

Catering Menu

Mr. Pig Stuff BBQ & Catering



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Mr. Pig Stuff BBQ & Catering

*This is your celebration.
Let Mr. Pig Stuff make it a memorable one.*

Our professional catering team can handle any size group for any occasion. Whether a casual lunch in the park for 10, a formal wedding for 200, or a corporate event for 3,000.

We'll bring our slow smoked meats, roasted hogs, homemade sides, and BBQ sauces right to your doorstep. Our full-service catering team will guide you every step of the way; making sure the menu, service and food blows away your every expectation.

Looking for a place to host your event? We can help! Mr. Pig Stuff works with event centers, banquet halls and park districts throughout the metro and can help you secure a place for whatever type of event you're hosting.



GF = gluten free option

Starters

Price is per-dozen.

Minimum order 2 dozen.

Smoked Chicken Wings <i>GF</i>	\$20.00
Pig Wings <i>GF</i>	\$22.95
Smoked Salmon on cucumber <i>GF</i>	\$24.95
Basil Bruschetta.....	\$24.95
Deviled Eggs <i>GF</i>	\$18.95
Sliders (<i>pork, bbq brisket, or bbq chicken</i>).....	\$28.95
Bacon Wrapped Dates <i>GF</i>	\$19.95

Appetizer Trays

	Serves 10-15	Serves 25-30
Cheese and Crackers.....	\$34.95	\$57.95
Smoked Sausage and Cheese <i>GF</i>	\$39.95	\$69.95
BBQ Meatballs.....	\$28.95	\$49.95
Fruit Bowl <i>GF</i>	\$38.95	\$59.95
Vegetable Tray w/ Dip <i>GF</i>	\$34.95	\$49.95
Shrimp Cocktail <i>GF</i>	\$50.95	\$88.95

Garden Fresh Salads

Minimum order of 10.

House Salad	\$1.95 per person
Caesar Salad	\$2.45 per person
Spring Green Salad <i>GF</i>	\$1.95 per person
Greek Salad <i>GF</i>	\$2.95 per person
BBQ Chicken Chopped Salad.....	\$4.50 per person

Hog Roasts

This is where Mr. Pig Stuff began, with a smoker and a hog. Denny began roasting hogs in the late 80's, and now the McCormick family has a skilled team of 'roast-masters' who make sure that each hog is a tender, juicy, succulent masterpiece.

All of our hogs are locally sourced and hand-picked from farms throughout the area. Fresh and never frozen, each hog is roasted between 18-30 hours. We use apple wood while roasting our hogs and maintain a 'low and slow' philosophy throughout.

We begin the process of roasting the hog at the restaurant, but then bring the hog to you with one of our towable rosters to finish the process in front of your guests. We'll pull the hog off and carve it immediately before serving.

After carving the hog our crew will 'man' the buffet line they've set up with our using our stainless-steel chafing dishes and serving utensils. They'll make sure everything stays full and hot throughout the serving, including your choice of our homemade sides and any additional meats you may desire; which accompany the hog perfectly...

Pricing

# of Guests	One Side		Two Sides		Three Sides		Four Sides		Five Sides	
	Per-Person	All-Inclusive	Per-Person	All-Inclusive	Per-Person	All-Inclusive	Per-Person	All-Inclusive	Per-Person	All-Inclusive
50	\$17.00	\$1140.86	\$18.00	\$1207.97	\$19.00	\$1275.08	\$20.00	\$1342.19	\$21.00	\$1409.30
75	\$16.00	\$1610.63	\$17.00	\$1711.29	\$18.00	\$1811.95	\$19.00	\$1912.62	\$20.00	\$2013.28
100	\$15.00	\$2013.28	\$16.00	\$2147.50	\$17.00	\$2281.72	\$18.00	\$2415.94	\$19.00	\$2550.16
150	\$14.00	\$2818.59	\$15.00	\$3019.92	\$16.00	\$3221.25	\$17.00	\$3422.58	\$18.00	\$3623.91
200	\$13.00	\$3489.69	\$14.00	\$3758.13	\$15.00	\$4026.56	\$16.00	\$4295.00	\$17.00	\$4563.44
250	\$12.50	\$4194.34	\$13.50	\$4529.88	\$14.50	\$4865.43	\$15.50	\$5200.98	\$16.50	\$5536.52
300	\$12.00	\$4831.88	\$13.00	\$5234.53	\$14.00	\$5637.19	\$15.00	\$6039.84	\$16.00	\$6442.50
350	\$11.50	\$5402.30	\$12.50	\$5872.07	\$13.50	\$6341.84	\$14.50	\$6811.60	\$15.50	\$7281.37
400	\$11.00	\$5905.63	\$12.00	\$6442.50	\$13.00	\$6979.38	\$14.00	\$7516.25	\$15.00	\$8053.13

