



Peter and Pauls

Event Catering

CORPORATE & SOCIAL

EVENT AND DAILY CATERING MENUS



Official
Hospitality
Partner
2023

est 1982 **PETER & PAULS**
hospitality group

breakfast MINIMUM 10 PEOPLE PER ORDER

CONTINENTAL \$15

Mini Danish
Mini Muffins
Savoury Breakfast Pastries
Seasonal Fruit Platter
Gourmet Coffee | Tea
Assorted Juices | Water

CONTINENTAL UPGRADED \$22

Mini Danish
Mini Muffins
Savory Breakfast Pastries
Smoked Salmon Platter | Capers | Red Onions
Mini Bagels | Cream Cheese
Granola | Berry Parfait
Seasonal Fruit Platter
Gourmet Coffee | Tea
Assorted Juices | Water

THE GREAT CANADIAN \$19

Chive Infused Scrambled Eggs
French Toast | Syrup
Breakfast Sausage | Crispy Bacon
Lightly Seasoned Home Fries
Seasonal Fruit Platter
Jams | Syrup | Ketchup
Gourmet Coffee | Tea
Assorted Juices | Water

SANDWICHES & WRAPS \$10

Fried Egg | Peameal Bacon | Aged Cheddar | English Muffin
BLT: Bacon | Roma Tomatoes | Bib Lettuce | Freshly Baked Bread
Western Omelet Wrap | Onions | Peppers | Ham
TLC: Roma Tomatoes | Bib Lettuce | Aged Cheddar | Multigrain Bread

boxed breakfast MINIMUM 10 PER VARIETY | SERVED COLD

OPTION 1 - \$10

Banana Loaf | Individual Vanilla Yogurt | Hard Boiled Eggs

OPTION 2 - \$10

Egg & Avocado Salad Wrap: Shredded Lettuce | Parsley
Rice Krispy Square

OPTION 3 - \$10

Sliced Cheese & Crackers | Whole Fruit | Granola Bar

OPTION 4 - \$18

Daily Quiche | Fruit Yogurt Parfait Granola | Loaf Cake

OPTION 5 - \$17

Western Omelet Wrap: Smoked Ham | Cheddar | Sautéed Peppers & Onions
Loaf Cake | Fruit Salad

V - Vegan **GF** - Gluten Free

All prices subject to HST

peterandpaulseventcatering.com

+1 905 326 6000 • catering@bypnp.com

breakfast a la carte MINIMUM ORDER OF 10 PER ITEM

\$2 per piece

Pancake | Syrup (1 piece per person)

\$1.75 per piece

Mini Croissant | Muffin | Danish

\$2 per piece

Whole Fruit
Blueberry | Plain Scones

\$2.50 per piece

Mini Bagels | Cream Cheese
Lightly Seasoned Home Fries **GF**
Nature Valley Granola Bars

\$3 per piece

Individual Fruit Yogurt **GF** (served on ice in bowl)
Breakfast Sausage (2 pieces per person)
Condiments: Jams | Marmalade | Whipped Butter

\$3.5 per piece

Banana Loaf | Chocolate Loaf | Lemon Poppy Loaf

\$3.75 per piece

Individual Frittata | Sun-Dried Tomato | Jalapeño Pepper |
Goat Cheese **GF**
French Toast | Pure Maple Syrup
Mini Quiche | Ham | Carmelized Onion | Cheddar

\$4 per piece

Belgian Waffles | Pure Maple Syrup (1 piece per person)
Bacon **GF** (3 pieces per person)

\$5 per piece

Fruit Salad Cup **V**
Yogurt | Granola | Fresh Berry Parfait (served on ice in bowl)
Farm Fresh Scrambled Eggs | Cheese | Scallions **GF**
Scrambled Egg Whites | Bell Peppers | Onions | Herbs **GF**

boxed brunches MINIMUM ORDER OF 10 PER VARIETY | SERVED COLD

CHARCUTERIE BOX - \$15

Hot & Mild Cacciatore Sausage, Salami, Prosciutto,
Parmigiano & Friulano Cheese, & Fresh sliced Baguette.
Artisan Crackers, Seedless Grapes, Dried Apricots, Roasted
Nuts

ITALIAN SANDWICH & CHARCUTERIE - \$27

Hot & Mild Cacciatore Sausage, Parmigiano Reggiano &
Friulano Cheese, Kalamata Olives
Artisan Crackers, Seedless Grapes, Dried Apricots, Roasted
Nuts

Italian Sandwich with Cheese

BOX A: Mortadella, Prosciutto

BOX B: Turkey, Grilled Vegetables, Basil Pesto & Goat
Cheese

HIGH TEA BOX - \$26

Tea sandwiches & Pinwheel Wraps (4 pieces)
(Egg Salad, Tuna Salad, Ham & Cheddar; Grilled Vegetables
and Goat Cheese Pinwheel Wrap)
Blueberry Scone (1)
Earl Grey Tea Bag (Includes Cup, Lid, Milk, Cream, Sugar, Stir
Stick)
Mini Artisan tarts (1) Fruit Salad Cup

FRITTATA, QUICHE & SALAD BOX - \$24

Individual Frittata, Sun-Dried Tomato, Jalapeño Pepper, Goat
Cheese (1)
3" Mini Quiche, Ham, Caramelized Onion, Cheddar (1)
Mixed Green Salad with Citrus Vinaigrette
Mini Croissant (1) Fruit Salad Cup

V - Vegan **GF** - Gluten Free

All prices subject to HST

cold lunches

MINIMUM 10 PEOPLE PER ORDER

SANDWICH LUNCH PACKAGE \$24

MIXED GREEN SALAD **V** **GF**

Julienne Vegetables | Cherry Tomatoes | Cucumber | Lemon
Dill Vinaigrette

PASTA PRIMAVERA SALAD

Garden Vegetables | Olives | Sundried Tomatoes | Feta |
Lemon Vinaigrette

CHEF'S DAILY SELECTION OF EXECUTIVE SANDWICHES & GOURMET WRAPS

ASSORTED PASTRIES, SQUARES

EXECUTIVE SANDWICHES \$12

Served on Artisan Bread | Choose **ONLY Four Varieties:**

Chimichurri Grilled Chicken | Lemon Basil Mayo | Roasted
Peppers | Goat Cheese

Smoked Meat Brisket | Swiss Cheese | Dill Pickle, Mustard |
Rye Bread

Turkey Breast | Lettuce | Crispy Bacon | Gouda Cheese |
Chipotle Aioli Sauce

Prosciutto & Salami | Provolone | Roasted Pepper | Arugula

Grilled Vegetable | Rapini | Goat Cheese | Arugula

Ham & Swiss | Honey Mustard | Sliced Tomato | Crisp Lettuce

ASSORTED GOURMET WRAPS \$11

12" | Choose **ONLY Four Varieties:**

Egg & Avocado Salad | Lettuce | Cucumber | Sprouts

Tuna Salad with Balsamic | Julienne Peppers | Lettuce |

Cucumber | Sprouts

BBQ Chicken | Spinach | Corn | Shredded Cheese Blend |

BBQ Ranch Sauce

Sweet Beef Teriyaki | Sautéed Peppers | Scallions | Sesame

Oil & Crunchy Slaw

Chick Pea Falafel | Hummus | Lettuce | Cucumber |

Tabbouleh | Lemon Tahini Sauce **V**

TEA SANDWICHES & PINWHEELS

\$20 PER DOZEN

MINIMUM 5 DOZEN

Egg Salad; Tuna Salad; Cucumber | Cream Cheese; Smoked
Salmon | Herb Cream Cheese; Ham | Cheddar

