

A Moveable Feast & HOG WILD *Catering Companies*

1291 Tully Street, Memphis TN, 38107

Phone – 901.522.9453

Fax – 901.522.9458

www.hogwildbbq.com

hwsales@hogwildbbq.com



Reception/Party Food Menu Suggestions

(P) Can be a Passed Appetizer &/or on a Stationary Display

APPETIZERS (Dips & Chips)

Hog Wild's Black Bean & Corn Salsa
Served with Hog Wild's Homemade Chips

Spicy Corn, Jalapeno & Cheese Dip
Served with Corn Chips

Black Eyed Pea Caviar
Served with Hog Wild's Homemade Chips

Mushroom Caviar
Served with Crostini

Smoked Onion Soufflé
Served with Homemade Chips

Unbelievable Cheese Ring (cheese lover's dream)
Served with Raspberry Chipotle Sauce & Scoops

Spinach & Artichoke Dip
Served with Hog Wild's Homemade Chips

Spicy Buffalo Chicken Dip
Served with Scoops

Lalla's Layered Guacamole Dip
Served with Homemade Chips

BLT Dip
Served with Crostini's

Momma Mellor's Hot Crab Dip
Served with Homemade Chips

Swiss Bacon Dip
Served with Crostini's

APPETIZERS (Non-Meat)

Giant Wheel of Brie en Croute
Topped with Caramel Walnut Sauce & Served with a
Fresh Fruit Display

Giant Wheel of Brie en Croute &
Roasted Grapes
Topped with Honey Reduction Sauce, Walnuts &
Roasted Grapes

The Anti Pasta Skewer (P)
Kalamata Olive, Mozzarella Ball, Peppadew,
Garlic Stuffed Queen Olives

Brie & Pear in Phylo Cups (P)
Drizzled with Pecans & Honey

Layered Cheese Torte
Served with Sundried Tomatoes, Roasted Garlic & Pesto,
Gourmet Crackers & Fresh Fruit Display

Mini Caprese Tartlets (P)
Roma Tomato, Herbed Goat Cheese, Fresh Basil &
Balsamic Reduction on a Puffed Pastry Round

Zucchini Rounds
Stuffed with Spicy Feta

Spinach Stuffed Mushrooms

Spanakopita

Mini Fried Vegetable Egg Roll (P)

Vegetable or Cheese Quesadillas (P)
Served with Mango Salsa

APPETIZERS (Non-Meat)

Tricolor Cheese Tortellini
Served with Peppercorn Sherry Cream Sauce

Southwestern Black Bean & Corn Salsa
Pinwheels (P)

Summer Tomato Pie Tartlets

Grilled & Marinated Asparagus

Parmesan Spinach Squares (P)

Grilled Vegetable Brochettes (P)

Chipotle Pimento Cheese
Served on a Flatbread topped with Bacon Marmalade

APPETIZERS (SEAFOOD)

Hog Wild's World Famous Grilled Shrimp (P)
Served with BBQ Remoulade or BBQ Cocktail Sauce

Coriander & Citrus-Marinaded, Grilled Island
Shrimp (P)

Grilled Scallop on a Homemade Chip (P)
Served with Guacamole & Mango Salsa

Mini Crawfish or Crab Cakes (P)
Served with BBQ Remoulade

Spicy Crab Dip or Crab Pate' (P)
Served in Blanched Snow Peas
Minimum of 50 orders

Mini Fish Tacos (P)
Served with Pickled Red Onion & Jalapeno Aioli

Crab Stuffed Mushrooms (P)

Smoked Catfish Quesadillas (P)
Served with Mango Salsa

Smoked Salmon (P)
Served on a Potato Cake topped with Crème Fraiche

Lobster Rolls
Lobster Soaked in Butter & Served on a Roll
Minimum of 50 orders

Fresh Sushi Rolled, Cut & Displayed on Site (P)
minimum of 50 orders

APPETIZERS (Bacon Wrapped) (P)

Bacon-Wrapped Jalapeno Duck Popper
Marinated Duck Breast with Jalapeno & Cream Cheese

Bacon-Wrapped Bleu Cheese Stuffed Dates

Bacon-Wrapped Water Chestnuts

Bacon-Wrapped Fresh Green Bean Bundles

Prosciutto Wrapped Asparagus

Prosciutto Wrapped Melon

Bacon-Wrapped Bistro Bakers

Bacon-Wrapped Scallops

Candied Bacon Stacks

APPETIZERS (POULTRY)

