



2 Little Piggys
BBQ and Catering
Catering Menu

267-776-3310

HORS D'OEUVRES



DISPLAYS

Displays are stand-alone, A la Cart can be added to display or butlered at additional charge

Fruit & Veggie Display

Seasonal fruit and vegetables bite sized with ranch dip. 6/pp

Fruit, Veggie, Meat & Cheese Display

Seasonal fruit and vegetables as well as sharp cheddar cheese, Colby jack & pepper jack, 2 different meats all cut to bite size pieces served with crackers and ranch dip. 7/pp

Cheese & Meat Display

Gourmet cheeses with a variety of nuts and fresh & dried fruit, Italian meats, breads and flatbread crackers. 8/pp

Italian Antipasto

Assorted Italian cheeses including Gorgonzola, aged sharp provolone, mozzarella & Fontina, roasted red peppers, assorted cured olives, grilled artichokes & eggplant, prosciutto, soprasatta, pepperoni, and a variety of Tuscan peasant breads 9/pp

A LA CARTE

must choose at least 2 for butlered service, can be added to displays as well.

Mini Cheeseburger sliders

Mini Angus cheeseburgers served on a mini roll 4/pp

Stuffed Mushrooms

Fresh mushroom caps stuffed with a cheese filling 4/pp

Lump crab stuffed Mushrooms

Fresh mushroom caps stuffed with a lump blue crab mix 6/pp

Shrimp Cocktail

Beautiful tail on fresh shrimp served with a homemade cocktail sauce 6/pp

A LA CARTE

Mini Blue Crab Cakes

Lump Blue crab cakes served with a cocktail aioli 6/pp

Sundried Tomato & Goat Cheese puffs

Sun-dried tomatoes and goat cheese mixed with herbs and stuffed in a puff pastry shell 5/pp

Blue Cheese & Red Onion Thumbprints

Blue cheese puff pastry pinwheels topped with a homemade red onion jam 5/pp

Cheesy Chicken & Artichoke bites

Grilled chicken, cheese and artichoke hearts baked in a phyllo shell 5/pp

Ham Florentine Mini cups

Ham, spinach and a cheese blend bakes in a pastry cup 4/pp

Five-Spice Shrimp Puffs

Fresh shrimp marinated in Chinese five spice and hot sesame oil and baked in puff pastry
*spicy 6/pp

Blackberry-Almond Bruschetta

Fresh blackberries and almond paste served on a crispy baguette 4/pp

Mini Cheese or Bacon Quiche

Fresh eggs, herbs and cheese make up the base of this mini quiche. Bacon can be added for an additional \$0.50. 4/pp

Buttermilk Petites

Silver dollar buttermilk pancakes topped with your choice of ham and brie cheese or pulled pork and cheddar cheese or fig jam and brie cheese. 5/pp

Tomato Bruschetta

Tomatoes, onions, garlic and basil mixed with high grad olive oil served on a crispy baguette topped with a balsamic glaze 4/pp

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**20% service fee on parties 101/pp -150/pp & 6% sales tax

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**20

BBQ

BBQ PACKAGES

Miss Piggy

- Pulled Pork
- Your choice of 3 sides
- Green salad with choice of 3 dressings
- 2 Little Piggys award winning BBQ sauce

-Rolls 2.0/pp

Little Piggy

- Pulled pork
- Pulled chicken or BBQ chicken
- Your choice of 3 sides
- Green salad with choice of 3 dressings
- 2 Little Piggys award winning BBQ sauce

-Rolls 2.2/pp

Big Piggy

- Pulled pork
- Pulled chicken or BBQ chicken
- Sliced or pulled Brisket
- Your choice of 3 sides
- Green salad with choice of 3 dressings
- 2 Little Piggys award winning BBQ sauce

-Rolls 2.7/pp

Cow & Tails

- Smoked Baby Back Ribs
- Sliced or pulled Brisket
- Your choice of 3 sides
- Green salad with choice of 3 dressings
- 2 Little Piggys award winning BBQ sauce

-Rolls 2.5/pp

BBQ PACKAGES CONT

All American

- Pulled pork
- Pulled chicken or BBQ chicken
- Smoked Ribs
- Your choice of 3 sides
- Green salad with choice of 3 dressings
- 2 Little Piggys award winning BBQ sauce