Sides: *Baked Beans GF, Coleslaw GF, Potato Salad GF, Red Skinned Mashed Potatoes GF, Cheesy Au Gratin Potatoes, Mac and Cheese, Cornbread, Seasonal Vegetable GF, Garden Salad, Spring Green Salad GF, Broccoli and Tomato Pasta Salad*

Hog Roast pricing includes Buns, BBQ Sauce, and Disposable Tableware package.
Upgrade tableware to Reflections package for \$1, or Formal Dining package for \$5.

Substitute up to 10% of the Hog for a vegetarian option, or a secondary meat at no additional charge.

All-inclusive pricing includes: MN state sales tax and event service fee.

All-inclusive pricing does not delivery charge, which varies by location. Gratuity is left to customer discretion.

For quotes larger than 400 people or more than 5 sides, call 952-233-7306.

BBQ Buffets

Minimum order of 10

Buffet meals include Mild, Spicy and Kentucky Bourbon BBQ sauce,

Sandwich Buffet \$12

Choice of one meat and one side dish.
Each additional side add \$1.
Served with locally baked buns.

Meat and Meat \$17

Choice of two meats and two side dishes.
Each additional side add \$1.
Served with choice of buns or cornbread.

Three Meat Feast \$19

Choice of three meats and two side dishes.
Each additional side add \$1.
Served with choice of buns or cornbread.

St Louis Ribs \$17

Quarter-rack hickory smoked ribs, and two side dishes. Each additional side add \$1.
Served with cornbread.

Classic Backyard BBQ \$17

Grilled burgers and smoked brats. Served with two side dishes. Each additional side add \$1.
Served with buns, condiments, and all the fixins.
Add \$2 for on-site grilling.

Hog Roast

Slow smoked hog finished and carved on-site.
See hog roast price guide for info and cost.

Meats (* = not available for sandwich buffet)

- Pulled Pork** GF
- Sliced Brisket** GF (\$1 additional)
- Shredded BBQ Chicken** GF
- Chopped BBQ Brisket** GF
- Smoked Turkey Breast** GF
- BBQ Pulled Pork** GF
- St. Louis Ribs***
- Beer Can Chickens*** GF
- Smoked Andouille Sausage*** (\$1 additional)
- Black Bean Burgers** (vegetarian substitute)

Sides

- Baked Beans** GF
- Coleslaw** GF
- Potato Salad** GF
- Red Skinned Mashed Potatoes** GF
- Cheesy Au Gratin Potatoes**
- Mac and Cheese**
- Cornbread**
- Seasonal Vegetable** GF
- Garden Salad**
- Spring Green Salad** GF
- Broccoli and Tomato Pasta Salad**

BBQ buffet includes disposable tableware package.

Upgrade to Reflections tableware for \$1 per-person, or the formal dining package for \$4 per-person.

Delivery fee to be added, unless picked up.

Event service fee to be added to any event with on-site staff throughout; and as required by venue.

Minnesota state sales tax to be added to all orders.

Gratuity left to customer discretion; industry standard 15% - 20%.



Classic Buffet or Plated

Classic buffet meals include two entrees, a salad option, two sides and choice of cornbread or dinner roll.
Substitutions available for Vegetarian guests.

Choice of two entrees

Price will be based on item with higher cost.

Smoked Turkey Breast* \$24

Poultry rubbed; hickory smoked. GF

Provincial Herb Chicken \$24

Chicken pieces roasted in olive oil and herbs; lemon-herb and citrus gravy finish. GF

Sliced Pork Tenderloin* \$25

Apple-wood smoked, sweet apple chutney. GF

St. Louis Spare Ribs \$23

Hickory smoked St. Louis style spare ribs.