Smoked Chicken Pinwheels
Served with Mushroom Duxelle

Sesame Chicken Saté
Served with Thai Peanut Sauce

Chicken Brochettes
Served on a skewer with Tri-Color Bell Peppers & Onions
& Chef Inspired Sauce

Chicken & Waffle Skewer
Served with Spicy Maple Syrup

Smoked Chicken Salad
Served on Endive or Bibb Lettuce

APPETIZERS (PORK & LAMB & BEEF)

Memphis-Style Sausage & Cheese Tray
To Include: Cheddar and Pepper Jack Cheese, Kielbasa,
BBQ Bologna, Pickles, Pepperoncini, Killa Wet Sauce
& Crackers

Memphis Style Sausage & Cheese Skewer (P)

Fried Pork Egg Rolls (P)

Braised Beef Short Ribs
Served on Top of Cheese Grits

Mini Beef Wellingtons

A Moveable Feast

APPETIZERS (PORK & LAMB & BEEF)

Beef Brochettes (P)

Served with Tri-Color Bell Peppers & Onions

Marinated & Grilled Flank Steak Skewer

Beef Tamale Bites

Served with Chimichurri Sauce

Roasted Jalapeno Boats (P)

Served with Duck Sausage, Monterey Jack & Cherry Reduction

Duck Sausage with Blackberry Sauce

Served in Phyllo Cup

Succulent Baby Back Rib Teasers (P)

Served with Killa Wet Sauce

BBQ Egg Rolls (P)

Served with Killa Wet Sauce

ACTION STATION

Action Stations may require additional staff

Grilled Cheese Station

Served with Avocado, Bacon, Ham, Tomato, Sautéed Onions, Gouda, Cheddar, Jalapeno, Swiss & American Cheese

Banana's Foster Station

Sushi & Sashimi Action Station

Taco Station

Soft Flour Tortillas

Served with Beef Brisket &/or Chicken, Cheese, Lettuce, Sour Cream, Pico, Diced Tomatoes, Jalapeno Aioli

BAR DISPLAYS

Soup & Salad Station

To include your choice of Soups & Salads

Crostini – Canapés Bar

Black & Green Olive Tapenade, Herbed Goat Cheese, Roasted Red Pepper, Hummus, Sundried Tomato Marmalade, Classic Bruschetta, Sundried Tomato Pesto, Fresh Garlic & Basil Pesto

Macaroni & Cheese Station

To include your choice of: your choice of: Bacon, Onions, Chives, Tomatoes & Assorted Shredded Cheese

BAR DISPLAYS

Shrimp & Grits Station

To Include: Homemade Grits, Assortment of Cheese, Shrimp, Bacon, Chives, Butter, Tomatoes & Onions

Memphis' Own Original BBQ Nachos

Smoked Pork Shoulder &/or Chicken, Nacho Cheese Sauce, Homemade Chips, Killa Wet Sauce & Dry Rub

Low Country Meets Memphis BBQ

Creamy Cheese Grits topped with Real Memphis BBQ, Killa Wet Sauce, Caramelized Onions, Cheddar, Bacon & Scallions

Anti-Pasta Display

Fresh Mozzarella, Aged Provolone, Salami, Pepperoni, Prosciutto, Assorted Olives & Pickles, Seedless Cucumber & Cherry Tomatoes, Artichoke Hearts, Bell Peppers & Garlic-Stuffed Green Olives

Island-Style BBQ Nacho Station

Smoked Jerk Pork Shoulder, Aged Nacho Cheese Sauce, Fruit Salsa & Habanero Aioli

Southern BBQ Sundae Station

HOG WILD Pulled Pork atop our homemade chips with traditional coleslaw, or Killa Wet Sauce served in either a Mason jar or martini glass

Mashed Potato Bar

To include your choice of: Bacon, Chives, Sour Cream, Assortments of Shredded Cheese, Whipped Butter, Sautéed Mushrooms, Steamed Broccoli Florets, Salt & Pepper

Mini Taco Bar

Mini Soft Flour Tortillas with Beef Brisket, Chicken, Cheese, Lettuce, Sour Cream, Pico, Diced Tomatoes, Jalapeno Aioli

Pasta Station

To include your choice of: An Assortment of Pasta, Marinara, Alfredo Sauce, Steamed Vegetables, Kielbasa Sausage & Chicken

French Fry Bar

To include your choice of: An Assortment of Cheese, Bacon, Chili, Nacho Cheese, Chives, Sour Cream & Ketchup

S'mores Station

To include Graham Crackers, Marshmallows & Chocolate Bars

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ENTREES (NON-MEAT)

