



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. \$19.95 per person

Side Dishes (choose four)

Roasted Vegetable Orzo
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

Macaroni and Cheese (add 1.50)
Bacon Alfredo Mac (add 1.50)
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. 50 Person Minimum**

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