Hickory Smoked Ham* \$23

Apple-wood smoked. Honey mustard glaze. GF

Sliced Beef Brisket* \$24

Texas style. Salt and pepper rubbed; hickory smoked. GF

Center Cut Pork Chops \$25

Hickory Smoked, apple and bacon chutney. GF

Smoked Prime Rib* \$30

Hickory smoked; au-jus and horseradish. GF

Wild Salmon \$29

BBQ spiced, roasted with a lemon soy glaze. GF

Eggplant Parmesan \$24

Breaded eggplant layered with marinara and parmesan.

Sides (choose two)

Red Skinned Mashed Potatoes GF

Cheesy Au Gratin Potatoes

Roasted Baby Red Potatoes GF

Hawaiian Fried Rice GF

Hoppin John GF

Mac and Cheese

Smoked Vegetable Medley GF

Green Beans Almandine GF

Seasonal Vegetable GF

Baked Beans GF

Coleslaw GF

Potato Salad GF

Broccoli and Tomato Pasta Salad

Salads (choose one)

Spring Green Salad

Mixed field greens with cherry tomatoes and chives, tossed in citrus and olive oil.

Garden Salad

Romaine and Iceberg blend topped with carrots, tomatoes, onions, cucumbers, cheese and croutons.

Caesar Salad

Romaine tossed in classic Caesar dressing, topped with shaved parmesan and croutons.

Greek Salad add \$1 per-person

Tomatoes, bell peppers, red onion, cucumber, olives, feta cheese. Tossed in a Greek vinaigrette.

-Upgrade salad to table service for \$1.50 per-person.

Classic buffet includes Reflections tableware package. Upgrade to formal dining package for \$4 per-person.

Add chefs carving station to any (*) entree. Fee based on number of stations and guests.

For plated dinner, add \$10. Includes formal china, linen napkins, water service with glass carafes, and table linens.

Event service fee to be added to any event with on-site staff throughout; and as required by venue.

Minnesota state sales tax to be added to all orders.

Gratuuity left to customer discretion; industry standard 15% - 20%.

Vegetarian Options

Available for ala-carte purchase, or as a substitution with any of our buffet meals.

Black Bean Burger (lettuce, tomatoes, pickles) \$4

Vegetarian Lasagna (serves 5-7) \$30

Late Night Snacks

Price varies depending on number of guests, venue, and timing.

Typically, between \$3-\$4/person, not required or recommended to order for all guests attending.

Nacho Bar

Tortilla chips, queso, tomatoes, red onions, black beans, corn, sour cream, salsa.

Walking Tacos

Bagged Doritos, ground beef, shredded cheese, tomatoes, red onions, corn, jalapenos, sour cream.

Hot Dog Bar

Just like it sounds, hot dogs and all the fixins.

Soft Pretzel Bar or Wall

Giant pretzels, and twists. Queso, ballpark and Dijon mustards on the side.

Pizzas

A variety of cheese, pepperoni and sausage pizzas.
Availability limited depending on venue.

Cheese Curds

Ellsworth creamery curds; served with BBQ ranch.

Desserts

Priced per-person unless noted. Minimum order of 10.

Grandma's Carrot Cake \$3.50

A McCormick family recipe that has survived 80+ years. Highly recommended!

Coconut Banana Cream Pie \$3.50

Homemade banana pudding layered with vanilla wafers and bananas. Finished with whipped cream.

Key Lime Pie \$2.50

Graham cracker crust, tart homemade custard, finished with whipped cream and a lime zest.

Banana Pudding \$4

Homemade banana pudding layered with vanilla wafers and bananas. Finished with whipped cream.

Ice Cream Sundae Bar \$3.5

Vanilla ice cream and a variety of toppings, sauces, and whipped cream

Donut Wall varies

A variety of locally baked doughnuts hung for your guests to pluck off the wall themselves.

Chocolate Chunk Cookies \$2

Fresh baked cookies, with giant chunks of chocolate.

Cookie Tray \$54 / tray

A variety of cookies including chocolate chunk, oatmeal, sugar and more.

Bar and Beverage Services

All-inclusive Bar Package

Includes (2) types of kegs. One domestic and one premium. Also includes house wines, cocktails, and non-alcoholic drinks.

First hour \$9, each additional \$4

Full event \$22 (up to 6 hours)

Beer and Wine Package

Includes (2) types of kegs. One domestic and one premium. Also includes house wines and non-alcoholic drinks.