Grilled Vegetable Quesadillas

Grilled Vegetable Kabobs

Spinach Lasagna

Vegetable Lasagna

Grilled Portobello Mushrooms

Eggplant Parmesan Casserole

Pasta & Marinara

Fettuccini Alfredo

ENTREES (POULTRY)

Hog Wild's "Shake & Bake" Chicken
Encrusted Panko & Italian Bread Crumbs with Spices &
Topped with Chef-Inspired Sauce

Lemon Herbed or Rosemary Roasted Chicken
Served over Rice

Chicken Jambalaya

Chicken Picatta
Served with Lemon Capers

Chicken Marsala
Topped with Marsala Wine Sauce

Grilled Chicken & Vegetable Bowtie Pasta
Served with Parmesan & Peppercorn Crème Sauce

Smoked Chicken Tetrazzini

Smoked Turkey Breast

Grilled Chicken Canapés
Served with Chimichurri Sauce & Sweet Onion Relish

Chicken or Duck Sausage Gumbo
Served over Rice

Marinated Breast of Duck
Served with Raspberry Chipotle Sauce

Terry Turners "Kickin" Chicken
Herb-Encrusted Smoked Whole Chicken

ENTREES (PORK, LAMB, & BEEF)

Beef Kabobs
Served with Tri-Color Bell Peppers & Onions

Herb Encrusted Lamb Lollipops
Served with your choice of Mint Jelly Reduction or
Cherry Reduction Sauce

Rack of Lamb or Venison
Served with Chef Inspired Sauce

Braised Beef Short Ribs

Grilled Beef Canapés
Served with Chimichurri Sauce & Sweet Onion Relish

Killa Grilled Fillet of Beef Tenderloin
Wrapped with Applewood Smoked Bacon

Unbelievable Smoked Prime Rib

Better than Texas Beef Brisket Tacos
Served with Pickled Red Onions & Jalapeno Aioli

Honey, Ginger Teriyaki-Marinated
Pork Tenderloin
Served with Creole Honey Mustard

Rosemary Herb Marinated Pork Tenderloin
Served with Raspberry Chipotle Glaze

Monster Grilled Stuffed Pork Chop
Served with Fruit Chutney Sauce

"The Schuyler" Stuffed Pork Loin
Stuffed with Fresh Chorizo Sausage, Assorted Cheese &
Granny Smith Apples

Award Winning Smoked BBQ Pork Shoulder
Served with Buns & Killa Wet Sauce

Zoo Rendezvous Award-Winning,
Street-Meat Vendor Tacos
Jerk Seasoned Pork Shoulder with Picked Red Onions,
Cabbage & Jalapeno Aioli

The Best Baby Back Ribs in Town
Served Wet or Dry

Slow-cooked, Hickory Smoked Whole Hog
Feeds approximately 75-100 guest

ENTREES (SEAFOOD)

Low Country Shrimp & Grits

Louisiana Crawfish Boil
Served with New Potatoes & Corn Bread

Brandy-Marinated Atlantic Salmon
Dry Cured & Hot Smoked with Dill Crème Fraiche

Seafood Gumbo
Served with Rice

Southern Fried Catfish (Cooked Onsite)
Minimum 30 people

Smoked Catfish
Served with BBQ Remoulade Sauce

SLIDERS

House-Cured Bacon, Lettuce & Fried Green
Tomato Slider
Served with Roasted Garlic Aioli

Herb & Garlic-Encrusted Beef Tenderloin
Served with Horseradish Aioli

Hickory Smoked BBQ Sliders
Served with Killa Wet Sauce & Cole Slaw

Hickory Smoked Chicken Salad Sliders

Smoked Turkey & Gouda Sliders
Served with Jalapeno Aioli, Red Onion &
Bread & Butter Pickles

Pork Belly Slider
Topped with Caramelized Onions & Lemon Aioli

Mini Killa Burger Sliders
Served with Cheddar Cheese & Fixings

Honey, Ginger Teriyaki-Marinated
Pork Tenderloin Sliders
Served with Creole Honey Mustard

Momma's Own Recipe Meatball Sliders
Served with Provolone Cheese

Rosemary Herb-Marinated Pork Tenderloin
Served with Raspberry Chipotle Sauce

Honey-Glazed Smoked Ham Sliders

SLIDERS

Chicken Tenderloin Sliders

Grilled Seasonal Vegetable Sliders

Hog Wild's Homemade Pimento Cheese Sliders

Beef Brisket Sliders
Homemade Brisket tossed in Hog Wild's Killa Wet Sauce
& served on a Fresh Yeast Roll

