

# NOBODY CARES ABOUT YOUR CATERING

More than  
we do.

WE ARE

# Peter and Pauls

EventCatering





## for champions

### Continental

Mini Croissants, Mini Muffins, Cinnamon Buns, Assorted Mini Danishes, Savoury Breakfast Pastries, Seasonal Fruit Platter, Gourmet Coffee, Tea & Assorted Juices. 12

### ADDITIONS & A LA CARTE

#### \$1.50/PP

- Mini Croissant, Muffin, Danish or Cinnamon Bun

#### \$2.50/PP

- Farm Fresh Scrambled Eggs with Cheese & Scallions
- Oatmeal with Flaxseed, Blueberries & Almonds ●
- Fruit Salad Cup ●
- Scrambled Egg Whites and Bell Peppers, Onions, & Dill
- Individual Frittata with Sun-Dried Tomato, Jalapeño Pepper & Goat Cheese

#### \$3/PP

- Fruit & Yogurt Smoothies
- Brioche French Toast served with Pure Maple Syrup
- Yogurt, Granola & Fresh Berry Parfait
- Mini Quiche with Ham, Caramelized Onion & Cheddar

#### \$3.50/PP

- Freshly Baked Granola Bars
- Carrot Pineapple Loaf Cakes & Banana Loaf Cake

## stations

### Omelette

Smoked Salmon, Baby Shrimp, Cheddar Cheese, Black Forest Ham, Mushrooms, Peppers, Onions, Tomatoes & Fresh Dill 13

### Belgian Waffle

Seasonal Berries, Whipped Cream, Maple Syrup & Fruit Compote 8

## sandwiches & wraps

Served on Freshly Baked Bread, Multigrain Croissants, English Muffins & Whole Wheat Wraps 8

### LET'S TALK ABOUT OUR FILLINGS:

- Poached Egg with Peameal Bacon & Aged Cheddar on English Muffin
- BLT: Peameal Bacon, Roma Tomatoes & Bib Lettuce on Freshly Baked Bread
- Western Omelette Wrap with Onions, Peppers & Ham
- Spinach, Feta & Sun-Dried Tomato Omelette Wrap
- CLT: Aged Cheddar, Bib Lettuce & Roma Tomatoes on Multigrain Croissant

## morning meetings

We're not all early birds - but they get first dibs at the bacon!  
Each choice is accompanied by an Individual Yogurt, Assorted Juices, Bottled Water.

### THE GREAT CANADIAN 15

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. Accompaniments to include: Assorted Jams, Syrup & Ketchup. Gourmet Coffee & Tea.

### COCKTAIL 16

Mini Muffins, Mini Danish, Assorted Petite Quiche, Smoked Salmon Platter with Mini Bagels, Cream Cheese, Capers & Red Onions, Granola & Berry Parfait, Fruit Platter.

### BREAKFAST BOX 9

You choose one: Muffin, Croissant, Danish or Savoury Breakfast Pastry, Fresh Fruit Salad & Homemade Trail Mix Bar

● VEGAN ● GLUTEN-FREE

\*MP - market pricing - call coordinator to inquire.

## EXECUTIVE

10.5

- **Chimichurri Grilled Chicken**, Chipotle Mayo, Roasted Peppers & Goat Cheese on a Soft Panini
- **Smoked Meat Brisket**, Swiss Cheese, Dill Pickle, Mustard Aioli on a Pretzel Bun
- **Sliced Tomato, Bocconcini with Fresh Basil & Balsamic** on Sun Dried Tomato Bread
- **Smoked Salmon Salad** on Freshly Baked Multigrain Croissants
- **Turkey Breast** with Cranberry Mayo, Ontario Brie & Caramelized Onion on Rosemary Ciabatta
- **Baked Ham & Swiss** with Honey Mustard, Smoked Bacon, Sliced Tomato & Crisp Lettuce on Multigrain Bread

## RUSTIC

12.5

- **Veal Cutlet** with Light Tomato Sauce & Hot Banana Peppers on an Italian Bun
- **Deli Style Porchetta** on a Soft Panini Bun with Swiss Cheese, Apricot Mustard, Crispy Onions & Arugula
- **Mortadella & Salami** Sandwich with Pesto, Provolone & Marinated Artichokes
- **Steamed Rapini** on a Crusty Bun with Sliced Feta & Extra Virgin Olive Oil

