



THE PIG & THE PINT

Catering Package

Dennis Maguire, Owner / General Manager

Michael Broom, Owner / Executive Chef

1583 Virginia Ave., College Park, Ga. 30337

404-549-2416

dmmaguire@thepigandthepintatl.com

ThePigandThePintATL.com

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Cold Hors D'oeuvres

Priced per piece (minimum 30)

Antipasto Skewers	\$2.75
with meats and sausages, marinated veggies and cheese,	
Ham and Pimento Cheese Canapés	\$2.00
Bloody Mary Shrimp Skewer	\$4.50

Hot Hors D'oeuvres

Priced per piece (minimum 30)

Bacon-wrapped Sausage Skewers	\$2.75
With spicy bbq	
Crispy Chicken Tenderloins	\$1.25
with smokey honey mustard	
Pulled Pork Sliders	\$2.75
with coffee-molasses bbq sauce	
Mini Barnyard Pimps	\$3.00
fried chicken slider with cheddar, bacon and apple bbq	
Honey-Beer Glazed Chicken Skewers	\$1.75
Flying Pigs in Blankets	\$1.25
chicken sausage wrapped in puff pastry	
Brisket Sliders	\$3.50
with coffee-molasses bbq and fried onions	

Displays

Priced per person

Artisan Cheese & Fruit Platter	\$4.25
with assorted crackers and jams	
Sweet Potato Hummus Platter	\$3.25
with veggie crudité & potato chips	
Spinach Dip Platter	\$3.25
with veggie crudité & sourdough	

Veggie Sides

Priced per person

\$3.00 each

Macaroni and Cheese
Turnip Greens with Pork
Loaded Mashed Potatoes
Red Hare Root Beer Baked Beans
Parmesan Creamed Corn
Roasted Beet Salad
Dijon Potato Salad
Grilled Asparagus with Bacon Vinaigrette

Assorted Miniature Desserts

Priced per person

\$3.00 each

Lunch Buffet Option #1

Build Your Own Sandwiches

\$16 per person plus tax and gratuity

Choose 1 Salad, 2 Meats, 2 Sides

Price includes soft drinks, bread basket, cheese and garden platter
and a platter of assorted cookies

Choose 1 Salad:

Caesar Salad with Romaine, Croutons and Shaved Parmesan

or

Mixed Greens with Apples, Pecans, Gouda Cheese and Balsamic Vinaigrette

Choose 2 Meats:

Pulled BBQ Pork Shoulder

or

Pecan-Tarragon Chicken Salad

or

Fried Chicken Filets

or

Burger Sliders

or

Hickory Smoked Ham

Choose 2 Sides:

Red Hare Root Beer Baked Beans

or

Dijon Potato Salad

or

Turnip Greens with Smoked Pork

or

Macaroni and Cheese

or

Ranch Seasoned Potato Chips

or

Parmesan Creamed Corn

Dinner Buffet Option #1

\$22 per person plus tax and gratuity

Choose 1 Salad, 2 Meats, 3 Vegetables

Price includes soft drinks and a bread basket.

Choose 1 salad:

Caesar Salad with Romaine, Croutons and Shaved Parmesan

or

Mixed Greens with Apples, Pecans, Gouda Cheese and Balsamic Vinaigrette

Choose 2 meats:

Beer Braised Brisket Pot Roast

or

Cajun Spiced Cobia with Citrus Butter (GF)

or

Grilled Boneless Chicken Breasts with Bacon & Sage Gravy

or

Pulled Pork Shoulder with Coffee-Molasses BBQ and Pickled Slaw (GF)

Choose 3 vegetables:

Parmesan Creamed Corn (GF)(V)

or

Loaded Mashed Potatoes (GF)

or

Turnip Greens with Smoked Pork (GF)

or

Red Hare Root Beer Baked Beans (GF)

or

Grilled Asparagus (GF) (V)

or

Roasted Broccoli with Golden Raisins & Pecans (GF) (V)

Dessert:

Assorted Mini Desserts

Dinner Buffet Option #2

\$28 per person plus tax and gratuity

Choose 1 Salad, 2 Meats, 3 Vegetables
Price includes soft drinks and a bread basket.

