

Peter and Pauls

Event Catering

• GLUTEN-FREE • VEGAN

LET US CATER ALL YOUR BEFORE AND AFTER CEREMONY CELEBRATIONS

platters

SM serves 10-12 / **MED** serves 16-18 / **LRG** serves 24-30

MINI BAGEL SM \$50 | MED \$78 | LRG \$120

SESAME AND MARBLE MINI BAGELS, ACCOMPANIED BY CREAM CHEESE, ASSORTED JAMS AND BUTTER

FRITTATA SM \$55 | MED \$85 | LRG \$135

HOMEMADE FRITTATAS TO INCLUDE: SUN-DRIED TOMATO, JALAPEÑO PEPPER AND GOAT CHEESE, ASPARAGUS, LEEK, SPINACH & FETA CHEESE; WESTERN: ONIONS, PEPPERS AND HAM

QUICHE SM \$55 | MED \$85 | LRG \$135

ASSORTED MINI QUICHE TO INCLUDE: SUN DRIED TOMATO, JALAPENO PEPPER AND GOAT CHEESE; ASPARAGUS, LEEK, SPINACH AND FETA CHEESE; WESTERN: ONIONS, PEPPERS AND HAM

ANTIPASTO SM \$95 | MED \$145 | LRG \$215

GRILLED VEGETABLES; MARINATED OLIVES; ROASTED PEPPERS AND MARINATED ARTICHOKE; MARINATED MUSHROOMS; DRIED HOT AND MILD ITALIAN SAUSAGES; CAPRESE SALAD AND PARMIGIANA CHUNKS; SLICED BAGUETTE AND LALAGIDES

ARTISAN CHEESE & CRACKERS SM \$45 | MED \$90 | LRG \$145

ASSORTED CHEESE GARNISHED WITH STRAWBERRIES, SEEDLESS GRAPES, DRIED FRUIT AND NUTS, PLATTER OF CRACKERS AND FRESH BAGUETTE

SMOKED SALMON SM \$95 | MED \$135 | LRG \$215

SLICED SMOKED SALMON SERVED WITH CAPERS, RED ONION, CREAM CHEESE, DIJON HONEY DILL SAUCE, ENGLISH CUCUMBER, CHOPPED EGG, SPROUTS AND RYE BREAD

CRUDITÉS & DIP SM \$30 | MED \$58 | LRG \$75

MARKET FRESH VEGETABLES TO INCLUDE CARROT, CELERY, BROCCOLI, CAULIFLOWER, CUCUMBER, SWEET PEPPERS, CHERRY TOMATOES AND HOMEMADE DIP

GOURMET PIZZA SM \$35 | MED \$50 | LRG \$75

(Served at Room Temperature)

MINI MARGHERITA PIZZA SQUARES AND SOPRESSATA WITH ROASTED CHERRY TOMATOES AND FRESH BASIL PIZZA SQUARES

GOURMET FOCACCIA SM \$35 | MED \$50 | LRG \$75

ANNA'S PIZZA WITH FRESHLY SLICED TOMATOES, BALSAMIC AND FRESH BASIL; SPICY EGGPLANT PIZZA WITH MOZZARELLA, FRESH PARSLEY AND OREGANO

CROSTINI & BRUSCHETTA SM \$36 | MED \$58 | LRG \$85

HOMEMADE GARLIC HERB AND TRADITIONAL CROSTINI SERVED WITH TOMATO BASIL BRUSCHETTA AND LEMON CANNELLINI BEAN BRUSCHETTA AND OLIVE TAPENADE

RICE PAPER ROLL SM \$55 | MED \$85 | LRG \$135

THAI MANGO SALAD RICE PAPER ROLLS AND LEMON CHICKEN AND BASIL RICE PAPER ROLLS WITH SWEET CHILI DIPPING SAUCE

SEAFOOD SELECTION SM \$99 | MED \$155 | LRG \$245

INDIVIDUAL SHRIMP COCKTAIL, SMOKED SALMON ROSETTE ON PUMPERNICKEL ROUNDS AND SPICY CRAB RICE PAPER ROLLS

FRESH FRUIT SM \$28 | MED \$56 | LRG \$75

SEASONAL FRESH FRUIT AND BERRIES • •

GOURMET DESSERT \$32 | MED \$49 | LRG \$75

MINI PASTRIES, GOURMET COOKIES, ASSORTED DESSERT SQUARES AND ARTISAN TARTS

PETERANDPAULSEVENTCATERING.COM • +1 905 326 6000 • CATERING@BYPNP.COM

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● GLUTEN-FREE ● VEGAN

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wedding day breakfast

TRADITIONAL CONTINENTAL BREAKFAST

\$12 per person

MINI CROISSANTS
MINI MUFFINS
CINNAMON BUNS
ASSORTED MINI DANISHES
SAVOURY BREAKFAST PASTIES
SEASONAL FRUIT PLATTER ● ●
GOURMET COFFEE, TEA & ASSORTED JUICES

