

# Peter and Pauls

## EventCatering

Pick Up Curbside **or** Let us Deliver

**FRESHLY PREPARED**

**Family Style Meals**

**CONVENIENTLY TO YOUR DOOR STEP!**

We have done our best to offer good value and pricing as we know these are trying times!

**SEE LAST PAGE FOR ORDERING INSTRUCTIONS**

MINIMUM 24 HOUR NOTICE REQUIRED

PICK UP TIMES MONDAY – SATURDAY FROM 12 – 4 PM

FREE DELIVERY AVAILABLE FOR ORDERS OVER \$125 TUESDAYS & FRIDAYS FROM 10 AM – 4 PM

ALL ORDERS TO BE PREPAID. HST ADDITIONAL. NO SUBSTITUTIONS

Delivery boundaries North to King, South to Lake Ontario, West to HWY 410, East to Kennedy Rd.

\*Delivery charges will apply outside of boundaries

# main course

1/3 PAN (FEEDS 4-6 PEOPLE)  
HALF PAN (FEEDS 8-10 PEOPLE)

## HOMEMADE MEAT LASAGNA

layered pasta with cheese, ground meat, and tomato sauce  
1/3 pan \$ 30    1/2 pan \$ 55

## VEGETARIAN LASAGNA

layered pasta with cheese, vegetables, and tomato sauce  
1/3 pan \$ 30    1/2 pan \$ 55

## BEEF MOUSSAKA

layers of eggplant, cheese and meat sauce topped with a thick bechamel sauce  
1/3 pan \$ 36    1/2 pan \$ 65

## MAC AND CHEESE

old-fashioned macaroni & cheese made with white cheddar, oka & smoked gouda. topped with panko bread crumbs & parmesan cheese  
1/3 pan \$ 30    1/2 pan \$ 55

## EGGPLANT PARMESAN

breaded eggplant layered with fiore de latte  
1/3 pan \$ 36    1/2 pan \$ 65

## CHICKEN PARMESAN

breaded chicken layered with fiore de latte  
1/3 pan \$ 55 – 6 pcs    1/2 pan \$ 90 – 10 pcs

## VEAL PARMESAN

breaded veal layered with fiore de latte  
1/3 pan \$ 75 – 6 pcs    1/2 pan \$ 120 – 10 pcs

## BREADED VEAL CUTLETS

served with tomato sauce  
1/3 pan \$ 50- 6 pcs    1/2 pan \$ 100 – 10 pcs

## BREADED CHICKEN CUTLET

breaded chicken topped with tomato sauce  
1/3 pan \$ 45 – 6 pcs    1/2 pan \$ 70 – 10 pcs

## CHICKEN SCALLOPINI

served with lemon white wine sauce or mushroom sauce  
1/3 pan \$ 75 – 6 pcs    1/2 pan \$ 120 – 10 pcs

## VEAL SCALLOPINI

served with lemon white wine sauce or mushroom sauce  
1/3 pan \$ 80 – 6 pcs    1/2 pan \$ 130 – 10 pcs

## CHICKEN OR PORK SOUVLAKI

choice of marinated chicken or pork  
1/3 pan \$ 50 – 6 pcs    1/2 pan \$ 60 – 10 pcs

## GRILLED CHICKEN BREAST

1/3 pan \$ 50 – 6 pcs    1/2 pan \$ 90 – 10 pcs

## GRILLED SALMON FILLET

served with sundried tomatoes & caper cream sauce  
1/3 pan \$ 90    1/2 pan \$ 150

## BAKED STUFFED FILLET OF SOLE

stuffed with spinach and cheese filling with a white wine dill sauce  
1/3 pan \$ 90    1/2 pan \$ 150

## GRILLED JUMBO PRAWNS

served with a lemon olive oil sauce  
1/3 pan \$ 75 – 24 pcs    1/2 pan \$ 120 – 40 pcs

## MESQUITE SMOKED PORK RIBS

spice rubbed pork back ribs finished with a glaze of mesquite bbq sauce  
2 full racks \$45

