

# 58 MAIN



## BBQ & Brew

*58Main.com*

Our pigs are slow roasted over an open flame for approximately 10 hours, closely monitored and adjusted throughout the entire cooking process. The pig is then transported to your site 1 hour before completion in our custom roaster and displayed complete. Your guests can enjoy watching and smelling the pig being carved. The result: The greatest tasting pork you will ever eat. **GUARANTEED!!**

### MINIMUM REQUIREMENTS AND PRICING GUIDELINES

## "Roasted Pig Only"

We roast the pig & transfer it to a carving table for our pit master to carve and place in serving pans. We clean up and leave you to enjoy your special event! No other services, supplies or equipment are included.

Cost \$8.95 Per Person (Minimum of 100 Guests)

\*Pricing may change due to market pricing

\* A 15% Gratuity will be added to your final bill for Carving Staff

\* Includes Our Famous Pig Roast BBQ Marinade \*Free delivery within 15 miles

### **Additional Sides \$1.50 Per Person**

To compliment your pig roast we offer the following side dishes:

BBQ Beans with Pork	Chili	Salt Potatoes
Red Rice & Beans	Tossed Garden Salad	Garlic Mashed Potatoes
Vegetable Medley	Macaroni Salad	Roasted Red Potatoes
Cajun Corn	Potato Salad	Broasted Garlic Potatoes
Corn on the Cob (seasonal)	Tomato Cucumber Salad	Creamy Coleslaw
Corn Bread	Italian Pasta Salad	Carolina Coleslaw

Chafing dishes and sternos are available to keep your pork warm for up to 2 hours and are strongly recommended. We can furnish these by request for the low price of \$15 per pan and they are yours to keep

Plates, pre-wrapped knife, fork, & napkin, are available for an additional \$1 per person.