## lunch package

18

### MIXED GREEN SALAD

With Julienne Vegetables, Cherry Tomatoes, Cucumber & Balsamic Vinaigrette ●

### PASTA PRIMAVERA SALAD

With Garden Vegetables, Olives, Feta & Lemon Vinaigrette

### EXECUTIVE SANDWICHES & GOURMET WRAPS

### ASSORTED PASTRIES, SQUARES & TARTS

## TEA SANDWICHES & PINWHEELS

15/doz

- **Egg Salad**
- **Tuna Salad**
- **Cucumber & Cream Cheese**
- **Smoked Salmon**
- **Ham & Cheddar**
- **Turkey, Swiss & Cranberry**
- **Grilled Vegetable & Goat Cheese**

## wraps

9

### GOURMET

- Egg & Avocado Salad with Lettuce, Cucumber & Sprouts
- Tuna Salad with Balsamic, Julienne Peppers, Lettuce, Cucumber & Sprouts
- Tandoori Chicken Tikka, Baby Spinach, Mint Aioli, Sundried Tomato, Cucumber & Cilantro
- Sweet Beef Teriyaki, Sautéed Peppers & Scallions with Sesame Oil & Crunchy Slaw
- Grilled Vegetables & Goat Cheese with Fresh Basil Pesto
- Vegetable Croquette, Hummus, Lettuce, Cucumber & Tabouleh ●

## boxed lunches

## hot boxed lunches

### SUPREME OF CHICKEN 16

Signature Salad: Romaine Hearts, Radicchio, Candied Cashews, Heart of Palm, Carrots, Sautéed Mushrooms, Berries, Cherry Tomatoes & Cucumber with Roasted Garlic & Honey Lemon Dressing

- Herb Marinated Supreme of Chicken
- Double Chocolate Fudge Brownie
- Fruit Salad ●

### DELI 16

Trio of Sandwiches:

- Montreal Smoked Meat, Tuna Salad & Grilled Vegetables with Goat Cheese & Pesto
- Coleslaw with Vinaigrette Dressing ●
- Chocolate Chip Cookie
- Whole Apple

### ASIAN 16

- Soya Ginger Glazed Salmon
- Soba Noodle Salad with Carrots, Snow Peas, Green Onions, Bean Sprouts & Watercress with Sweet Chili Dressing
- Fruit Salad ●
- Almond Tart

### GREEK 15

- Lemon Grilled Chicken Souvlaki with Tzatziki
- Greek Pasta Salad with Feta Cheese & Oregano Vinaigrette
- Fruit Salad ●
- Greek Pastry

### ENTRÉE SALAD 15

Signature Salad: Romaine Hearts, Radicchio, Candied Cashews, Hearts of Palm, Carrots, Sautéed Mushrooms, Berries, Cherry Tomatoes & Cucumber with Roasted Garlic & Honey Lemon Dressing

- With your choice of: Grilled Chicken Breast, Pesto Marinated Salmon, Grilled Beef Tenderloin (+\$3) or Marinated Grilled Tofu

### ASIAN 17

- Szechuan Beef & Vegetable Stir Fry
- Steamed Jasmine Rice with Sesame ●
- Vegetable Spring Roll ●
- Steamed Pork Dumpling

### GREEK 16

- Lemon Grilled Chicken Souvlaki
- Greek Rice Pilaf ●
- Lemon Roasted Potatoes ●
- Sautéed Seasonal Vegetables ●
- Tzatziki

### ITALIAN OPTION #1 17

- Chicken Cutlet in Tomato Sauce
- Sautéed Mushrooms, Peppers & Onions ●
- Steamed Rapini with Garlic & Olive Oil ●
- Fresh Italian Bun

### ITALIAN OPTION #2 16

- Eggplant Parmigiana
- Sautéed Mushrooms, Peppers & Onions ●
- Steamed Rapini with Garlic & Olive Oil ●
- Fresh Italian Bun

### INDIAN 16

- Indian Butter Chicken
- Mixed Vegetable Curry ●
- Steamed Basmati Rice ●
- Garlic Butter Brushed Naan Bread

### FRENCH 17

- Beef Bourguignon
- Roasted Garlic Mashed Potatoes ●
- Butter & Parsley Glazed Seasonal Vegetables ●

ALL BOXED LUNCHES INCLUDE YOUR CHOICE OF BOTTLED WATER, JUICE, OR SOFT DRINKS  
MINIMUM ORDER OF 10 PER VARIETY | MAXIMUM ORDER OF 20 HOT BOXED LUNCHES

● VEGAN ● GLUTEN-FREE

\*MP - market pricing - call coordinator to inquire.

