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## Catering Menu

If you're looking to feed a group of people, whether it's 20 or 200, nothing pleases a crowd more than good old-fashioned BBQ from The Prized Pig.

All catering orders require at least 24 hours notice, although we recommend calling earlier as catering slots can fill up quickly, especially on weekends and holidays.

## The Meats

Our meats are smoked low and slow for upwards of 14 hours and will be provided to you fresh off the smoker and ready for pickup at our downtown Mishawaka location.

### **Pulled Pork**

\$12/lb - Feeds 2-3 people

### **1/2 Chickens**

\$7 Each - Feeds 1-2 people

### **Spare Ribs**

\$14 Full Rack - Feeds 2-3 people

### **Rib Tips**

\$7/lb - Feeds 1-2 people

### **Sausage**

\$8/lb - Feeds 2-3 people

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## Fresh Sides

We offer sides either by the quart, or by half or full aluminum pans. These pans can drop right into chafing pans for hot holding at your event.

### **Coleslaw**

\$9/quart - Feeds 4-5 people  
\$30/half pan - Feeds ~20 people  
\$60/full pan - Feeds ~40 people

### **Potato Salad**

\$9/quart - Feeds 4-5 people  
\$30/half pan - Feeds ~20 people  
\$60/full pan - Feeds ~40 people

### **Baked Beans**

\$10/quart - Feeds 4-5 people  
\$37.50/half pan - Feeds ~20 people  
\$75/full pan - Feeds ~40 people

### **Mac & Cheese**

\$10/quart - Feeds 4-5 people  
\$37.50/half pan - Feeds ~20 people  
\$75/full pan - Feeds ~40 people

### **Corn Bread**

\$1.50 per slice

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## Sauces and Add-Ons

We provide 4oz of your choice of sauce with each pound of meat. Additional sauces can be purchased for \$5 a pint or \$10 a quart.

### **Sauces Available**

**Original** - Sweet and tangy traditional sauce  
**Bourbon** - Sweet and spicy with a boozy kick  
**NC Vinegar** - Thin and tangy vinegar sauce  
**SC Mustard** - South Carolina mustard-based  
**Alabama** - White mayo and horseradish sauce

### **Buns**

\$0.75/each - Fresh locally made brioche buns  
\$4/12-pack - Standard white burger buns

### **Tableware**

If you need paper plates, silverware, wet naps, serving utensils, please let us know and we can work with you to provide anything to help make your event run smoothly.

## Contact Us Today

Submit your request via email (preferred method):  
at: [info@theprizedpig.com](mailto:info@theprizedpig.com)

Or Call (574) 387-5624 between 10am-7pm