

the pig



CATERING

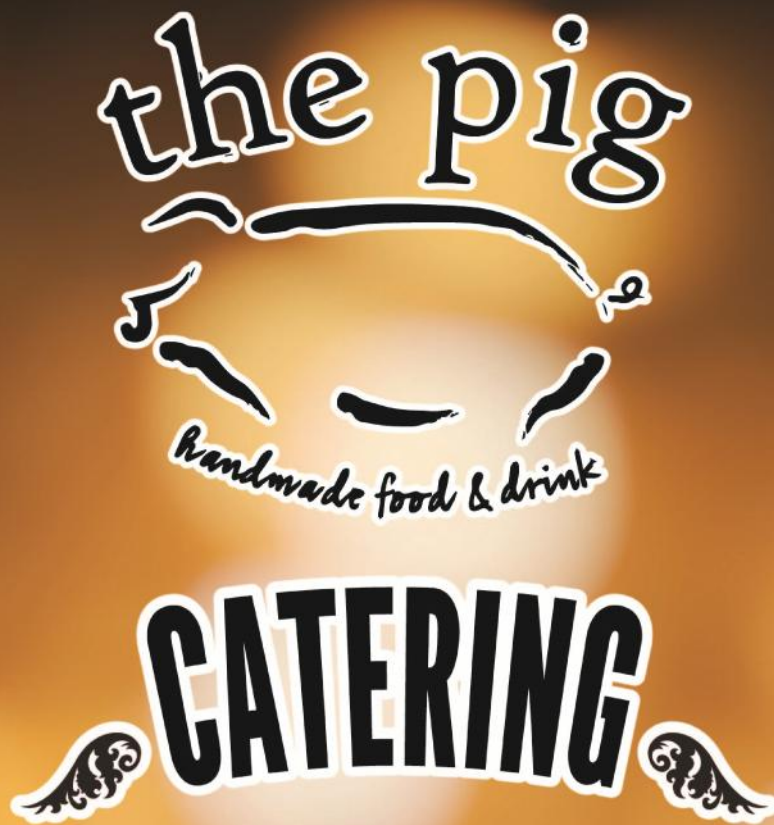
ORDER AT
THEPIGDC.COM/CATERING

Questions, Please Contact

ANDY PHAN

APHAN@EATWELLDC.COM

202-617-9869



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ordering guidelines

- **48 HOURS ADVANCE NOTICE REQUIRED**
- **TO PLACE AN ORDER:**
 - Online, anytime @ thepigdc.com/catering
 - Call, 202-617-9869, mon-fri, 9 am – 5 pm
- **PRICES DO NOT INCLUDE 10% SALES TAX**
- **PAPER GOODS SUPPLIED FOR ADDITIONAL CHARGE**
- **CANCELLATION POLICY...**Orders may be cancelled up until 10 am two business days prior to the date of order. To cancel, email thepig@eatwelldc.com or call 202-617-9869. Orders canceled after the deadline will result in a full charge for the order.
- **DELIVERY AVAILABLE, \$50 MINIMUM. DC DELIVERY FEE, \$15.**
- **FOOD ALLERGIES...**please be sure to specify any known food allergies for you and your guests. We can accommodate most allergies and will make all necessary modifications.
- **TAX EXEMPT...**We require a copy of your organization's tax exempt certificate to be kept on file. This can be uploaded with your first order or emailed to thepig@eatwelldc.com

BONK'S Smoked Que

\$20/person...choice of 2 meats, 2 sides, and 2 sauces (10 person minimum)

meats

pulled pork shoulder - dry rub, 16 hour cherry wood smoke

spareribs - 48 hour brine, dry rub, maple-bourbon glazed

pork loin - 48 hour brine, dry rub, dijon

sausages - beef hot link, polish kielbasa, sweet italian

chicken - 24 hour citrus brine, rubbed in butter, garlic, and herbs, cherry wood smoked, lightly fried to crisp the skin

salmon - 24 hour cure, hickory wood smoke, charred lemons

whole beef brisket - brine 48 hours, black pepper rub

add additional meat, + \$7 per person

sides

the slaw - cabbage, carrot, tarragon, mayo, citrus zest

classic potato salad - gold potato, secret dressing, black pepper, egg, scallions

pasta salad - cavatappi pasta, spicy italian sausage, peppers, onion, basil, aged balsamic

red peas and rice - sea isle red peas, anson mills carolina gold rice

anson mills cheese grits - course milled corn meal, fontina, parmesan

collard greens - smoked pork, chili, love

roasted brussel sprouts - cranberry, goat cheese

tomato salad - farm tomatoes, our mozzarella, mint, olive oil, cider vinegar (*june-sept only*)

cucumber salad - red onion, feta, charred jalapeno (*june-sept only*)

roasted potatoes - garlic, butter, farm herbs

mexican street corn - smoked local corn, farmers cheese, paprika, lime (*july-sept only*)

truffle mac and cheese - five cheese sauce, truffle toasted bread crumb (*+\$2 per person*)

add additional side, +\$5 per person

saucers

east carolina – vinegar, black pepper, chili flake

kansas city – tomato, vinegar, spice

memphis – tomato, spice, molasses

alabama white – mayo, vinegar, mustard

might as well add some buttermilk biscuits, \$2/person

suckling pig roasts requires 2 weeks notice

local suckling pig, brined 72 hours, rubbed with herbs, citrus zest, and sea salt. roasted until fork tender, with crispy skin.

served with choice of 3 sides and 2 sauces

10# - feeds 6-9...\$250

20# - feeds 15-18...\$450

30# - feeds 24-28...\$625

desserts

key lime pie...5.50 pp

red velvet cheesecake...6.00 pp

brownie tray...2.50 pp

cookie tray...2.00 pp

brownies & cookies...3.00 pp

mini pastries...4.50 pp

all desserts available bulk or individual.

beverages

coffee regular or decaf...15.00 small (serves 8-10) 25.00 large (serves 15-20)

fresh squeeze orange juice...25.00 small (serves 8) 40.00 large (serves 16)

soda coke, diet coke, sprite, ginger ale...1.25 each

bottled juices orange, cranberry, grapefruit...2.00 pp

bottled teas...1.50 pp

bottled spring water...1.00 pp

bottled sparkling water...1.25 pp