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Peter and Pauls  
Event Catering

3

**ITALIAN OPTION #1** 23

- Garlic Bread & Artisan Rolls
- Grilled Vegetable Platter ●
- Mixed Greens with Cucumber, Cherry Tomatoes in Balsamic Vinaigrette ●
- Penne Pasta with Julienne Vegetables in Rosé Sauce
- Pan Seared Veal Scallopini with Marsala Mushroom Sauce
- Assorted Italian Pastries & Cookies

**ITALIAN OPTION #2** 22

- Garlic Bread & Panini Buns
- Sautéed Vegetable Platter with Hot & Sweet Peppers, Mushrooms & Vidalia Onions ●
- Mixed Greens & Radicchio with Shaved Fennel & Julienne Vegetables in Red Wine Vinaigrette ●
- Rotolo Pasta with Ricotta & Spinach in a Rosé Sauce
- Breaded Chicken Cutlet in Tomato Basil Sauce
- Assorted Italian Pastries & Cookies

**GREEK** 23

- Grilled Pita & Lalagides with Hummus
- Greek Salad with Romaine Lettuce, Cucumbers, Tomatoes, Black Olives, Red Onions & Feta Cheese with an Oregano Dressing
- Mediterranean Orzo Salad with Olives, Roasted Red Peppers & Edamame Beans ●
- Grilled Chicken Souvlaki with Tzatziki Sauce
- Spanakopita
- Greek Beef Stew with Root Vegetables, Tomatoes & Red Wine
- Greek Rice Pilaf ●
- Greek Pastries

**FRENCH OPTIONS**

Choose between Beef Bourguignon or Coq au Vin for a classic French meal.

**BEEF BOURGUIGNON** 22

"AAA" Beef Tenderloin Tips Slow Cooked in Red Wine with Glazed Pearl Onions & Sautéed Mushrooms

**COQ AU VIN** 21

Boneless Chicken Breast Pieces with Mushroom & Onions in White Wine Sauce

French Options are accompanied by:

- Sliced Baguette with Whipped Butter
- Baby Arugula & Frisée Salad with Roasted Beets, Shaved Almonds & Goat Cheese in Lemon Vinaigrette
- Roasted Garlic Mashed Potatoes ●
- Sautéed Seasonal Vegetables ●
- French Pastries & Tarts

## MEXICAN OPTION #1 19

- Platter of Tortilla Chips with Salsa, Sour Cream & Guacamole
- Fiesta Salad with Tomato, Avocado, Cucumber, Red Onion & Peppers in Cilantro & Cumin Vinaigrette ●
- Chicken Quesadilla: Tortilla Shells Filled with Grilled Chicken, Sautéed Peppers & Onion, Cheddar & Jack Cheese
- Black Bean Enchiladas: Sweet Corn, Black Beans, Cheddar & Jack Cheese with Salsa Rolled in Soft Flour Tortilla
- Nutella Banana Empanada

## MEXICAN OPTION #2 21

- Empanadas with Seasonal Pulled Beef & Cheese with Chimichurri
- Taco Salad with Tortilla Chips, Chopped Lettuce, Pico de Gallo, Avocado, Sweet Peppers, Boiled Egg & Cheese
- Chimichanga- Large Flour Tortillas Pan Seared, Stuffed with Pulled Chicken, Monterey Jack, Sautéed Peppers & Jalapeño, served with Salsa, Sour Cream & Guacamole
- Mexican Rice Pilaf ●
- Nutella Banana Empanada

## EAST INDIAN 21

- Butter Brushed Naan Bread
- Julienne Mango Salad ●
- Coconut Curried Vegetables ●
- Butter Chicken: Tender Pieces of Boneless Chicken Breast in a Rich Indian Spiced Creamy Tomato Sauce
- Chickpea Curry: Chickpea Braised in Mild Cilantro & Cumin Curry Sauce ●
- Basmati Rice Pilaf ●
- Assorted Pastries Squares

