

MENUS FOR PARTIES OF 50 to 250

2 Meat Classic BBQ~

\$20 Per Person

2 Meats/2 Sides/Salad and Bread

Choose 2 Meats:

- ❖ Pulled Pork
- ❖ Smoked Chicken
 - Pieces (on the bone)
 - Pulled (hot or cold)
 - Chicken Salad
- ❖ House made Hot Links

Choose 2 Sides:

- ❖ Ranch Style Beans (V)
- ❖ Roasted Seasonal Vegetables (V)
- ❖ Potato Salad
- ❖ Coleslaw

Seasonal Mixed Green Salad

Choice of Dressing:

- ❖ Bleu Cheese
- ❖ Ranch
- ❖ Apple Cider Vinaigrette

Choice of Bread:

- ❖ Cornbread
- ❖ Parker House Rolls

2 Meat Ultimate BBQ

\$25 Per Person

2 Meats/2 Sides/Salad and Bread

Choose 2 Meats:

- ❖ Beef Brisket
- ❖ Baby Back Ribs
- ❖ Pulled Pork
- ❖ Smoked Chicken
 - Pieces (on the bone)
 - Pulled (hot or cold)
 - Chicken Salad
- ❖ House Made Hot Links

Choose 2 Sides:

- ❖ Ranch Style Beans (V)
- ❖ White Cheddar Mac n Cheese
- ❖ Maple Glazed Sweet Potatoes
- ❖ Collard Greens
 - With Ham Hocks
 - Vegetarian
- ❖ Roasted Seasonal Vegetables (V)
- ❖ Quinoa Salad
- ❖ Potato Salad
- ❖ Coleslaw

Choice of Salad:

- ❖ Mixed Green Salad
 - Options based on Season
- ❖ Caesar Salad

Choice of Bread:

- ❖ Cornbread
- ❖ Parker House Rolls

3 Meat Classic BBQ

\$24 Per Person

3 Meats/2 Sides/Salad and Bread

Choose 3 Meats:

- ❖ Beef Brisket
- ❖ Pulled Pork
- ❖ Smoked Chicken
 - Pieces (on the bone)
 - Pulled (hot or cold)
 - Chicken Salad
- ❖ House Made Hot Links

Choose 2 Sides:

- ❖ Ranch Style Beans (V)
- ❖ Roasted Seasonal Vegetables (V)
- ❖ Potato Salad
- ❖ Coleslaw

Seasonal Mixed Green Salad

Choice of Dressing:

- ❖ Bleu Cheese
- ❖ Ranch
- ❖ Apple Cider Vinaigrette

Choice of Bread:

- ❖ Cornbread
- ❖ Parker House Rolls

3 Meat Ultimate BBQ

\$29 Per Person

3 Meats/2 Sides/Salad and Bread

Choose 3 Meats:

- ❖ Beef Brisket
- ❖ Baby Back Ribs
- ❖ Pulled Pork
- ❖ Smoked Chicken
 - Pieces (on the bone)
 - Pulled (hot or cold)
 - Chicken Salad
- ❖ House Made Hot Links

Choose 2 Sides:

- ❖ Ranch Style Beans (V)
- ❖ White Cheddar Mac n Cheese
- ❖ Maple Glazed Sweet Potatoes
- ❖ Collard Greens
 - With Ham Hocks
 - Vegetarian
- ❖ Roasted Seasonal Vegetables (V)
- ❖ Quinoa Salad
- ❖ Potato Salad
- ❖ Coleslaw

Choice of Salad:

- ❖ Mixed Green Salad
 - Options based on Season
- ❖ Caesar Salad

Choice of Bread:

- ❖ Cornbread
- ❖ Parker House Rolls

Service packages (pricing listed for 100 to 125 guests)

Order Pick Up Is Available Between 11am and 8pm:

Food picked up from Pig in a Pickle must be eaten within one hour of pick up. For meals not being eaten within an hour of pick up an appropriate warming device must be used to keep food at a temperature above 140 degrees (for safety) and below 170 degrees (for quality) until made available for consumption.