V - Vegan **GF** - Gluten Free

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salads

SMALL SERVES 10-12 GUESTS | MEDIUM SERVES 16-18 GUESTS | LARGE SERVES 24-26 GUESTS

MIXED GREENS **V** **GF** SM 38 | MED 60 | LG 88
Mixed Greens | Cherry Tomatoes | Cucumbers | Balsamic Dressing

RADICCHIO & GREENS **V** **GF**
SM 38 | MED 60 | LG 88
Mixed Greens | Radicchio | Shaved Fennel | Julienne Vegetables | Red Wine Vinaigrette

FAR EAST NAPPA SALAD **V**
SM 50 | MED 78 | LG 115
Far East Nappa Salad | Sesame Seeds | Sweet Soya Vinaigrette | Crispy Noodles

CAESAR SM 55 | MED 85 | LG 125
Romaine Lettuce | Parmesan | Focaccia Croutons | Creamy Garlic Parmesan Dressing
***VEGAN CAESAR SALAD AVAILABLE:**
Vegan Cheese | Creamy Vegan Garlic Dressing

SIGNATURE SALAD **V** **GF**
SM 55 | MED 85 | LG 125
Romaine Hearts | Radicchio | Candied Cashews | Heart of Palm | Carrots | Sautéed Mushrooms | Berries | Cherry Tomatoes | Cucumber | Roasted Garlic Honey Lemon Dressing

ARUGULA **GF** SM 55 | MED 85 | LG 125
Walnuts | Cracked Pepper Boursin | Sundried Cherries | Balsamic Vinaigrette

BABY ARUGULA & FENNEL **GF**
SM 50 | MED 78 | LG 115
Roasted Beets | Green Beans | Light Feta Cheese | Citrus Vinaigrette

GREEK **GF** SM 50 | MED 78 | LG 115
Romaine Lettuce | Cucumbers | Tomatoes | Black Olives | Red Onions | Feta Cheese | Oregano Dressing

PASTA PRIMAVERA SM 55 | MED 85 | LG 125
Garden Vegetables | Olives | Sundried Tomatoes | Feta | Lemon Vinaigrette

MEDITERRANEAN QUINOA **GF**
SM 55 | MED 85 | LG 125
Cucumber | Kalamata Olives | Red Onions | Cherry Tomatoes | Chickpeas | Feta | Light Greek Yogurt Dressing

V - Vegan **GF** - Gluten Free

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hot lunches

MINIMUM 10 PEOPLE PER ORDER

ITALIAN OPTION #1 \$27

Artisan Rolls with Butter
Grilled Vegetable Platter **V GF**
Mixed Greens | Cucumber | Cherry Tomatoes
W/ Balsamic Vinaigrette **V GF**
Spinach and Cheese Agnolotti Rose Sauce
Chicken Scallopini Mushroom Sauce
Assorted Italian Pastries & Cookies

ITALIAN OPTION #2 \$25

Panini Buns with Butter
Sautéed Vegetable Platter: Hot & Sweet Peppers |
Mushrooms | Vidalia Onions **V GF**
Mixed Greens | Radicchio | Shaved Fennel | Julienne
Vegetables | Red Wine Vinaigrette **V GF**
Orecchiette Pasta | Rapini | Sun-Dried Tomatoes | Garlic Olive
Oil
Breaded Chicken Cutlet | Tomato Basil Sauce
Assorted Italian Pastries | Cookies

ITALIAN OPTION #3 \$26

Panini Buns
Cheese Filled Arancini | Tomato Basil Dipping Sauce
Mixed Greens | Radicchio | Shaved Fennel | Julienne
Vegetables With Red Wine Vinaigrette **V GF**
Sausage | Sautéed Onions | Peppers
Penne Pasta | Rose Sauce
Assorted Italian Pastries & Cookies

COMFORT FOOD \$25

Caesar Salad
Crudité Platter **V**
Buttermilk Marinated Boneless Fried Chicken
Mac N' Cheese: White Cheddar | Oka | Smoked Gouda |
Crunchy Panko Bread Crumbs | Parmesan Cheese Topping
Mini Cheese Calzone | Creamy Roasted Garlic Dipping
Mini Apple Crumble | Fudge Brownies

GREEK \$25

Grilled Pita | Lalagides | Hummus
Greek Salad: Romaine Lettuce | Cucumbers | Tomatoes
Black Olives | Red Onions | Feta Cheese | Oregano Dressing
GF
Grilled Chicken Souvlaki | Tzatziki Sauce **GF**
Spanakopita (1)
Greek Rice Pilaf **V GF**
Greek Pastries

FRENCH OPTION: BEEF BOUGUINON \$27

"AAA" Beef Tenderloin Tips Slow Cooked in Red Wine
Glazed Pearl Onions | Sautéed Mushrooms
Sliced Baguette | Whipped Butter
Baby Arugula & Frisée Salad | Green Beans | Shaved Almond
Parmesan | Lemon Vinaigrette **GF**
Roasted Garlic Mashed Potatoes **V GF**
Sautéed Seasonal Vegetables **V GF**
French Pastries & Tarts

FRENCH OPTION: COQ AU VIN \$24

Boneless Chicken Breast Pieces | Mushroom | Onions | Red
Wine Sauce
Sliced Baguette | Whipped Butter
Baby Arugula & Frisée Salad | Green Beans | Shaved Almond
Parmesan | Lemon Vinaigrette **GF**
Roasted Garlic Mashed Potatoes **V GF**
Sautéed Seasonal Vegetables **V GF**

MEXICAN OPTION #1 \$24

Platter of Tortilla Chips | Salsa | Sour Cream | Guacamole **GF**
Fiesta Salad: Tomato | Avocado | Cucumber | Red Onion |
Peppers | Tortilla Strips | Avocado Lime Dressing **V GF**
Chicken Quesadilla: Tortilla Shells | Grilled Chicken | Sautéed
Peppers & Onion | Cheddar | Jack Cheese
Black Bean Enchiladas: Sweet Corn | Black Beans | Cheddar
Jack Cheese | Salsa | Soft Four Tortilla
Nutella Banana Empanada (1)

MEXICAN OPTION #2 \$25

Pulled Short Rib Empanadas (1) | Chimichurri
Taco Salad: Tortilla Chips | Chopped Lettuce | Pico de Gallo |
Corn | Black Beans | Sweet Peppers | Cheese | Avocado Lime
Dressing **GF**
Grilled Chicken Burrito: Large Flour Tortillas Pan Seared |
Grilled Chicken | Monterey Jack | Sautéed Peppers |
Jalapeños | Mexican Rice
Salsa | Sour Cream | Guacamole
Mexican Rice Pilaf **V GF**
Nutella Banana Empanada (1)

V - Vegan **GF** - Gluten Free

All prices subject to HST

cold boxed lunches

MINIMUM ORDER OF 10 PER VARIETY

ENTRÉE SALAD \$20

Signature Salad: Romaine Hearts | Radicchio | Candied Cashews

Heart of Palm | Carrots | Sautéed Mushrooms | Berries

Cherry Tomatoes | Cucumber

Roasted Garlic Honey Lemon Dressing **GF**

Double Chocolate Fudge Brownie

Fruit Salad

With Choice Of:

