



BUFFET MENU

\$20 per person (excludes tax and gratuity)

Salads

Baby Mixed Green Salad with Goat Cheese and Balsamic Vinaigrette

Entrees

Macaroni and Cheese with bread crumbs and parmesan cheese

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Chicken Tenders with BBQ sauce

Accompaniments

Sautéed Garlic Spinach

Desert Additional \$5 per person

Array of Pig 'n Whistle Desserts



BUFFET MENU

\$28 per person (excluding tax and gratuity)

Salads

Caesar Salad with Brioche Croutons, Parmesan & Sun Dried Tomatoes

Baby Mixed Green Salas with Goat Cheese and Balsamic Vinaigrette

Entrees

Penne “a la Vodka” with Cherry Tomatoes and Sweet Peas

Rosemary Grilled Chicken Breast with Roasted Garlic Jus

Pan Seared Atlantic Salmon with Lemon Buerre Blanc

Accompaniments

Yukon Gold Mashed Potatoes

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Sautéed Garlic Spinach

Dessert

Array of Pig ‘n Whistle Desserts



BUFFET MENU

\$38 per person (excludes tax and gratuity)

Hors D'Oeuvres

Vegetable Spring Rolls with Thai Dipping Sauce

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Coconut Shrimp with Roasted Red Pepper Aioli

Salads

Baby Mixed Green Salad with Goat Cheese and Balsamic Vinaigrette

Entrees

Macaroni and Cheese with bread crumbs and parmesan cheese

~

Chicken Tenders with BBQ sauce

Accompaniments

Sautéed Garlic Spinach

Desert Additional \$5 per person

Array of Pig 'n Whistle Desserts



APPETIZER SELECTION

~each choice \$6.00 per person~

CHIPS AND DIP with fresh tomato salsa & guacamole
VEGETABLE SPRING ROLLS with Thai dipping sauce
CRUDITE VEGETABLES with ranch dressing
HEARTS OF ROMAINE BITES topped with Sun Dried Tomatoes & Parmesan
TOASTED BRUSCHETTA with roasted garlic, basil and tomatoes

~each choice \$7.00 per person~

TOMATO CAPRESE SALAD with fresh basil & balsamic reduction
TRADITIONAL DEVEILED EGGS dusted with paprika
SMOKED SALMON CROSTINI with dill cream & capers
FRIED CALAMARI with red pepper aioli
CHICKEN FINGERS with zesty bbq sauce
CHICKEN SKEWERS breaded & served with honey-mustard
PIG 'n WHISTLE PIZZAS with variety of toppings

~each choice \$8.50 per person~

HOMEMADE CRAB CAKES breaded & served with tartar sauce
AHI TUNA TARTARE marinated in soy & wasabi
ANTI-PASTA marinated with veggies, cheeses & salami
COCONUT SHRIMP with mango chili sauce
GRILLED BEEF SATAYS with brandy cream sauce