

Have Pig Will Travel

Pig Roasts & BBQ

370A Route 31 N Ringoes, NJ. 08551-1405

609-851-9834

rich@havepigwilltravel.com www.havepigwilltravel.com

Celebrating 28 years in the BBQ Industry
(Over 1000 pigs roasted and counting)

Phone Hours:

For info and pricing, we return phone calls Monday to Friday between 9:00am & 8:00pm
Saturdays & Sundays we are busy on location and will return calls at random.

2025 Menu & Price List. Prices are subject to change. Current prices can be found on the [“menu”](#) page on www.porkwizard.com Revised 2/26/2025 4:39 PM

All prices are subject to change at any time. All Pig Roast & BBQ Picnic orders require at least 7 days' notice and a deposit of no less than \$500.00
Balance due in full at completion of event.

Sadly, currently our vendors are having difficulty supplying customer's needs. This is very random from day to day. Imagine not being able to get something as simple as a case of hot dogs or cans of beans.

BBQ Picnic (not a Pig Roast) \$1925.00 for the first 50 people. \$22 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 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)

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

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

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

4.BBQ Ribs (add \$70.00) Smoked spareribs made with our special rub and glazed with mild sauce.

5. ~~Smoked Turkey Breast~~ Not available at this time.

6.Chicken Breast (grilled) Boneless-skinless chicken breast seasoned & grilled.

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

8. Sausage (smoked Italian), **Peppers & Onions**

Choose any four (4) of the following sides.

****Most popular in 2024***

- 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, fresh cut (cantaloupe, honey dew, pineapple, peaches, grapes & strawberries).*
- Veggie fried rice, choice of white or brown Jasmine (Thai style, not spicy) *
- Pad Thai chicken or veggie *
- 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

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 backyard party, office party at the park or a business meeting or club get together.

We do not offer "just a roasted pig" all pig roasts are cooked on-site as part of a catering package. Pig size is determined by your head count.

Custom Pig Roast: \$2270.00 for the first 50 people, \$22.00 for each adult thereafter. If adding a second meat, the price is \$23 for each adult after the first 50 people.

2nd Meat choices BBQ chicken ----- \$170 added to a 50-person pig roast.
 Smoked Brisket ----- \$195 added to a 50-person pig roast.
~~Smoked Turkey Breast~~ ----- not available at this time \$XXX added to a 50-person pig roast.
 Grilled Chicken Breast (boneless-skinless) \$160 added to a 50-person pig roast.

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.

Choose any four (4) of the following sides.

***Most popular in 2024**

- Macaroni & cheese*
- Baked beans with smoked sausage & apples*
- Red skin potato salad
- Vegetable stir-fry Thai style not spicy (cooked fresh on site in a giant wok) *
- Cole slaw (creamy, sweet & tangy.)
- Corn on the cob is cooked fresh on site. (Mid-May to late September)
- Mixed fruit, fresh cut. (cantaloupe, honey dew, pineapple, peaches, grapes & strawberries).
- Veggie fried rice, choice of white or brown Jasmine (Thai style, not spicy) *
- Pad Thai chicken or veggie* (cooked fresh on site in a giant wok) *
- 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

Burgers and Hot dogs: \$250.00 Only available when added to the "on-site" pig roast. When added to a 50 person pig roast and **\$4.00** for each person thereafter. Includes 50 Hamburgers, 50 Hot dogs (all beef), Rolls and

condiments such as cheese, ketchup, mustard, and relish. (We always have extra burgers and dogs on hand should you need more).

Grill Time: \$45 per hour. We'll cook food you provide on our catering grill. This is an add-on option to either our BBQ picnic or On-site Pig Roast Package. Please let us know in advance if you need this service. We do not cook grilled vegetables.

Waitstaff: We can provide waitstaff if needed. We need at least 2 weeks' notice for waitstaff requests. Call or email for pricing.

The following items can be ordered and delivered locally or added to your pig roast order above. We need at least 7 days' notice because your meat is ordered fresh. Minimum delivery order **\$500.00** Delivered food DOES NOT include rolls, Sterno, steam pans, utensils, napkins, plates, table set up or break-down.

Fresh Smoke Roasted Pork: \$185.00 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 famous homemade BBQ sauces, one mild and one spicy. Makes a great alternative to roasting and carving the pig.

Beef Brisket (Smoked): \$200.00 per pan. Each pan will serve about 25-30 people. Brisket cooked slow and low over a hardwood fire with our special rub and then sliced thin. Includes our homemade sauces.

BBQ Spare (pork): \$200.00 per pan. Approximately 7 full racks, cut and covered with a secret wet rub of spices and smoked over hardwood fire. 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 sauces included.

Lightly Smoked Turkey Breast (2 per pan) \$XXX.xx Not Available at this time 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.

Smoked Wings: \$125.00 per pan. About 65-75 pieces. Chicken wings rolled in my special dry rub, smoked over hardwood, 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.

Smoked Sausage (smoked), Peppers & Onions \$105.00 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.

All sides & salads made fresh to order.

Macaroni & Cheese \$65.00 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 \$65.00 Baked beans made with apples & sausage; they are simply the best.

Country Red skin Potato Salad \$60.00

Veggie Fried Rice \$85.00 White or brown Jasmine (Thai style, not spicy) Potatoes, onion, celery, a tiny bit of egg, mayo and our secrets.

Pad Thai \$95.00 chicken or veggie

Cole Slaw \$45.00 Made just right, sweet, tangy & creamy.

Pasta Salad \$65.00 Tri color spiral pasta with sundried tomatoes, marinated artichoke hearts, parmesan & creamy Italian dressing.

Macaroni Salad \$40.00

Baked Ziti w/ Ricotta \$85.00

Cornbread \$30 Per pan.

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.

Some 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 (no less than) 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.

All pig roasts have one cook & one assistant or more if needed.

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 “end of story, Cash, check, or credit card is fine.

We accept VISA, Master Card, American Express, Discover, Venmo and PayPal. Credit/Debit cards must have an EVM chip (no chip, we do not accept the card.). 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 PayPal and Venmo**. However, you can still reserve with credit card via the website and there will be no processing fee. For security we do not take card numbers over the phone. This will allow you to lock in your date quickly without the extra charge.

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 rain dates in 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. We also monitor and adhere to “**No Burn**” orders mandated by the State or Parks, or Forest Service. We will contact you in advance if the situation arises.

Gluten Free: Our meats and a few of our side dishes are gluten free, feel free to ask. We do not alter any of our recipes to make them gluten free, so please don't ask. Altering our time-tested recipes only makes a bad experience for all the non-gluten free guests.

Fried ingredients: Some of our side dishes use fried ingredients. For example, the stir fry has fried tofu. We use beef tallow for frying whenever possible. However, we use butter for sauteing onions & garlic.