First hour \$7, each additional \$3

Full event \$17 (up to 6 hours)

Ala-carte Beverages

Pre-purchased beverages to host for your guests, while managing your budget.

Domestic Keg \$300+

Premium Keg \$375+

CK Mondavi Wines \$18 per-bottle

Beringer Wines \$21 per-bottle

Unlimited non-alcoholic drinks \$4-person

(up to 4 hours, \$3 for 3 hours)

Coffee Station \$2-person

(not required to order for all guests)

Cash Bar

Either offer a cash bar throughout the evening to your guests, or host to a certain \$ amount and then transition to a cash bar.

Domestic Bottle \$5

Premium Bottle \$6

CK Mondavi Wines \$5 / glass

Rail Cocktails \$5

Premium Cocktails \$7

White Claw \$4

Non-alcoholic \$2

Beer Choices

We can serve any beer that is legally allowed in Minnesota. We have a list of standard offerings, but don't be afraid to ask if your looking for something special.

Spirits

Bacardi Rum

Captain Morgan Spiced Rum

E & J Brandy

El Jimador Tequila

Jack Daniels Tennessee Whiskey

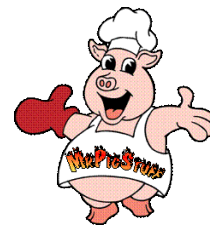
Jim Beam Kentucky Bourbon

Tito's Vodka

Tanqueray Gin

Windsor Canadian Whiskey

**Premium liquor upgrades available*



Bar services include disposable glassware, ice, mixers, and garnishes.

Bar set up fee - \$100 per-bar

10% gratuity added to all packages and hosted options if tip jar allowed. 18% gratuity added if no tip jar allowed per customers request.

If you have all the booze, and only need bartenders, we have them available for \$40 per-hour if allowed by law and venue.

Event service fee to be added to any event with on-site staff throughout; and as required by venue.

Minnesota state sales tax to be added to all orders.

Box Lunches

\$12 per-person

Individually boxed meals. Minimum order of 10.

Includes

Choice of Meat
House Cut BBQ Chips GF
Chocolate Chunk Cookie
Pickles
BBQ Sauce

Meat Choices

Pulled Pork GF
shredded BBQ Chicken GF
chopped BBQ Brisket GF
Smoked Turkey Breast (cold) GF
Sliced Brisket (\$0.75 additional) GF

Ala Carte Smoked Meats

Pork Ribs

Rubbed and smoked over hickory wood for 4-6 hours.
 Individually boned and served dry or sauced.
 One rack feeds 2-3 people.

St. Louis Ribs \$30 rack

Meaty three-pound rack, 11-12 bones.

Chickens

One bird feeds 2-4 people.

Beer Can Chicken \$14 bird

Chicken Wings \$20 dozen

By the Pound

Price per-pound. One-pound feeds 2-3 people.

Six pounds (half pan) feeds 16-20.

Twelve pounds (full pan) feeds 25-30).

	0-15 #'s	16+ #'s
Pulled Pork GF	\$18	\$16
Sliced Brisket GF	\$22	\$20
Sliced Turkey Breast	\$19	\$17
shredded BBQ Chicken GF	\$18	\$16
chopped BBQ Brisket GF	\$20	\$18
Andouille Sausage GF	\$19	\$17
Slop Bucket "combo"	\$21	\$19

Ala Carte Sides

Pint (serves 2-3), Quart (serves 4-7), Gallon (serves 25-30).

Mac and Cheese

Pint: \$10, Quart: \$18, Gallon: \$45

Cheesy Au Gratin Potatoes

Pint: \$12, Quart: \$20, Gallon: \$50

Cornbread Muffins

\$1 per-piece. Minimum 12.

Baked Beans GF, **Coleslaw** GF, **Potato Salad** GF,

Red Skinned Mashed Potatoes GF,

Seasonal Vegetable GF,

Broccoli and Tomato Pasta Salad

Pint: \$7, Quart: \$12, Gallon: \$38

BBQ Sauces

Half-Pint: \$3 Pint: \$5.5 Quart: \$10 Gallon: \$26

Traditional Mild

Traditional Spicy

Traditional Hot

Kentucky Bourbon

Honey Mustard

Carolina Vinegar

Habanero

BBQ Sauce not included with ala-carte meats.