Herb Marinated Supreme of Chicken **GF**

Pesto Marinated Salmon **GF**

Pesto Marinated Grilled Tofu **GF**

GREEK \$19

Lemon Grilled Chicken Souvlaki | Tzatziki **GF**

Greek Pasta Salad | Feta Cheese | Oregano Vinaigrette

Fruit Salad **V** | Greek Pastry

SALAD & WRAP \$20

BBQ Chicken Wrap: Lettuce | Tomato | Avocado | Aged Cheddar

Pasta Primavera Salad

Chocolate Chip Cookie | Whole Fruit

ASIAN \$22

Soya Ginger Glazed Salmon

Napa Cabbage & Sweet Potato Salad: Sliced Almonds |

Crunchy Noodles | Sesame Teriyaki Vinaigrette

Fruit Salad **V** | Seasonal Tart

sandwich boxed lunches \$16

MINIMUM ORDER OF 10 PER VARIETY

ACCOMPANIED WITH: Bag of Chips & Chocolate Chip Cookie

OPTION 1

Egg & Avocado Salad Wrap: Lettuce | Cucumber | Sprouts

OPTION 2

Roast Beef Sandwich: Swiss Cheese | Sautéed Onions | Horseradish Aioli

OPTION 3

Turkey Breast Sandwich: Lettuce | Crispy Bacon | Gouda Cheese | Chipotle Aioli

OPTION 4 **V**

Chick Pea Falafel Wrap: Hummus | Lettuce | Cucumber | Tabbouleh | Lemon Tahini Sauce

OPTION 5

Chicken Parmesan Sandwich: Sautéed Mushrooms | Peppers | Onions

OPTION 6

Ham & Swiss Sandwich: Honey Mustard | Sliced Tomato | Crisp Lettuce

OPTION 7

Roasted Vegetable & Goat Cheese Sandwich | Spring Mix | Pesto Mayo

V - Vegan **GF** - Gluten Free

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boxed lunches

MINIMUM ORDER OF 10 PER VARIETY | SERVED COLD

OPTION 1 \$16

Grilled Chicken Souvlaki | Greek Pasta Salad | Tzatziki

OPTION 2 \$16

Spanakopita | Greek Pasta Salad

OPTION 3 \$17

Soya Ginger Glazed Salmon | Wild Rice Salad: Carrots | Cucumber | Edamame

OPTION 4 **GF** \$16

Quinoa Bowl: Garlic Quinoa | Greens | Grilled Mexican Honey Lime Tofu | Onions | Cucumber | Corn | Black Beans | Chopped Tomatoes | Chipotle Tahini Sauce

OPTION 5 \$16

Sweet Beef Teriyaki | Soba Noodle Salad | Shredded Cabbage | Sesame Seeds

OPTION 6 \$16

Mediterranean Bowl: Quinoa | Falafel | Cucumber | Kalamata Olives | Red Onions | Cherry Tomatoes | Chickpeas | Feta | Light Greek Yogurt Dressing

buffet dinner

MINIMUM 10 PEOPLE PER ORDER

OPTION #1 \$38

Gourmet Bread Basket to include Assorted Dinner Rolls, Focaccia and Lalagides with Butter
Signature Salad with Honey Lemon Vinaigrette
Herb Roasted Chicken Supreme with Pan Gravy
Slow Roasted Beef Top Sirloin Roast with Gravy
Yukon Gold Mashed Potatoes, Medley of Seasonal Vegetables
Selection of Cookies & Dessert Squares

OPTION #2 \$40

Gourmet Bread Basket to include Assorted Dinner Rolls, Focaccia and Lalagides with Butter
Caesar Salad with Parmesan Cheese, Croutons and Creamy Garlic Dressing
8oz. Slow Roasted Prime Rib of Beef with Horseradish
Roasted Garlic & Whipped Mashed Potatoes
Glazed Carrots and Buttered Green Beans
Dessert Platter- Shortbread Cookies, Mini Tarts & Pastries

OPTION #3 \$38

Gourmet Bread Basket to include Assorted Dinner Rolls, Focaccia and Lalagides with Butter
Mixed Green Salad with Cherry Tomatoes, Cucumber & Julienne Vegetables, Balsamic Vinaigrette on the side
Pasta Casarecce | Homemade Tomato Basil Sauce
Accompanied with Parmesan Cheese & Crushed Chilies
Chicken Supreme | Shiitake Mushrooms | Wild Rice | Sun-Dried Cranberries
Herb Roasted Fingerling Potatoes, Seasonal Vegetables
Mini Apple Crumble Tarts | Brownies

OPTION #4 \$40

Gourmet Bread Basket to include Assorted Dinner Rolls, Focaccia and Lalagides with Butter
Mixed Green Salad with Cherry Tomatoes, Cucumber & Julienne Vegetables, Balsamic Vinaigrette on the side
Penne Pasta with Julienne Vegetables in Rose Sauce
Accompanied with Parmesan Cheese & Crushed Chilies
Half Grilled Cornish Hen with Lemon, Oregano and olive Oil.
Roasted Mini Potatoes with Sea Salt
Medley of Seasonal Vegetables
Dessert Platter - Selection of Cookies & Dessert Squares

OPTION #5 \$55

Gourmet Bread Basket to include Assorted Dinner Rolls, Focaccia and Lalagides with Butter
Arugula Salad with Walnuts, Cracked Pepper Boursin, Sundried Cherries, Balsamic Vinaigrette
Antipasto Platter Grilled Vegetables | Marinated Olives | Roasted Peppers | Marinated Mushrooms
Dried Italian Hot & Mild Sausages | Caprese Salad | Parmigiano Chunks | Marinated Artichokes
Penne with choice of Tomato Basil Sauce **OR** Rose Sauce
Accompanied with Parmesan Cheese & Crushed Chilies
Grilled Salmon Filet
Pan Seared Chicken Supreme with Mushroom Sauce.
Seasonal Vegetables
Roasted Potatoes
Choice of Dessert: Homemade Cookies, Biscotti, Cannoli's & Assorted Tarts

V - Vegan **GF** - Gluten Free

All prices subject to HST

stationary platters

SMALL SERVES 10-12 GUESTS | MEDIUM SERVES 16-18 GUESTS |
LARGE SERVES 24-26 GUESTS

ROASTED STRIPLOIN

SM 205 | MED 305 | LG 485

Pommery Mustard & Steak Spice Crusted Shaved AAA Beef Striploin | Gourmet Mustards | Horseradish-Peppercorn Aioli | Sautéed Mushrooms | Swiss Cheese | Assorted Dinner Rolls

GRILLED CHICKEN BREAST PLATTER

SM 125 | MED 190 | LG 295

Grilled and Sliced Chicken Breast | Grilled Vegetables | Goat Cheese | Pesto Mayo | Hot Banana Peppers | Assorted Dinner Rolls

COLD GRILLED SALMON

SM 190 | MED 285 | LG 445

Teriyaki Glazed 4oz Chilled Salmon Fillets | Soba Noodle | Julienne Vegetable Salad: Sesame Sweet Chili Vinaigrette

SMOKED SALMON

SM 150 | MED 225 | LG 350

Smoked Salmon Served | Capers | Red Onion | Cream Cheese | Dijon Honey Dill Sauce | English Cucumber | Chopped Egg | Sprouts | Rye Bread

SEAFOOD SELECTION

SM 155 | MED 230 | LG 355

Individual Shrimp Cocktail | Smoked Salmon Rosette on Pumpnickel Rounds | Spicy Crab Rice Paper Rolls

CHIP & DIP **GF**

SM 65 | MED 95 | LG 150

Tortilla Chips | Salsa | Guacamole | Sour Cream

MEDITERRANEAN DIP

SM 65 | MED 95 | LG 150

Hummus | Tzatziki | Eggplant Caviar | Grilled Pita Bread | Focaccia Spears | Flat Bread | Lalagides

CRUDITÉS & DIP **V GF**

SM 50 | MED 75 | LG 110

Market Fresh Vegetables: Carrot | Celery | Broccoli | Cauliflower | Cucumber | Sweet Peppers | Cherry Tomatoes | Homemade Dip

CHEESE & CRACKERS

SM 70 | MED 105 | LG 165

Assorted Cheese | Strawberries | Seedless Grapes | Dried Fruit & Nuts | Crackers & Fresh Baguette

