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Partners In Swine BBQ Catering

MENU ITEMS

- *Whole Hog*
- *Pork Butts*
- *Pork Chops*
- *Steaks*
- *Pork Loins*
- *Turkey*
- *BBQ Chicken*

Sides

- *Slow Smoked Baked Beans*
- *'Tater Surprise*
- *Baked 'Taters*
- *Green Beans*
- *Corn on the Cob*
- *Cole Slaw*
- *Breads*

Deserts

- *Cakes*
- *Pies*
- *'Nanner Puddin'*
- *Chocolate Éclairs*
- *Grilled Honey Buns*

Grazing Foods

- *Smoked Stuffed Chicken Thighs*
- *BBQ Shrimp*
- *Hot Wings*

Let us cater your next event!!

Partners In Swine is a barbeque catering business that not only specializes in that wonderful, slow smoked meat, but we also are capable of cooking healthier dishes for you at your request.

Our policy is to let you choose your menu but we are available for advice. If you don't see what you want just ask and we will let you know if we cannot fulfill your culinary wishes. We will do our best to make your party, or event all that you had hoped it would be. All items are prepared on site to ensure that you receive only the freshest meals available for you and your guests.

We have the equipment to cook whole hogs in the classic Eastern Carolina



pig picking style, or we can do barbeque chickens. Our double cooker allows for maximum cooking and catering flexibility.

Here is a sample of what we prepare and serve to you: Slow smoked meats to include pork tenderloins, pork shoulders, beef brisket, barbeque chicken, roasted

chicken, whole turkey and smoked sausage.

If the smoke flavor doesn't appeal to you or your guests, then we have the capability to cook without it. We have the grilling capability to grill pork chops, steaks, chicken, hot dogs and hamburgers and your favorite side dishes.

Smoke or No Smoke: Your Choice

You can choose to have your meal smoked with the wood of your choice. We generally smoke our pork butts for an average of 19 hours. What this does is slowly cook the meat, tenderizing the cut and breaking down the

muscles. This slow cooking process makes the meat so tender that you can cut it with a plastic fork!!!!

Now, if you don't like the flavor of smoke, then we can just grill the cuts of meat using either pro-

pane or charcoal. We can season the meats w/ a variety of spices and seasonings to enhance the flavor. This works great for items such as baked chicken, pork chops and steaks.

A Sampling Of Menu Items

Slow Smoked Pulled Pork: Pork Butt that is generously seasoned with our select spice mixture, and slow smoked over hickory wood to provide you with just the right flavor to take your tastes buds back to the good 'ol days!!

Whole Roasted Chicken: What we do is inject the whole chicken with our custom made seasonings and roast it over high heat for that crispy skin texture. The chicken is roasted on a special pan to keep it upright while the juices stay inside for one of the most succulent pieces of chicken you'll ever eat!!

Smoked Turkey: The name says it all!! This large bird is smoked over high heat with cherry wood to give it that sweet, and tender smoke flavor.

Stuffed Pork Tenderloin: This is one our most requested items!! Because of its versatility, we can do just about anything with this. We stuff this with your choice of stuffing, then smoke it over hickory, or pecan wood to send this over the top. Some choices of stuffing are: Provolone or Pepper Jack Cheese, Spinach, Mushrooms, Jalapeño Peppers all topped with Feta Cheese.

Steak Dinner: Your choice of cut of meat, lightly seasoned and grilled over charcoal to your doneness. This is served w/ baked potato, salad, bread and beverage, but can be customized for your personal wishes.

Our Services To You

AT EVERY EVENT, WE ALSO PROVIDE ALL TABLEWARE TO INCLUDE PLATES, CUPS, EATING UTENSILS, TABLE COVERS, ICE AND TEA. AS ALWAYS, YOU HAVE THE CHOICE TO CHANGE OR ADD TO OUR PACKAGES.

JUST GIVE US A CALL AND THEN SIT BACK AND RELAX!!! IF YOUR EVENTS REQUIRES TENTS, TABLES OR CHAIRS, ETC, PARTNERS IN SWINE HAVE THE ABILITY TO COORDINATE WITH VARIOUS RENTAL COMPANIES FOR YOUR EVENT. ONCE YOU TELL US YOUR WISHES, WE WILL COORDINATE WITH YOU TO ENSURE THAT THEY WILL BE FULFILLED. SO, ALL YOU HAVE TO DO IS SHOW UP WITH A HEARTY APPETITE!!!!