-Rolls 2.7/pp

Pig Out

- Pulled pork
- Pulled chicken or BBQ chicken
- Sliced or pulled Brisket
- Smoked ribs
- Your choice of 3 sides
- Green salad with choice of 3 dressings
- 2 Little Piggys award winning BBQ sauce

-Rolls 3.2/pp

Whole Hog

- Whole hog and pulled pork
- Your choice of 3 sides
- Green salad with choice of 3 dressings
- 2 Little Piggys award winning BBQ sauce

-Rolls

*additional meats can be added at an addition price please call 35/pp



BBQ ADD ONS

Over-sized Pit Wings

BBQ wings served with your choice of blue cheese or Ranch 4/pp

BBQ Quesadilla 4/pp

Pulled Pork Sliders 5/pp

BBQ Meatballs 5/pp

BBQ Bacon Wrapped Shrimp 6/pp

Atomic Peppers

Jalapeno peppers stuffed with cream cheese, wrapped in bacon and smoked 5/pp

Smoked Sausage or Smoke Kielbasa

Hot or Mild sausage 5/pp

Whole smoked Turkey or Turkey Breast

(50 people or more) 5/pp

SIDES

\$1.00 EACH ADDITIONAL SIDE

BBQ Beans

Four Cheese Mac & Cheese

Southwest cornbread salad

Pasta Salad

Green Beans Almandine

Green Beans with bacon

Cole Slaw

Potato salad

Roasted Vegetable Medley

Glazed Sweet Potatoes

Parmesan Herb Potatoes

Grilled Asparagus (seasonal)

Baked Idaho Potatoes (with sour cream and butter)

Honey Glazed Carrots

Italian Potatoes with oregano, basil and onions

Rice Pilaf

Petite Peas and Onions

Peas and Mushrooms

Sauteed Snow Peas

Grilled Garlic Asparagus (seasonal)

Ask about vegetarian options

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Fine Dining

All packages include

3 Entrees, 3 sides, Green salad with choice of 3 dressings and rolls and butter

2.3/pp

CHICKEN

Chicken Parmigiana

Seasoned chicken breast grilled and topped with homemade marinara and fresh mozzarella.

Chicken Marsala

Chicken breast sauteed with mushrooms and capers in Marsala wine

Dijon Chicken

Chicken breast marinated and grilled in a house made Dijon sauce

Chicken Picatta

Chicken breast sauteed with mushrooms and garlic in a white wine reduction

Chicken Scampi

Pieces of chicken breast sauteed with garlic in a white wine butter sauce served with linguine

Stuffed Chicken Breast

Chicken breast stuffed with our homemade cornbread stuffing

Apple Pecan stuffed Chicken Breast

Chicken breast stuffed with a apple pecan cornbread stuffing served with a chicken gravy

Chicken with Penne

Pieces of chicken breast sauteed with garlic and sweet cherry tomatoes in a white wine and olive oil reduction

Roasted Red Pepper Chicken

Pieces of chicken breast with sweet roasted red peppers in a white wine reduction

2 Little Piggys Chicken Fingers

Chicken tenders grilled and served with our award winning BBQ sauce

Chicken Cacciatore

Slow simmered pieces of tender chicken breast with peppers, onions, and mushrooms in a tomato sauce served with pasta or rice.

Chicken with Vodka sauce

Chicken breast with both fresh plum tomatoes as well as sun-dried tomatoes served in a vodka sauce tossed with penne pasta

Apricot Chicken

Chicken breast tossed with apricot and citrus glaze, with asparagus and tomatoes (seasonal)

Southwest Chicken with Lime

Chicken breast seasoned and grilled and finished with lime and pineapple salsa* Spicy

MEAT

Roast Beef

Sliced homemade roast beef with an Au Jus and rolls

Roast Turkey

Sliced homemade roast turkey served with turkey gravy and rolls

Roast Pork

Garlic roast pork served with gravy

Stuffed Pork Tenderloin

Stuffed with either sausage stuffing or spinach stuffing

Sausage, Peppers and Onions

Italian sausage served with peppers, and onions either dry or with tomato sauce

Honey & Pecan Glazed Ham

Slices of ham glazed with honey and pecan sauce

Meatballs with Tomato Sauce

Swedish Meatballs

PASTA

Four Cheese Baked Ziti

Stuffed Shells

Vegetable Lasagna

Lasagna

Ravioli, Tortellini or Gnocchi

Meat or cheese served with marinara, Alfredo or vodka cream sauce.

