

# *Piggies And A Chicken BBQ & Catering*

*940 E. Sibley*

*Calumet City, IL 60409*

*708.862.6363*

## ***WHATEVER THE OCCASION WE ARE DRESSED AND READY TO GO***

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*Weddings – Baby Showers – Corporate Affairs – Children’s Parties – Family Reunions – Divorce Parties –  
BBQ Cookouts – Intimate Gourmet Meals for Two – and more!*

*Definitely is ALWAYS our answer! Plated dinners and buffets can be tailored upon request.*

*Menu items are interchangeable and clients are encouraged to do so to create a more  
personalized atmosphere and event.*

# *We Are Piggies And A Chicken (P.A.A.C)*

*At P.A.A.C we are culinary innovators, on a mission to provide great food be it BBQ or a Russian buffet it will be prepared and presented with great service and a high profile appearance just as mama would do it. P.A.A.C is committed to listening to the dreams and visions of our clients to create their ideal culinary experience. At P.A.A.C you will meet with our concerned chefs in a relaxed setting and learn from the professionals on our team how we will turn your dreams into reality. In this environment you can discuss the vision of your special day with our chefs and receive suggestions to make your event as personalized as possible.*

*P.A.A.C offers clients the best values available without sacrificing quality. Our team of professionals will work with you to make your event as stress free and memorable as possible.*

*P.A.A.C is always looking for new vehicles to give our clients the ability to make informed decisions necessary to create an event that is exactly as you envisioned it. You now have the opportunity to celebrate with those you care about without being distracted by details. Please consider letting P.A.A.C remove the stress that has robbed so many of the joys they were entitled to feel at their special event. Let the P.A.A.C staff give you the confidence that ALL loose ends have been tied allowing you to enjoy your event the way you were meant to. Call for your relaxed, informative, consultation today!*

## Plated Dinner Menu

**All dinners served on china with linen. All dinners include; Entrée, coffee, tea and fresh baked rolls with your choice of soup or salad.**

**(Minimum 25 guest)**

**Classic Shrimp Cocktail** (served chilled in Champagne glass with cocktail sauce)

**Rib-loin Pork Chops**

**Wild Rice Pilaf**

**Honey Glazed Carrots**

**Bananas Napoleon**

43.00 per guest

**Cheese Ravioli Marinara**

**Sautéed Chicken Chasseur** (mushroom & shallot brown sauce)

**Italian Roasted Potatoes**

**Petite Green Bean Amandine**

**Double Chocolate Fudge Cup**

36.00 per guest

**Fried Mushrooms** (with ranch dressing)

**Grilled 8oz Filet Mignon**

**Baby Red Smashed Potatoes**

**Sautéed Vegetables** (topped with garlic and shallots in a red wine sauce)

**White Chocolate and Walnut Brownie** 55.00 per guest

**Crab Cake** (with creole mustard sauce and baby greens)

**Pan Seared Salmon** (with balsamic shallot butter sauce)

**Steamed white rice**

**Sautéed Asparagus**

**Lemon Meringue Pie** 45.00 per guest

**Sautéed Mushrooms**

**Vegetarian Pasta**

**Steamed Broccoli and Cheese**

**Sweet Corn** (in butter sauce)

**Rainbow Sherbet** 22.00 per guest

**Teriyaki Marinated Skewers of Chicken**

**Roasted Rack of Colorado Lamb**

**Whipped Potatoes**

**Baby Peas**

**Philadelphia Cherry Danish Desert** 68.00 per guest

**Stuffed Mushroom Caps**

**Turkey Tenderloin Scaloppini** (caramelized portabella mushrooms and sweet onions)

**Wild Rice Pilaf**

**Sweet Potato Soufflé**

**Nilla Praline Cheesecake** 40.00 per guest

## **Themed Buffets**

**All buffets include water, tea, and coffee. Soda can be provided at your request. (minimum 25 guest)**

### **MEXICAN FIESTA**

<b>Chimichanga</b>	22.95 per guest
<b>Quesadilla</b>	
<b>Tamales</b>	
<b>Refried Beans</b>	
<b>Spanish Rice</b>	
<b>Chilled Corn</b>	
<b>Zesty Green Chile and Tomato Salad</b>	
<b>Apple Empanada</b>	

