

Spit Roast – Meat cooked over charcoal

Option 1 Whole Pig

The pig is slow-roasted for approximately 7 hours to achieve tender, flavourful meat. We offer two options: the pig can be cooked at our maple grove and delivered to your event ready to serve, or it can be cooked directly at your event venue. Due to the cooking time and the need for our team to remain on-site, additional fees apply.

Option 2 Traditional Spit Roast

We cook a variety of meats on-site, such as pork loin, roast beef or chicken breasts.

Choice of meat
Possibility of choosing two meats

Pork loin
Chicken breast
Roast beef

The meal includes

Sides

Olives, pickles & maple-pickled onions

Salads

(Choice of three)

Coleslaw or Macaroni
Fusilli and vegetables or Love salad
Potato or Caesar salad
Garden salad with maple vinaigrette

Sauce

Forest sauce
Tarragon sauce
Pepper sauce

Baked potato with sour cream
Bread & butter

Assorted desserts

Disposable tableware included
Porcelain plates & metal cutlery (\$)

Our team takes care of cooking, serving and carving the meat so you can fully enjoy your event.



L'authentique
ÉRABLIÈRE