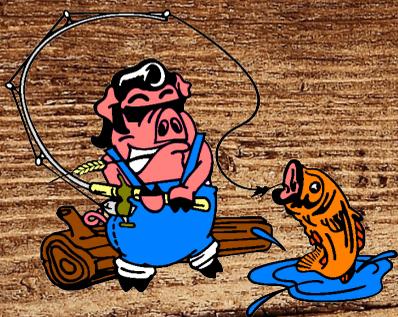


NORFOLK

FARMVILLE

WAYNESBORO



Catering

INFORMATION



WWW.FISHINPIG.COM/CATERING

info@fishinpig.com

434-223-3288

5169 FARMVILLE ROAD
FARMVILLE, VA 23901

117 APPLE TREE LANE
WAYNESBORO, VA 22980



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 and 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'll leave you and your guests delighted. We can also provide rental of tents, tables, chairs, and linen, along with anything else you may need. Additionally, we offer assistance with bar service and alcohol selection, and are happy to take care of everything so you can sit back and enjoy. We provide free tastings and quick, detailed responses so you never have to worry about even the smallest detail being overlooked. Whether you're planning a wedding, birthday party, holiday event, or pig roast, we guarantee you'll love our unique, home-cooked menu selections and hands-on approach.

If it's just high-quality food you need, we have you covered! We can provide menu items to be picked up from the restaurant hot or cold, depending on your needs. Hot items are double-wrapped in disposable aluminum pans, and should stay hot for at least 45 minutes after pick-up. If needed, we also offer beverages such as sweet tea, lemonade, and bottled water, along with serving utensils, wire chafing sets, and paper products for a minimal fee. We are happy to deliver, and if you select our Drop & Go option we'll 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. Our catering packet can be useful as a guideline for services and menu selections, and we are also happy to meet with you and discuss our services in greater detail.

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.

Nikki Kain
434.223.3288
info@fishinpig.com





THE HISTORY OF SHORTY'S SEAFOOD & GRADY'S BBQ

Here at The Fishin' Pig, we have the finest from land and sea: savory, smoked meats and flavorful, fresh seafood! Founded by Matt Hurley, Nash Osborn, Shorty Osborn, and Jim Osborn (with some help from our friends Dennis Tatum and Dr. Clay Hall), The Fishin' Pig is a southern culinary combination that will delight all senses.

It all started in Memphis, TN, the BBQ Capital of the World, where Matt Hurley was born and raised. He then made the move to Virginia, opening Mulligan's Sport's Grille in Farmville. Missing the smell of a smoker, Matt founded Grady's BBQ in 2006, named after his dad. While he was bringing his Memphis-style expertise to the small town of Farmville, Shorty's passion for catchin' and eatin' fish led to the creation of Shorty's Famous Seafood & Chicken

Breading and the popular phrase "Catch n' Release in the Grease".

As luck would have it, Nash and Jim joined the Mulligan's, introducing the Fish to the Pig. The relationship went swimmingly and in October 2012 they decided to go whole hog and combine the two companies to make The Fishin' Pig.

Grady's BBQ was named in honor of the owner's father who grew up in Memphis, TN--where they know a thing or two about BBQ. Grady's opened it's doors at the Historic Hotel Wyanoke in Farmville, VA in 2006.

While Shorty was fin and his two sons (Nash & Jim) were perfecting their popular recipe to begin retail distribution of Shorty's Famous Seafood & Chicken Breading. However, our roots go back much further. We have over 30 years' experience in the industry and opened our first restaurant in 1991 with several partners in Richmond, VA. While Shorty was finessing the recipe he created, Matt was honing his skills in as a pitmaster. Now we cater throughout the Great Commonwealth of Virginia and beyond-- everywhere from the beach to the mountains, barns to vineyards, and even in your own back yard.

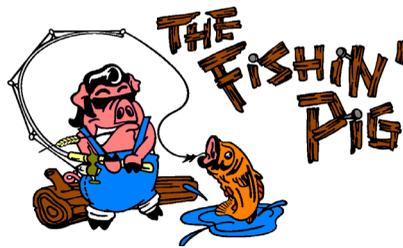




THE CATERING CREW

SERVICE & PROFESSIONALISM

Our catering crew prides itself on excellent service and professionalism, and our tight-knit team will leave you and your guests impressed. We can customize our attire to suit the aesthetics of your event, and will happily accommodate any and every need that arises.





LEVELS OF SERVICE

PICK-UP

Pre-order in bulk, pay in advance, and let us walk your order out to your vehicle. We can provide menu items to be picked up from the restaurant hot or cold, depending on your needs. Hot items are double wrapped in disposable aluminum pans and should stay hot for at least 45 minutes after pick-up, and everything is packaged in easily-transportable boxes.

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. After we drive off, you’ve got it from there.

FULL SERVICE

Our most popular level of service 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 tablecloths for the buffet and beverage station
- Clearing of guest tables throughout service and removal of trash upon service staff departure
- Optional bar service, with the ability to include mixers, garnishes, keg supplies, coolers, ice, assistance with selection and ordering, etc.
- Optional add-ons, such as stationed service, on-site grilling and frying, carving stations, etc.

EVERYTHING IN BETWEEN

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



SAMPLE CATERED BUFFET

ONE OF MANY OPTIONS FOR YOUR EVENT



PORK OR CHICKEN BBQ WITH BUNS OR ROLLS

All of our BBQ is slow-smoked fresh over hickory and white oak on our Ole Hickory Pit Smoker.

HOMEMADE SAUCES

From Memphis to Georgia, Carolina to Texas, we have the perfect homemade sauces to satisfy any taste.

BAKED BEANS

Smoked Baked Beans with the addition of our special touch.