ARTISAN CHEESE BOARD

SM 90 | MED 130 | LG 205

Gourmet Selection of Local & Imported Cheeses: Soft | Semi-Soft | Hard | Blue
Specialty Breads | Artisan Crackers | Fresh and Dried Fruits & Nuts

ARTISAN CHEESE BOARD & CHARCUTERIE

SM 175 | MED 275 | LG 420

Gourmet Selection of Local & Imported Cheeses: Soft | Semi-Soft | Hard | Blue
Specialty Breads | Artisan Crackers | Fresh and Dried Fruits & Nuts
Hot & Mild Cacciatore Sausage | Prosciutto
My Mother's Olives | Focaccia | Lalagides

ANTIPASTO

SM 125 | MED 190 | LG 295

Grilled Vegetables | Marinated Olives | Roasted Peppers | Marinated Mushrooms | Dried Italian Hot & Mild Sausages | Caprese Salad | Parmigiano Chunks | Marinated Artichokes | Sliced Baguette | Lalagides

RICE PAPER ROLL **GF**

SM 70 | MED 100 | LG 165

Thai Mango Salad Rice Paper Rolls **V** | Lemon Chicken and Basil Rice Paper Rolls | Sweet Chili Dipping Sauce **V**

GOURMET PIZZA

LG 85 (SMALL AND MEDIUM NOT AVAILABLE)

(served at room temperature) Mini Margherita Pizza Squares | Soppressata with Roasted Cherry Tomatoes and Fresh Basil Pizza Squares

GOURMET FOCACCIA

LG 85 (SMALL AND MEDIUM NOT AVAILABLE)

(served at room temperature) Anna's Pizza: Freshly Sliced Tomatoes | Balsamic | Fresh Basil
Spicy Eggplant Pizza: Mozzarella | Fresh Parsley | Oregano

CROSTINI & BRUSCHETTA

SM 45 | MED 65 | LG 105

Homemade Garlic Herb & Traditional Crostini | Tomato Basil Bruschetta | Lemon Cannellini Bean Bruschetta

V - Vegan **GF** - Gluten Free

All prices subject to HST

stationary platters

SMALL SERVES 10-12 GUESTS | MEDIUM SERVES 16-18 GUESTS |
LARGE SERVES 24-26 GUESTS

ROOT CHIPS **V GF**

SM 36 | MED 54 | LG 80

House-made Taro Root Chips | Sweet Potato Chips | Plantain
Crisps | Individual Paper bags on side for Fillings

TRADITIONAL TEA SANDWICH & PINWHEEL TORTILLA WRAPS

(minimum 5 dozen) \$20 per dozen

Breads: White | Whole Wheat | Rye

Fillings: Egg Salad | Tuna Salad | Smoked Salmon | Ham &
Swiss | Grilled Vegetable & Goat Cheese | Cucumber &
Cream Cheese

DELI

SM 135 | MED 200 | LG 300

Sliced Roasted Turkey Breast | Black Forest Ham | Montreal
Smoked Meat | Cranberry Chutney | Grainy Mustard |
House-made Spreads | Sliced Havarti | Cheddar Cheese |
California Greens | Assorted Dinner Rolls

ITALIAN DELI

SM 160 | MED 235 | LG 350

Thin Sliced Mortadella | Capicola | Soppressata | Salami |
Prosciutto | Sliced Provolone | Sliced Havarti Baby Arugula |
Assorted Panini Buns

FRESH FRUITS **V GF**

SM 42 | MED 62 | LG 92

Seasonal Fresh Fruit & Berries

GOURMET DESSERT

SM 50 | MED 75 | LG 110

Mini Pastries | Gourmet Cookies | Assorted Dessert Squares |
Artisan Tarts

BROWNIES & BLONDIES

SM 42 | MED 62 | LG 92

Fudge Brownies | S'mores Blondies

GOURMET COOKIES

SM 38 | MED 60 | LG 90

Chocolate Chip | Shortbread | Double Chocolate

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hot hors d'oeuvres MINIMUM 24 PER ITEM

ADDITIONAL CHARGES: Event Staff/Chef & Rentals as required

*** Assembly Required

VEGAN

Vegetable Fritters | Tamarind Sauce **V GF** \$2.5
Avocado Quesadillas **V** \$4
Grilled Vegetable Skewer | Yakitori Sauce **V** \$3
Falafel | Garlic Hummus | Tabbouleh **V** \$3

VEGETARIAN

Potato & Vegetable Samosas | Tamarind Chutney \$2.5
Maple Grilled Cheese \$3
Mini Cheese Arancini | Tomato Basil Dipping Sauce \$3
Spanakopita Triangles \$2.5
Mini Grilled Cheese | Tomato Soup Shooter \$4.5
Beyond Meat Sliders | Crispy Onion | Chipotle Mayo \$4.5**

CHICKEN

Honey Ginger Chicken Satay Skewer \$3
Tandoori Chicken Skewers | Cucumber Yogurt Dip **GF** \$3
Grilled Mini P&P Chicken Souvlaki with Lemon Herb Sauce \$3.5
Butter Chicken Spring Rolls \$5
Korean Fried Chicken Sliders | Asian Slaw | Kimchi Sauce \$4.5**
Buffalo Chicken Slider | Blue Cheese Dressing \$4.5**

BEEF

Beef Short Rib Empanadas | Chimichurri \$3.5
Grilled Steak Bites | Chimichurri \$4
Mini Slider | P&P Secret Sauce | Pickles, Onions | Lettuce | Cheese | Sesame Seed Bun \$4.5**
Kobe Beef Slider | Truffle Aioli | Crispy Onions \$5**
Bacon Wrapped Filet Mignon Bite | Maple Pommery Mustard Glaze **GF** \$4.5

FISH / SEAFOOD

Hawaiian Shrimp | Coconut Breaded Shrimp | Sweet Chili Sauce \$4
Mini Fish Tacos | Slaw \$4.5**
Bacon Wrapped Scallop | Apricot Mustard Glaze **GF** \$4.5
Blackened Shrimp | Tropical Salsa **GF** \$4.5
Baked Salmon Bites | Smoky Maple Drizzle \$3.5

PORK / LAMB

Grilled New Zealand Lamb Chops | Fresh Lemon | Oregano | Rock Salt **GF** \$7.5
Pulled Pork | Mushroom Caps \$4
Korean BBQ Pork Tenderloin Skewers \$3

cold hors d'oeuvres MINIMUM 24 PER ITEM

VEGAN

Thai Mango Salad Rolls **V** \$3.5
Charred Bread | Vegan Cheese | Fruit Salsa **V** \$3.5

VEGETARIAN

Caramelized Onion | Goat Cheese | Fig Tartlet \$3.5
Pear | Ricotta | Walnut | Crostini \$3.5
Caprese | Bocconcini | Grape Tomato | Basil **GF** \$3.5

CHICKEN

Chicken Teriyaki Rice Paper Roll | Toasted Sesame | Julienned Vegetables **GF** \$3.5
Cajun Chicken and Corn | Phyllo Cup | Green Mango Salsa \$3.5
Gochujang Marinated Chicken | Mini Kimchi Pancake \$3.5

FISH / SEAFOOD

Tequila Lime Jumbo Shrimp | Tropical Salsa \$4.5
Signature Jumbo Shrimp Cocktail | Peppered Vodka | Spices | Seafood Sauce **GF** \$4.5
Seared Cajun Tuna | Rice Cracker | Mango Salsa **GF** \$4

PORK / BEEF

Sweet Potato Tartlet | Maple Bacon | Chives | Smoked Cheddar \$4
Spiced Pork Tenderloin | Crostini | Cranberry Jam | Goat Cheese \$4
Steak | Stilton | Crostini \$4