Casual Buffet: Drop Off, Delivery and Set Up: \$500

Includes bamboo plates, high quality compostable utensils, napkins and wet wipes

Buffet set up with either your rentals or our disposable chafing dishes and plastic serving utensils (*2 8ft tables required for most drop off buffets*)

- ❖ Add \$50 for each additional 25 guests
- ❖ Additional delivery charges may apply based on event location

Staffed Buffet: \$1000

Includes set up and clean up of double sided buffet with all necessary chafing dishes, bowls, baskets, service utensils and black linens (*2 6ft tables are required but not included for most staffed buffets*) Food is prepped/cooked and/or cut to order based on kitchen space available. Additional charges may apply if kitchen equipment rental is required. Buffet is maintained and cleaned throughout dinner service. (This does not include cleaning discarded trash, plates, food, etc. from dinner tables.) After dinner service, buffet is completely removed and tables are cleaned. If linens are supplied table will be clothed for dessert service before leaving.

- ❖ Service includes 5 hours of staff time. This includes drive time, set up, 1.5- 2 hour buffet, and clean up.
- ❖ Additional charges may apply based on event location and time line
- ❖ Add \$300 for bamboo plates, high quality compostable utensils, napkins and wet wipes

Staffed Buffet with Service: \$1500

Includes set up and clean up of single sided buffet with all necessary chafing dishes, bowls, baskets, service utensils and black linens (*2 6ft tables required but not included for most staffed buffets*) Food is prepped/cooked and/or cut to order based on kitchen space available. Additional charges may apply if kitchen equipment rental is required. Buffet is served to guests by staff, maintained and cleaned throughout dinner service. (This does not include cleaning discarded trash, plates, food, etc. from dinner tables.) After dinner service, buffet is completely removed and buffet tables are cleaned. If linens are supplied table will be clothed for dessert service before leaving.

- ❖ Service includes: 5 hours total time which must include drive time, set up, 1.5-2 hour buffet, and clean up.
- ❖ Additional charges may apply based on event location and time line
- ❖ Add \$300 for bamboo plates, high quality compostable utensils, napkins and wet wipes

***Family Style and Plated Dinner Service Staff Available Only if Working with a Professional Event Planner. All other services need to be outsourced separately. Please inquire for more details.**

Beverage Stations:

Available only with Staffed Buffet or Staffed Buffet with Service

Ceremony/Welcome Table: \$250*

Non alcoholic drinks self serve in Clear spigot containers with clear plastic recyclable cups (6ft table and linen required/not included)

Choose 3:

- ❖ Plain Ice Water
- ❖ Ice Water with Lemon Slices
- ❖ Ice Water with Seasonal Fruit
- ❖ Lemonade
- ❖ Ice Tea
- ❖ Sweet Tea
- ❖ Arnold Palmer (mixture of Ice Tea and Lemonade)

Ceremony/Welcome Table *Plus*: \$500*

Add Nuts/Snack Bowls & Cocktail Napkins

After Dinner Coffee Station: \$300

Includes: Café Vita Coffee, Creamer, Sugar, Sugar Alternative Stir Sticks, Café Vita To-Go Cups and Lids (100 Cup Coffee Urn required but not included)

Coffee Station: Dinner/Dessert: \$400

Includes: Café Vita Coffee, Creamer, Sugar, Sugar Alternative Stir Sticks, Café Vita To-Go Cups and Lids (100 Cup Coffee Urn required but not included)

*Only available if Ceremony and Reception are in the same location.