Add disposable plates, napkins and silverware for \$0.50 per person.

Service Options and Extras

Delivery Only Have us deliver and setup the buffet, either in disposable foil pans, disposable chafing dishes, or our stainless-steel chafing dishes. Then we'll leave you to handle the rest to you. Pricing varies.

Buffet Service Have our crew delivery, setup and then maintain the buffet line in our stainless-steel chafing dishes. Making sure everything stay full and hot throughout your serving. Pricing varies.

Disposable Tableware Includes heavyweight plate; plus, heavyweight silverware wrapped in napkin. Included standard in all BBQ Buffets, and with appetizers. Available to add-on to ala carte orders.

Reflections Tableware Includes Reflections imitation plate; plus, imitation silverware wrapped in napkin. Included standard in all Classic Buffets. Upgrade any other package to Reflections for \$1 per-person.

Formal Tableware Package Includes Buffalo China plate; plus, stainless steel silverware and linen napkin. Upgrade BBQ Buffet to formal package for \$5 per-person, or the Classic Buffet for \$4. Charger plates available.

Table Water Service Includes glass carafes on tables along with real water glasses. Also includes servers to fill water glasses at beginning of service and maintain carafes throughout. \$1 - \$3 per person.

Chef's Carving Station Have a chef on-site to carve meats fresh to-order for your guests. \$250 standard, but pricing may vary depending on number of stations and guests.

Table Bussing Included in the Classic Buffet and with the Formal Dining package. Available with any of our packages though. \$25 per-hour, per-busser.

On-site Grilling Included with all Hog Roast packages, but available with any of our options. Price varies on depending on menu and number of guests.

Family Style Service Available with any of our packages. Fees vary based on menu and venue.

Passed Appetizers Available with any of our appetizers. Fees vary based on number of guests, appetizers, and venue.

Bread and Butter Plates Additional plate set on table for bread service. Includes cornbread or dinner roll placed on table before service.

Upgraded Bar Glassware Upgrade to real glassware with your bar package. Pricing dependent on number on bar package, number of guests and venue restrictions.

Guest Table Linens and Customer Table Settings Let us know what you want your tables to look like, and our catering team can put together a unique design specific to you.



People are Talking...

"The team here catered my daughter's wedding on June 3rd and the food was fantastic, every one really thought seeing that whole pig was a riot. The guys from the party couldn't get enough lol! This was by far the easiest way I have ever had any event catered and we have had a few! Great Job Guys!" Karla

"We had Mr Pig Stuff cater my daughter's wedding and they did a totally great job! Food was sensational and it was professionally served. All around wonderful experience. We go there often, in my opinion, they are the best barbecue restaurant in the Minneapolis and surrounding area." Bob

"Best BBQ around! I'm a huge BBQ fan and this place has one of the best in MN. Pulled pork, brisket, and ribs are outstanding. The smoked chicken wings are amazing. I highly recommend going if you want some good BBQ." Charles

"We had a caterer go MIA on us 4 days before our graduation party, so we contacted Mr Pig Stuff. As busy as they were, they still accommodated our last-minute order, were very helpful and even did a custom dish for us. Our guests raved about how good it was. Couldn't recommend them more. Amazing service and food were awesome!" Brenda

"My husband and I had Mr. Pig Stuff cater our wedding a little over a week ago. Not only was the company great to work with but the food is oh so good!!! It was amazing for our day! We loved being able to carve the whole roast hog as part of the experience! Thank you again Mr. Pig Stuff for everything!" Samantha

"We ordered catering from Mr. Pig Stuff; it was an instant hit! Everyone raved about the food, and for good reason. The meat was incredibly tender, the sides were delicious, and the ordering process was very easy. Kip and Chris made catering a breeze. Would recommend to anyone looking for BBQ in the Twin Cities!" Sarah

"The best BBQ in town! I've known of Mr. Pig as they are a great customer of mine. Never tried their food until tonight. The meats were smoked, lean, and extremely tender. The fresh cut fries were delish! Already thinking when I will be back. Kip was outstanding at taking care of us and making sure we were happy." Kim

Let us make your event a success for you and your guest.

We can't wait to be a part of your celebration!