

Luncheon or Dinner Menu

Entrée

Prime Rib
Filet Mignon
BBQ Ribs
Hickory Smoked Bar B Q
Grilled Turkey Breast
Fried Chicken
Grilled Pork Loin
Grilled Salmon

Salads – Dressings Homemade
(Ranch, Balsamic Vinaigrette,
Honey Mustard, Blue Cheese)
Mixed Garden Salad • Waldorf Salad
Spinach Salad • Cole Slaw

Starches

Potatoes Au Gratin
Macaroni & Cheese
Mashed Potato Bar
(toppings sour cream, spring onions,
bacon bits, cheese)
Twice Baked Potatoes

Vegetables

Green Beans
Honey Glazed Carrots
Roasted Asparagus
Squash Casserole
Broccoli with Cheese Sauce
Corn Pudding

Bread

Homemade Rolls
Corn Bread
Homemade Biscuits

Deserts

Cakes

Red Velvet Cake
Hummingbird Cake
Coconut Cream Cake
Chocolate Heaven Cake
Carrot Cake

Pies

Carmel Apple Pie
Chocolate Cream Pie
Coconut Cream Pie
German Chocolate Pie
Lemon Chess Pie
Chocolate Chess Pie
Pecan Pie

Homemade Ice Cream

Chocolate Oreo Ice Cream
Pecan
Strawberry
Peach

Assorted Cookies and Pastries

Lemon Squares
Butterscotch Cookies
Cream Mint Brownies
Sugar Cookies
Pumpkin Cheese cake Bars
Orange Blossoms
Fresh Apple Cake

Decorated Cakes

I have contacts and they will price accordingly.

The Pig & The Pineapple



The Pig & Pineapple Catering

1763 Woods Road
Bedford, VA 24523

Phone: 540-871-4388 / 434-665-1652

About Us

The Pig & Pineapple Catering Company is a full-service food provider owned and operated by Donnie & Lisa Callahan. The Callahan's previously ran Fishers Restaurant in Bedford where Lisa was third generation owner. Her Grandfather opened Fishers in 1955.

The Pig & Pineapple takes great pride in homemade Southern cuisine made from family recipes.

The catering company uses a Team to serve the food and take care of our customers needs.

The Pig & Pineapple can prepare and serve Brunches, Lunches, Dinners and/or Receptions.

Please select your foods, email them to us at Fishersrest@gmail.com to price.

Call Lisa at 540-871-4388 or Donnie at 434-665-1652 to answer any questions and quote on your desired foods.

Brunch

Egg Dishes – prepared on sight

Eggs – Prepared scrambled, fried, poached, boiled

Confetti Eggs – Sautéed onions, peppers & mushrooms sautéed and mixed with 2 scrambled eggs & Cheese

Eye Opener – Mound of Hash browns topped with sautéed onions, peppers & ham topped with 2 eggs prepared as you like

Eggs Benedict – Toasted English Muffin topped with Canadian Bacon, Sautéed Spinach, 2 Poached eggs and Hollandaise Sauce

Omelets to order – Bacon, Sausage, Ham, Spinach, Onions, Mushrooms, Tomatoes, Cheese

Breakfast Casseroles

Egg Casserole with Spinach, Sausage, Mushrooms, Onions, Swiss and Cheddar Cheese

Egg Casserole made with Hard Boiled eggs topped with crumbled Bacon and a Cheese Sauce

Egg Casserole made with Bread, Cheddar Cheese, Sausage or Bacon and Eggs

Egg Casserole made with Spinach, Onions, Mushrooms, Peppers and Tomatoes and Cheese

French Toast Casserole

Brunch

Breakfast Meats & Gravies

Bacon • Ham • Country Ham • Sausage • Sausage Gravy
Chipped Beef Gravy • Breads • Homemade Biscuits

Muffins – Blueberry, Bran, Banana, Orange Cranberry

Sausage Bread – homemade bread dough with Sausage, eggs, mozzarella Cheese in the center. Bread is rolled and baked.

Breakfast Sides

Grits/Cheese Grits with or without Marinated Roasted Tomatoes • Hash Brown Casserole • Fried Apples

Assorted Breakfast Biscuits

Ham & Egg • Bacon & Egg • Country Ham & Egg • Sausage & Egg • Egg

Cheese can be added to any of the biscuits

Coffee Cakes

Apple • Pecan • Cranberry/Raspberry • Banana Bread

Fried Apples – fresh apples fried with butter, sugar and cinnamon

Mixed Fruit - Plain or with sauces

Drinks

Coffee Bar – sugar, creamer, sugar replacement

Iced Tea – Sweet & Unsweet

Juice – Orange • Cranberry • Apple • Tomato

Appetizers

Seafood

Shrimp Cocktail

Hot Crab Dip & Crackers

Seafood Vegetable Dip (Crab and Shrimp)

Fruit & Vegetables

Vegetables & Spinach Dip

Fruit with Whipped Cream Dip

Mocha Fondue with fruit and pound cake

Finger Foods

Cheese Wafers with Dates & Pecans

Cheese Fingers

Spanokopita – spinach or mushroom

Sausage/Bacon Roll-ups

Southern Caviar and Corn Chips

Vidalia Onion Dip & Crackers

Southwestern Corn Dip & Corn Chips

Spinach & Artichoke Dip with Crackers

Mushroom & Artichoke Dip with Crackers

Meats

Marinated Filet Mignon with Horseradish Sauce and rolls

Grilled Pork Loin with Rolls

Grilled Turkey Breast with Rolls

Chopped Bar B Q with Rolls

Ham Biscuits

Chicken Salad with fruit served with Crackers

Grilled Salmon with Rolls

Cheeses

Jalapeno Pimento Cheese with Crackers

Cheese Ball with Crackers

Pineapple Cheese Ball

Chipped Beef Cheese Ball

Cranberry Cheese Spread

Smoked Salmon Ball

Assorted Cheese Board with Fruit and Crackers

Baked Brie with Bourbon Pecan Sauce served with Apples

