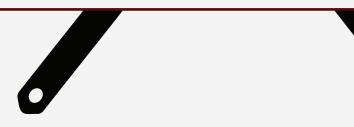


BARBEQUE

WEEKEND MENU



TO ORDER CALL +1 905 326 6000 OR CATERING@BYPNP.COM

or Order Online!

Peterand Pauls EventCatering

options

FAMILY BBQ MENU (Serves 2-4) \$139

Vienna Buns

Marinated 8oz Rib Eye Steaks (2 pcs)

Marinated Chicken Skewers with Greek Yogurt Dip (4 Skewers)

Prepped Vegetables ready for Grilling (Zucchini, Peppers, Eggplant, & Asparagus)

Cheese Tortellini Salad with Diced Peppers and Parsley in a Lemon Olive Oil Dressing

Apple Crumble Tarts & Chocolate Fudge Brownies (6 pcs)

TRADITIONAL BBQ MENU (Serves 2-4) \$100

Vienna Buns & Brioche Burger Buns

Homemade Burger (2 pcs)

Marinated Chicken Breast (2 pcs)

All Beef Jumbo Hotdogs (2 pcs)

Ketchup, Mustard, Relish

Classic Caesar Salad

Pasta Primavera Salad OR New Potato Salad Gf

Prepped Vegetables ready for Grilling (Zucchini, Peppers, Eggplant, & Asparagus)

Assorted Cookie & Brownies (6 pcs)

ITALIAN BBQ FEAST (Serves 2-4) \$139

Meat Lasagna 1/3 Pan (Serves 4-6)

Seasonal Mixed Greens, Cucumbers, Cherry Tomatoes, Balsamic Vinaigrette

Roasted Hot or Sweet Sausages (Par Cooked & Ready to Finish on the Grill) (2 pcs)

Lamb Chops (4 pcs) OR Marinated Chicken Breast (4 pcs)

Roasted Potatoes

Homemade Cookies, Biscotti & Cannoli's OR Assorted Tarts (6 pcs)





ala carte 1/3 pan serves 4-6 ppl 1/2 pan serves 8-10 ppl

BEEF TENDERLOIN

1/3 PAN \$144 - 6 pcs 1/2 PAN \$240 - 10 pcs

CHICKEN SOUVLAKI

Marinated Chicken with Tzatziki
1/3 PAN \$36 | 6pcs ½ PAN \$60 | 10pcs

PORK SOUVLAKI

Marinated Pork with Tzatziki

1/3 PAN \$36 | 6pcs ½ PAN \$60 | 10pcs

DIJON AND HERB CRUSTED RACK OF LAMB

½ Rack per person – served with au Jus 1/3 PAN \$160 ½ PAN \$210

ROASTED SALMON FILET

Served With Maple Pommery Mustard Sauce 1/3 PAN \$90 – 6 pcs ½ PAN \$150 – 10 pcs

GRILLED JUMBO PRAWNS

Served with a Lemon Olive Oil Sauce
1/3 PAN \$75 - 24 pcs ½ PAN \$120 - 40 pcs

ITALIAN SAUSAGES

Grilled Hot or Mild Italian Sausages
1/3 PAN \$36 ½ PAN \$60

PULLED PORK

Spice Rubbed & Smoked Pork Shoulder Served with BBQ Sauce, Fried Onions & 6 Brioche Buns 1/3 PAN - \$45 1/2 PAN - \$75

ASIAN GLAZED PORK BABY BACK RIBS \$49 (2 FULL RACKS)

Sticky Asian Ribs with Soya-BBQ Glaze

ALL BEEF BURGERS (6 Burgers) \$48

6oz Burgers with Ketchup, Mustard, Relish & 6 Brioche Buns

JUMBO HOT DOGS (6 Hot Dogs) \$42

All Beef Hot Dogs Steamed & Grilled to Perfection. Served with Ketchup, Mustard, Relish & 6 Sesame Seed Buns

HOMEMADE VEGGIE LENTIL BURGERS (6 Burgers) \$55

Vegetable & Lentil Burgers with Hummus & 6 Brioche Buns

CONDIMENTS (serves 6)

ADD BACON \$12

ADD CHEDDAR \$9

UPGRADED CONDIMENTS - \$15

Lettuce, Tomatoes, Pickles, Onions, Hot Pepper Rings

ADD PREMIUM CONDIMENTS - \$21

Shredded Cheese, Sautéed Mushrooms & Peppers, Crispy Onions, Homemade BBQ Sauce, Sauerkraut, Hot Banana Peppers and Grainy Mustard