## COMFORT FOOD 20

- Caesar Salad
- Crudités Platter ●
- Buttermilk Marinated Boneless Fried Chicken
- Mac N' Cheese- White Cheddar, Oka & Smoked Gouda Baked with Crunchy Panko Bread Crumbs & Parmesan Cheese Topping
- Potato Skins with Green Onions, Cheddar Cheese, Diced Tomatoes & Sour Cream
- Individual Maple Pecan Pie

# gluten-free

## GLUTEN FREE MENU #1 20

- Gluten Free Bread Basket
- Crudités with Hummus ●
- Cobb Salad with Grilled Chicken, Bacon, Sundried Tomatoes, Cucumber, Boiled Egg, Avocado & Feta Cheese
- Shepherd's Pie
- Flourless Chocolate Cake with Berries

## GLUTEN FREE MENU #2 22

- Vegetable & Seafood Maki
- Glass Noodle Salad with Sweet Chili Vinaigrette
- Chicken & Vegetable Stir Fry
- Steamed Rice with Sesame ●
- Gluten Free Carrot Cake

## GLUTEN FREE MENU #3 22

- Corn Chips with Guacamole ●
- Beef & Black Bean Chili with Cilantro
- Gluten Free Taco Station to Include: Corn Tacos, Santa Fe Beef Strips & Chicken Strips, Dried Tomatoes, Shredded Lettuce, Cheddar Cheese & Sour Cream (2 pieces per guest)
- Gluten Free Pastries

## GLUTEN FREE MENU #4 22

- Vegetable Fritters with Tomato Chutney ●
- Lentil Salad with Diced Tomato, Cucumber, Cilantro & Freshly Squeezed Lime Juice ●
- Coconut Curried Vegetables ●
- Harissa Marinated Grilled Chicken Skewers
- Basmati Rice & Vegetable Pilaf ●
- Cardamon Scented Rice Pudding with Pistachio

● VEGAN ● GLUTEN-FREE

\*MP - market pricing - call coordinator to inquire.

48 HOUR NOTIFICATION IS REQUIRED FOR GLUTEN-FREE MENUS.

## traditional

16 per person

### PROTEIN

**Homemade Burger** GF without the bun (gluten free bun available upon request) Our own Classic 6oz. Beef Burger ●

**Hot Dog** Traditional All-Beef Dog

**Vegetarian Burger** Homemade Veggie Burger with Hummus ● ●

**Vegetarian Hot Dog** Hickory Smoked Meatless Dog ●

### SIDE

**New Potato Salad** With Sour Cream Dijon Dressing Tossed with Peppers, Scallions, and Herbs in our own Creamy Dressing ●

**Traditional Coleslaw** Shaved Cabbage and Carrots in Olive Oil Vinegar Dressing ● ●

### DESSERT

**Sliced Watermelon** Platter ●

**Assorted Cookies**

## mediterranean

18 per person

### PROTEIN

**Homemade Burger** GF without the bun (gluten free bun available upon request) Our own Classic 6oz. Beef Burger ●

**Chicken Souvlaki** 4oz Lemon and Oregano marinated 4oz Lemon and Oregano marinated ●

**Italian Sausage** A Miz of Hot and Sweet served with Hot Banana ●

**Vegetarian Burger** Homemade Veggie Burger with Hummus ● ●

**Vegetarian Italian Sausage** With Hot Banana Peppers ●

### SIDE

**New Potato Salad** with Sour Cream Dijon Dressing Tossed with Peppers, Scallions, and Herbs in our own Creamy Dressing ●

**Village Greek Salad** Crisp Lettuce, Tomato, Peppers, Cucumbers, Onion, Olives & Feta Cheese ●

### DESSERT

**Sliced Watermelon** Platter ●

**Assorted Cookies**

## surf & turf

23 per person

### PROTEIN

**Homemade 6oz. Top Sirloin Porcini & Sun-dried Tomato Burger** GF without the bun (gluten free available upon request) With Sliced Provolone Cheese, Garlic Aioli & Caramelized Onions ●

**Harissa Marinated Grilled Chicken Breast** With Sauteed Peppers & Lemon Herb Aioli ●

**Grilled Salmon Medallion** Served with Capers, Olives, Cherry Tomatoes, Sweet Peppers, Kalamata Olives & Feta Cheese in Oregano Vinaigrette ●

