



COUNTRY CATERING

Pig Roasts and Roaster Renter Information

Our Promise

We pride ourselves in providing the finest grills and pig roasters in the area with over 40 years of experience in roasting pigs. We take the time to go over each part of the set up, cooking, and carving instructions with each customer. Let our years of experience be your guarantee of a perfect, easy, and delicious roasted pig. We have cooked thousands of pigs over the years, and love to work with first-timers to make sure they are comfortable and fully equipped to cook their first pig.

Enjoy,
Stephen Boyer and the Country Catering family



Raw & Cooked Pigs

SERVING SIZE AND PRICES*

Weight (lbs)	Serves	Raw	Cooked
50-60	30-40	\$355	\$480
60-70	40-50	\$370	\$485
70-80	50-60	\$385	\$495
80-90	70-80	\$395	\$505
90-100	80-90	\$405	\$515
100-110	90-110	\$415	\$525
110-120	110-120	\$425	\$535

**Prices are subject to change due to market fluctuations*

CHARCOAL REQUIREMENTS

Weight (lbs)	Charcoal (lbs)	Cooking Time (hrs)
50-60	60	6-7
60-90	75	7-8
90-110	90	9-10
110-120	105	10-11

Roaster Rentals

(Prices are for Roaster ONLY and DO NOT INCLUDE the price of a pig*)

TRAILER ROASTER WITH PIG \$125

Trailer Roasters require a 2" ball hitch

TRAILER ROASTER WITHOUT PIG \$150

Trailer Roasters require a 2" ball hitch

**Prices are subject to change due to market fluctuations*



Additional Options

Kielbasa/Sauerkraut Stuffing

50-90 lb. Pig **\$60** 90-120 lb. Pig **\$95**

Apple/Raisin Stuffing

50-90 lb. Pig **\$60** 90-120 lb. Pig **\$95**

Hand-Pumped Garlic Pepper Marinade: **\$25**

BBQ Seasoning: **\$4**

Large Wood Chips: **\$10**

Charcoal & Lighter Fluid: Market Price

Foil Pans: **\$3**

Insulated Glove Kit: **\$5**

Roaster Setup

1. Set roaster on level ground.
2. Open lid. Remove grate and drip pan.
3. Place all charcoal in roaster. Spread charcoal across bottom of roaster.
4. Apply charcoal lighter fluid and light carefully.
5. Open air vent on bottom of roaster to full open position.
6. Let charcoal burn for approximately 20-30 minutes.
7. While charcoal is burning, apply generous amounts of pan spray (such as Pam) to drip pan and cooking grate.
8. After flames have subsided, using gloves, put drip pan in roaster.
9. Put cooking grate in roaster.
10. Open box and remove roaster pig from plastic bag. Cut and remove string holding legs and feet.
11. Place pig on cooking grate, belly side down.
12. Spread front feet and rear feet to help stabilize the pig to prevent it from falling over.
13. Place empty can under drain spout to catch fat from cooking pig.
14. **VERY IMPORTANT!** The pig must not go over the edges of drip pan or grease fire will occur. Place pig in the **CENTER** of the drip pan.
15. Close lid. Open lid vents all the way.
16. **DO NOT OPEN THE ROASTER** during the designated cooking time. Failure to leave the lid closed will result in improper cooking of your roaster pig.
17. After the allotted time, open the roaster. Your pig is now ready.

Roaster Cleanup

1. Do not attempt to clean roaster until all hot coals are completely burned out and no heat is present.
2. Open roaster lid.
3. Remove cooking grate and scrape drip pan.
4. Remove drip pan.
5. Remove all ashes with shovel.
6. Wash drip pan and cooking grate with dish soap and hot water.
7. ABSOLUTELY NO TYPE OF OVEN CLEANER MAY BE USED ON ANY PART OF THE ROASTER. ONLY dish soap and water.
8. If you have a trailer roaster, extend the jack to highest position so roaster slopes to the back, allowing any water to drain out. If you have a pickup roaster, simply tip it up.
9. Rinse all parts as well as roaster with fresh water. Pressure washers may be used.
10. Rinse inside and outside of roaster.
11. Place all parts into the roaster.
12. Return the roaster ONLY at the time designated on your Roaster Rental Contract.

Roasted Pig Carving

1. Make one cut starting behind the ears, down the center of the backbone to the tail.
2. Make one cut from the top of the backbone down across the shoulder of the pig.
3. Peel skin back and remove meat (most of the meat will be in the front shoulder and back hind quarters of the pig) from both sides of the pig.
4. Enjoy!