## PULLED PORK

spice rubbed & smoked pork shoulder served with bbq sauce, fried onions & 6 brioche buns  
\$35

## GRILLED SAUSAGES

lightly spiced italian sausages served with sautéed peppers & onions served with panini buns  
4 sausages \$30

## RIB EYE STEAKS

grilled 10oz rib eye steaks with chimichurri sauce  
4 steaks \$110



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*Safe and Easy* | 1  
Pick-Up and Delivery Menus

## main course cont.

### STRIPLOIN STEAKS

steak spiced 8oz striploin grilled & served with sautéed mushrooms & onions

**4 steaks \$80**

### HOMEMADE BURGERS

6oz burgers with traditional condiments & 6 brioche buns

**6 burgers \$42**

**add bacon \$12**

**add cheddar \$9**

### JUMBO HOT DOGS

all beef hot dogs steamed & grilled to perfection. served with traditional condiments & 6 sesame seed buns

**6 hot dogs \$39**

## salads

### 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

mixed greens with cherry tomatoes, cucumbers, balsamic dressing

**1/3 pan \$ 18   1/2 pan \$ 34**

## side dishes

### YUKON GOLD MASHED POTATOES

**1/3 pan \$ 15   1/2 pan \$ 25**

### ROASTED POTATOES WITH SEA SALT

**1/3 pan \$ 15   1/2 pan \$ 25**

### RICE PILAF

**1/3 pan \$ 15   1/2 pan \$ 25**

### SEASONAL VEGETABLES

**1/3 pan \$ 18   1/2 pan \$ 30**

### CREAMY POTATO SALAD

classic potato salad with mayonnaise & sour cream

**1/3 pan \$ 19   1/2 pan \$ 35**

### COLESLAW

shredded cabbage & carrots in a vinaigrette dressing

**1/3 pan \$ 15   1/2 pan \$ 28**

### PASTA PRIMAVERA SALAD

fusili pasta with grilled vegetables & a pesto vinaigrette

**1/3 pan \$ 24   1/2 pan \$ 45**

### MIXED BEAN SALAD

mixed beans & diced sweet peppers with parsley & vinaigrette dressing

**1/3 pan \$ 19   1/2 pan \$ 35**

### CORN ON THE COB

steamed corn on the cob

**1/3 pan \$ 12   1/2 pan \$ 22**



## desserts

APPLE CRUMBLE PIE  
\$18 (serves 8)

CHOCOLATE CHIP COOKIES  
\$12 (sold by the dozen)

CHOCOLATE BROWNIES  
\$16 per 4 pcs (minimum 4 pcs)

ASSORTED MINI PASTRIES,  
COOKIES & TARTS  
small platter (serves 4-6) \$ 18  
large platter (serves 8-10) \$ 30

6" INCH CAKE & CANDLES  
\$34 (serves 4-6)

## easy options for kids

CHICKEN FINGERS  
\$29/dozen

FRENCH FRIES  
\$17 serves 4

HOT DOGS AND BUNS  
includes ketchup, mustard, relish  
\$48 (serves 8)

4OZ BEEF BURGERS & BUNS  
includes ketchup, mustard, relish  
\$48 serves 8

ASSORTED CANDIES  
gummy bears, jujubes, swedish berries  
\$11 per lb

CHOCOLATE CHIP COOKIES  
\$10 per dozen

## soups

available by the litre  
1 litre serves 2-3 people

LENTIL & VEGETABLE SOUP  
1 litre \$ 15

BUTTERNUT SQUASH SOUP  
1 litre \$ 15



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Safe and Easy | 3  
Pick-Up and Delivery Menus

# sauces, dips & condiments available by ½ litre

## TZATZIKI

½ litre \$9

## BARBEQUE SAUCE

½ litre \$8

## HONEY GARLIC SAUCE

½ litre \$9

## CAESAR DRESSING

½ litre \$10

## BALSAMIC DRESSING

½ litre \$9

## CITRUS VINAIGRETTE DRESSING

½ litre \$9

## TOMATO SAUCE

½ litre \$12 (1 litre serves 4-6 people)

