

Rizer's Pork and Produce - Catering Menu 2023

2398 Confederate Hwy Lodge, SC 29082 843-866-2645

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Thank you for considering Rizer's Pork and Produce to be your next caterer! We have a large menu of options for you to choose from to make sure your event goes perfectly! If after reading through our catering menu you have any questions, please do not hesitate to give us a call. Please note that Rizer's Pork and Produce, Inc. reserves the right to change menu and pricing of this document.

Pork

- 1. Fried Pork Chops
- 2. Grilled Pork Chops
- 3. Pork Crown Roast
- 4. Pork Roast
- 5. BBQ Pork Nuggets
- 6. BBQ Meat
- 7. BBQ Hash
- 8. Cooked BBQ Whole Hogs
- 9. BBQ Ribs
- 10.Black Oak Ham
- 11. Country Cured Ham
- 12. Mild Link Sausage
- 13. Hot Link Sausage
- 14. Onion Sausage

Poultry

- 1. Fried Chicken
- 2. Pulled Chicken
- 3. BBQ Chicken
- 4. BBQ Chicken Quarters
- 5. BBQ Half Chickens
- 6. Baked Chicken
- 7. Chicken Nuggets
- 8. Chicken Wings

Beef

- 1. Roast Beef
- 2. Roast Beef Sliders
- 3. Ribeye Steaks
- 4. T-Bone Steaks
- 5. Prime Rib

Seafood

- 1. Fried Shrimp
- 2. Boiled Shrimp
- 3. Beaufort Boil
- 4. Steamed Oysters
- 5. Shrimp and Grits



VEGETABLE & FRUIT OPTIONS

- 1. Green Beans
- 2. Green Butterbeans
- 3. Speckled Butterbeans
- 4. Field Peas
- 5. Collards
- 6. Cabbage
- 7. Broccoli
- 8. Sweet Corn
- 9. Stewed Squash
- 10. Green Bean Casserole
- 11. Pickles
- 12. Salad

When in Season the Following are Added to the Option List

- 1. Watermelons
- 2. Cantaloupe
- 3. Cream Peas
- 4. Crowder Peas
- 5. Pinkeye Peas

STARCH OPTIONS

- 1. White Rice
- 2. Yellow Rice
- 3. Wild Rice
- 4. Mac and Cheese
- 5. Baked Potato
- 6. Mashed Potato
- 7. Potato Salad
- 8. Baked Sweet Potato
- 9. White Grits
- 10. Yellow Grits
- 11.Dressing/Stuffing
- 12.Toast
- 13. Light Bread
- 14. Rolls
- 15. Biscuits

DESSERT OPTIONS

- 1. Peach Ice Cream
- 2. Vanilla Ice Cream
- 3. Butter Pecan Ice Cream
- 4. Strawberry Ice Cream
- 5. Chocolate Ice Cream
- 6. Moose Track Ice Cream
- 7. Apple Pie
- 8. Lemon Pie
- 9. Key Lime Pie
- 10.Cake
- 11.Banana Pudding
- 12. Cookies



SALAD DRESSING OPTIONS

BEVERAGE OPTIONS

- 1. Ranch
- 2. Italian
- 3. Thousand Island
- 4. French
- 5. Honey Mustard

- 1. Sweet Tea
- 2. Unsweet Tea
- 3. Lemonade
- 4. Water
- 5. Coffee
- 6. Orange Juice

YOUR CATERING STYLE OPTIONS

Turnkey Jobs (includes bringing food to site, all plates, utensils, paper or plastic or china products, setup of food, breakdown of setup. Does not include take out of trash.)

For 100 people or more: Pick two meats, two vegetables, two starches, one dessert and two beverages (water is included free). Price \$18.50 per plate plus sales tax and 10% gratuity. The following meat options are exempt from this price: Ribeye Steak, Prime Rib, Shrimp, Pork Crown Roast, Whole BBQ Hogs, T-Bone Steaks, Beaufort Boil, and Oysters.

For 30 to 99 people: Pick two meats, two vegetables, two starches, one dessert and two beverages (water is included free). Price \$19.50 per plate plus sales tax and 10% gratuity. The following meat options are exempt from this price: Ribeye Steak, Prime Rib, Shrimp, Pork Crown Roast, Whole BBQ Hogs, T-Bone Steaks, Beaufort Boil and Oysters.

One 12 oz. ribeye steak, baked potato, salad, one vegetable, rolls, tea, dessert – turnkey job- \$31.00 plus sales tax and 10% gratuity per plate.

One 16 oz. ribeye steak, baked potato, salad, one vegetable, rolls, tea, dessert – turnkey job - \$33.00 plus sales tax and 10% gratuity per plate.

Prime Rib, baked potato, salad, one vegetable, rolls, tea, dessert – turnkey job-\$38.00 plus sales tax and 10% gratuity per plate.

Beaufort Boil (shrimp, potatoes, corn on cob, sausage) \$24.50 plus sales tax and 10% gratuity per plate.

BBQ and hash, rice, pickles, bread, one vegetable, tea, one dessert – turnkey job-\$14.50 plus sales tax and 10% gratuity per plate.

Oyster Roasts – Call for pricing

Catfish Stew (Tomato Based), crackers, tea - \$13.50 plus tax and 10% gratuity per plate.

BBQ Hog – Market price of hog plus \$75.00 to cook plus sales tax and 10% gratuity.

Breakfast - call for pricing

For a non turnkey job, i.e. you pick up only the food from our store, deduct \$3.00 for any turnkey job.

We offer our store at nights or for breakfast to have your catered event. The cost would be the same as for turnkey jobs plus \$25.00 per hour for the time you are at the store.

There will be a \$50 travel fee added to the final catering bill if the travel is 45 miles or more from our store's location of 2398 Confederate Hwy, Lodge, SC 29082.

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Feel free to contact us at 843-866-2645 or porkandproduce@yahoo.com.

Sincerely,

Philip Rizer

President, Rizer's Pork and Produce, Inc.