V - Vegan **GF** - Gluten Free

All prices subject to HST

plated dinner packages MINIMUM 15 PEOPLE PER ITEM

ADDITIONAL CHARGES: Event Staff/Chef & Rentals as required

OPTION #1 \$70

FIRST COURSE:

Homemade Focaccia, Lalagides & Artisan Bread with Whipped Butter
Baby Arugula & Frisée Salad with Strawberries, Shaved Almonds and Goat Cheese in Lemon Thyme Vinaigrette

SECOND COURSE:

Braised Beef Wellington with Red Wine Herb Jus
Served With Dauphinoise Potatoes, Sautéed Asparagus and Carrots

THIRD COURSE:

Maple Pecan Tart

OPTION #2 \$50

FIRST COURSE:

Homemade Focaccia, Lalagides & Artisan Bread with Whipped Butter
Arugula Salad with Walnuts, Red Onion, Stilton & Sun-Dried Cherries in Balsamic Vinaigrette

SECOND COURSE:

Roasted Red Pepper & Mascarpone Stuffed Chicken Supreme with Basil Beurre Blanc
Served With Roasted Fingerling Potatoes, Butter & Parsley
Glazed Heirloom Carrots & Green Beans

THIRD COURSE:

Limoncello Tiramisu

OPTION #3 \$60

FIRST COURSE:

Homemade Focaccia, Lalagides & Artisan Bread with Whipped Butter
Kale & Roasted Red & Golden Beet Salad with Goat's Cheese, Pecans, And A Maple Balsamic Vinaigrette

SECOND COURSE:

Grilled Boneless Cornish Hen with Lemon & Oregano Sauce,
Served With Pearl Cous Cous and Seasonal Vegetables

THIRD COURSE:

Lemon Tart with Berries

OPTION #4 \$55

FIRST COURSE:

Homemade Focaccia, Lalagides & Artisan Bread with Whipped Butter
Spinach, Pear & Endive Salad with Pumpkin Seeds, Sun-Dried Cranberries, Stilton, Red Wine Vinaigrette

SECOND COURSE:

Grilled Salmon Fillet with Sun Dried Tomatoes & Caper Cream Sauce,
Served With Wild Rice, Sautéed French Beans, Peppers and Asparagus

THIRD COURSE:

Strawberry Cheesecake

VEGETARIAN MAIN COURSE:

ROASTED RED PEPPER MEDALLIONS

With Smoked Red Pepper Sauce **V GF**
Lentil & Vegetable Stuffing

V - Vegan **GF** - Gluten Free

All prices subject to HST

plated dinner a la carte MINIMUM 15 PEOPLE PER ITEM

ADDITIONAL CHARGES: Event Staff/Chef & Rentals as required

APPETIZERS - \$2.50 PER PERSON

SPECIALTY BREAD BASKET

Homemade Focaccia | Assorted Dinner Rolls | Lalagides | Flatbreads
Whipped Butter

SALADS - \$8 PER PERSON

BABY ARUGULA & FENNEL SALAD

Heirloom Beets | Green Beans | Shaved Pecorino
Citrus Vinaigrette

MIXED GREENS SALAD

Heirloom Beets | Green Beans | Shaved Pecorino
Citrus Vinaigrette

CUCUMBER ARUGULA & ENDIVE SALAD **V GF**

Fresh Berries | Sliced Almonds | Red Wine Vinaigrette
Dressing

CLASSIC CAESAR SALAD

Romaine Lettuce | Parmesan | Focaccia Croutons
Creamy Garlic Parmesan Dressing

VEGAN CAESAR SALAD

Romaine Lettuce | Vegan Cheese | Focaccia Croutons
Creamy Vegan Garlic Dressing

BABY SPINACH & SHIITAKE MUSHROOM SALAD **V GF**

Roasted Pear | Cipollini Onions | Sherry Vinaigrette

ARUGULA SALAD **GF**

Walnuts | Cracked Pepper Boursin | Sundried Cherries
Balsamic Vinaigrette

SPINACH, PEAR & ENDIVE SALAD **GF**

Pumpkin Seeds | Sundried Cranberries | Stilton | Red Wine
Vinaigrette

KALE & ROASTED RED & GOLDEN BEET SALAD **GF**

Kale | Red and Golden Beets | Goat's Cheese | Pecans | Maple
Balsamic Vinaigrette

SOUP - \$6 PER PERSON

MAPLE BUTTERNUT SQUASH **GF**

Crème Fraîche | Apple Crisps

POTATO & LEEK **GF**

Crème Fraîche | Chives

CHESTNUT & LENTIL **V GF**

Fresh Thyme Garnish

CARROT & PARSNIPS **GF**

Parsnip Chip Garnish

CURRIED CAULIFLOWER PUREE **GF**

Diced Potatoes | Chives

CREAMY WILD MUSHROOM & TERRAGON **V**

Fried Honey Mushrooms Garnish

SMOKED TOMATO BISQUE **V**

Hint of Gin | Cheese Crostini

V - Vegan **GF** - Gluten Free

All prices subject to HST

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plated dinner a la carte MINIMUM 15 PEOPLE PER ITEM

ADDITIONAL CHARGES: Event Staff/Chef & Rentals as required

MAIN ENTREES

BEEF/VEAL

DIJON & STEAK SPICE MARINATED PRIME RIB \$36

8oz Prime Rib Roast Au Jus
Garlic Whipped Mashed Potato
Sautéed Green Beans & Carrots | Yorkshire Pudding

GRILLED AAA 8oz BEEF STRIPLOIN \$29

Port Wine Reduction
Roasted Fingerling Potatoes with Sea Salt
Steamed Vegetable Bundle

GRILLED BALSAMIC 8oz RIB EYE STEAK **GF** \$35

Balsamic Au Jus
Herb Roasted Potatoes | Sautéed Broccolini

SLOW BRAISED BONELESS BEEF SHORT RIBS \$28

Red Wine Sauce
Garlic Whipped Mashed Potatoes | Sautéed Wild Mushrooms

GRILLED AAA 6 Oz. BEEF TENDERLOIN \$44

Port Wine Reduction
Truffle Mashed Potatoes | Steamed Vegetable Bundle

SCALLOPINI OF VEAL \$34

Marsala Mushroom Wine Sauce
Roasted Fingerling Potatoes with Sea Salt
Sautéed Asparagus & Green Beans

FISH

GRILLED SALMON FILET **GF** \$30

Heirloom Tomatoes, Olives and Caper Salsa
Wild Rice | Seasonal Vegetables

BAKED SOLE **GF** \$32

Stuffed with Spinach & Feta Creamy Dill and Lemon Sauce
Pearl Couscous | Steamed Asparagus

OVEN ROASTED BLACK COD **GF** \$45

Lemon Beurre Blanc
Asparagus & Sweet Pea Risotto

GRILLED SNAPPER FILLET **GF** \$32

Tomato Chutney
Basmati Rice Pilaf | Sautéed Broccolini

MISO & SAKE GLAZED HALIBUT **GF** \$45

On a Sushi Rice Cake | Ginger Honey Glazed Carrots

BREADED COD & CHIPS **GF** \$27

Mushy Peas | Caper Remoulade | Fresh Lemon

V - Vegan **GF** - Gluten Free

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plated dinner a la carte

MINIMUM 15 PEOPLE PER ITEM

ADDITIONAL CHARGES: Event Staff/Chef & Rentals as required

MAIN ENTREES

CHICKEN

CHICKEN SUPREME \$25

White Wine Herb Sauce
Stuffed with Baby Spinach, Mushrooms & Sun-Dried Tomatoes
Herb Roasted Potato
Steamed Asparagus, Green Beans & Carrots

