

Marvin C. Ross

Owner & Pitmaster

Nikki Ross

Owner & Chef



PECULIAR PIG
CATERING

Walterboro, SC

854-236-0505

PECULIARPIGCATERING.COM

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farm - to - plate

LOCALLY SOURCED INGREDIENTS

LOCALLY RAISED PROTEIN



LOCAL FARMS AND SMALL BUSINESSES WE SUPPORT:

KINDLEWOOD FARMS
ROOTING DOWN FARMS
MOONLIT BOTTOM FARMS
WISHBONE FARMS
LOWCOUNTRY FUNGI
ISLAND PRODUCE
MANO BELLA ARTISAN FOODS
FINE FOODS & FORAGE
SMART EATS, LLC
MARSH HEN MILL



Email us!

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**PECULIAR PIG
CATERING**

Walterboro, SC



HERITAGE HOG ROAST

Bring community together with this long-lasting southern tradition of barbequing.



Marvin C. Ross, *Pitmaster*

We'll bring the smoker to you, giving you and your guests a beautiful display of our heritage hog. Pick the rest of your menu selections and we'll make sure you get the experience you want for any occasion.

Other meats we can BBQ for you:

Smoked Chicken
Brats & Hot Dogs
Whole Goat
Spare Ribs *and more!*

To reserve your whole hog experience, please give at least a four-week notice before your event. A deposit is required. There will be a roasting fee along with the cost of the hog.

Check out our menu for additional entrees, sides, appetizers, drinks, and dessert.

CALL OR EMAIL TO RESERVE YOUR EXPERIENCE TODAY!

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APPETIZERS

Peculiar Pig Sliders

Choose between pulled pork or pulled beef. Served on a locally-made bun with your choice of mustard or tomato-based BBQ sauce.

Brat Bites

Our grilled Peculiar brats cut into bite-sized pieces. Served with a homemade dipping sauce.

Peculiar Pig Dip

A medley of flavor in one bite. Creamy, cheesy, bacon goodness served with chips strong enough for every scoop.

Pimento Cheese & Cracklin's

The best homemade pimento cheese recipe with chopped jalapenos. Served with Peculiar cracklin's and crackers.

Sweet Peculiar Meatballs

Meatballs crafted with the finest cuts from Peculiar Pig Farm. Served with a sweet and tangy sauce for dipping.

BBQ Shrimp Skewers

Locally-sourced shrimp grilled to perfection. Served with our homemade cocktail sauce.

Peculiar Pork Parfait

This is the ultimate bite. Try our Peculiar Pork Parfait, layered with pulled pork, mac and cheese, and BBQ baked beans.

Jalapeno Cheddar Cornbread

We use Marsh Hen Mill cornmeal to make this delicious cornbread. Made with locally-sourced eggs, jalapenos, and cheddar.

SOUPS & SALADS

Catfish Stew

A savory medley of tender local catfish chunks and hearty vegetables, slow-cooked to perfection in a rich broth infused with aromatic spices. Southern comfort in a bowl.

Okra Soup

Our okra soup is crafted with fresh vegetables sourced from Kindlewood Farms, Joseph Fields Farms, and Island Produce. Corn, okra, tomatoes, and butter beans get to know each other.

Lowcountry Boil

A boiling pot a serious Southern flavor. Includes locally-sourced shrimp, Peculiar Pig sausage, potatoes, onions, and corn. Don't forget to add the cornbread!

Brunswick Stew

This culinary masterpiece features locally-sourced corn and lima beans from Joseph Fields Farms and Island Produce. The tender meat from Peculiar Pig Farm is the star attraction in this dish

House Salad

We take a bed of mixed greens and incorporate apples, walnuts, and feta to make this light, delicious salad. Served with our homemade vinaigrette dressing.

Chicken Salad

Our mayo-based chicken salad is made with chicken from Peculiar Pig Farm, onions, grapes, and celery.

Pasta Salad

Our pasta salad is made with pasta from Mano Bella Artisan Foods and a harmonious blend of black olives, feta, tomatoes, and cucumbers. Ham is optional.

Tomato & Cucumber

This bedless salad includes tomatoes, cucumbers, and onions tossed in our homemade Italian dressing.

DESSERTS

Banana Pudding

Honey Bun Cake

Nikki's Famous Brownies

Key Lime Pie

Charleston Chewies

Brownie-Bottom Cheesecake

In-Season Cobbler

DRINKS

Southern Sweet Tea

Unsweet Tea

Lemonade

Water Bottles

Asst. Sodas

Check out our separate alcohol menu for more options!



ENTREES

from the smoker

Heritage Pork BBQ
 Smoked Whole Chicken
 Smoked Quartered Chicken
 Pork Brats
 Smoked Brisket
 Pulled Beef
 Smoked Whole Goat

from the chef

Honey Garlic Pork Chops
 BBQ Grilled Pork Chops
 Honey Garlic Pork Tenderloins
 Brown Sugar & Balsamic Glazed Loins
Vegan Shredded Jackfruit BBQ
 Smoked Duck
 Goat Stew

PECULIAR SIDES

Macaroni & Cheese	Sea Island Red Peas	 Cream-Style Corn
BBQ Baked Beans	Cornbread	 Green Beans
 Coleslaw	 Cabbage	 Mashed Potatoes
Hash & Rice	 Scalloped Potatoes	 Sweet Potatoes
 Squash & Zucchini	 Collard Greens	 Honey Glazed Carrots
 Potato Salad	 Roasted Corn	Southern Red Rice

 indicates a seasonal vegetable

Off the menu MENU

We know how important the menu for your event is. If there is a dish that you would like at your event that is not listed on our menu, please let us know.

