Sum Pig

CATERING MENU

DROP-OFF & PICK-UP TRAYS

PLEASE ALLOW 2 DAYS NOTICE · One week ahead is preferred for large events. Everything is made to order and varies with seasonal and market availability.

Half tray serves approx. 10–15 · **Full tray** serves approx. 20–25

TRAYS & BOARDS

Imported Antipasto Tray ..... **$275 · $345**
A chef's selection of Italian meats, including Prosciutto di Parma, with only the finest cheeses, fresh mozzarella caprese and fresh basil. Hand-crafted to order.

Classic Antipasto Tray ..... **$169 · $229**
The same hand-arranged presentation on domestic cured meats and cheeses — Genoa salami, capicola and provolone with caprese, marinated olives and fresh basil.

Domestic Cheese & Fruit ..... **$79.99 · $144.99**
Aged sharp cheddar, Swiss, smoked gouda, Munster and pepper jack, artfully paired with fresh seasonal fruit. 14" and 18" trays.

Mediterranean Platter ..... **$85 · $143**
Roasted eggplant, tomato jam, hummus, feta cheese, black olives, tzatziki sauce and freshly grilled warm pita slices.

Crudité Platter ..... **$79.99 · $134.99**
Crisp seasonal vegetables — grape tomatoes, cucumbers, peppers, celery, green beans, broccoli and carrots — with creamy house dip. 14" and 18" trays.

Jumbo Shrimp Cocktail **$71.49**
Big, sweet jumbo 16/20 count shrimp, chilled and arranged around our house-made cocktail sauce. 36 pieces. Please allow 24 hours notice.

Fresh Fruit Bowl ..... **$39.99 · $74.99 · $109.99**
Fresh seasonal fruit, washed, sliced and ready to serve in a party bowl. Small 4 lb serves 8–10, Medium 8 lb serves 16–20, Large 12 lb serves 24–30.

SALADS

Sunburst ..... **$55 · $125**
A hand-crafted show piece sure to dazzle your guests. Organic spring mix topped with candied nuts, sweet orange wedges and Bermuda onions, with house-made citrus vinaigrette and finished with edible flowers.

Greek Salad ..... **$62.50 · $125**
Romaine, Kalamata olives, imported marinated feta, tomatoes, green peppers, cucumber and red onion, with house-made Greek dressing.

Apple Walnut Gorgonzola ..... **$55 · $105**
Tart Granny Smith apples, Gorgonzola cheese, candied walnuts and dried cranberries over organic mixed greens with house-made citrus vinaigrette.

Wedge ..... **$55 · $105**
Iceberg lettuce, tomato, bacon lardons and chunky blue cheese crumbles.

House Garden ..... **$49.50 · $99**
Iceberg lettuce, edible flowers, cucumber, tomato, red onion and croutons with house-made vinaigrette — or specify your dressing of choice.

Caesar ..... **$49.50 · $99**
Shaved parmesan, house-made Caesar dressing and croutons over organic romaine.

STARTERS

Chicken Tenders Tray ..... **$55 · $110**
Served with honey mustard, BBQ, sweet & sour, buffalo, blue cheese and ranch dipping sauces. Please specify.

French Fries **$25.29**
Hot, crispy and ready to serve. Serves up to 10.

Poppers ..... **$38.50 · $66**
Jalapeños stuffed with cheddar and deep fried. 25 or 50 pieces.

Fried Mozzarella Sticks ..... **$38.50 · $77**
25 or 50 pieces, served with marinara.

Pigs in a Blanket ..... **$44 · $79.20**
Mini hot dogs in puff pastry. 25 or 50 pieces.

Cheddar Broccoli Battered Bites ..... **$27.50 · $55**
25 or 50 pieces.

Caprese Skewers ..... **$55 · $110**
Fresh mozzarella, basil and tomato drizzled with olive oil. 25 or 50 pieces.

