

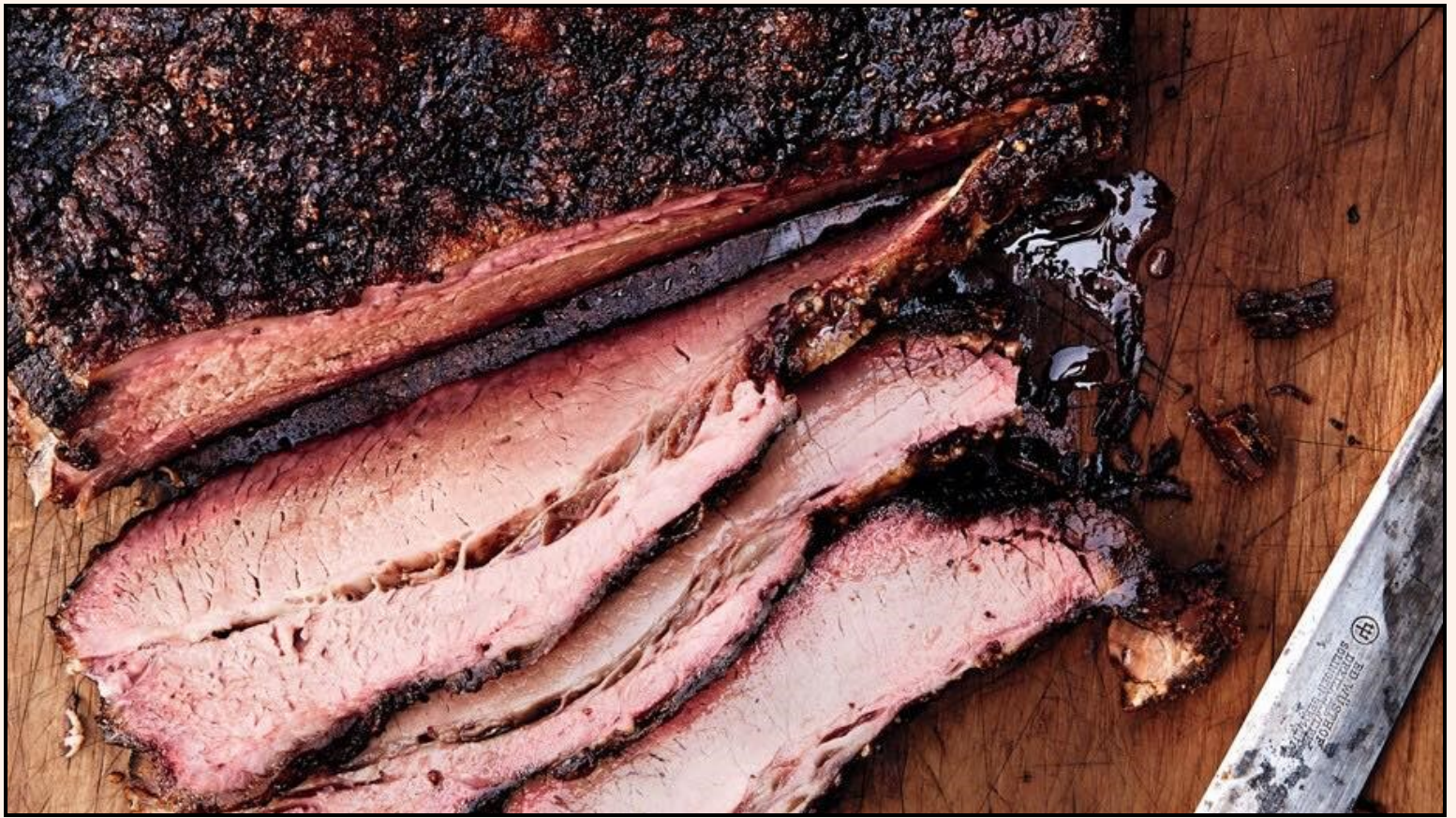
**Hog Wild BBQ**

**Catering**

**814.688.3461**

**[hogwildbbq@verizon.net](mailto: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

## BBQ COMBO

Your choice of two meats, sandwich rolls, BBQ sauces

W/ TWO SIDES, 13.99

W/ THREE SIDES, 14.99

## CAROLINA 'CUE

Hickory-smoked pulled pork, sandwich rolls, BBQ sauces

W/ TWO SIDES, 9.99

W/ THREE SIDES, 11.99

## TRES HOMBRES

Your pick of three of our lip-smacking delish meats

W/ TWO SIDES, 16.99

W/ THREE SIDES, 17.99



## THE MEATS

Pulled pork

Texas beef brisket

St. Louis-cut ribs

BBQ chicken

Texas hot link sausage

Alleghany Mt. pit ham

Chix & sausage jambalaya

## THE GREAT SOUTHERN FEAST

Our Cadillac package: a rich variety of foods for Hog Wild's 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, redskin potato salad, garden salad, BBQ sauces, 23.99*