Some of the *off menu* items we've offered in the past include:

Cajun Pasta - Ox Tails - Smoked Guinea - Smoked Goose

Have allergies or need accomodations?

Please let us know if you or someone in your party has allergies or dietary restrictions. We will try our best to accomodate the menu items you select and take seriously the importance of cross-contamination. We are able to revise certain recipes to be vegan, vegetarian, and dairy-free.

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BRUNCH & LUNCH

all buffets and stations come with Marsh Hen Mill grits

PECULIAR BREAKFAST BUFFET

includes local eggs, bacon, sausage, freshly-made biscuits, sausage gravy, fresh fruits, shredded cheeses, breakfast potatoes, assorted fresh pastries

FRENCH TOAST STATION

includes locally-made breakfast bread with freshly cut fruits, powdered sugar, sweet cream cheese drizzle, and maple syrup

HOMEMADE BISCUIT BUFFET

includes freshly-made biscuits, Peculiar pulled pork, cheddar cheese, bacon, sausage, sausage gravy, assorted jellies, and butter

OMELETTE STATION

includes cheese, onions, peppers
choose 2 proteins:
pulled pork, bacon, sausage, ham



Add Belgium Waffles for a tastier experience!



ORIGINAL or BLUEBERRY BISCUIT SANDWICHES

comes with Marsh Hen Mill grits and fresh fruit

- Bacon Egg & Cheese
- Sausage Egg & Cheese
- Ham Egg & Cheese
- Pulled Pork & Cheddar

Peculiar Pork Chop

our signature grilled Peculiar pork chop served with an egg your way and grits

Local Shrimp & Grits

local stone ground grits, locally-sourced shrimp, Peculiar pork crisps, cheddar, green onion garnish and shrimp stock

DRINKS & SWEETS



Sweet Tea

- Sweet Tea
- Unsweet Tea
- Lemonade

Coffee Bar
cream & sugar

freshly-squeezed
Orange Juice

Honey Bun Cake

Fresh Pastries

Sweet Berry Biscuits

 *Check out our alcohol menu for mimosas and other locally-crafted adult beverages!*



Honey Bun Cake



BAR & COCKTAIL MENU

Peculiar Pig Catering and The Wandering Taps have teamed up to give you this exclusive menu for your catering needs.

A Lowcountry Bloody Mary

A delicious blend of Charleston's own Dixie Black Pepper Vodka and Southern Devil's Bloody Mary Mix topped with goodies and a piece of crispy Peculiar Pig fat back.

Planter's Punch

A sweet delicious punch of Pusser's Dark Rum, lime juice, small batch granadine, and club soda. Topped with mint.

Brown Sugar Bacon Old Fashioned

Sip on this exquisite experience with Charleston's own Striped Pig Distillery Bourbon and a hint of bacon fat flavor. Topped with a dried orange slice.

French 75

Feel lush with this Nippitaty Distillery Pea Flower Gin, champagne, and lemon juice cocktail.

BREWS & BOOZE

Domestic beers available upon request. Please let us know if you would like rotational brews from these listed breweries to be tap-served.

Legal Remedy (Rock Hill, SC)

Seminar Brewing (Florence, SC)

13 Stripes Brewing (Taylors, SC)

Lowtide Brewing (John's Island, SC)

Munkle (Charleston, SC)

Indigo Reef Brewing (Charleston, SC)

Olde Hickory Brewing (Hickory, NC)

Blake's Hard Cider (Armada, MI)

Noble Hard Cider (Asheville, NC)

Ginger's Revenge Hard Ginger Beer (NC)

Fizza Hard Kombucha (Summerville, SC)

SPRITZER & WINE

All standard white and red wine available, including champagne and prosecco.



Tippy Spritzers

orange
grapefruit
lemon
blackberry

NON-ALCOHOLIC

on tap

King Bean Coffee Roasters Cold Brew

Ginder Ale

Kombucha



PECULIAR PIG
CATERING

Peculiar Pig Catering and The Wandering Taps have partnered together to give you the ultimate experience. A separate contract will be made with The Wandering Taps should you decide to use our alcoholic services.

* The Wandering Taps follows all regulations set by the South Carolina Alcohol Beverage Licensing Department *

WWW.THEWANDERINGTAPS.COM



Introducing Marwin C. Ross, the visionary owner of Peculiar Pig Catering.

Despite lacking formal culinary training, Marwin's passion for farm-to-table cuisine blossomed at a young age. His culinary journey revolves around a commitment to impeccable sourcing practices, ensuring every ingredient tells a story of sustainable farming.

At Peculiar Pig Catering, we pride ourselves on supporting local farmers, forging partnerships that cultivate a community of responsible food production. Marwin's dedication to sourcing from nearby farms not only guarantees freshness but also fosters a sustainable ecosystem, making each dish a celebration of ethical dining.

In our kitchen, Marwin's culinary expertise transforms locally-sourced ingredients into a symphony of flavors. His creative mastery brings forth a menu that tantalizes the taste buds of the discerning palate. From vibrant salads bursting with organic goodness to meticulously crafted main courses, each dish is a testament to Peculiar Pig Catering's unwavering commitment to quality.

Our establishment caters to those who appreciate not just a meal but an exquisite culinary experience.

Peculiar Pig Catering invites discerning patrons to savor the richness of thoughtfully sourced ingredients, indulge in the artistry of farm-to-table cuisine, and become part of a community that values ethical and luxurious dining.