SALADS & GREEN STUFF

A Moveable Feast Salad
Mixed Greens with Crumbled Bleu Cheese, Toasted
Sunflower Seeds, Mandarin Oranges (or Dried
Cranberries), Red Onion Tossed in a Lemon Vinaigrette

Cool Asian Noodle Salad
LoMein Noodles with Bell Pepper &
Sweet & Tangy Sauce

Traditional Spinach Salad
Served with Warm Bacon Drippings &
Bleu Cheese Dressing

Classic Caesar Salad

Traditional Greek Salad

Marinated Tomato & Cucumber
Red Onion, Feta Cheese on a Bed of Fresh Greens

Roasted Corn, Peppers & Butterbean Salad
Fresh Butter Beans, Roasted Corn, Bell Peppers,
Red Onion, Grape Tomatoes & Chopped Basil

Caprese Salad
Thick Cut Tomatoes, Buffalo Mozzarella, Fresh Basil &
Balsamic Reduction

Cobb Salad
Romaine Lettuce, Topped with Roasted Turkey,
Red Onions, Cherry Tomatoes, Chopped Egg,
Bleu Cheese & Your Choice of Dressing

The Caldwell Nicoise Salad
Asparagus Pieces, Olives, Peppadew, Red Onion,
Tossed in Lemon Vinaigrette

Watermelon & Feta Salad (Seasonal)
Topped with Fresh Mint and a Balsamic Reduction Sauce

A Moveable Feast

ACCOMPANIMENTS/SIDE DISHES

Grilled Seasonal Vegetables
Smoked Chicken & Grilled Veggie Pasta
Grilled Vegetable Rotini Pasta Salad
Parmesan Creamed Spinach
Italian Spinach
Sautéed Baby Spinach
Sautéed Sugar Snaps & Roasted Red Peppers
Rightly Seasoned, Slow Simmered Green Beans
Mediterranean Pasta Salad
Penne Pasta with Greek Seasonings, Garlic, Olives,
Capers, Tomato, Onion & Parmesan Cheese
Green Bean Almandine
Broccoli & Cheese
Fried Green Tomatoes
Jalapeno Corn Casserole
Field Peas with Snaps
Summer Tomato Pie (Seasonal)
Vegetable Kabobs
Rosemary Oven-Roasted Potatoes
Roasted Bistro Bakers
Served with Caramelized Onions & Crisp Bacon
Garlic Mashed Potatoes
Twice-Baked Potato Casserole
Served with Sour Cream, Cheddar, Bacon &
Green Onions
Loaded Baked Potato
Everything but the Kitchen Sink
Bistro Potato Salad
Three Cheese Macaroni & Cheese
Linguini Alfredo

ACCOMPANIMENTS/SIDE DISHES

Bolognese Pasta
Pasta topped with Meat Sauce
Black Beans Amanda
Pico de Gallo & Seasoning's
Skillet Corn
Corn Casserole
Mexico City Street Vendor Corn on the Cob
"The Osborne" Mexican Rice Casserole
Marvin Kelly's World Famous Hushpuppies
Minimum 30 orders
Braised Brussel Sprouts
Served with Crisp Bacon
Rightly Seasoned Collard or Turnip Greens
Butter Sautéed Baby Carrots

GRAINS & BREADS

Fresh Yeast Rolls
Garlic Yeast Rolls
Sweet Country Cornbread
Southwestern Cornbread
French Baguettes
Croissants
Sister Shubert Dinner Rolls
Slider Buns

DESSERTS & SWEETS

Bourbon Street Bread Pudding
Served with Old Number 7 Sauce
Warm Blueberry Pound Cake
Served with Caramel Sauce

Chef Cherry's World-Famous Banana Pudding

DESSERTS & SWEETS

Variety of Pick-Up Desserts

Chef's Choice: Fudge Brownie, Cheesecake Bites, Lemon Squares or Marshmallow Bites

Seasonal Fruit Compote

Served with Fresh Whipped Cream

Death by Chocolate

Served with Raspberry Puree

Chocolate Trifle

Minimum of 30 orders

Tira Misu

Bailey's Irish Crème Brulé

Ooey Goey Butter Bars

Caramel Pecan Brownies

Fudge Brownies

Cappuccino Brownies

Lemon Squares

Variety of Gourmet Cookies

To Include: Chocolate Chip, Sugar & Oatmeal Raisin

Variety of Pies & Cobblers

Fruit Pizza

Seasonal Berries on Top of a Sugar Dough Crust
with Sweetened Cream Sauce