ROASTED CHICKEN SUPREME \$24

White Wine Sauce
Roasted Fingerling Potatoes with Sea Salt
Sautéed Spinach, Mushrooms, & Cherry Tomatoes

CHICKEN SUPREME **GF** \$26

Basil Beurre Blanc
Stuffed with Roasted Red Pepper & Mascarpone
Herb Roasted Potatoes
Steamed Asparagus, Green Beans & Carrots

CHICKEN ROULADE \$26

Lightly Breaded, Stuffed with Spinach and Ricotta Cheese
Roasted Sweet Potato Medallions
Sautéed Broccolini

GRILLED BONELESS CORNISH HEN (half hen) **GF** \$25

Lemon & Oregano Sauce
Pearl Couscous
Seasonal Vegetables

ADD-ON TO THE MAIN ENTRÉE

JUMBO PRAWNS 2 pieces **GF** \$9

GRILLED SHRIMP SKEWER 3 pieces **GF** \$13

4oz LOBSTER TAIL **GF** \$24

GRILLED SEAFOOD SKEWERS: **GF** \$16

Shrimp | Scallops | Sword Fish

VEGETARIAN

ROASTED RED PEPPER MEDALLIONS **V GF** \$21

INDIVIDUAL PORTIONS AVAILABLE

With Smoked Red Pepper Sauce
Lentil & Vegetable Stuffing | Wild Rice & Quinoa

EGGPLANT & HEIRLOOM TOMATO PARMESAN \$24

INDIVIDUAL PORTIONS AVAILABLE

Layered with Fiore De Latte
Sautéed Rapini with Garlic & Chili Oil | Fingerling Potatoes

GRILLED VEGETABLE & GOAT CHEESE TART \$19

MINIMUM 25 PIECES

Seasonal Mixed Green Salad

VEGETABLE & POTATO ROSTI \$21

MINIMUM 25 PIECES

With Smoked Red Pepper Sauce
Braised Chick Peas + Cauliflower

V - Vegan **GF** - Gluten Free

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plated dinner a la carte

MINIMUM 15 PEOPLE PER ITEM

ADDITIONAL CHARGES: Event Staff/Chef & Rentals as required

PASTA COURSE

JUMBO WILD MUSHROOM RAVIOLI \$12

Jumbo Wild Mushroom Ravioli with Truffle Oil, Semi – Dried Heirloom Tomatoes, Asparagus and Thyme

ORECCHIETTE PASTA \$10

With Roasted Cherry Tomatoes, Kalamata Pitted Olives, Roasted Garlic, Fresh Basil and Olive Oil **OR**

With Rapini, Sun-Dried Tomatoes, Garlic Olive Oil

ORECCHIETTE PASTA \$12

With Rapini & Crumbled Sausage in a Basil Pesto and Roasted Garlic Sauce

BUTTERNUT SQUASH AGNOLOTTI \$12

Butternut Squash Ravioli in a Brown Butter Cream Sauce **OR** with Sweet Peas, Cherry Tomatoes and Olive Oil Herb Sauce

RICOTTA CHEESE AND SPINACH AGNOLOTTI PASTA \$12

Agnolotti Pasta With Ricotta Cheese & Spinach in a Rose Sauce

CASARECCE POMODORO \$8

In a Fresh Tomato Basil Sauce

DESSERT

CHOCOLATE MOLTEN LAVA CAKE \$7

Raspberry Coulis

WARM APPLE BLOSSOM \$8

Vanilla Bean Ice Cream | Caramel Drizzle

SICILIAN LEMON BUTTER TART \$8

Candied Lemon Garnish

VANILLA BEAN CRÈME BRULEE \$7

Almond Biscotti

CHOCOLATE MOUSSE \$9

White Chocolate Shavings

WARM LEMON CHEESECAKE BAKLAVA \$10

Honey Pistachio Crumble

DESSERT PLATTER \$5.5

Cookies | Squares | Biscotti | Mini Pastries

SIDES

ROASTED SWEET POTATO MEDALLIONS **V GF** \$3

ROASTED FINGERLING POTATOES | SEA SALT **V GF** \$4

GARLIC WHIPPED MASHED POTATOES **GF** \$4

HERB ROASTED POTATOES **GF** \$3

LEMON ROASTED POTATO \$3

BASMATI RICE PILAF **V GF** \$4

WILD RICE **V GF** \$4

STEAMED ASPARAGUS **V GF** \$5

SAUTÉED GREEN BEANS **V GF** \$4

STEAMED VEGETABLE BUNDLE **V GF** \$5

SAUTÉED BROCCOLINI **V GF** \$5

SEASONAL VEGETABLES \$4

V - Vegan **GF** - Gluten Free

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cocktail stations MINIMUM 50 PEOPLE PER ITEM

ADDITIONAL CHARGES: Event Staff/Chef & Rentals as required

PLATED ANTIPASTO \$12

Chef will plate the below items to your guests:

Focaccia x2 | My Mother's Olives x3 | Grapes | Hot Cacciatore Sausage x2 | Dry Sausage x1 | Prosciutto x2 |

Choice of Two Cheeses: Parmigiana Cheese | Semi Hard Cheeses: Piave | Gouda | Bella Vitano

SUMMER SALAD \$9

Served in Individual Rented Mason Jars:

Quinoa Tabbouleh Salad: Lemon | Parsley | Tomatoes | Roasted Yam, Lentil & Walnut Salad | Baby Spinach With Dijon Honey Vinaigrette

Baby Arugula & Fennel Salad:

With Roasted Beets | Green Beans | Light Feta Cheese With Citrus Vinaigrette

THAI MANGO SALAD **V GF** \$9

Julienne Mango | Peppers | Napa Cabbage | Red Onion Glass Noodles | Roasted Cashew Nuts | Cilantro Lime Vinaigrette

Choice of Either: Marinated Shrimp | Chicken | Tofu

LEMONGRASS CHICKEN \$8

Lemongrass Chili Chicken | Green Beans | Sweet Peppers Garlic | Chili Paste
Basil Infused Basmati Rice

SUSHI \$12

Assorted Maki Rolls & Nigiri Sushi *(Three Pieces Per Person)*
Soy Sauce | Pickled Ginger | Wasabi
Side of Sesame Seaweed Salad

CAPRESE \$10

Fior Di Latte Cheese | Olive Oil | Sea Salt | Freshly Cracked Pepper
Heirloom Tomatoes | Fennel | Radicchio Salad | Homemade Focaccia

GRAZING \$15

Artisan Cured Meats to Include: Dry Cured Sausage | Local Salamis | Shaved Brisket
Smoked Gouda | Piave Cheese
In-House Pickled Vegetables
Gourmet Mustards | Sliced Baguette

SHRIMP COCKTAIL **GF** \$12

Chilled Shrimp *(Three Pieces Per Person)* | Vodka Spiked Cocktail Sauce
Rented Martini Glass

FLAMBE OUZO SHRIMP **GF** \$12

Black Tiger Shrimp Flambéed Live with Ouzo | Basmati Rice Pilaf

SAGANAKI \$8

Kefalotyri Cheese Flambéed with Ouzo
Pita Wedges | Homemade Focaccia | Kalamata Olives

V - Vegan **GF** - Gluten Free

All prices subject to HST

mini entree stations MINIMUM 50 PEOPLE PER ITEM

ADDITIONAL CHARGES: Event Staff/Chef & Rentals as required

PETER & PAUL CORNISH HEN \$10

Grilled Boneless Cornish Hen | Lemon Herb Sauce Roasted Root Vegetables

JERK **GF** \$10

Boneless Jerk Chicken | Rice | Peas Fried Plantain | Creamy Slaw

GREEK \$10

Grilled Lemon & Oregano Marinated Chicken Skewers
Lemon Roasted Potatoes | Greek Salad
Grilled Pita | Tzatziki

