



Catering Services by This Little Pig

We offer a variety of catering service styles with a fully customizable menu for each. Below are some examples of different cuisines and menu items for each service style. Please reach out for more available options and pricing.

Serviced Buffet:

Pricing for serviced buffet will include 2 protein options, 2 side options, and a starter option. Provided are some of our more popular dishes, but we can customize the menu to your personal preferences.

Southern Comfort

Protein/Entrée: Smoked Brisket w/ cayenne & espresso rub, grilled or smoked chicken quarters, prime rib with au jus, smothered chicken, bacon wrapped meatloaf

Sides: Green bean almondine, garlic mashed potatoes, whipped sweet potatoes, ratatouille, green apple collard greens

Starter: Salad w/ homemade ranch dressing, roasted garlic deviled eggs, shrimp cocktail

Creole Influenced

Protein/Entrée: Cochon de Lait (slow braised pork), Jambalaya with chicken and andouille sausage, Shrimp Etouffee, Roasted chicken w/ bearnaise sauce, Shrimp Creole

Sides: Corn maque choux, baked mac & cheese (seafood or andouille options available), boil potato salad

Starter: Boiled peanut hummus, shrimp remoulade, salad with pecan vinaigrette

Plated Service:

Pricing for plated service will include an appetizer, & an entrée plate. Provided are some of our more popular dishes, but we can customize the menu to your personal preferences.

Southern Comfort

Appetizer: seared pork belly w/ papaya salad, jumbo lump crab cakes, fried chicken deviled eggs

Entrée: Smothered chicken w/ creamed collard greens, Apple cider pork loin w/ honey roasted carrots, Smoked brisket w/ whipped garlic mashed potatoes (or whipped sweet potatoes)

Creole Influenced

Appetizer: Shrimp remoulade cups, shrimp & grit cakes, jambalaya arancini, fried oyster on herbed crostini

Entrée: Filet w/ creole seasoned potatoes, smoked chicken quarter w/ corn maque choux, Cochon de lait w/ smashed brussel sprouts

Carving Stations:

Pricing for carving station service will include an appetizer, 2 sides (buffet style) & 2 entrée proteins. Provided are some of our more popular dishes, but we can customize the menu to your personal preferences.

Southern Comfort

Protein/Entrée: Smoked Brisket w/ cayenne & espresso rub, grilled or smoked chicken quarters, prime rib with au jus, bacon wrapped meatloaf, apple cider pork loin

Sides: Green bean almonidine, garlic mashed potatoes, whipped sweet potatoes, ratatouille, green apple collard greens

Starter: Salad w/ homemade ranch dressing, roasted garlic deviled eggs, shrimp cocktail

Creole Influenced

Protein/Entrée: Roasted pork butt, Chicken pontalba, Chateaubriand

Sides: Corn maque choux, baked mac & cheese (seafood or andouille options available), boil pot potato salad

Starter: Boiled peanut hummus, shrimp remoulade, salad with pecan vinaigrette, fried oyster on herbed crostini