



BARBECUE

CATERING MENU

PRICES MAY VARY BASED ON CURRENT MARKET PRICING.



**CORTE MADERA
TOWN CENTER**

**EMERYVILLE
PUBLIC MARKET**

BBQ BUFFET

TWO MEATS \$22 per person

BUILD YOUR OWN PLATE WITH TWO OF OUR SMOKED MEATS, THREE SIDES, THREE SAUCES & HOUSE MADE PICKLES
~ ½ lb. **TOTAL MEAT PER PERSON**

THREE MEATS \$25 per person

BUILD YOUR OWN PLATE WITH THREE OF OUR SMOKED MEATS, THREE SIDES, THREE SAUCES & HOUSE MADE PICKLES
~ ½ lb. **TOTAL MEAT PER PERSON**
FOR PARTIES OF 40 OR MORE

THREE MEATS plus \$28 per person

BUILD YOUR OWN PLATE WITH THREE OF OUR SMOKED MEATS, THREE SIDES, THREE SAUCES & HOUSE MADE PICKLES
~ ¾ lb. **TOTAL MEAT PER PERSON**

Buffet is provided in aluminum trays with plastic serving utensils for easy set up and quick & easy recycling when finished – Grab & Go option with individually boxed meats and sides available at \$2 per person.



DRINKS

DEVIL'S CANYON ROOT BEER \$20
~4 pack of 16 oz Cans (12 Can Special only \$52)

FRESH BREWED ICED TEA \$32
~ 1 gallon includes compostable cups

HOUSE-MADE LEMONADE \$38
~ 1 gallon includes compostable cups

ARNOLD PALMER \$38
(Iced Tea and House-Made Lemonade Mixed)
~ 1 gallon includes compostable cups

CRAFT SODA, BEER, WINE & CIDER A.O.



LUNCH

THE OFFICE DOZEN

A BOX OF 12 SANDWICHES PLUS INDIVIDUALLY PACKED SAUCES, PICKLES AND UTENSILS

BEEF BRISKET	\$180
PULLED PORK	\$162
PULLED CHICKEN	\$162
CHICKEN SALAD	\$162

SANDWICH BUFFET

BUILD YOUR OWN SANDWICH WITH ONE OF OUR SMOKED MEATS FRESH BUNS BAKED DAILY AND CHOICE OF TWO SIDES, SAUCES & PICKLES

BRISKET	\$21 per person
PULLED PORK	\$19. ⁵⁰ per person
PULLED CHICKEN	\$19. ⁵⁰ per person
CHICKEN SALAD	\$19. ⁵⁰ per person
TWO SLIDERS	\$21 per person

EXECUTIVE LUNCH BOX

COMPLETE LUNCH INDIVIDUALLY PACKED PER PERSON WITH ½ lb. TOTAL MEAT, 8 oz. SIDES, SAUCES, PICKLES, UTENSILS, WIPES & CUSTOM LABELS
(For parties of 10 to 15 only)

2 MEATS / 2 SIDES	\$26 per person
2 MEATS / 3 SIDES	\$30 per person
3 MEATS / 2 SIDES	\$34 per person
3 MEATS / 3 SIDES	\$38 per person
~ 3 MEAT OPTION = ¾ lb. TOTAL MEAT	

THE OPTIONS...

MEATS

BRISKET
PULLED PORK
BABY BACK RIBS ~ add \$2
WHOLE CHICKEN
HOUSE-MADE HOT LINKS



SAUCES

MILD or SPICY BBQ
made to mimic the sauces of Memphis where they have a good balance of sweet and tangy (spicy has the added kick of habanero)

MUSTARD
mainly from South Carolina, German influenced with the mustard, contains some honey, Worcestershire sauce, cayenne and is mild, not spicy

EASTERN CAROLINA
a blend of Apple Cider vinegar and spices, very little sugar added and no tomato, from the coastal Carolina's

DIP
found halfway through the state of North Carolina where they have added in tomato to the straight vinegar coastal sauces

ALABAMA WHITE
created by Big Bob Gibson in Alabama around 1910. This sauce is intended for the chicken but also goes well with brisket. It is made with vinegar, lemon juice, horseradish, cayenne, mayonnaise and black pepper

SIDES

POTATO SALAD
COLESLAW
RANCH STYLE BEANS ~ *vegan*
COLLARD GREENS w/ HAM HOCKS
WHITE CHEDDAR MAC 'n CHEESE
~add \$1
CORNBREAD w/ HONEY BUTTER
PARKER HOUSE ROLLS
SEASONAL MIXED GREEN SALAD



Delivery & Service Options

DELIVERY: \$45*

DROP OFF DELIVERY TO YOUR DOOR

Food delivered by Pig in a Pickle to be set up by the client. Food should be eaten within one hour of delivery. Meals not being eaten within an hour of delivery require an appropriate warming device to keep food at a temperature above 140 degrees (for safety) and below 170 degrees (for quality) until made available for consumption. Client provides their own plates, utensils and napkins with this option.

JUST SET UP: \$175*

FOOD DELIVERY + SIMPLE/DISPOSABLE BUFFET SET UP

We provide and set up disposable chafing dishes, with food ready to serve using plastic serving utensils, food markers for individual items or larger printed buffet menu. We DO NOT stay on-site for your event. Client must provide 2- 6ft or 8ft tables or the equivalent size counter/or similar space, depending on menu selected by client. Includes heavy duty paper plates, high quality compostable utensils, napkins, and wet wipes.

STAFFED & STYLED: \$650*

DELIVERED FOOD, CUSTOM STYLED
BUFFET SET UP & MAINTAINED
DURING MEAL + STRIKE AT END OF MEAL
We provide rentals, set up and clean-up a Pig in a Pickle styled buffet with all necessary chafing dishes, bowls, baskets, service utensils and buffet table linens if requested. Buffet is maintained and cleaned throughout meal service. At the conclusion of meal, buffet is completely removed, and buffet tables are cleaned. Client must provide 2- 6ft or 8ft tables or the equivalent size counter or similar space depending on the menu selected by client. Staffing provided includes drive time, set up and clean up and up to 1.5 hours buffet service. Includes bamboo plates, high quality compostable utensils, napkins, and wet wipes.

**Prices may vary based on actual guest count, menu selected, event timeline and location.*



Quality & Consistency

We take our barbecue seriously.
That's why we're obsessive about using only the highest quality ingredients and time-honored techniques. From our slow-smoked brisket and house-made hot links to our fresh-baked bread and signature sauces, every bite is made from scratch right here in our kitchens.

~Chef Damon

*It doesn't have to be Fast Food
to be Quick & Easy!*

catering@piginapickle.com
415-891-8124

Whether you are planning a formal event or a last-minute family gathering, we have you covered. Great BBQ is just a call or click away!

~Mari

**Didn't see what you were
looking for?**

**Let us know, we can create
custom menus and
service styles for events
with 50 or more guests.**

**DOES YOUR OFFICE HAVE REGULARLY
SCHEDULED LUNCHES WEEKLY,
BI-WEEKLY OR MONTHLY?**

**REGULARLY SCHEDULED LOCAL DELIVERIES
ARE FREE! ask for details**