Cavatelli & Broccoli

Fresh broccoli tips blanched and quickly sauteed with olive oil and garlic, the tossed with fresh Cavatelli pasta

Penne Abriata

Sausage, peppers and onions with penne and a spicy marinara sauce

Eggplant Parmigiana

ADD ONS

Steak & Veal: add 7/pp

Garlic Roasted Eye Round

Marinated eye round steaks seasoned with garlic and herbs served with a garlic au jus

Texas Steak

Strips of top round tossed with green peppers, chipoltes, onions and fresh tomatoes topped with a cilantro oil.

Bourbon Steak

Tender strips of top round with baby portabella mushrooms served with a bourbon glaze

Swiss Steak

Strips of steak together with mushrooms, onions, and herbs in a rich beef gravy

Braised Short Ribs

Angus Beef short ribs braised in a beef and garlic au jus

London Broil

Served with sauteed mushrooms and onions

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Fine Dining

All packages include
3 Entrees, 3 sides, Green salad with choice of 3 dressings and rolls and butter 2.3/pp

Southwest Flank Steak

Flank steak rubbed with our chipotle dust rub and grilled, served with green peppers and onions.

ADD ONS

Steak, Veal & Lamb: add 7/pp

Pinnwheel Steak

Eye round butterflied and stuffed with prosciutto, asparagus and mozzarella cheese

Veal Scaloppini

Tender strips of veal served with peppers, onions, mushrooms and cherry tomatoes in a classic scaloppini sauce

Bacon wrapped Filet Mignon

5 oz filet wrapped in apple wood smoked bacon.

New York Strip

Beautiful hand cut new York strips grilled and served with a demi glaze

Prime Rib

Cut for you at your event or precut with an au jus

Cajun Rib-Eye

Seasoned and cooked to perfection

Veal Parmigiana

Tender lightly breaded veal topped with a homemade marinara and fresh mozzarella

Veal Marsala

Tender veal sauteed with mushrooms in a Marsala wine demi glaze

Grilled Lamb Lion

Seasoned lamb lion grilled and served with a mint glaze

Lamb Pops

Lamb ribs served individually with a mint glaze

SEAFOOD

add 7.50/pp

Shrimp Scampi

Sauteed in garlic and butter with a lemon white wine reduction served with linguine or rice

Garlic Shrimp

Sauteed with mushrooms, spinach and fresh cherry tomatoes in a garlic white wine reduction served with penne pasta

Shrimp in Vodka Sauce

Sauteed with cherry and sun-dried tomatoes in a vodka cream sauce served with penne pasta

Lobster 4 Cheese Mac and Cheese

Tender lobster mixed with our 4 cheese mac and cheese

Broiled Flounder or Tilapia

Prepared with a lemon butter and garlic glaze

Parmesan Crusted Tilapia

Breaded with a parmesan and herb bread crumb and baked till golden brown

Capris Flounder or Tilapia

Prepared with fresh tomatoes and basil and topped with fresh mozzarella

Grilled Balsamic Salmon

Salmon grilled and glazed with a sweet balsamic reduction

Stuffed Flounder with Blue Crabmeat

Flounder butterflied and stuffed with crabmeat stuffing

Pineapple Mahi-Mahi

Mahi-Mahi steaks topped with a pineapple chutney

Lump Blue Crab Cakes

Blue crab cakes served with a lemon butter

SIDES

Add additional 1/pp for extra side

B.B.Q Beans

Four Cheese Mac & Cheese

Southwest cornbread salad

Pasta Salad

Green Beans Almandine

Green Beans with bacon

Cole Slaw

Potato salad

Roasted Vegetable Medley

Glazed Sweet Potatoes

Parmesan Herb Potatoes

Grilled Asparagus (seasonal)

Baked Idaho Potatoes (with sour cream and butter)

Honey Glazed Carrots

Italian Potatoes with oregano, basil and onions

Rice Pilaf

Petite Peas and Onions

Peas and Mushrooms

Sauteed Snow Peas

Grilled Garlic Asparagus (seasonal)



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Stations

Stations and bars can be stand alone or added to and buffet

Martini or Baked Potato Station

Start with Yucan Gold Mashed Potatoes,
or Sweet Mash potatoes or Idaho Baked Potatoes
Mashed potatoes are served in our martini glasses.