GLUTEN FREE BUNS \$12



ala carte 1/3 pan serves 4-6 ppl 1/2 pan serves 8-10 ppl

SALADS

1/3 PAN SERVES 4-6 PPL 1/2 PAN SERVES 8-10 PPL

CAESAR SALAD

Romaine Lettuce, Parmesan, Focaccia Croutons, with a Creamy Garlic Parmesan Dressing 1/3 Pan \$ 24 1/2 Pan \$ 45

GREEK SALAD

Cucumbers, Tomatoes, Red Onions, Kalamata Olives, Feta Cheese and Peppers 1/3 Pan \$ 24 1/2 Pan \$ 45

ARUGULA SALAD

Walnuts, Cracked Pepper Boursin, Sundried Cherries, Balsamic Vinaigrette 1/3 Pan \$ 24 1/2 Pan \$ 45

SEASONAL MIXED GREENS SALAD

TRADITIONAL COLESLAW

Shredded cabbage & carrots in a vinaigrette dressing 1/3 PAN - \$19 1/2 PAN - \$35

THREE BEAN SALAD

Mixed beans & diced sweet peppers with parsley & vinaigrette dressing 1/3 PAN - \$19 ½ PAN - \$35

GREEN MANGO SALAD

Green Mango Salad with Julienne Mangoes, Carrots & Peppers, tossed with Roasted Cashew Nuts, Mint, Cilantro & Lime Juice 1/3 PAN - \$24 1/2 PAN \$45

NEW POTATO SALAD

with Sour Cream Dijon Dressing Tossed with Peppers, Scallions, and Herbs in our own Creamy Dressing 1/3 PAN - \$19 1/2 PAN - \$35

PASTA PRIMAVERA SALAD

GRILLED VEGETABLES





ala carte 1/3 pan serves 4-6 ppl 1/2 pan serves 8-10 ppl

DESSERTS

SMORES PACKAGE 1/3 PAN (6 PIECES) \$30 ½ PAN (10 PIECES) \$50

BROWNIES \$16 Per 4 Pcs (Minimum 4 Pcs)

CHOCOLATE CHIP COOKIES (Sold by the Dozen) \$ 12

FRUIT PLATTER \$25 (SERVES 4-6)
Freshly Sliced Seasonal Fruit

BEER

ONTARIO CRAFT BEERS - \$4.50 IMPORTED BEERS - \$4.00 DOMESTIC BEERS - \$3.00



MAY LONG WEEKEND ORDERING DEADLINE:

ORDER DEADLINE: THURSDAY MAY 20TH BY 12 NOON
PICK UP YOUR ORDER FOR THE LONG WEEKEND AND RECEIVE A 15% PROMOTION OFF YOUR ORDER
PICK UP CONVENIENTLY LOCATED AT HWY 400 & HWY 7 AREA
ALL FOOD WILL BE LABELLED WITH REHEATING INSTRUCTIONS
ALL ORDERS ARE PRE-PAID HST ADDITIONAL

ORDERING DEADLINE:

MINIMUM 24-48 HOURS NOTICE REQURIED
ORDERS MUST BE PLACED BEFORE 12 NOON THE BUSINESS DAY PRIOR
DELIVERY & PICK UP AVAILABLE MONDAY – SATURDAY FROM 10 AM – 4 PM
ALL FOOD WILL BE LABELLED WITH REHEATING INSTRUCTIONS
ALL ORDERS ARE PRE-PAID HST & DELIVERY ADDITIONAL
DELIVERY BOUNDARIES NORTH TO KING, SOUTH TO LAKE ONTARIO, WEST TO HWY 410, EAST TO KENNEDY RD.
*DELIVERY CHARGES WILL APPLY OUTSIDE OF BOUNDARIES – MINIMUM SPEND OF \$125 FOR DELIVERY





TO PLACE YOUR ORDER PLEASE EMAIL
CATERING@BYPNP.COM OR CALL +1 905 326 6000
WITH THE FOLLOWING INFORMATION

- FIRST & LAST NAME
- CELL PHONE NUMBER
 - ORDER DETAILS
 - CREDIT CARD INFO
- PICK UP DATE AND TIME

(PeterandPauls EventCatering: 222 Rowntree Dairy Rd, Vaugan ON)

or Order Online!

Please email or call with credit card info as order will not be confirmed without pre payment +1 905 326 6000



MINIMUM ORDER OF \$125 FOR DELIVERY
ALL ORDERS TO BE PREPAID, HST ADDITIONAL, NO SUBSTITUIONS DELIVERY WITHIN BOUNDARIES:

Delivery Boundaries North to King, South to Lake Ontario, West to HWY 410, East to Kennedy Rd. Delivery charges will apply outside of boundaries - \$1 per KM