.99

BULK BBQ

Good for smaller events. All we need is 48-hr. notice. Please note: 1 lb. meat makes 3-4 sandwiches, 1 pint of sides is 2-3 servings.

- Pulled pork, lb,.....11.99
- Texas Brisket, 1 lb,.....17.99
- Smoked chicken, half,.....8.99
- Smoked turkey, sliced,..... 13.99
- Smoked sausage, lb,..... 9.99
- Ribs, whole rack,..... 19.99
- Signature baked beans, pint,.....5.99
- Potato salad, pint,..... 5.99
- Carolina slaw, pint,..... 5.99
- BBQ sauce, pint,..... 5.99
- Kaiser rolls, doz.,..... 7.99

BOXED LUNCHES

Perfect for office lunches. Our boxed lunches come with a sandwich, potato salad and a chocolate chip cookie. Minimum order of 10. 24-hr. notice.

PULLED PORK, 8.99

SMOKED TURKEY, 9.99

TEXAS BRISKET, 10.99

APPETIZERS

SMOKED CHICKEN WINGS

Your choice of sweet Hog Sauce, spicy Hog, Buffalo or dry rub.

50 wings / 100 wings.....49.99 / 99.99

CAJUN SHRIMP COCKTAIL

Jumbo peel-and-eat, chilled, 3 lb.....89.99

PLATTERS

SMOKED SAUSAGE & CHEESE (40 people).....79.99

VEGGIES & DIP (40 people).....59.99

FRUIT TRAY.....59.99

SWEETS

Pie (6-8 slices), 17.99

Bread pudding (feeds 20), 59.99

Peach cobbler (feeds 20), 59.99

Chocolate chip cookies, doz, 11.99

DISPOSABLES

Basic white foam plates, napkins, cutlery, .50 each

Clear plastic plates, napkins, clear cutlery, .99 each

Disposable chafing racks, sterno, 9.99 each

BEVERAGES

PEPSI PRODUCTS, 20 oz., 1.99 BOTTLE WATER, 20 oz, 1.99

COFFEE SERVICE (min. 35), 1.99

OFF-SITE BAR PACKAGES

(NY State)

OPEN BEER & WINE

1 hour 12.00 per person

2 hour 18.00 per person

3 hour 24.00 person

4 hour 30.00 person

Inquire about our cash bar & open / cash bar options

FOOD STATIONS

Food station menu pricing is based on a min. guest count of 50. Price quotes for smaller events are available upon request. The food station package is a popular approach for clients looking for a more casual, congenial atmosphere. With this style of dining, food stations are scattered throughout your venue. Choose a minimum of three stations.

SMOKEHOUSE MEATS

Hand-carved Texas brisket, Carolina pulled pork & Hog Wild's award-winning ribs w/ an assortment of sauces and sweet Hawaiian slider rolls, 8.99

HOG WILD NACHO BAR

Beef, pulled pork and chicken w/ tortilla chips, cheese, pit baked beans, salsa, sour cream, jalapenos and green onions, 7.99

GOURMET SLIDERS

Mini burgers w/ balsamic onions and sauce; Baltimore crab cakes w/ Old Bay mayo & mixed greens; pulled pork w/ peach BBQ sauce, 8.99

MASHED POTATO BAR

Redskin mashed potatoes in disposable martini glasses w/ bacon, cheddar, blue cheese, pulled pork, sour cream, butter and chives, 7.99

CHICKEN WINGS

Smoked wings: sweet BBQ, Buffalo, lemon pepper, Cajun parmesan. Blue cheese, ranch & celery, 8.99

SEAFOOD STATION

Smoked shrimp, beer-steamed shrimp, steamed clams, smoked salmon, 11.99

CARVED TO ORDER

Carved meat condiments may include our BBQ sauces, whole grain mustard, horseradish sauce, Vidalia onion relish, fruit chutney and herbed mayo. Includes slider rolls.

PIT SMOKED HAM, 5.99

SMOKED TURKEY BREAST, 5.99

SMOKED PORK LOIN, 5.99

SIRLOIN ROAST BEEF, 6.99

FAQ

What types of events do you cater?

Everything! Corporate & private, rehearsal dinners, wedding receptions, reunions, graduations, luncheons—you name it, we'll cater it.

What size events do you cater?

We do everything from drop-offs for small parties to onsite catering for over 1,800 guests.

Do you offer catering in your restaurants?

Our Lakewood BBQ joint's banquet room is available for private dinners, business lunches, training seminars, showers, rehearsals, etc. In addition to our award-winning food, we offer Touch base with us and we will hook up. We LOVE hosting parties!

Why Hog Wild?

Because we deliver national award-winning authentic Southern BBQ and excellent service to you and your guests, every time. Every. Time.

Are disposables included?

Our disposables are 50 cents per person and include a sturdy Styrofoam plate, napkin and cutlery. Upgrades are available.

What if we want to use our own disposables?

Knock yourself out! However, FYI, we portion our food based on an industry standard sized 9-inch plate. So if you go out and buy 13-inch monsters, you are going to have a food shortage problem. Please consult w/ us before doing that. No one wants a food shortage problem. Particularly your guests.

Can I customize my menu?

Ab-so-lutely! We can create whatever combination of entrees and side dishes your heart desires. Don't see it on the menu? Just ask. We will accommodate.

What is an Event Production Fee?

Also known as a service charge, our Event Production fee pays for things like administration,

consultations, planning, site visitations, equipment, insurance, etc. for onsite catering.

How do I keep my dropped off food hot?

We offer disposable chafing racks and sterno for purchase. Or you can use electric roasters or crock pots. We do not rent out our holding equipment.

Do you offer wedding tastings?

It depends on our availability. If it's during our busy season, the answer is most likely going to be 'no.' However, you are more than welcome to visit our restaurants in Warren, Pa. or Lakewood, NY to sample our wares. Save your receipt and we will knock it off your final bill if you sign a contract.

Do you require a deposit or a contract?

If you want to book us, we're gonna need some pesos up front and your John Hancock on a contract. Nothing personal. Just bidness.

Why is my meat pink??

Our barbecue is authentic, meaning we use low wood fires to roast our meats. The smoke reacts to the proteins and leaves a telltale pinkish-red ring on the outer layer, most noticeable in ribs and brisket. It also tends to turn chicken pink.

What will my food be delivered in?

Disposable aluminum serving pans.

Why should I hire waitstaff?

Someone has got to keep the food in the buffet line stocked, along keeping an eye on Uncle Eddie so he doesn't take five sandwiches, leaving Cousin Timmy with nothing to eat because he's at the end of the line. Trust us on this. It's not our first rodeo.