**Vegetarian Burger** Homemade Veggie Burger with Hummus ● ●

**Grilled Tofu Medallions** Served with Capers, Olives ● Cherry Tomatoes, Sweet Peppers, Kalamata Olives & Oregano Vinaigrette ● ●

### SIDE

**Mixed Green Salad** With Honey Balsamic Dressing ● ●

**Traditional Coleslaw** Shaved Cabbage and Carrots in Olive Oil Vinegar Dressing ● ●

**Pasta Primavera Salad** Fusilli Pasta Tossed with Broccoli, Cherry Tomatoes, Sweet Peppers, Kalamata Olives & Feta Cheese in Oregano Vinaigrette

### DESSERT

**Sliced Watermelon** Platter ●

**Assorted Summer Tarts**

To Include Chocolate Ganache, Apple Crumble & Pecan Tarts

### Included Condiments

Regular and Sesame Seed Buns, Ketchup, Mustard, Relish, Sliced Onions, Pickles, Tomato and Lettuce

### Upgraded Condiments

Add \$2.50 to any menu selection - Shredded Cheese, Sautéed Mushrooms & Peppers, Crispy Onions, Homemade BBQ Sauce, Sauerkraut, Hot Banana Peppers and Grainy Mustard

## classic

20 per person

### PROTEIN

**Steak on a Kaiser** GF without the bun (gluten free bun available upon request) Grilled Marinated Striploin Steak served on a Vienna Bun with Chimichurri Sauce ●

**Chicken Breast with Homemade BBQ Sauce** 4oz Boneless Skinless Chicken Breast grilled and brushed with our own BBQ Sauce

**Italian Sausage** A Miz of Hot and Sweet served with Hot Banana ●

**Vegetarian Burger** Homemade Veggie Burger with Hummus ● ●

**Tofu Steak** Marinated Grilled Tofu with Chimichurri Sauce ● ●

### SIDE

**Pasta Primavera Salad** Fusilli Pasta Tossed with Broccoli, Cherry Tomatoes, Sweet Peppers, Kalmata Olives & Feta Cheese in Oregano Vinaigrette

**Cranberry Coleslaw** Shaved Cabbage, Carrots and Sun-Dried Cranberries in a Creamy Dressing ●

### DESSERT

**Sliced Watermelon** Platter ●

**Gourmet Cookies & Biscotti**

## vegetarian

22 per person

### PROTEIN

**Tofu Kebabs** Marinated Grilled Vegetables & Tofu Kebabs with Garlic Herb Aioli (based on 2 pieces per person) ● ●

**Vegetarian Burger** Homemade Veggie Burger with Hummus ● ●

### SIDE

**Lemon Grain Salad** With Asparagus, Almonds & Goat Cheese

**Three Bean Salad** With Mixed Pepper and Red Onion in Lemon Vinaigrette ● ●

**Traditional Coleslaw** Shaved Cabbage and Carrots in Olive Oil Vinegar Dressing ● ●

### DESSERT

**Assorted Summer Tarts**

To Include Chocolate Ganache, Apple Crumble & Pecan Tarts

**Fresh Fruit**

Platter of Seasonal Fresh Fruit and Berries ●

● VEGAN ● GLUTEN-FREE

\*MP - market pricing - call coordinator to inquire.

## asian fusion

25 per person

### PROTEIN

**Thai Chicken Satays** Spicy Peanut Dipping Sauce

**Grilled Shrimp Skewer** Honey Garlic Glaze ●

**Five Spice Encrusted Salmon** Finished with a Hoisin Glaze ●

**Vegetarian Burger** Homemade Veggie Burger with Hummus ● ●

**Tofu & Vegetable Satays** Spicy Peanut Dipping Sauce ● ●

### SIDE

**Green Mango Salad** Julienne Mangoes, Carrots & Peppers, tossed with Roasted Cashew Nuts, Mint, Cilantro & Lime Juice ● ●

**Red Rice Salad** Cherry Tomatoes, Cucumber, Peppers & Scallions, in Sesame Soya Vinaigrette ●

### DESSERT

**Sliced Watermelon** Platter ●

**Bing Cherry Almond Tarts**

Tart Cherries & Sweet Almond Filling baked in a Fresh Pastry Shell

### Included Condiments

Regular and Sesame Seed Buns, Ketchup, Mustard, Relish, Sliced Onions, Pickles, Tomato and Lettuce