## ROSE SAUCE

½ litre \$15 (1 litre serves 4-6 people)

## ALFREDO SAUCE

½ litre \$18 (1 litre serves 4-6 people)

## LEMON WHITE WINE SAUCE

½ litre \$8 (1/2 litre serves 4-6 people)

## MUSHROOM SAUCE

½ litre \$8 (1/2 litre serves 4-6 people)

## BEEF AU JUS

½ litre \$8 (1/2 litre serves 4-6 people)

## CHICKEN GRAVY

½ litre \$8 (1/2 litre serves 4-6 people)

# wine



## PASQUA PASSIMENTO ROSSO IGT

deep ruby red colour; intense aromas of red cherries, cranberry and hints of vanilla and spices. flavours of ripe cherries and spices, with soft tannins to finish

**\$21.10**



## PASQUA PINOT GRIGIO DELLE VENEZIE DOC

the cakebreads show their commitment to quality through their years of family teamwork, commitment to sustainability and laser focus on fruit and terroir expression. a certified napa green winery since 2008.

**\$19.60**



## BATASIOLO BAROLO DOCG

garnet red colour; plum and cherry aromas and flavours with hints of violets, tar, licorice, earth and spice; dry, medium to full bodied, excellent balance of fruit and tannins with a long, complex finish

**\$47.95**



BENI DI  
BATASIOLO



## BATASIOLO BOSCO D'LA REI MOSCATO D'ASTI DOCG

pale yellow gold colour; lovely floral, honeysuckle and apricot aromas; medium sweet, slight frizzante; balanced flavours of peach and lemon/lime, with medium length finish

**\$25.45**



## RAYMOND FAMILY CLASSIC CABERNET SAUVIGNON

deep ruby colour; cassis, blackberry, cedar and soft vanilla aromas; medium body; cassis, vanilla and spice flavours with grippy tannins

**\$26.95**



## RAYMOND FAMILY CLASSIC CHARDONNAY

this is a very fine, fresh, subtle and well balanced chardonnay that reminded me stylistically of macon from burgundy. oak is barely perceptible, leaving pretty, mild fresh apple, white flower, vanillin aromas and flavours. it's mid-weight and fresh with gentle grip and considerable elegance. the length is very good to excellent.

**\$25.45**



## CAKEBREAD CELLARS CABERNET SAUVIGNON

the cakebreads show their commitment to quality through their years of family teamwork, commitment to sustainability and laser focus on fruit and terroir expression. a certified napa green winery since 2008.

**\$187.45**

Cakebread  
Cellars



## LA VIEILLE FERME ROSE VENTOUX AOC

grapes grown on the slopes of france's mont ventoux ripen slowly at cooler temperatures, maintaining fruit flavours and crisp acidit this wine is pale rose in colour, with delicate aromas of raspberry and strawberry. dry and light-bodied, with citrus and raspberry fruit flavours. serve chilled with tarragon chicken.

**\$18.85**



FREE delivery with food orders over \$120  
\$30 delivery per order without food. HST not included  
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## italian pair FOR \$40



### PASQUA PASSIMENTO ROSSO IGT

deep ruby red colour; intense aromas of red cherries, cranberry and hints of vanilla and spices. flavours of ripe cherries and spices, with soft tannins to finish



### PASQUA PINOT GRIGIO DELLE VENEZIE DOC

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## italian pair FOR \$75



### BATASIOLO BAROLO DOCG

garnet red colour; plum and cherry aromas and flavours with hints of violets, tar, licorice, earth and spice; dry, medium to full bodied, excellent balance of fruit and tannins with a long, complex finish



### BATASIOLO BOSCO D'LA REI MOSCATO D'ASTI DOCG

pale yellow gold colour; lovely floral, honeysuckle and apricot aromas; medium sweet, slight frizzante; balanced flavours of peach and lemon/lime, with medium length finish



## californian pair FOR \$50



### RAYMOND FAMILY CLASSIC CABERNET SAUVIGNON

deep ruby colour; cassis, blackberry, cedar and soft vanilla aromas; medium body; cassis, vanilla and spice flavours with grippy tannins



### RAYMOND FAMILY CLASSIC CHARDONNAY

this is a very fine, fresh, subtle and well balanced chardonnay that reminded me stylistically of macon from burgundy. oak is barely perceptible, leaving pretty, mild fresh apple, white flower, vanillin aromas and flavours. it's mid-weight and fresh with gentle grip and considerable elegance. the length is very good to excellent.