Choose 5 options

(can add more for additional fee)

~Diced Blackened Chicken ~Pulled Pork ~Crumbled Bacon
~Sour Cream ~Green Onion ~Roasted Garlic ~Mushrooms
~Pesto ~Whipped Butter ~Shredded Cheddar Cheese
~Cubed Ham Gravy ~Feta Cheese ~Salsa ~Corn ~Tortilla
Strips ~Parmesan Cheese ~Pepper Jack Cheese ~Jalapeños
~Sun-Dried Pesto

11/pp

Mini Wedge Salad Bar

Mini Iceberg lettuce wedges can be presented with a variety
of toppings and dressings.

Ranch BLT ~Real bacon crumbles, diced tomatoes, shredded
cheddar cheese, croutons then topped with ranch dressing.

Harvest ~Dried cherries, diced apples, toasted walnuts
served with our homemade maple vinaigrette.

Chef's preference ~Crumbled bleu cheese, dried cranberries,
toasted pecans topped with our house made bleu cheese
dressing 7/pp

Taco Bar

Chicken, Beef, and Tilapia

Spanish rice, Black Beans or Refried Beans, Lettuce,
tomatoes, cabbage slaw

Guacamole, Shredded cheese Soft corn and flour tortillas
and hard tacos Pico de Gallo, salsa

15/pp

Philly Cheese Steak

Classic and Chicken Cheesesteaks (with 4in rolls)

Hand cut fries (original) Hand cut crabby fries

Cheese wiz, American cheese and provolone

Fried onions and peppers, and Sautéed mushrooms Ketchup,
mustard and mayo 19/pp

Sliders Station

Your choice of 3

(can add more for an additional fee)

Original hamburger ~Pulled BBQ chicken ~Meatballs

Filet Mignon ~Shredded beef ~Pulled pork

cheese ~Mustard ~Ketchup ~Mayonnaise ~Pickles

~Grilled onions ~BBQ sauce

Handmade fries 17/pp

Pasta Station

Choose 3 Pastas

(can add additional for a fee)

Fettuccine ~Penne ~Radiator ~Spaghetti ~Tri Color Cheese
Tortellini ~Angel Hair ~Cheese Ravioli

Choose 3 Sauces

(can add additional for a fee)

Garlic Alfredo ~Sun-dried Tomato Pesto ~cream Italian
Marinara ~Cream Lobster Sauce ~Zesty Meat Sauce

~Basil Tomato Cream Sauce

Choose 3 Meats

(can add additional with fee)

Grilled Chicken, Meatballs, Hot Italian sausage or Mild
Italian sausage, Grilled shrimp a

Accompaniments

Parmesan Cheese and rolls ~ 20/pp

Soup Shooter & Sandwich Station

A pairing of soup with a melted sandwich.

Choose one or choose them all including: Creamy Tomato

Bisque with Grilled Cheese, Cold Gazpacho Soup with

Grilled Brie & Smoked Turkey, Minestrone with a Mini

Meatball Sub, Creamy Potato soup with a Mini Reuben

14/pp

Mac and Cheese Bar

Our homemade 4 Cheese mac and cheese, served in bowls
and topped with your choice of 5 of the following

(Seasonal variations apply, additional toppings for added
fee)

Roasted Broccoli, Bacon bits, Chopped Tomatoes, Sautéed

spinach, Sautéed Mushrooms, Homemade Pesto, Stewed

Tomatoes, Oven roasted Peppers, Goat Cheese Crumbles,

Caramelized Onions, Oven Roasted Squash.

**Add Pulled Pork or Brisket for 5/pp

**Add Lump Crabmeat for 6/pp

**Add Lobster for 7/pp 11/pp



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Stations cont....

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Southern Biscuit & Cornbread Bar

Traditional Southern Biscuits and homemade cornbread served with Whipped Butter, Honey Butter, Pepper Jelly, Bacon Jam, Red Onion Jam, Strawberry Jam, Blackberry Jam, Honey, Honeyed walnuts, Apricot Dijon, Hazelnut spread

**Add Creamy sausage gravy for 3/pp

**Add Pulled pork or Pulled Chicken for 4/pp

**Add Craved Ham and Turkey and cheese for 6/pp 9/pp

S'mores Bar

The S'mores wooden box filled with river stones, 8 sterno's, and all the wooden sticks you'll need for toasting your marshmallows. All items are presented in glass bowls.