### **TASTE OF ITALY**

<b>Chicken Cacciatore</b>	24.95 per guest
<b>Italian Meatballs</b>	
<b>Baked Ham</b>	
<b>Baked Ziti</b>	
<b>Italian Baked Potatoes</b>	
<b>Pasta-n-Broccoli</b>	
<b>Mixed Green Salad</b>	
<b>Apple Crumb Cheesecake</b>	

## **CHICKEN FRY**

<b>Batter Dipped and Deep Fried Wings Legs Thighs French Fries Spaghetti Corn on the Cob Potato Salad Black Forest Cake</b>	<b>19.95 per guest</b>
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## **SEAFOOD SPECTACULAR**

<b>Batter Dipped Jumbo Shrimp Catfish Steaks Perch Fillets Hush Puppies Spaghetti Coles Slaw French Fries Lemon Meringue Pie</b>	<b>35.95 per guest</b>
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## MOSCOW MEAL

<b>Kotmis Satsivi</b>	32.95 per guest
<b>Zharkoye</b> (beef short rib stew)	
<b>Chicken Kabobs</b>	
<b>Beans and Peppers</b>	
<b>Russian Onion Salad</b>	
<b>Khalva</b>	

## ORIENTAL EXPEDITION

<b>Oriental Roast Pork</b>	28.95 per guest
<b>Cantonese Pepper Steak</b>	
<b>Stir Fry Chicken</b>	
<b>Stir Fry Vegetables</b>	
<b>Fried Rice</b>	
<b>Oriental Caesar Salad</b>	
<b>Almond Cookies</b>	

## BAR NIGHT

<b>Hot Wings (mild, ooowe and sweat popper)</b>	23.95 per guest
<b>Chicken Fingers</b>	
<b>Beer Battered Onion Rings</b>	
<b>French Fries</b>	
<b>Mozzarella Sticks</b>	
<b>Fried Mushrooms</b>	

## JUST BARBECUE

<b>Baby Back Ribs</b>	30.95 per guest
<b>Barbecue Chicken</b>	
<b>Rib Tips</b>	
<b>Grilled Corn on the Cob</b>	
<b>Baked Beans</b>	
<b>Cole Slaw</b>	
<b>Apple Pie</b>	
<b>Pineapple Upside down Cake</b>	



## PIG ROAST

<b>Roasted Whole Pig</b>	35.95 per guest
<b>Arroz Con Gandules</b> (Puerto Rican Rice)	
<b>Grilled Corn</b>	
<b>Potato Salad</b>	
<b>Hawaiian Fruit Salad</b>	

## VEGETARIAN VARIETY

<b>Vegetarian Lasagna</b>	25.95 per guest
<b>Vegetable Chow Mein</b>	
<b>Lentil Casserole</b>	
<b>Vegetable Burritos</b>	
<b>Vegetable Soup</b>	
<b>Honey Sweetened Corn</b>	
<b>Green Salad</b>	
<b>Mixed Fruit</b>	

## DOWN SOUTH SOUL FOOD

<b>Beef Short Ribs</b>	30.95 per guest
<b>Fried Chicken</b>	
<b>Fried Catfish</b>	
<b>Dressing</b>	
<b>Fresh Greens</b>	
<b>Sweet Potatoes</b>	
<b>Baked Mac-n-Cheese</b>	
<b>Garden Salad</b>	
<b>Banana Pudding</b>	

## DESSERTS

**Chunky Chocolate Jam Bars**

**Brownie Bottom Cheesecake Bars**

**Nilla Praline Cheesecake**

**One Bite Pecan Pies**

**Double Chocolate Fudge Cup**

**Philadelphia Cherry Danish Dessert**

**Crunchy Pecan Cookies**

**Black Forest Cake**

**Apple Empanadas**

**Apple Crumb Cheesecake**

**Banana Pudding**

**Banana Napoleon**

**Lemon Meringue Pie**

**White Chocolate and Walnut Brownies**

**Almond Cake with Roasted Pineapple and Vanilla Cream**

***Most menu items can be utilized as appetizers.  
Kid's menus will be custom designed to the client or child's  
personality and taste.  
50% deposit required for all orders of \$500.00 or higher.***

***Gourmet meals for 2 will be custom made to the request of  
the client and priced upon completion of the menu.***