PICNIC durham

CATERING MENU

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!