Comes with

white marshmallows ~chocolate bars ~cookies & cream bars ~ graham crackers

**Can add for an additional charge 1/pp each

strawberry marshmallows ~chocolate marble marshmallows ~minty marble marshmallows ~toasted coconut marshmallows ~peanut butter cups ~Rolo cups ~sliced strawberries ~sliced bananas ~white chocolate chips cinnamon graham crackers ~ginger snaps ~chocolate wafers 2.00/flat fee

Candy Station

Whether it's chocolate, Gummies, Lollipops or Taffy we can make your candy bar just as special as your event. All candy is displayed in glass jars and includes your choice to-go containers Starting at 4/pp

Ice Cream Bar

French Vanilla, Chocolate and Strawberry premium ice cream served with Chocolate, Strawberry and Caramel Toppings, Chocolate and Rainbow Sprinkles, Chopped Nuts and Chocolate Bits Oreo and Candy Bar Pieces, M & Ms and Brownie Chunks, Sliced Bananas and Strawberries, Fresh Whipped Cream 7/pp

Cookie Bar

Choose 8 of your favorite cookies of all time. Whether it is Chocolate chip or Lemon bars and everything and anything in between. Then top it off with ice cold milk, ice cold chocolate milk and strawberry milk to wash it all down.

(can substitute lactose free if needed) 9/pp

DRINK STATIONS

Sweet Tea, Lemonade & Water

Our homemade southern sweet tea, Lemonade and water set up in our drink containers, pricing includes rental of mason jars for use. 2.00/flat fee

Coffee & Tea

Regular coffee and tea, set up with all of the fixings 1.00/flat fee

Hot Chocolate Bar

Freshly Brewed Hot Chocolate served in station with:

Chocolate Mint and Peppermint Sticks, Mini Marshmallows, Chocolate and Toffee Chips and Chocolate Curls, Crushed Butterfingers, Chopped Peanut Butter Cups, Peppermint Patties, Cinnamon Sticks, Fresh Whipped Cream Chocolate Syrup, Caramel Syrup and Marshmallow Creme 4/pp



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**2.00

Desserts

Cupcakes are 2.5/dz * Cutting cakes start at 2.0/for a 8"
9 dozen ordered cutting cake is free

cupcakes must be ordered by the dozen
Most cupcakes can be made gluten free

Chocolate Triple Play

Chocolate cake, dark chocolate mousse filling, topped with chocolate buttercream

Plane Jane

Vanilla cake with Madagascar vanilla beans, filled with vanilla buttercream topped with vanilla buttercream

Old Fashion

Vanilla cake, filled with chocolate buttercream, topped with chocolate buttercream

Devil Dog

Chocolate cupcake filled with vanilla buttercream dipped in chocolate and topped with vanilla buttercream

Boston Cream

Vanilla cupcake with pastry cream center, chocolate glaze and buttercream topping

Red Velvet

Red velvet cake filled with cream cheese icing topped with Cream Cheese icing

Carrot Cake

Carrot cake filled with cream cheese icing topped with Cream Cheese icing

Peanut Butter Cup

Chocolate or vanilla cake filled with a peanut butter cup, topped with a peanut butter buttercream

Chocolate Raspberry

Chocolate cake filled with seedless raspberry filling, and topped with chocolate buttercream

Raspberry Delight

Vanilla cake filled with seedless raspberry filling and topped with vanilla and raspberry buttercream

Lemon Cream

Vanilla cake with lemon cream center topped with vanilla buttercream

Chocolate Chip Cookie Dough

Vanilla cake filled with cookie dough buttercream topped with cookie dough buttercream and a chocolate chip cookie

Caramel Pretzel

Chocolate or Vanilla Cake filled with caramel and pretzel bits topped with caramel buttercream and a chocolate covered pretzel

Strawberry Shortcake

Vanilla cake filled with fresh strawberry compote topped with fresh whipped cream icing and a strawberry

Pumpkin Spice

Pumpkin Spice cake filled with cinnamon cream cheese icing topped with fresh whipped cream icing

Apple Pie

Vanilla cake baked and filled with apple pie filling topped with fresh whipped cream icing

Peanut Butter and Jelly

Vanilla cake, raspberry matisse, topped with peanut butter, buttercream

Bourbon Peach Cobbler

Vanilla cake baked with bourbon soaked peaches and biscuit topped with fresh whipped cream icing