## Low Country Shrimp Boil

Jumbo peel & eat shrimp

Red potatoes, corn on the cob & sausage

Carolina pulled pork

Redskin potato salad

Garden salad

Sweet cornbread

Peach cobbler

*29.99 / guest*

## THE SIDES

Signature baked beans

Redskin potato salad

Carolina slaw

Pasta salad

Parsley potatoes

Redskin mashed potatoes

Mac & cheese (add 1.50)

Garden salad & dressing

**Ask about our  
Wood-fired prime rib!**

# 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.

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

## STANDARD PIG ROAST

A whole pig, 75 guest minimum. Inquire for smaller parties.

*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, 18.99*

## BULK BBQ

*For smaller events of 35 people or less. 48-hr. notice, please. 1 lb. meat makes 3-4 sandwiches, 1 pint of sides is 3-4 servings.*

Pulled pork, lb,.....12.99

Texas Brisket, lb,.....19.99

Smoked chicken, half.....7.99

Texas hot link sausage, lb.....9.99

Dean's chicken salad, pint.....7.99

Ribs, whole rack..... 22.99

Signature baked beans, pint.....5.99

Potato salad, pint..... 5.99

Carolina slaw, pint..... 5.99

BBQ sauce, pint..... 5.99

Pimento cheese, pint.....5.99

## SANDWICH WRAPS

Perfect for office lunches. Wraps come with garden salad or potato salad, fruit & cookie. Minimum order of 10, 9.99

### DEAN'S CHICKEN SALAD

Homemade chicken salad w/ greens & tomato

### HAM & CHEESE

### ITALIAN

Pit ham, salami, greens, tomato, dressing

### SMOKED TURKEY

Thinly sliced smoked turkey breast, cranberry mayo, cheese, greens & tomato

### VEGGIE

Greens, tomato, bell pepper, cucumbers, tomato.



# 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

CHIX SALAD MINI CROISSANTS (30 guests), 79.99

VEGGIES & DIP (40 guests), 59.99

FRUIT TRAY (40 guests), 59.99

SPINACH ARTICHOKE DIP (40 guests) 79.99

CHEESE & CRACKER (40 guests), 79.99

*Pimento cheese dip, Swiss, cheddar & pepperjack*

SMOKED SAUSAGE & CHEESE (40 guests), 99.99

SMOKED SALMON (35 guests), 99.99

## SWEETS

Peach cobbler

New Orleans bread pudding

Lemon bars

Rice pudding & fruit parfaits

Brownies

Various pies

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## BEVERAGES

CANNED SODA or BOTTLE WATER, 1.89 each

PEPSI PRODUCTS, 20 oz, 2.29 each

COFFEE SERVICE (min. 35), 1.99

## DISPOSABLES

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

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

Disposable chafing racks, sterno, 9.99 each

# 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 staffed 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

Our delicious slow-smoked meats with toppings, including BBQ sauces, homemade pickles, pickled red onions, slaw, jalapenos & slider rolls. Choose 2 meats: pulled pork, smoked turkey, brisket, pit ham, 8.99

## APPETIZER STATION

Ribs-by-the bone and your choice of:

Fresh vegetables & dip

Fruit

Cheese & cracker board, 5.99

## MASHED POTATO BAR

Brown sugar bacon, jalapenos, tomato, scallions, sharp cheddar, 7.99

## GARDEN SALAD BAR

Grape tomatoes, cucumbers, red onions, cheese, scallions, bell peppers, bacon, Italian, French and Ranch, 4.99

## CHICKEN WINGS STATION

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

## SEAFOOD STATION

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

## ALL-INCLUSIVE PACKAGE

Everything you need! 29.99 per guest,

Includes:

Appetizer station

Smokehouse meats

Mashed potato or salad bar

Chicken wing station

Cobbler

# FAQ

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## **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 or more.

## **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 for drop-offs/pickups.

## **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. 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.