

Our goal is to provide you and your guests with a great dining experience that will be remembered by all with fondness.

There is much work that goes into making sure your experience enjoyable. The pig is injected with a concoction of juices (fruit) to add flavor and to preserve the moistness of the meat during the cooking process. We then slow roast the pig from 20 to 30 hours. The meat is hand pulled and served.

Two to four hours prior to serving, we come to your location and finish cooking the meat so people can become a part of the process. We prepare side dishes on site so they are fresh and serve them up to your guests.

After the cooking and serving are complete, we intend to leave you with pleasant memories and a hunger that has been satisfied.