IMPORTED ANTIPASTO

CHEESE & FRUIT

MEDITERRANEAN

CRUDITÉ

SUNBURST SALAD

EatSumPig.com · 215-626-7668
429 S. Bethlehem Pike, Fort Washington, PA
at the Fort Washington Train Station

Sum Pig

CATERING MENU

DROP-OFF & PICK-UP TRAYS

DROP-OFF & PICK-UP CATERING · Serving-ware included and all food arrives hot and ready. Sterno & pan setup available at $15 per setup.

Half tray serves approx. 10–15 · **Full tray** serves approx. 20–25

OFF THE SMOKER

Smoked Pork Loin ..... **$154 · $198**
Our signature shredded smoked pork loin, with Sum Pig's homemade Carolina and thick & tangy BBQ sauce bottles.

Grass-Fed Beef Brisket ..... **$230 · $295**
Shredded and slow-smoked, with Sum Pig's homemade Carolina and thick & tangy BBQ sauce bottles.

Grilled Andouille Sausage ..... **$154 · $198**
With sweet peppers, onions and creamy remoulade sauce.

ENTRÉES

Italian Roast Pork ..... **$230 · $295**
Add Auricchio imported sharp provolone — $65 half tray, $110 full tray.

Citrus Grilled Chicken ..... **$154 · $198**
Char-grilled chicken breast, marinated in fresh citrus.

Jerk Chicken ..... **$154 · $198**
Caribbean spiced chicken with fresh pineapple salsa.

Meatballs ..... **$165 · $210**
Grass-fed beef meatballs in San Marzano white wine gravy with hand-pulled ricotta, basil and parmesan.

Pasta Sorrento (vodka sauce option) ..... **$71.50 · $143**
Fresh-pulled ricotta, shaved parmesan, San Marzano white wine gravy and fresh basil. Includes dinner rolls.

Eggplant Parmigiana ..... **$85 · $140**
Layers of breaded eggplant smothered in sauce and covered with mozzarella cheese.

BAKERY

Fresh Potato Rolls ..... **$9 / dozen**

Football Rolls (plain) ..... **$6 / dozen**

Football Rolls (seeded) ..... **$6.25 / dozen**

Kaiser Rolls ..... **$6 / dozen**

Corropolese Tomato Pie ..... **$20 · $40**
Half sheet serves 5–10 · full sheet serves 15–20

New York Cheesecake (9″, 12 slices) **$38**

Carrot Cake (7″) **$35**

Apple Pie (9″) **$35**

Cakes & Sweets ..... **Please inquire**

SIDES

HALF TRAY $66 · FULL TRAY $99

- Cole Slaw — Southern "classic" style
- Fire Slaw — vinegar based, spicy
- Roasted Corn — shucked, Cotija cheese, chili lime spice
- Classic Potato Salad
- Jalapeño & Cheddar Potato Salad
- Macaroni Salad — Grandma's recipe
- BBQ Baked Beans
- Garlic Mashed Potatoes
- Seasonal Grilled Veggies
- Southern Tomato & Cucumber Salad
- String Beans Almondine — sautéed with olive oil, salt, pepper, topped with almonds
- Broccoli Rabe

PREMIUM SIDES

HALF TRAY $71.50 · FULL TRAY $104.50

- Braised Collard Greens
- Sautéed Creamy Spinach
- Parmesan & Lemon Brussels Sprouts *(seasonal market price)*
- Whipped Sweet Potatoes with Cinnamon & Sugar
- Loaded Mashed Potatoes — bacon, cheese & chives

MAC & CHEESE

Mac & Cheese ..... **$88 · $132**
Our signature garlic and shallot infused house-made five-cheese sauce. "So decadent! Sinfully delicious!"

MAC & CHEESE

CORROPOLESE TOMATO PIE

DELIVERY **$75** within 5 miles **$100** for 5–10 miles Beyond 10 miles, please inquire
Setup fee (optional) 18% of order total, otherwise drop-off only

Prices subject to change without notice. · Some items contain nuts and/or shellfish — please tell us about any allergies.
Many of our offerings are gluten free, but we are not a dedicated gluten-free facility.

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