

COOKOUTS

We have several options for pig roasts and cookouts from full service, partial service to helping you execute a successful cookout! Four cookout options follow:



PIG ROAST, LUAU, PIG PICKIN', CATTLEMAN'S COOKOUT WITH BEEF & CHICKEN, OR DOWN HOME RIBS & CHICKEN and more!

OPTION#1: Onsite Cooking Package with full buffet service:

We bring one of our cookers and GrillMaster Staffer(s) to cook & carve at your party. Select: **Pig Roast stuffed with Sausage, Or Ox Roast Beef & Signature Seasoned Chicken Pieces, or Pork Ribs and Chicken.**

Steak Fry, Kabobs* at market pricing

Select **3 sides** from our menu (see [Luscious List](#))



Includes: appropriate **bread & rolls**, eco-disposable Chinest **plates** and upscale heavy duty **cutlery** (upgrades to china and upscale disposables available), **2 drinks**. Buffet **Staff** to set up & serve & clean up buffet
Starts around 28.16 per guest at 75 guests or more. Smaller guest counts custom priced. **You always have options to upgrade and select additional sides, horsd'oeuvres, desserts, stations and additional service – your event will be customized.**



OPTION #2: Same food package as above, grill cooking done at our facility: We still come to your party, set up, buffet staff stays to assist in serving & clean up. Starts around 1782.00 or around 23.76 per guest at 75 guests or above. Will serve any group size, price breaks at 75. Upgrades available, consider adding on a display pig or pig head (market price) for décor. *Market pricing and event in

totality will determine the final price.

OPTION #3: Set n Go: Entrée selection from above, **3 sides, bread, plates, cutlery & napkins**, cooking done at our facility, all food ready to set up - we deliver and set up or you pick up. Starting around 15.54 per guest no minimum. *Market pricing and event in totality will determine the final price.

Equipment, displayware, more food, other upgrades available.

*Sales Tax and Delivery Charges applicable. We will work with you and customize your event. These party packages give you an idea of costs. *Market pricing and event in totality will determine the final price.

OPTION #4: Do It Yourself Cookout Party: You the Grill Master

Cooker Rental: 175.00

Charcoal & lighter fluid or Propane: Starting 20.00

Meat for event: Market price from Whiting Family Foods (ballpark cost of a pig to feed 100 guests - \$375.00 *Market pricing and event in totality will determine the final price.

Delivery of cooker if needed: 2.00 per mile

At this point you have everything you need to have a pig roast. Come pick up your cooker, get cooking instructions from the meat shoppe or you can add on our services to do a pig roast for you. OR add on:

Add on side dishes per ala carte, or we can construct a menu or complete event for you.

Onsite cooking only: Starts at \$500 flat rate plus cost of ingredients, equipment and travel.