Choose 1 salad:

Caesar Salad with Romaine, Croutons and Shaved Parmesan
or
Mixed Greens with Apples, Pecans, Gouda Cheese and Balsamic Vinaigrette

Choose 2 meats:

Merlot Braised Lamb with Confit Vegetables
or
Roasted Cobia with Buttered Leeks(GF)
or
Sous Vide Pork Flat Iron Steak with Bacon-Tomato Jam(GF)
or
Grilled Sirloin Steak with Maitre'd Butter(GF)
or
Roasted Chicken Breast with Bacon-Sage Gravy

Choose 3 vegetables:

Parmesan Creamed Corn(GF)(V)
or
Loaded Mashed Potatoes(GF)
or
Turnip Greens with Smoked Pork(GF)
Or
Red Hare Root Beer Baked Beans(GF)
Or
Grilled Asparagus(GF)(V)
Or
Roasted Broccoli with Golden Raisins & Pecans(GF)(V)
or
Baked Macaroni & Cheese (V)

Dessert:

Assorted Mini Desserts

Bar Packages

Beer and Wine

Includes soft drinks and bottled water.

Draught Beer: Choice of any domestic regular gravity keg beer

Bottled Beer: Selections include Budweiser, Bud Light, Miller Lite,
Lone Star & Yeungling

Wine: Choices of "House" Cabernet, Merlot, Chardonnay or Sauvignon Blanc

\$16/person for 1 hour \$20/person for 2 hours \$24/person for 3 hours

Choices of beer and wine can be upgraded with an appropriate upcharge.

Full Bar

Includes full beer and wine package plus cocktail mixers.

Jim Beam Bourbon, Hayman's Old Tom Gin, Olmeca Altos Tequila,

Great King Street Scotch, Bacardi Silver Rum, Tito's Vodka.

\$18/person for 1 hour \$22/person for 2 hours \$26/person for 3 hours

Other Options

Drink Tickets: \$7.00 per ticket. Alcohol from "Full Bar Package" is offered at this price.

Host contracts to purchase "x" amount of drink tickets prior to event.

No refund on unused tickets.

Open Bar: Host is charged based on consumption.

Cash Bar: Guests are charged per drink.

Trendy Stations

MASHED POTATO BAR \$7 per person

Yukon Gold Potatoes / Sweet Potato / Butter / Cinnamon Butter / Sour Cream / Green Onions /
BBQ Sauce / Shredded Cheddar & Monterey Jack Cheese / Bleu Cheese Crumbles / Bacon /
Hot or Not Chicken/| Pulled Pork

BBQ BAR \$9 per person

Hashbrown Casserole / Pulled Pork / Carolina BBQ, 2 ways / Honey BBQ / Apple BBQ /
Sriracha BBQ / Cole Slaw / Fried Green Tomato/| Pickles / Corncakes / Slider Buns

SLIDER BAR \$11 per person

Black Angus Beef / Pulled Pork / Fried Chicken / Brisket / Veggie / Cheeses / Lettuce /
Pickles / Sautéed Mushrooms / Caramelized Onions / Tomato / Pickled Jalapenos /
BBQ Sauce / Mustard / Mayonnaise / Ketchup

SOUTHERN TACO BAR \$10 per person

Crispy Buttermilk Chicken / Buffalo Sauce / Fried Grouper / Malt Vinegar / Aioli /
Pulled Pork BBQ / Flour Tortillas
--Toppings include: Cabbage Slaw / Guacamole / Salsa / Jalapenos

“NOT YOUR AVERAGE GRITS” BAR \$11per person

Nora Mill Smoked Gouda Grits / Grilled Shrimp / Patak’s Andouille Sausage /
Hickory Smoked Ham /
Pepper-Onion Hash / Grilled Vegetable Bites / Shaved Parmesan / Scallions

Action Stations

Risotto prepared to order / Sautéed Shrimp / Grilled Chicken / Roasted Mushrooms /
Caramelized Onions / Roasted Peppers / Asparagus / Sweet Peas / Broccoli / Tomatoes /
Bacon Lardons / Parmesan / Goat Cheese
\$9 per person + \$100 attendant fee

Pasta Creations prepared to order Cavatappi / Egg Noodle / Bowtie / Alfredo / Marinara /
Pesto / Fresh Peppers / Roasted Chicken / Italian Sausage / Fresh Garlic / Shallots /
Mushrooms / Parmesan / Mozzarella
\$9 per person + \$100 attendant fee

+All stations require a minimum of 30 guests. Action Stations require to chef in attendance at additional charge. Stations are meant to be accompanied by other selections