



Bob's Catering

Whole Hog Roast

Entrées- Please select an additional second choice for meat

Chicken Meatballs Turkey

Option One

Mashed potato or parsley buttered with dressing and gravy
One hot vegetable: peas, peas and carrots, green beans corn, mixed vegetables

Option Two

Potato Salad and Baked Beans

Coleslaw, relish bar, homemade bread (either white or rye), buns, butter margarine, coffee, milk are included with both options.

Desserts please select two

Chocolate cake with chocolate frosting Strawberry cake with strawberry frosting
Carrot cake with cream cheese frosting Marble cake with white or chocolate frosting
Lemon cake with lemon frosting

Prices

Per person cost (one hundred and fifty person minimum).... \$15.00

The roasting process

The whole hog is roasted at a low temperature for a long period of time to create a golden brown, very juicy, tender, tasteful feast. The pork is served two ways:

Tastefully seasoned, in a barbeque sauce, or with a honey mustard sauce.

The whole hog is prepared at our facility and brought out to your function. At your function the hog is decorated with lettuce, carrots, and an apple in its mouth. The hog is sliced in front of guests. Picture taking and viewing of the cutting is encouraged. The second meat is intended for the people that don't care for pork. We prepare enough of the second meat for forty percent of the number ordered. Enough pork is available for everyone that would like it.

Menus and prices are subject to change without notice. Also an 18% service charge and 5.5% sales tax will be applied to all food and beverages. All prices include china, linens (tablecloths & napkins), silverware, tables and chairs.