COCKTAIL BREAKFAST

\$16 per person

MINI MUFFINS
MINI ASSORTED FILLED CROISSANTS
ASSORTED PETIT QUICHE
SMOKED SALMON PLATTER WITH MINI BAGELS,
CREAM CHEESE, CAPERS AND RED ONIONS
INDIVIDUAL YOGURT, GRANOLA & BERRY PARFAIT
SEASONAL FRUIT PLATTER ● ●
ASSORTED JUICE AND BOTTLED WATER

THE GREAT CANADIAN

\$15 per person

CHIVE INFUSED SCRAMBLED EGGS ●
FRENCH TOAST WITH PURE MAPLE SYRUP
MONTREAL STYLE MINI BAGELS
BREAKFAST SAUSAGE
CRISPY BACON ●
LIGHTLY SEASONED HOME FRIES ● ● ●
SEASONAL FRUIT PLATTER ● ●
YOGURT, GRANOLA & BERRY PARFAIT
ACCOMPANIMENTS:
ASSORTED JAMS, SYRUP AND KETCHUP
GOURMET COFFEE, TEA AND ASSORTED JUICES

BREAKFAST SANDWICHES

\$8 per sandwich

POACHED EGG
WITH PEAMEAL BACON AND AGED CHEDDAR
ON AN ENGLISH MUFFIN

CLT: CHEESE, LETTUCE AND TOMATO
ON A MULTIGRAIN CROISSANT

WESTERN OMELETTE WRAP
WITH ONIONS, PEPPERS AND HAM

boxed lunches

FOCACCIA AND ITALIAN PANINI SANDWICHES

\$16 per person

WITH ASSORTED COLD CUTS TO INCLUDE:
SMOKED CHICKEN, ROASTED TURKEY,
BLACK FOREST HAM, MORTADELLA,
SALAMI AND CAPPICOLLO

CRUDITÉS WITH RANCH DIP
SEASONAL FRUIT SALAD
HOMEMADE FUDGE BROWNIE
CHOICE OF JUICE, POP OR BOTTLED WATER

sandwiches & wraps

EXECUTIVE

\$10.50 per person

CHIMICHURRI GRILLED CHICKEN
WITH CHIPOTLE MAYO, ROASTED PEPPERS
AND GOAT CHEESE ON A SOFT PANINI

SMOKED MEAT BRISKET
WITH SWISS CHEESE, DILL PICKLE, MUSTARD
AIOLI ON A PRETZEL BUN

SLICED TOMATO AND BOCCONCINI
WITH FRESH BASIL AND BALSAMIC ON
SUN DRIED TOMATO BREAD

SMOKED SALMON SALAD
ON FRESHLY BAKED MULTIGRAIN CROISSANT

TURKEY BREAST WITH CRANBERRY MAYO,
ONTARIO BRIE AND CARAMELIZED ONION ON
ROSEMARY CIABATTA

BAKED HAM AND SWISS WITH HONEY MUSTARD,
SMOKED BACON, SLICED TOMATO
AND CRISP LETTUCE ON MULTIGRAIN BREAD

RUSTIC

\$12.50 per person

VEAL CUTLET WITH LIGHT TOMATO SAUCE
AND HOT BANANA PEPPERS ON AN ITALIAN BUN
DELI STYLE PORCHETTA ON A SOFT PANINI BUN WITH
SWISS CHEESE, APRICOT MUSTARD, CRISPY ONIONS
AND ARUGULA

MORTADELLA AND SALAMI WITH PESTO,
PROVOLONE AND MARINATED ARTICHOKE

STEAMED RAPINI ON A CRUSTY BUN
WITH SLICED FETA AND EXTRA VIRGIN OLIVE OIL

TEA SANDWICHES AND PINWHEELS

\$15 per dozen

EGG SALAD; TUNA SALAD; CUCUMBER
AND CREAM CHEESE; SMOKED SALMON; HAM AND
CHEDDAR; TURKEY, SWISS AND CRANBERRY; GRILLED
VEGETABLE AND GOAT CHEESE

WRAPS

\$9 per person

EGG AND AVOCADO SALAD WITH LETTUCE,
CUCUMBER AND SPROUTS

TUNA SALAD WITH BALSAMIC, JULIENNE PEPPERS,
LETTUCE, CUCUMBER AND SPROUTS

TANDOORI CHICKEN TIKKA
WITH BABY SPINACH, MINT AIOLI, SUNDRIED TOMATO,
CUCUMBER AND CILANTRO

SWEET BEEF TERIYAKI WITH SAUTÉED PEPPERS AND
SCALLIONS WITH SESAME OIL AND CRUNCHY SLAW

GRILLED VEGETABLES AND GOAT CHEESE
WITH FRESH BASIL PESTO

VEGETABLE CROQUETTE WITH HUMMUS,
LETTUCE, CUCUMBER AND TABOULEH

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