

SIDES

HALF FULL

CHICAGO SMOKEHOUSE BEANS

\$25 \$50

A mixture of fresh vegetables and three types of beans based in our Chicago Smokehouse sauce, smoked and simmered to sweet and spicy perfection

SWEET POTATO POTATO SALAD

\$35 \$70

A perfect blend of sweet potatoes, celery and onion with Jeff's sweet, creamy dressing

BUFFALO BLUE HOG SLAW

\$45 \$85

Rich slaw made from shredded cabbage, carrots & celery mixed in a creamy buffalo dressing with crumbled blue cheese and topped with crispy Pig Candy

PIG CANDY

\$10 \$20

Our famous pig candied bacon is dusted in brown sugar and slowly smoked until brittle.

**Note: \$10 per 8 pieces*

SALADS

CHOPPED CANDY COBB SALAD

\$60

Pig Candy, shredded carrots, roma tomatoes, diced red pepper, hard-boiled eggs, and gorgonzola served on a bed of chopped romaine

CAPRESE SALAD

\$65

House smoked fresh mozzarella, roma tomatoes, fresh basil, seasoned with salt and balsamic glaze



OUR STORY

For years, our Founder & CEO, Kevin Corsello felt something was missing in the fast-casual dining space. No one had figured out how to bring slow-smoked meats to the masses, and all of the chains he visited felt unconnected to their communities. As any entrepreneur does, he started dreaming and quickly shared his ideas with his childhood friend, Emmy-Nominated Celebrity Chef, Jeff Mauro.

Typically, when these two Italian kids got together, nothing but trouble would ensue, but this time, things were different. Their shared passion for food, music and art began shaping a vision for a restaurant that at its core would do what food, music and art had always done: bring people together. After many sleepless nights and Italian arguments, Pork & Mindy's was born.

LET'S PARTY

Email us at catering@porkandmindys.com, or give us a ring at (773) 799-8759.

Catering orders should be placed at least 24 hours in advance of delivery as assembling delicious sangwiches doesn't just happen! Delivery pricing may vary depending on distance and other factors.

PORKANDMINDYS.com

@PORKANDMINDYS    

PORK & MINDY'S

CATERING MENU

FEED YOUR SENSES



SMOKED MEATS

CHICKEN

Slowly smoked over mulberry wood and pulled by hand

SMOKED 'PIT STYLE'

Smoked "pit style" BBQ beef

PORK

Slowly smoked over hickory wood for 14 hours and pulled by hand

DA BEEF

Jeff's famous smoke/braised Italian Beef "Pot Roast Style", swimming in Rich Au Jus

BUNS

MINI BRIOCHE BUNS

Pack of 18

FULL-SIZE BRIOCHE BUNS

Pack of 8 (recommended with Chicken or Chuck)

ITALIAN ROLL

Pack of 12 (recommended with Da Beef)

BAO BUNS

Pack of 8 (recommended with Pork)

HALF serves 10-15	FULL serves 20-30
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\$70	\$140
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\$125	\$250
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\$85	\$170
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\$125	\$250
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\$7.50

\$5.50

\$9

\$5.50

TOPPINGS

PICKLED RED ONIONS

Sweet and tangy pickled onions (recommended with Chicken)

SPICY PICKLES

Sweet, spicy and juicy pickles (recommended with Chicken and Smoked "Pit Style")

PICKLED DAIKON & CARROTS

Shredded, pickled veggies (recommended with Pork)

JALAPEÑO RELISH

Diced jalapeño, cucumber and cilantro (recommended with Pork)

SMOKED SWEET RED PEPPERS

Smoked red peppers (recommended with Da Beef)

GIARDINIERA

Slightly spiced vegetable mixture (recommended with Da Beef)

16 OZ	32 OZ
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\$5	\$10
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\$5	\$10
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\$6	\$12
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\$6	\$12
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\$6	\$12
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\$5	\$10
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SAUCES

Two 8 oz sauces included per half pan, and four 8 oz sauces included per full pan (charge for additional)

8 OZ

ASIAN PLUM

Balanced mix of fruity, sweet and a bite of ginger (Allergens: Soy)

\$2

CHICAGO SMOKEHOUSE

Rich with bold, smoky flavors [Allergens: Fish (anchovy)]

\$2

SWEET

Our signature harmony of sweet and savory [Allergens: Fish (anchovy)]

\$2

SWEET HEAT

Unique combination of sweet with a peppery finish [Allergens: Fish (anchovy)]

\$2

MUSTARD

Zesty symphony of mustard, honey, vanilla and apple cider vinegar [Allergens: Fish (anchovy)]

\$2

VINEGAR

Tangy blend of tomatoes, vanilla and vinegar

\$2

APRICOT HABANERO

A fruity start with a heat finish of habanero pepper

\$2

AIN'T NO PARTY
LIKE A
PORK & MINDY'S
PARTY



BOXED LUNCHES

These are the perfect individually packed lunches for your event. (min 10 per order)

Each boxed lunch includes a sandwich, a side of your choice and our famous Pig Candy. We'll also include napkins and cutlery.

BAO TO THE PORK \$11

Slowly smoked pork shoulder, pickled daikon and carrots, jalapeno relish, and P&M Asian Plum Sauce served on a steamed bao bun

CHICKEN \$10

Slowly smoked chicken, with spicy pickles served on a brioche bun

DA BEEF \$12.50

Slow-braised beef, smoked sweet red peppers, giardiniera, and beef au ju served on an Italian roll

PASTRAMINDY \$11.50

House-cured, smoked and hand-cut pastrami, P&M Mustard Sauce and spicy pickles served on a marble rye bun

POLISH LINK \$11

Smoked Polish link, caramelized onions and pickled cherry peppers served on a brioche hot dog bun

EGGPLANT PARM \$10

Crispy fried eggplant, house smoked fresh mozzarella, sundried tomato pesto, fresh basil and roma tomatoes served on herbed foccacia bread.

**Note: For vegetarian orders, you may choose two sides in place of the Pig Candy.*

< PICK SIDES ON THE BACK >

BOXED LUNCH SIDES

Select a side for each boxed lunch you order, and we'll include our famous Pig Candy. Vegetarian orders may swap a second side for the Pig Candy.

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