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## rosé



### LA VIEILLE FERME ROSE VENTOUX AOC

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\$18.85



## big body napa valley



### CAKEBREAD CELLARS CABERNET SAUVIGNON

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\$187.45



## bubbles



### FIOL PROSECCO DOC

clear pale straw colour with persistent bubbles; aromas of pear, citrus and green apple with notes of white flowers and banana; dry, light to medium bodied, balanced acidity, flavours of green apple, pear and citrus, with notes of almond, bread and yeast.

\$24.40



### MOËT & CHANDON BRUT IMPERIAL

pale straw in colour with a fine mousse; defined aromas of apple, pear, citrus and fresh baked bread; the palate is extra-dry and medium body with lovely replay of flavours from the nose with a mineral note on a clean finish.

200ml \$36.60

750ml \$103.45

1500ml \$222.85



### VEUVE CLICQUOT BRUT CHAMPAGNE

pale lemon with fine bubbles; the nose is filled with aromas of apple, pear, toast and brioche; the palate is extra-dry and medium to full body with flavours that match the aromas.

375ml \$64.45

750ml \$112.20



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# spirits

## PREMIUM MIXOLOGY



### BELVEDERE PURE VODKA

clear, water-white colour; aromas of citrus, pastry and vanilla; round and smooth with sweet grainy flavours and a long finish.  
**\$77.95**



### GLENMORANGIE ORIGINAL HIGHLAND SINGLE MALT SCOTCH WHISKY

matured in a range of ex-bourbon casks and slow-grown, air-dried casks from missouri for complexity; this is pale gold with harmonious aromas of orange peel, ginger, vanilla and wildflower honey; medium-intensity with integrated alcohol; flavours of caramel, banana chips, dried apricots and baking spice and a long finish  
**\$104.95**



### HENNESSY VS COGNAC

the world's most popular cognac, hennessy vs is the modern-day equivalent of the original hennessy 3-star. it is an expression of expertise and consistency, centuries in the making. intense character and full-bodied flavours of toasted almond, fresh grapes, and citrus zest make this ideal served neat or in a cocktail  
**\$101.20**



## COCKTAIL ESSENTIALS



### WHEATLEY VODKA

the mastermind behind this wheat vodka is master distiller harlen wheatley, of buffalo trace distillery, which is based out of frankfort, kentucky. crafted in small batches, it has notes of citrus, wheat and traces of vanilla. medium-bodied and clean, it has a long finish. serve over ice with club soda and a lemon wedge.  
**\$55.45**



### BUFFALO TRACE KENTUCKY STRAIGHT BOURBON WHISKEY

the sweet, round corn leads the stampede, drawing in smooth vanilla, dried fruit and citrus, even leather. were it to stop there, this would be a fine whiskey, but then spicy notes from the secondary rye and barley grains step in, aided by toasty oak for a lively, dry and long finish. the balance is impeccable and the complexity impressive. great neat, on the rocks or in a manhattan  
**\$60.85**



### NO. 3 LONDON DRY GIN

no. 3 refers to the historic location of berry bros. & rudd, fine wine and spirits providers to the crown and many other high society people. this is a classic london dry style gin with citrus peel, herbal and botanical aromas; the palate is smooth and dry with balancing herbal and citrus flavour followed by a crisp finish  
**\$75.25**



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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)

If delivery is required please provide  
delivery address and preferred delivery date and timing.

Please email or call with credit card info  
as order will not be confirmed without pre payment  
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