### Upgraded Condiments

Add \$2.50 to any menu selection - Shredded Cheese, Sautéed Mushrooms & Peppers, Crispy Onions, Homemade BBQ Sauce, Sauerkraut, Hot Banana Peppers and Grainy Mustard

## sandwiches

**Canjun Spiced Pulled Beef** Slow cooked Pulled Beef in BBQ Sauce, Served on a Kaiser 7/PP

**Smoked Beef Brisket** GF without the bun (gluten free bun available upon request) On a Brioche Bun with Pommery Mustard, Dill Pickle & Crispy Onions ● 7.50/PP

**Steak on a Kaiser** GF without the bun (gluten free bun available upon request) Beef Striploin Marinated Steak served on a kaiser with grilled Peppers, Red Onion & BBQ Sauce ● 12/PP

**6oz. Homemade Beef Burger** GF without the bun (gluten free bun available upon request) Grilled Beef Burger with Traditional Condiments on a Sesame Bun ● 8/PP

**Sausage** GF without the bun (gluten free bun available upon request) Grilled Hot or Mild Italian Sausage served with Sauteed Onion and Peppers on an Italian Bun ● 6/PP

**Pulled Pork** Spice Rubbed Pork Shoulder, Served with BBQ Sauce Fried Onions on a Kaiser Bun 7/PP

**Tequila Lime Marinated Chicken Breast** Grilled marinated Chicken Breast with grilled Peppers and BBQ Sauce on a Kaiser Bun 8/PP

**Chimichurri Marinated Chicken Breast** GF without the bun (gluten free bun available upon request) Grilled marinated Chicken Breast with Chipotle Mayo, Roasted Red Peppers & Goat Cheese 8/PP

## a la carte

### BEEF

**Grilled 8oz. Rib Eye Steak** GF without the BBQ sauce, Spiced Rubbed Grilled Rib Eye Steak with Homemade BBQ Sauce ● 20/PP

**Beer Smoked Beef Ribs** Beer and Spice Rubbed marinated Beef Ribs Smoked in house and brushed with our own BBQ Sauce 12/PP

**Smoked Beef Brisket** In House Slow Smoked Beef Brisket with Spice Rub and BBQ Sauce 10/PP

**Homemade 6oz. Top Sirloin, Porcini and Sun Dried Tomato Burger** GF without the bun (gluten free bun available upon request) Condiments include Sliced Provolone Cheese, Garlic Aioli and Caramelized Onions ● 9/PP

**Sausage** GF without the bun (gluten free bun available upon request) Grilled Hot or Mild Sausage served with Sauteed Onion and Peppers on an Italian Bun ● 6/PP

**Veal Chops Marinated with Lemon and Sage** 8oz. Chops drizzled with Olive Oil and Aged Balsamic, Garnished with Grilled Lemon ● 18/PP

### PORK

**Memphis Style Pulled Pork** Spice Rubbed Pork Shoulder cooked for 10 hours in our Smoker 8/PP

**Kansas City Style Ribs, Smoked with Mesquite Wood Chips** Spiced Rubbed Pork Tibs Smoked for 2 hours in our Smoker, Served by the Half Rack 13/half rack

**Greek Style Ribs** 8oz. Chops drizzled with Olive Oil and Aged Balsamic, Garnished with Grilled Lemon 13/half rack

### CHICKEN

**Harissa Marinated Grilled Chicken Breast** With Smoked Corn and Red Pepper Salsa ● 12/PP

**Tequila Lime Marinated Chicken Breast** 5-6oz. Boneless Skinless Chicken Breast marinated in Tequila and Lime, Served with Cilantro and Citrus Zest Sour Cream ● 12/PP

**Grilled Chicken Breast with Romesco Sauce** Herb Marinated 6oz. Boneless Skinless Chicken Breast in a Sauce made with Almonds, Roasted Peppers, Garlic and Olive Oil ● 12.50/PP