BRAISED CHICKEN & POLENTA **GF** \$9

Chicken Braised in Red Wine | Cremini Mushrooms | Pearl Onions | Herb Polenta Medallion | Enoki Mushrooms

CHICKEN BIRYANI \$9

Cucumber Mint Raita | Fresh Cilantro | Pomegranate

SOUTHERN \$10

Buttermilk Fried Boneless Chicken
Creamy White Cheddar and Smoked Gouda Macaroni
Sautéed Collard Greens

INDIAN **GF** \$10

Traditional Butter Chicken | Jeweled Basmati Rice
Vegetable Fritters | Mint-Mango Chutney

STRIPLOIN **GF** \$12 - Option to Carve Live

Grilled Medium Rare Beef Striploin | Red Wine Jus
Roasted Garlic Mashed Potatoes | French Beans

STRIPLOIN CARVING **GF** \$12 - Option to

Carve Live

Grilled Medium Rare Beef Striploin | Red Wine Jus
Buns | Crispy Onions | Horseradish
Grainy Mustards | Sautéed Wild Mushrooms

BONELESS BEEF SHORT RIBS \$12

Braised Beef Short Ribs | Red Wine Jus
Truffle Mashed Potatoes
Julienne Grilled Oyster Mushrooms

EMPANADA \$10

Chilean Braised Beef Empanada
Chimichurri | Sour Cream | Brazilian Rice Pilaf

POT PIE \$7 3" Pies (One Per Person)

Choice of Two Fillings:

Beef Ale & Mushroom Pie | Chicken Pot Pie
OR Root Vegetable & Lentil Pie
Arugula | Fennel Salad

CHILI CON CARNE \$8

Shredded Cheese | Sour Cream | Garlic Bread

RICOTTA MEATBALL \$8

Tomato Basil Sauce | Focaccia | Shaved Parmesan

ROASTED RED PEPPER MEDALLIONS

V GF \$12

Stuffed With Lentils & Cauliflower | Red Pepper Coulis

PASTA STATION \$9

Choose One Option:

Casarecce: Tomato Basil Sauce

Ricotta Cheese Spinach Agnolotti: Rosé Sauce

Orecchiette One: Asparagus | Roasted Cherry Tomatoes | Kalamata Olives | Roasted Garlic | Basil Pesto Sauce

Orecchiette Two: Rapini | Crumbled Sausage | Basil Pesto | Roasted Garlic Sauce

Orecchiette Three: Rapini | Sun-Dried Tomatoes | Garlic Olive Oil

Jumbo Wild Mushroom Agnolotti: Truffle oil | Semi-Dried heirloom Tomatoes | Asparagus | Thyme

Mini Mushroom Agnolotti: with Truffle Cream Sauce

Butternut Squash Agnolotti One: Brown Butter Cream Sauce

Butternut Squash Agnolotti Two: Sweet Peas | Cherry Tomatoes | Olive Oil Herb Sauce

RISOTTO \$10

Choose One Option:

Asparagus | Lemon Zest

Butternut Squash

Shiitake | Cremini | Oyster Mushrooms | Truffle Oil

V - Vegan **GF** - Gluten Free

All prices subject to HST

mini entree stations MINIMUM 50 PEOPLE PER ITEM

ADDITIONAL CHARGES: Event Staff/Chef & Rentals as required

MAC & CHEESE \$8

Old-Fashioned Macaroni & Cheese: White Cheddar | Oka | Smoked Gouda | Crunch Panko Bread Crumbs | Parmesan Cheese

STIR FRY \$9

Choose One Option:

Ginger Beef | Chili Chicken | Vegetables | Crispy Tofu
Sesame Scented Jasmine Rice | Green Onion
Toasted Sesame Seeds | Chili Pepper Sauce

VEGETABLE CHOW MEIN \$6

Stir-fry Noodles | Vegetables
Chinese Style - Boxes with Chop Sticks
ADD Chicken OR Crispy Tofu \$3 each
ADD Beef OR Shrimp \$4 each

TACO STAND \$12

Two 6" Soft Tacos Filled with (Choose Two Options):

Grilled Cajun Chicken: Pineapple-Jalapeno Salsa

Herb Marinated Flank Steak: Pico de Gallo

Spiced Black Beans: Sautéed Peppers & Onions | Shredded Cheese

Crispy Fish Taco: Battered White Fish | Crunchy Slaw | Salsa Verde | Cilantro

CONDIMENTS: Guacamole | Salsa Verde | Tomato Salsa | Sour Cream | Hot Chili Sauce

CALIFORNIA BURGER BOWL \$10

Beef or Vegan Burger Served in Chic Bowl | Arugula | Cherry Tomatoes | Avocado | Pickled Red Onions | "Big Mac" Sauce | Ranch Dressing | Chipotle Aioli

COMFORT FOOD – OPTION ONE \$10

Mini Hamburgers | Mini Grilled Cheese | Ketchup
Regular Potato Wedges | Sweet Potato Wedges

COMFORT FOOD – OPTION TWO \$8

Buffalo Chicken Sliders: Crispy Chicken |
Hot Sauce | Blue Cheese Sauce | Kettle Chips

CAJUN FRIES \$6

Fresh Potato Fries Coated in Cajun Seasoning | Chipotle Aioli

ASIAN \$15

Soya Ginger Citrus Glaze Sesame Crusted Salmon
Soba Noodle Salad | Assorted California Rolls
Vegetarian Option: Mini Grilled Tofu Skewer

SESAME CRUSTED SALMON \$12

Soba Noodle Salad | Soya Ginger Citrus Glaze

FIVE SPICE SALMON \$12

Five Spice Salmon | Asian Vegetable Stir-Fry

POKE BOWL \$12

Sushi Grade Salmon | Sticky Rice
Cilantro | Scallions | Sesame Seeds | Avocado | Edamame
Mango | Carrots | Cucumber | Pea Shoots | Ginger |
Wasabi | Sriracha | Ponzu

PORK SCHNITZEL \$9

Fried Mini Pork Schnitzel | Mini Kaiser Buns | Kettle Chips
Pommery Mustard Aioli | Swiss Cheese | Sauerkraut

PULLED PORK \$10

Bourbon Braised Pork | BBQ Sauce | Cider Slaw
Brioche Soft Bun | Kettle Chips

VEGAN PULLED 'PORK' v \$7

Slow Cooked Jackfruit | BBQ Sauce | Crunchy Slaw | Soft Bun
Kettle Chips

SALADS \$10

Classic and Fresh Salads (Two Per Person)

Served in Rented Bowls:

Peter & Paul's Signature Salad: Arugula | Romaine |
Cabbage | Orange Segments | Pomegranates | Avocado |
Cherry Tomatoes | Julienne Mango | Pepper | Cucumbers |
Pine Nuts | Citrus Vinaigrette

Mediterranean Orzo Salad: Olives | Roasted Red Peppers |
Edamame Beans

Soba Noodle Salad: Carrots | Snap Peas | Bean Sprouts |
Watercress | Asian Sesame Dressing

V - Vegan **GF** - Gluten Free

All prices subject to HST

mini entree stations MINIMUM 50 PEOPLE PER ITEM

ADDITIONAL CHARGES: Event Staff/Chef & Rentals as required

CALIFORNIA PANINI \$10

Gourmet California Inspired Panini Sandwiches Grilled at the Station:

Chicken: Avocado | Tomato | Mozzarella | Cheddar

Spinach: Brie | Fig | Green Apple

Sweet Potato Fries | Chipotle Aioli

MONTREAL STYLE DELI \$9

Choose One Option:

Montreal Smoked Meat | Corned Beef | Pastrami

Rye Breads | Dill Pickles | Coleslaw

Selection of Mustards: Dijon | Pommery | French's

GOURMET PANINI \$12

Gourmet European Inspired Panini Sandwiches | Kettle Chips

Choose Three Options:

BBQ Chicken Breast: Grilled Peppers | Jack Cheese |

Caramelized Onions | Dijon Aioli | Ciabatta Bun

Steak Spiced Beef Tenderloin: Sautéed Mushrooms | Onions

| Swiss Cheese | Dijon Horseradish Mayo | Baguette

Turkey Breast: Artichoke Provolone Cheese | Pesto | Swiss

Bun

Marinated Grilled Vegetables: Pesto | Goat Cheese |

Multigrain Panini

Mortadella & Genoa Salami: Provolone Cheese | Panini Bun |

Pesto Aioli

Shaved Beef Brisket: Swiss Cheese | Sauerkraut | Mustard |

Dark Rye Bread

dessert stations MINIMUM 50 PEOPLE PER ITEM

ADDITIONAL CHARGES: Event Staff/Chef & Rentals as required

OH SO SWEET! \$12

Fresh Fruit | Pastries | Cakes | Mini Desserts

APPLE CINNAMON DONUTS WITH DULCE DE LECHE \$2.50

Homemade Apple Donuts (*One Per Person*) | Cinnamon
Sugar | Dulce De Leche

NUTELLA BANANA EMPANADAS \$3.75

Handmade Empanada (*One Per Person*) Filled With: Nutella |
Banana

NUTELLA CREPE \$8

Crepes Warmed and Rolled by Chef (*One Per Person*) | Mixed
Berries | Whipped Cream | Syrup | Nutella

BROWNIE SUNDAE BAR \$8

Chocolate Brownie Bites | Blondie Brownie Bites | Chocolate
Sauce | Caramel Sauce | Stewed Berries | Whipped Cream |
Chopped Toasted Almonds

MILK & COOKIES \$5

Chocolate Chip Cookies | Small Rented Glasses for Milk

NEW YORK, NEW YORK \$9

Mini New York Style Cheesecakes | Cherry Sauce | Mixed
Berry Compote | Chocolate Fudge Sauce | Caramel Sauce |
Oreo Cookie Crumbs | Sliced Almonds | Coconut Flakes

CUPCAKE STAND \$7

A Variety of Mini Cupcakes (*Two Per Person*) | Buttercream
Frosting

FRUIT PIE BAR \$10

Pies Served with Whipped Cream:

Ontario Caramelized Apple Crumble Pie

Muskoka Wild Blueberry Cranberry Pie with Oat Crumble

Topping

Poached Peas & Almond Alsacienne with Shaved Almonds

V - Vegan **GF** - Gluten Free

All prices subject to HST

peterandpaulseventcatering.com

featured dessert stations INQUIRE FOR MINIMUMS, PRICING, + AVAILABILITY

ICE CREAM TRUCK

Sundaes | Shakes | Floats | Soft Served Ice Cream | Slushies | Variety of Popsicles

GELATO BAR

OPTION ONE: Ice Sculpture

Ice Sculpture with Custom Writing or Image in the Ice | Client's Choice of 4 Flavours of Gelato | All Cups, Spoons and Napkins | Includes 2 Event Staff for a 2 Hour Duration

MAPLE SNOW

Pure Maple Syrup Reduction | Frosted on Food-Grade Snow | Wrapped Around Artisan Cheese | Made Live in Front of Guests

GELATO BAR

OPTION TWO: Gelato Freezer

Gelato Freezer – Requires Dedicated Power Outlet | Client's Choice of 7-10 Flavours of Gelato | All Cups, Spoons and Napkins | Includes 2 Event Staff for a 2 Hour Duration

late night stations MINIMUM 50 PEOPLE PER ITEM

POUTINE \$6

French Fries | House Gravy | Cheese Curds

UPGRADED POUTINE \$9

Deep Fried French Fries | Sweet Potato Fries | House Gravy | Cheese Curds | Slow Roasted Pulled Pork | Sautéed Vegetables | Bacon Crumble | Ketchup | Hot Sauce | Vinegar

GRILLED CHEESE \$7

Grilled Cheese Sandwiches Prepared Live | Thick Cut Potato Wedges | Ketchup

PORCHETTA \$10

Oven-Roasted Porchetta Carved | Hot Banana Peppers | Crispy Onion | Horseradish Aioli | Calabrese Buns | Pita

MEDITERRANEAN SHAWARMA & FALAFEL \$9

Authentic Shawarma | Pita | Shredded Lettuce | Chopped Tomatoes | Sliced Red Onions | Pickles | Turnips | Tahini | Tzatziki | Hot Sauce

Vegetarian Option: Homemade Falafel Balls

FISH & CHIPS STAND \$8

Beer Battered Cod Fillet | Spiced Red Skin Potato Wedges | Tartar Sauce | Malt Vinegar | Ketchup

BONELESS CHICKEN & WAFFLE \$10

Buttermilk Fried Boneless Chicken | Soft Waffle | Spiced Maple Syrup | Savory Mushroom Sauce

PIEROGI \$6

Pierogi Pan-Seared (Two Pieces Per Person) | Sour Cream | Caramelized Onions | Bacon Pieces

COMFORT FOOD \$10

Mini Hamburgers | Mini Grilled Cheese | Regular Potato Wedges | Sweet Potato Wedges | Ketchup

"NONNA'S VEAL & BRIO STATION" \$12

A byPeterandPauls.com Signature Station!

Tender Veal Cutlets | Fresh Bakery Buns | Nonna's Homemade Tomato Sauce | Hot Peppers | Sautéed Mushrooms | Provolone Cheese | Ice Cold Brio

Vegetarian Option: Rapini & Feta Sandwich

V - Vegan **GF** - Gluten Free

All prices subject to HST

peterandpaulseventcatering.com

Peter and Pauls

Event Catering

CORPORATE & SOCIAL

EVENT AND DAILY CATERING MENUS

- Orders are to be emailed to: catering@bypnp.com
- Please include the below details when ordering:
 - **TYPE OF EVENT:**
 - **EVENT DATE:**
 - **GUEST ARRIVAL TIME:**
 - **APPROXIMATE END TIME:**
 - **NUMBER OF GUESTS:**
 - **NAME OF VENUE** (where event is taking place):
 - **VENUE ADDRESS:**
 - **CLIENT NAME:**
 - **CLIENT PHONE NUMBER:**
 - **CLIENT EMAIL ADDRESS:**
 - **PREFERRED STYLE OF SERVICE:** please choose option below:
 - Plated Meal
 - OR Buffet
 - OR Cocktail Party – Stationary Platters OR Hors D’oeuvres
 - **MENU THOUGHTS / IDEAS:**
 - What Food would you like to serve?
 - Please outline / list preferred menu choices:
 -
 -
 -
- **DIETARY REQUIREMENTS: NONE REQUIRED** ___X
- **OR YES:** GLUTEN-FREE x__#, VEGAN x__#, VEGETARIAN x__#, NUT FREE x__#, OTHER_____ x__#
- **DO YOU REQUIRE ANY ADDITIONAL SERVICES:** please indicate YES/NO beside each item below:
 - Staff / Bartender / Chefs?
 - Rentals?
 - Tables, Chairs, Linens
 - Plates, Cutlery, Glasses
 - Other: please list:
 -
 - Beverages?
 - Cold Drinks
 - Hot Drinks
 - Alcohol
 - Tent?
 - Décor or Flowers?
 - AV or DJ?

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