MACARONI & CHEESE

Cindy's Mac & Cheese; one of our family recipe crowd favorites.

COLESLAW

Fresh homemade slaw.

DESSERT

Homemade cookies, brownies, pies & cakes.

BEVERAGES

Sweet Tea & Lemonade

For assistance with event planning, a catering quote, or to schedule a free tasting, please contact Nikki Kain at 434.223.3288 or send an e-mail to INFO@fishinpig.com.





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
- Pork BBQ Sliders
- Chicken BBQ Sliders
- Beef Brisket Sliders
- Shrimp Cocktail
- Steamed Jumbo Shrimp
- Bang Bang Shrimp
- Seasonal Vegetables
Served with Buttermilk Ranch
- Assorted Cheese and Crackers



MAIN COURSES

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



More menu options →



MENU OPTIONS

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

SIDES

- Macaroni & Cheese
- Green Beans
- Smoked Baked Beans
- Homemade Coleslaw
- Redskin Potato Salad
- Garden Salad
- Caesar Salad

DESSERTS

Homemade and delicious! Our in-house bakers can create just about anything you'd like from cookies and brownies to cheesecake and themed cakes. We're also happy to recommend wedding cake bakers.



DIETARY RESTRICTIONS

Do you or 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.



GENERAL PRICING

HOMEMADE SAUCES



HOMEMADE COLESLAW

\$5 / pint.

PORK OR CHICKEN BBQ WITH POTATO BUNS

Served with a half-pint of coleslaw, choice of sauce, and four potato buns.

\$14.95 / pint.

BEEF BRISKET

Served with a half-pound of coleslaw, choice of sauce, and four potato buns. About 4 sandwiches.

\$23.95 / pint

BABY BACK RIBS

Average number of bones per rack is 14.
Racks can be cut-to-the-bone to make Riblets.

Served with coleslaw

\$21.95 / Rack

WHOLE BOSTON BUTT

48 hours' notice required. Bone-in, averages 8 lbs.

Market Price

WHOLE BRISKET

48 hours' notice required. Average 12-14 lbs.

Market Price



GENERAL PRICING

SIDES

We offer an array of hearty and homemade sides, some of which are listed on Page 8 of this information packet. Most sides are priced \$2.25 per person, per side.

Homemade Kettle Chips, Italian Pasta Salad, Cornbread, and freshly-baked Yeast Rolls are priced \$1.25 per person, per side. Other sides are available upon request.

BEVERAGES

Sweet Tea/Unsweet Tea	\$5/gallon
Lemonade	\$5/gallon
Bottled Water	\$1/bottle

DINNERWARE & SERVING SUPPLIES

We charge at-cost and offer a variety of selections to work best with each menu, and understand that something as simple as the plate makes a big impact on the overall dining experience. Let us handle everything!

Our most popular selections include..

Premium rolled plastic flatware	\$.75/ea.
High-quality Chinet brand plates	\$.30/ea.
Clear plastic 9 oz & 16 oz cups	\$.10/ea.
Premium plastic serving utensils	\$1.25/ea.
Chafing Sets	\$12/ea.

*includes wire (not metal) rack, insert pan & 2 sternos

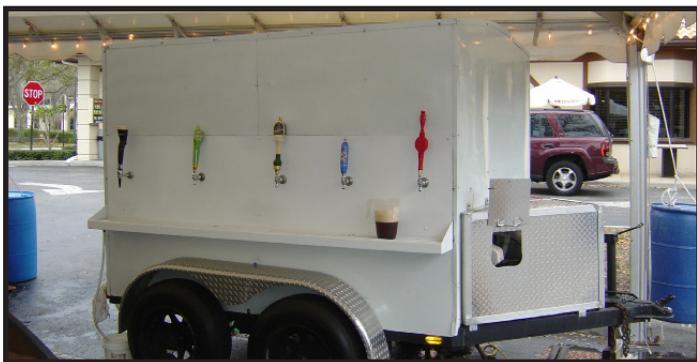


CHILDREN'S PRICING

We offer reduced rates for the little ones- please inquire for more details.



RENTAL NEEDS



TENTS

- 30x60 White Rectangle
 - Can accomodate approx. 15 round tables (120 seats)
- 30x45 White Rectangle
 - Can accomodate approx. 10 round tables (80 seats)
- 20x20 White
 - Provides standing room for approx. 48 guests
- LED Tent Lighting
 - Additional tent sizes & siding available upon request

TABLES & CHAIRS

- Round Tables
- Rectangular Tables (6' or 8')
- Cocktail Tables
- White Plastic Folding Chairs

Other options available upon request

CHINA

We offer a large variety of dinnerware, flatware, and glassware, available in multiple styles and patterns.

LINENS

Linen tableclothes, toppers, and napkins available in unlimited colors, styles, lengths, and designs.

If you have other rental needs that are not listed please let us know and we will do our best to accomodate you.

JOCKEY BOXES & BEER TRUCKS

While we cannot provide the alcohol for you, we can arrange rentals of different types of tap systems and tap handles. We're also happy to assist in planning, ordering, and even obtaining a Special Event/Banquet ABC license. Don't stress - We do it all!

AUDIO VISUAL

Audio visual equipment is available, including (but not limited to) TVs, VCRs, and cordless microphones.



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 restaurant for events of almost any size.

Do we need to pay a deposit?

For pick-ups and deliveries, we ask for payment in full 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 attend 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 the 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.



FREQUENTLY ASKED QUESTIONS CONTINUED

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.

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 within your quote, and our acceptance of the deposit serves as our commitment to provide said services. More information on our banquet terms and conditions can be found on the following page. We are happy to provide a more 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're set up for success.