

# -Wood Fired Catering Menu-

## Appetizers

Chicken Lollipops Jerk or Honey Garlic or Pesto  
Asparagus Spear w a la Beurre *served in a shot glass*  
Moinks bacon wrapped meatballs in a Chinese soup spoon  
Smoked Salmon & Chèvre Maki Rollups  
Kobe Beef Carpaccio w/ Parmesan

Mini Greek Salad Skewers *feta, cucumber, tomato*  
Cured Meats w/ Artesian Cheese and Crackers  
ABT's Jalapeños stuffed w/ cheese and wrapped in bacon  
Tortilla Chips

## Proteins / Mains

Apple Smoked Pulled Pork  
Hickory Smoked Sliced beef Brisket  
Hickory Smoked Brisket Burnt Ends  
Baby Back Ribs  
St Louis Style Spare Ribs  
Whole hog Roasted in a China Box  
Smoked Sausage Links  
Coffee w/ Adobo Lime Pork Medallions  
Crown Roast of Pork

Rack of lamb  
Pork Chops & Apple Compote  
Seafood Boil  
Smoked Meatloaf  
Bacon Explosion  
Standing Prime Rib Roast  
Jerk Pulled Chicken  
Chicken Thighs *smoked competition style*  
Whole Smoked Turkey

## Sides / Vegetarian

(add bacon to anything!)

Mac N Cheese w/ gluten-free option  
Smoked Potato Salad  
Smoked Sweet Potato Gratin  
Red Beans & Rice  
Cheese & Jalapeño Cornbread  
Stuffed Tri-Colour Peppers w/ Rice & Beans  
Grilled Polenta Medallions  
Grilled Veggie Kabobs

Braised Fennel Quarters  
Chili Lime Grilled Tofu  
Grill Roasted Ratatouille  
Grilled Stuffed Portobello Mushrooms Caps  
Baked beans (can be made without pork if needed)  
Grilled eggplant  
Corn w/ Cob  
Kitchen Sink Salad

## Garnish and toppings:

Warm Onion Jam  
Diakon Radish Twirls  
Kimchi  
Cole Slaw (creamy or tart)

Ciabatta Buns  
Tortilla Taco Shells  
Fire roasted mango corn Salsa  
BBQ Sauce

Spiced Mayo  
Sirachi  
Pickles  
Squeeeeler Hot Sauce!

## Dessert / Misc

Apple smoked BBQ Beer! 40L Cask  
Maple Bacon Ice Cream

Stout Cupcakes  
Apple crisp

Seasonal Fruit Crumble  
Various Pies

### Catering package includes:

- Squealer hot sauce (250ml) • Carolina style BBQ sauce (750ml) • All plates, napkins and Cutlery • Tables with tablecloth • plenty of chaffing dishes with fuel. • Buffet staff for 4 hours service •

All our meat is pastured / free range local and fairly raised, hormone free and delicious. We use Canadian sustainable, rain-forest alliance certified sugar maple charcoal. Beef or Chicken can be ordered "kosher style" we don't have a certified kosher kitchen, we are happy to cook kosher briskets and chicken for an small additional fee. Non refundable 50% deposit required min 14 days before service, cheque with balance available before start of service.



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