

-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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