



Smoking Pig BBQ Catering Menu 2019

Now Available in the Off Season, Minimum Order Required
For More info email Admin@sjah.ca

PRICED PER POUND

Wood Smoked Ribs	\$19
Pulled Pork	\$18
Beef Brisket	\$21
Smoked Turkey	\$17
Whole BBQ Pig	\$26

SIDES \$10.00 L / TRAY \$68.00

Country Slaw
Smoked BBQ Beans
Sweet Potato Salad with Chives
Baby Potato Salad with Hen eggs
Water melon & Feta Salad
Roasted Smoked Potatoes
Smoked Mac & Cheese
Organic greens, seasonal dressing

SAUCE \$ 14 PER LITRE

Sweet Memphis
Dr Pepper
Hot Louisiana
Carolina Tang
Carolina Mustard

BREADS AND SNACKS

Dozen Sweet Potato Buns	\$13
Corn bread (10 slices)	\$10
Dill Pickles	\$3

We recommend 1/2 to 3/4 of a pound per person for meat. The whole pig you need a pound per person with a minimum 50 people order required.

One L feeds about 5 people, a tray is 8L and feeds 40 people. This varies with the density of the food.

GET SOME SMOKING PIG

admin@sjah.ca 506-847-7672



Frequently Asked Questions:

Do you drop off or pickup catering?

We can do drop offs or have your food packaged for pick-up. Pick-up is cost effective way to have your event and not break the budget. There is base delivery charges of \$50 + plus .50 cents per km - per vehicle needed for the event.

What is the minimum notice of a catering request?

We require 4 days notice to book.

Do you require a deposit?

Yes, we require a 50% deposit to book the event.

What is the minimum spend requirement?

During the season (Victoria Day through Labour Day) we don't have a minimum spend, during the off season we require a minimum of \$,1500 before tax and gratuity.

Will there be extra fees?

Yes there could be extra fees from rentals, labour, delivery, cleanups and any other associated fees. These will be details on your quote.

What is your cancellation policy?

We require a minimum of four days to cancel your event for a refund, if you cancel within 48

hours of the event, you will be charged the total amount of the invoice.

What method of payment do you take?

We accept Visa, Mastercard, Debit or Cash

Will you help me clean up my event?

We will clean everything related to food and beverage service. If you require more than that we can add that as extra service charges on your quote.

I have people with allergies and dietary restrictions attending my event!

We can customize and make sure your guest is taken care of...many of our recipes are or can be modified by one ingredient to accommodate vegetarian, gluten free or vegan, this must be clarified 48 hours before the event. We do our best to accommodate allergies, but due to the nature of our production facilities and style of service, do not guarantee allergy sensitivities.

Are you licensed to sell alcohol?

Yes we are totally licensed to sell alcohol and have full bar services.

Do you help plan our event?

No, we do BBQ really well, but we do not do event co-ordination or party planning.

Staffing

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