



**117 Apple Tree Lane
Waynesboro, VA 22980**

540-943-3474, option 6
www.fishinpig.com/waynesboro



Hello,

Thank you for contacting The Fishin' Pig for your catering needs! We offer a wide variety of menu selections and levels of service to accommodate almost any idea or budget.

We specialize in full-service catering, which includes everything from a friendly and experienced serving staff, assistance with planning, to catering equipment and dinnerware. By combining our expertise and attention to detail with the unique aspects of each event, we strive to create a one-of-a-kind catering experience that will leave you and your guests delighted! Additionally, we offer assistance with bar service, and alcohol selection. We provide free tastings and quick, detailed responses so you never have to worry about even the smallest detail being overlooked. Whether you are planning a wedding, birthday party, or holiday event, we guarantee you'll love our unique, home-cooked menu selections and hands-on approach.

We can provide menu items to be picked up at our restaurant on 117 Apple Tree Lane. Depending on your needs, these items can be hot or cold! If needed, we also offer beverages, serving utensils, disposable wire chafing sets, and paper products for a minimal fee. We are happy to deliver, and if you select our Drop & Go option we will bring everything to you and assist with set up.

If you are interested in inquiring about an event, please give us a call, send us an email, or fill out the inquiry form online at www.fishinpig.com/catering. Since we offer such a range of menu selections and services, every quote is customized to reflect the specific needs of each event.

Whether we're providing food and beverage service for your wedding or you're picking up a pan of BBQ for your family gathering, we will help ensure that you are set up for success. Thank you for your interest in The Fishin' Pig Catering! We look forward to working with you.

Steven Lomonaco
540-943-3474, option 6
catering@fnpwaynesboro.com



LEVELS OF SERVICE

PICK-UP

Pre-order in bulk, pay in advance, and pick up at the restaurant. We'll have your food packaged in heavy duty aluminum pans that are double wrapped to ensure the food stays warm and mess free during transport. If you choose the cold option, we will provide all the reheating instructions you will need!

DROP & GO

We also offer our version of delivery, known as "Drop & Go." We can deliver food, beverages, paper products, reusable wire chafing sets, or whatever else you might need. We'll assist in getting the buffet up-and-running smoothly before we depart.

FULL-SERVICE

Our most popular level of services includes quite a bit, such as:

- Our catering crew to set up, maintain, and break down the buffet and beverage stations.
- Buffet-style setup by staff (to include chafing stands, serving utensils, serving platters, beverage dispensers, signs for the buffet, etc.)
- Floor-length linen table cloths for the buffet and beverage stations.
- Optional bar service, assistance with alcohol quantities/selections, ordering, etc.
- Optional add-ons, such as stationed serving, on-site grilling and frying, carving stations, etc.

We understand that every event is unique, and we'll happily customize our services to make sure you get exactly what you need!



MENU OPTIONS

Please keep in mind that this is a list of our most popular menu selections. If there's something else you're interested in, please inquire for more details.

STARTERS:

- Crab Dip with Fresh Spinach
- Meatballs Marinara
- Tail-on Shrimp Cocktail
- Steamed Jumbo Shrimp
- Seasonal Veggies served with Buttermilk Ranch
- Fresh Fruit
- Assorted Cheese and Crackers

MAIN COURSES:

- Pulled Pork BBQ
- Pulled Chicken BBQ
- Beef Brisket
- Baked Italian Chicken
- Memphis-Style Dry Rub Ribs

SIDES:

- Macaroni & Cheese
- Southern-Style Green Beans
- Smoked Baked Beans
- Homemade Coleslaw
- Redskin Potato Salad
- Garden Salad
- Caesar Salad
- Homemade Kettle Chips
- Jalapeno Cornbread

FRIED SELECTIONS:

To ensure that we maintain our quality standards all fried items are prepared on-site, which requires an additional fee.

- Fried Catfish
- Fried Pollock
- Chicken Tenders
- Bang Bang Shrimp
- Hushpuppies
- Smoked Chicken Wings

DESSERTS:

Other options may be available upon request.

- Lemon Bars
- Homemade Chocolate Fudge Brownies
- Homemade Assorted Cookies

BEVERAGES:

- Sweet Tea
- Unsweet Tea
- Lemonade

Do any of your guests have dietary restrictions? No problem! Let us know and we'll create a customized menu or add-on to suit your needs. Gluten-free, vegetarian, vegan, and allergy-friendly options are available!

FREQUENTLY ASKED QUESTIONS

Do you offer in-house catering?

We sure do! Based on your interests and our availability, we offer our catering services in our pavilion.

Do we need to pay a deposit?

For pick-ups and deliveries, we ask for payment in full 10 days prior to the date of the order. For full-service catering, we require a non-refundable 50% deposit to hold your date, with the remaining balance due no later than two weeks before the event. We are sometimes able to offer alternative payment plans at the discretion of the catering manager, and work with businesses and organizations who require invoicing.

What if our guest count changes or I'm not yet sure of how many people will be attending my event?

We offer a price-per-person with all full-service quotes, which we'll happily honor regardless of final attendance. Your final attendance and payment is due no later than two weeks before your event.

How far in advance do I need to book my event?

The sooner the better! Our availability is dependent on the date rather than the advance notice; we may be booked on a date two years in advance, or we may have openings on a date two weeks away. We'll let you know our availability as soon as you reach out.

How do we pay?

We can process payment via cash, check, or card-- which can be made in-person, by mail, or over-the-phone.

What is your delivery fee?

Our delivery fee is dependent on the size of the order and the distance from our restaurant, and just covers our gas mileage and compensation for the driver.

Do you provide alcohol?

We can provide everything you need for the bar aside from the alcohol itself. We will happily assist you with ordering and planning for the bar.

Do you provide dinnerware supplies?

We offer a variety of selections to work best with each menu ranging from paper products to premium paper products. We understand that something as simple as the plate makes a big impact on the overall dining experience.

FREQUENTLY ASKED QUESTIONS

Are there any additional fees aside from what's included in my quote?

No. Our quotes include all applicable taxes and service fees. The only reason your pricing would change is if you make edits to the menu or services you've selected.

Do you offer children's pricing?

We do offer reduced rates for little ones! Please let us know how many children will be in attendance and we can work it out.

What if a last-minute event comes up? Do you have a cut-off time for last minute orders?

We are happy to accommodate last minute orders whenever possible. Our availability is dependent on a number of factors, so please give us a call to see if we can help!

If my event starts at 5pm, what time will you arrive to set up?

This varies based on the specific needs of each event, but we'll arrive on-site in plenty of time to make sure everything is just right before guests arrive.

I need to cancel my event due to unforeseen circumstances. Do you offer refunds?

While your deposit is generally nonrefundable, we understand that things happen. We are sometimes able to offer full or partial refunds at the discretion of our catering manager.

Will I receive a contract?

We generally utilize our emails and contracts. Your payment of the deposit serves as your commitment to utilize our catering services as described with your quote, and our acceptance of the deposit serves as our commitment to provide said services. We are happy to provide a formal contract upon request.

Can you really cater three hours away? What if you've never been to our event space?

We can provide catering services throughout the Great Commonwealth of Virginia and Beyond. If we've never catered at your event space, our catering manager can arrange a walk-through prior to the event to make sure we are set up for success.