

WEDDING MENU 4

Spitting Pig Staff to Serve Your Reception Drink

Canapés Served As Guests Arrive (Choose Six)

Handmade Gourmet Sausage

Served With A Whole Grain Mustard Dip.

(V) Mini Pizza

Classic Tomato And Mozzarella Pizza Topped With Sliced Greek Olives on Puff Pastry.

(V) Mini Quiche

Delicately Prepared Fresh Pastry Cases With A Variety Of Fillings.

(V) Wild Mushroom Bouchees

Puff Pastry Cases Packed With A Creamy Mushroom, Garlic And Thyme Filling.

(GF) Tandoori Chicken Skewers

Skewered Marinated Chicken Strips Served with a Yogurt & Tandoori Dressing.

Pate Encroute

Smooth Brussels Pate Piped Onto Crusty Garlic Croutons.

(GF) Spicy Thai Chicken Kebab

Mini Kebab of Marinated Chicken, Red and Green Peppers and Sweet Chilli Dip.

Smoked Salmon on Fresh Brown Bread

With Black Pepper and Fresh Lemon Wedges.

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Tiger Prawns

Whole Tiger Prawns On A Mange-Tout Wrapped Skewer Served With A Lemon Mayonnaise.

Mini Burger

100% Beef Handmade Mini Burgers Served Encroute with Crispy Lettuce and a Tomato Salsa

(GF) Loaded Skins

Mini Potato Skins Loaded with Limerick Ham & Irish Cheddar Cheese.

Crostini

Topped with West Cork Goats Cheese & Sun Dried Tomatoes.

Smoked Salmon Tartlet

West Cork Smoked Salmon with Cream Cheese & Dill.

Starter

(Served To The Table) - (Choose One)

Soup

Fresh Homemade Creamy Vegetables Soup or Butternut Squash or Chunky Coconut Soup

Served with Local Brown Bread

Smoked Salmon

Finest Smoked Salmon Accompanied By Prawns & Avocado Served



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On a Bed of Curly Endive with a Mustard and Dill Dressing

Tartlet

Handmade feta cheese and Sundried tomato Tartlet

served on a bed of local seasonal leaves

Salad Nicoise

**Classic French Summer Salad Consisting Of Tuna,
Olives, New Potatoes & Cherry Tomatoes with Homemade Vinaigrette**

Main Course

(Served Buffet Style) - (Choose Two)

Spit Roasted Pig

Served With Apple Sauce Stuffing & Crispy Crackling

Spit Roasted Spring Lamb Seasoned With Rosemary

Served With Mint and a Mustard & Dill Sauce,

Roasted Turkey Crown

Served With Fresh Cranberries and Sage & Onion Stuffing

Local Free Range Roasted Chicken

Served With Chipolata Sausage, Stuffing and Homemade Onion Gravy



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Roasted Irish Beef

Served With Horse Radish Sauce, Yorkshire Puddings And Homemade Red Wine Gravy.

BBQ 100% Beef 6oz Handmade Burgers, Chefs Own Gourmet sausage.

Thai Chicken Kebabs & Meaty Marinated Spare Ribs.

PLUS - Whole Roast Dressed Salmon

Plus Vegetarian Alternative

Plus Vegetarian Choose One From the List Below

3 Bean Chilli Con Carnie with Basmati Rice

Creamy Mushroom Stroganoff with Basmati Rice

The Chefs Famous Vegetable Curry with Basmati Rice

Crusty Bread Rolls and Selection of Sauces

Select Salad and Potato



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Salad (Choose Four)

Green Leaf; Mixed Summer Garden Salad; Classic Greek; Classic Caesar; Luxury Coleslaw;

Baby Potato with a Honey and Mustard Dressing; Savoury Rice;

Penne Pasta with Pesto Dressing & Chargrilled Vegetables

Moroccan Cous Cous with Bell Pepper and Raisins

Chunky Potato Salad with Cashel Blue Cheese

&

Then Choose Two Potato Options

Jacket Wedges, New Potato Salad,

Warm New Potatoes in Herb Butter, Jacket Potatoes,

New Potatoes Roasted With Rosemary And Garlic.

Followed By a Selection of Puddings

(Served To the Table) - (Choose Two)

Summer Pudding

Summer Berries Set In Their Own Juices and Enveloped By Soft White Bread.

Vacherins of Strawberries and Passion Fruit Cream

A Collection of Strawberries with a Melee` Of Passion Fruit and Mascarpone on a Fluffy Meringue Base

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Profiteroles

Choux Pastry Buns Loaded With Whipped Cream And Smothered In Chocolate Sauce.

Deep Apple Pie

Traditional Irish Apple Deep Apple Pie Served with Fresh Cream

Sticky Toffee Pudding

Chef's Special Pudding with a Yummy Toffee Sauce.

Lemon Tart

Butter Pastry Filled With Zesty Lemon Custard Garnished With Fresh Raspberries And A Fresh Fruit Coulis.

Chocolate Fudge Cake

Deep Double Chocolate Fudge Cake with Fresh Cream & Chocolate Sauce.

Baileys and Toblerone Cheesecake

**Handmade Individual Cheese Cakes, With a Light Delightful
Creamy Cheese Filling Set on a Crunchy Biscuit Crumb Base.**

Fresh Fruit Salad

A Refreshing Dessert Of Seasonal Fruit Smothered In Their Own Juices.

All Served With Cream

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Wedding Cake

Wedding Cake (Provided By Yourselves)

Served On a Plate Dressed With Ripe Berries, a Coulis of Summer Fruits and Fresh Cream

Tea, Coffee and Mints served to the table

This Menu Includes:

- **A Spitting Pig chef, catering assistant and waiting staff to arrive on site approximately eight hours previous to your chosen serve time.**
- **All dishes to be prepared fresh at your venue while your chosen meat is slowly roasting.**
(A pig will take between four and six hours to cook)
- **As guests arrive canapés will be served by experienced waiting staff. The Spitting Pig Company is also happy to serve a reception drink as well (provided by you).**
- **The starter will be served to the table once the guests are seated and relaxed.**

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- **The main course will be served as a buffet; the chef will carve your meat while the waiting staff serve the various other dishes.**
- **The dessert will be prepared, dressed and served to the table. Wedding cake will be sliced, dressed and served to the table.**
- **We are happy to serve champagne (provided by you) for a toast at this point**
- **Price Excludes Crockery, Glassware and Cutlery**

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