Lemon Drop

Lemon cake, lemon mousse filling, topped with lemon buttercream

German Chocolate

Chocolate cake, coconut pecan filling, topped with coconut pecan icing and chocolate buttercream

Tiramisu

Vanilla cupcake with a splash of rum, filled with mascarpone filling finished with espresso buttercream and coco powder

Tres Leche

Vanilla cupcake soaked with a 3 milk rum sauce and topped with meringue

Cannoli

Vanilla cupcake with cannoli filling, topped with vanilla buttercream and a cannoli

Black Forest

Chocolate cherry cupcake, cherry filling, topped with whipped cream icing and a cherry

Pineapple Upside down

Vanilla cake baked with caramelized pineapple filling, glazed and topped with brown sugar buttercream and cherry

Chocolate Cinnamon Chip (seasonal)

Chocolate cake, cinnamon cream cheese filling, topped with vanilla buttercream and cinnamon chips

Snickerdoodle

Cinnamon sugar cake filled with pastry cream, topped with cinnamon buttercream and a snicker doodle



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** 2.0

Desserts

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9 dozen ordered cutting cake is free
cupcakes must be ordered by the dozen
Most cupcakes can be made gluten free

S'mores

super moist chocolate cupcakes with a graham cracker crust, filled and topped with a light marshmallow frosting

Oreo

Chocolate or vanilla cake filled with vanilla buttercream topped with Oreo buttercream and a cookie

Gingersnap

Ginger spice cake filled with cream cheese icing topped with vanilla buttercream and a cookie

Peanut Butter Cookie

Peanut butter cake filled with creamy peanut butter filling, topped with peanut butter buttercream and cookie crumbs

Pina Colada

Coconut rum cake filled with coconut pineapple custard topped with whipped cream frosting, toasted coconut and drunken pineapple

Key Lime

key lime cupcake with a graham cracker crust, topped with smooth lime cream cheese frosting.

Brown Sugar Butterscotch

brown sugar cupcakes filled with homemade butterscotch sauce, topped with vanilla frosting and more butterscotch.

Twinkie

Twinkie cupcake with a marshmallow cream filling and a marshmallow cream icing

Salted Triple Caramel

Caramel cupcakes topped with salted caramel frosting and salted caramel candies.

Coconut Cream

Coconut cupcake with a coconut pastry filling topped with coconut buttercream and toasted coconut.

Bourbon Pecan Pie

Chocolate or Vanilla Cupcake with a Bourbon Pecan Pie filling topped with Butter Pecan Buttercream

Maple Bacon

Chocolate or Vanilla cupcake with candied bacon bits filled with Maple Buttercream topped with Maple Buttercream and candied bacon.

Chocolate Cover Strawberry

Chocolate cupcake filled with macerated strawberries and topped with Chocolate Buttercream and a chocolate covered strawberry.

Margarita Cupcakes

Vanilla tequila cupcake brushed with Patron and topped with a tequila and lime buttercream

Apple Cider

Apple cider cupcakes filled with apple cider cream and a maple buttercream

Strawberry Bliss

Strawberry cupcake filled with strawberry compote topped with a fresh strawberry buttercream.

Orange Cream

Orange cupcake filled with vanilla buttercream topped with an Orange and vanilla buttercream.

Carrot Cake

Carrot cake spiced cupcake filled and topped with a cream cheese buttercream.

Italian Cream

Coconut vanilla cupcake filled with an Italian cream cheese buttercream and topped with nuts and a cherry.

Grasshopper

Chocolate cupcakes filled with mint cream glazed with a peppermint ganache and topped with a green mint buttercream.

Almond Cake

These almond cupcakes are gluten free filled and topped with an almond buttercream

Apple Spice

Apple spice cupcake filled and topped with a coconut buttercream



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2 LITTLE PIGGYS BBQ AND CATERING

With 2 Little Piggys, every dish is created using only the freshest, finest ingredients. We serve only the choicest meats and seafood, freshest produce, side dishes, and fresh baked goods, and the best service you could wish for. So whether it's that fairytale wedding you have always dreamed of or that down home country BBQ, let 2 Little Piggys BBQ and Catering make it the most unforgettable experience that you could have. 2 Little Piggys BBQ and Catering is family owned and operated, let us give your event that personal touch.

We can help with every aspect of your wedding as well. From set up to breakdown, flowers, decor, rentals and bar. Please ask about pricing.

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www.2littlepiggys.com