**Grilled Cornish Hen** Lemon Oregano Marinated Flattened Boneless Cornish Hen (Serves 2) ● 19/PP

**Grilled Chicken Souvlaki** With Lemon & Oregano Served with Tzatziki ● 6/per piece

## a la carte

### LAMB

**Grilled Lamb Chops** Chops from the Rack, marinated in Lemon Juice, Olive Oil, and Oregano Served with Tzatziki and Tomato Confit ● 6/per peice

**Lamb Skewers** Rosemary Infused Grilled Lamb Kebabs with Tzatziki ● 7/per skewer

**Lamb Kebabs** Indian Inspired Minced Lamb Kebabs with Yogurt Mint Chutney ● 7/per kebab

### Seafood

**Seafood Paella** Grilled Calamari, Shrimp and Scallops on Saffron Rice ● 15/PP

**Grilled Salmon Medallions** 4oz. Medallions served with Capers, Olives, Cherry Tomato, Garlic, Lemon and White Wine Sauce ● 9/PP

**Sicilian Style Swordfish Steaks** 4oz. Medallions topped with Caponata and Fresh Herb Citrus Oil ● 15/PP

**Grilled Shrimp Skewer** 3 Garlic herb Marinated Jumbo Tiger Shrimp ● 10/PP

**Cedar Plank Salmon with Maple Bourbon and Pink Peppercorn Glaze (serves 10-12 People)**  
Whole Side of Salmon cooked on a Cedar Plank ● 75/per side

**Mojito Shrimp Skewers** (3 Shrimps per Skewer)  
Jumbo Tiger Shrimp marinated with Rum, Mint & Lime, finished with a Citrus Honey Glaze ● 11/PP

● VEGAN ● GLUTEN-FREE

\*MP - market pricing - call coordinator to inquire.

## side options

### SALAD

**Watermelon, Arugula & Feta Salad**  
With Orange Vinaigrette 4.50/PP

**Village Greek Salad** Crisp Lettuce, Tomato, Peppers, Cucumber, Onion, Olives, and Feta Cheese ● 4.50/PP

**Mixed Green Salad** Vegan if served with balsamic dressing, With Honey Balsamic Dressing or Lemon Honey Roasted Garlic Dressing ● ● 3.50/PP

**Caesar Salad** Served with Croutons, Grated Parmesan Cheese and our own Creamy Dressing 3.50/PP

**New Potato Salad** With Sour Cream Dijon Dressing, Tossed with Peppers, Scallions, and Herbs in our own Creamy Dressing ● 3/PP

**Potato and Avocado Salad** New Potato Salad with Avocado, Cilantro, Tomato, and Red Onion ● ● 4/PP

**Sweet Potato and Pecan Salad** Tossed in Honey Mustard Dressing ● 4/PP

**Hearts of Palm Salad** Tossed with Orange and Red Onion in Citrus Vinaigrette ● ● 4/PP

**Three Bean Salad** With Mixed Peppers and Red Onions in Lemon Vinaigrette ● ● 2.50/PP

**Pasta Primavera Salad** Fusilli Pasta tossed with Broccoli, Cherry Tomatoes, Sweet Peppers, Kalamata Olives & Feta Cheese in Oregano Vinaigrette 4/PP

**Green and Yellow Bean Salad** Green and Yellow Beans and Red Peppers in Lemon Olive Oil Dressing ● ● 4/PP

### COLESLAW

**Country** Shredded Cabbage, Carrots, and Sun Dried Cranberries in Creamy Dressing ● 3.50/PP

**Traditional** Shaved Cabbage and Carrots in Olive Oil Vinegar Dressing ● ● 3/PP

**Citrus Mango** Julienne Mango, Shaved Cabbage & Cilantro tossed in Citrus Vinaigrette ● ● 4/PP

### GRILLED

**Corn on the Cob** Served with Knobs of Butter ● 2.50/PP

**Peppers and Vidalia Onions** Mixed quartered Peppers and thick sliced Onions ● ● 3/PP

**Polenta** 4oz. Pieces of Traditional Polenta made with Parmesan Cheese 4/PP

## side options

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### POTATO

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**Baked** Served with Chive Sour Cream, Shredded and Knobs of Butter 3.50/PP

**Country Mashed** Crushed New Potato Whipped with Buttermilk 2.50/PP

**Herb Roasted** Red Skinned Potatoes ● 2/PP

**Grilled Wedges** Thick Cut Yukon Gold Potato Wedges grilled and served with Chipotle Aioli 2.50/PP

### TRADITIONAL

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**Baked Beans** Made with Bacon, Onion and Maple Syrup 3.50/PP