Reception/Dinner Station:

(Up to 3 Hours) \$375

Non alcoholic drinks in Clear spigot containers with clear plastic recyclable cups (6ft table and linen required/not included)

Choose 3:

- ❖ Plain Ice Water
- ❖ Ice Water with Lemon Slices
- ❖ Ice Water with Seasonal Fruit
- ❖ Lemonade
- ❖ Ice Tea
- ❖ Sweet Tea
- ❖ Arnold Palmer (mixture of Ice Tea and Lemonade)

Reception/Dinner Beverage Station

(up to 4 hours) \$600

with Fresh Fruit Platters/Vegetable Platters

Non alcoholic drinks in Clear spigot containers with clear plastic recyclable cups (6ft table and linen required/not included)

Choose 3:

- ❖ Plain Ice Water
- ❖ Ice Water with Lemon Slices
- ❖ Ice Water with Seasonal Fruit
- ❖ Lemonade
- ❖ Ice Tea
- ❖ Sweet Tea
- ❖ Arnold Palmer (mixture of Ice Tea and Lemon)

Craft Beer and Wine Open Bar

Reception/Dinner & Dancing: \$3200

Includes 4 hours of service plus 2 hours for Bar Set Up and Breakdown

- ❖ 2 Bartenders/1 Barback
- ❖ 1 White Wine
- ❖ 1 Red Wine
 - Wine Glasses
- ❖ 2 Craft Beer Kegs
 - Jockey Boxes
 - Beer Glasses
- ❖ 1 Bottled Beer
- ❖ Sodas
- ❖ Sparkling Water

**Does not include table wine service*

Add \$500 for each Additional Hour

Add \$500 for Champagne Toast

- ❖ Sparkling Wine
- ❖ Champagne Flutes

(Craft Beer and Wine Selections are based on what is available at the restaurant at the time of your event. Options will be given 2 weeks prior to event date)

Full Service Wedding Package for 100 to 125 guests: \$15,000

Food And Beverage:

- ❖ Ceremony/Welcome Table
- ❖ Craft Beer and Wine Open Bar
- ❖ Passed Appetizers During Cocktail Reception (3 -4 seasonal selections)
- ❖ Reception/Dinner Beverage Station
- ❖ Choice of: 2 Meat Ultimate BBQ Menu or 3 Meat Classic BBQ Menu
- ❖ Double Sided Self Service Buffet
- ❖ Classic Table Setting: White Plates on Buffet, Silverware, Water Glass and Wine Glass for Tables, Standard Linens
 - Furniture Rentals not included *(PIAP Staff does not move furniture. This must be arranged through rental company, venue or event planner)*
- ❖ Dessert Table (3 Seasonal Selections) (Cake Cutting is included if there is a wedding cake)
- ❖ After Dinner Coffee Station

Service:

- ❖ 1st Meeting to select passed appetizers, menu, desserts and linens for table setting
 - This takes place at booking and can be done in person or online. Deposit is due at this time
- ❖ 2nd Meeting to select wine and craft beers
 - This takes place 2 weeks prior to event, can be done online or in person. Final guest count is due at this time.
- ❖ 5 Service Staff for up to 8 hours
 - 2 Hours Set Up: Ceremony/Welcome Table, Cocktail Reception Area, Dinner Tables
 - Pass Appetizers and Assist with Cleaning and Clearing During Reception
 - Table Wine/Beverage Service during Dinner
 - Clean and Dinner tables Prepare Rentals for Return
 - *(PIAP Staff does not move furniture. This must be arranged through rental company, venue or event planner)*
 - Pass Wedding Cake and/or Set Up Dessert Station
 - Set Up Coffee Station
 - 1 Hour Breakdown: Rentals prepared for return, trash taken out to trash bins
- ❖ Staffed Buffet: Plus Extra Kitchen Staff to prepare and plate appetizers and desserts (cut/plate cake if necessary)
- ❖ 2 Bartenders and 1 Bar back: 7 Hours (2 Hour Set Up/Break Down and 5 Hours Service)
- ❖ 1 Staff Manager to oversee all aspects of Food and Beverage Service

****Concept and Design Styling and Day of Coordination Services not included, for these services we highly recommend Stacey Dillon at Stacey & Co! www.staceyandcompany.com**