

Whole Pig Roast Buffet

(Minimum of 100 guests)

American

21.50/person

Roast Pig
w/Smokey BBQ Sauce
Baked Potatoes
w/sour cream
Fresh Sweet Corn (seasonal)
Creamy Cole Slaw
Vegetable Relishes w/Dip
Dinner Rolls
w/ butter & margarine



Hawaiian

22.50/person

Roast Pig
w/Ono Sauce (Hawaiian BBQ)
Coconut Rice
Rum & Sweet Potato Bake
Black Bean & Corn Salad
Tropical Fruit Salad
in Watermelon Bowl
Hawaiian rolls
w/ butter & margarine



22.50/person

Roast Pig
w/Brown Mustard Sauce
Sauerkraut & Polish Sausage
German Potato Salad
Spaetzle w/Cheese
Marinated Vegetables
Rye Rolls
w/ butter & margarine

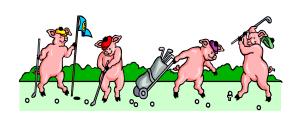


Roast Pig
w/Smokey BBQ Sauce
Smoked Beef brisket
Mashed Potatoes
w/Gingersnap Gravy
Cilantro-roasted Sweet Corn
Field Greens
w/Lime-poppyseed Dressing



22.50/person

Roast Pig
w/Sweet & Spicy BBQ Sauce
Spanish Rice
Roasted Adobo Potatoes
Corn with Peppers
Mexican Salad
Tortillas Chips w/Salsa
Jalapeño Corn Muffins
w/ butter & margarine



- *Minimum 100 guests Add 2.00/person for groups under 100.
- *Prices include disposable tableware, delivery, set-up & clean-up of the buffet and carving the pig.
- *Table linens, real tableware and service staff are available for additional fees.
- *Pigs are typically carved on-site at the buffet.
- *Desserts and beverages available for an additional charge.
- *An individual staff travel fee will be added to deliveries outside the Plover/Stevens Point area.
- *An 18% service charge and 5.5% sales tax will be applied to all food & beverages.
- *A 3% discount will apply if the invoice is paid (in full) with cash or check on or before the day of the event