For Weddings & Rehearsal Dinners, Office Lunches & Corporate Events, Cocktail & Dinner Parties, Tailgates, Reunions, Whatever the Occasion!

**THE PIG PICKIN’**

The North Carolina barbecue experience with all the fixin’s.
Green Button Farm pasture-raised whole hog barbecue, smoked & pulled to order at your venue by our Barbecue Man, Wyatt Dickson.

Includes a full buffet set up with stainless steel chafing dishes and serving utensils, Pig Whistle barbecue sauce, slaw, buns, your choice of 2 sides, and catering-quality dinnerware and utensils

21.95 per person

**ADD-ONS & EXTRAS**

- Smoked Buttermilk Fried Chicken ............... 5.95/quarter *fried fresh on site*
- Sliced Brisket ..................... 20.00/pound
- Smoked Spare Ribs ............... 30.00/rack
- Cornbread V ....................... 1.50 pp
- Hush Puppies V ................... 1.50 pp *fried fresh on site*

**SIDES**

- Mac & Cheese V
- Potato Salad, dill dressing V, GF
- Bacon Braised Collards GF
- Baked Beans GF
- Sweet Potato Puree, spiced pecan crumble V, GF
- Pickled Cukes and Onions VG, GF
- House Salad, ranch dressing V

additional sides for 1.95 per person seasonal sides available upon request

**BEVERAGES**

by the gallon, serves 8-10

- Sweet or Unsweet Tea ............... 5.95
- Fresh-Squeezed Lemonade ........... 6.95
- Bag of Ice ......................... 2.95

**DESSERTS**

- Banana Pudding V ............... 3.00
- Chocolate Chess Pie V ........... 3.25
- Key Lime Pie V .................. 3.25

A 50% deposit is required to book your event. Due to the cost of even the smallest whole hog, a 75 person minimum applies. Pricing includes staff to finish the pig on site, set up, and clean up. Rates for additional service staff, bartenders, & equipment available - please contact us for specific menu and service requests.

We're happy to work with you to customize your event!