



## Pig Roast Menu

We start your pig at our location the day before your event and bring him to you a few hours before your serving time on our specially designed pig roaster that is mounted on a trailer.

We then set up your buffet table with your four sides, tableware, condiments and serving utensils. We use chafing dishes for hot food and ice bath for cold food.

We then carve the pig and get ready to serve your guests, maintaining the buffet table thru out service. After the meal we pack up any leftovers and clean up. \$17.95 per person

### **Side Dishes (choose four )**

Redskin Potato Salad  
American Potato Salad  
Shell Tuna Dill Salad  
BLT Pasta Salad  
Corn on the Cob  
Roasted Redskin Potatoes  
Fresh Fruit Salad  
Watermelon Slices  
Au Gratin Potatoes

Mac and Cheese add 1.50  
Baked Potato/butter/Sc  
Baked Beans  
Home style Green Beans  
Garden Salad  
Caesar Salad  
Italian Pasta Salad  
Cole Slaw  
Chocolate Brownies  
Apple Crisp or Peach Cobbler

**Includes: Rolls and Butter, Set up, Chaffing Dishes, Serving Utensils  
Disposable Plates, Silverware and Napkins.**

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