**Corn Bread** Traditional Corn Bread with Jalapeno and Individual Muffin Size 2/PP

**Gazpacho** Chilled Spanish Tomato Soup ● 3.50/PP

### PLATTER

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**Mediterranean Dip** Hummus, Babaghanoush and Tzatziki served with Grilled Pita, Focaccia, Assorted Flatbreads & Lalagides 4.50/PP

**Grilled Vegetables** Grilled and marinated Zucchini Eggplant, Red Onion, Asparagus and Portobello Mushrooms ● 6/PP

**Crudites & Dip** Fresh Cut Vegetables served with Homemade Ranch Dip or Hummus ● 3/PP

## dessert

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### BROWNIES

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**S'mores** Traditional campfire treat, Graham Crackers with melted Marshmallows and Chocolate 2.50/per piece

**Kahlua** Kahlua Fudge Brownie with a Drizzle of Caramel 2.50/per piece

**Double Chocolate Fudge** Double dose of Chocolate 2.50/per piece

**Assorted Platter** Enjoy all of your favourites on one platter, S'mores, Kahlua and Double Chocolate Fudge 3/PP

### SWEETS

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**Apple Cinnamon Donuts with Dulce De Leche** Homemade Apple Donuts dusted with Cinnamon Sugar 2.50/PP

**Nutella Banana Empanadas** All the goodness of Nutella and Bananas in a handmade Empanada 2.50/per piece

**Vanilla - Chocolate Raspberry Chesecake Bars** Marbled cheesecake layered with Raspberry Preserves 3/per piece

**Chocolate Ganache Tarts & Apple Crumble Tarts** 3/PP

### FRESH FRUIT

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**Sliced Watermelon** ● 2/PP

**Freshly Sliced Fruit** ● 3/PP

**Fresh Fruit Kebabs** ● 3/PP

### STATIONS

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#### Ice Cream Truck

Inquire for pricing

**Organic All-Natural Ice Pops** 3.50/per piece

## EAT YOUR GREENS

- Julienne Vegetables & Watercress Salad with Sesame Sweet Chili Dressing 3 / 4 ●
- Baby Arugula & Fennel Salad with Roasted Beets, Green Beans & Light Feta Cheese in Citrus Vinaigrette 3.5 / 5
- Signature Salad: Romaine Hearts, Radicchio, Candied Cashews, Hearts of Palm, Berries, Carrots, Sautéed Mushrooms, Cherry Tomatoes & Cucumbers tossed in Roasted Garlic & Honey Lemon Dressing 3 / 4.5
- Arugula Salad with Walnuts, Red Onion, Stilton & Sun Dried Cherries in Balsamic Vinaigrette 4 / 5.5
- Baby Spinach Salad with Cucumber, Cherry Tomatoes, Radish, Pumpkin Seeds, Sun Dried Cranberries, Herb Vinaigrette 3 / 4.5 ●
- Mixed Green Salad with Cherry Tomatoes, Cucumber & Julienne Vegetables with Citrus Vinaigrette 3.5 / 4.5 ●
- Classic Caesar Salad with Romain Hearts, Croutons, Parmesan Cheese & Caesar Dressing 3.5 / 4.5

## GRAIN SALADS

- Lemon Grain Salad with Asparagus, Almonds & Goat Cheese 4 / 5.5
- Quinoa Tabouleh Salad with Lemon, Parsley & Tomatoes 4 / 5.5 ●
- Barley, Shrimp & Corn Salad 5.5 / 7.5
- Cranberry Couscous Salad 4 / 4.5 ●
- Himalayan Red Rice Salad with Black Beans, Cucumbers, Cherry Tomatoes, Green Onions & Peppers in Asian Vinaigrette 3.5 / 4.5 ●
- Bulgur Chickpea Salad with Fresh Lemon & Olive Oil 3 / 4.5 ●

## COMPOSED SALADS

- Watermelon, Arugula & Feta Salad with Orange Vinaigrette 4.5 / 5.5
- Nappa Cabbage & Bean Sprout Salad with Sweet Chili Vinaigrette 3.5 / 5 ●
- Greek Village Salad with Cucumbers, Tomatoes, Red Onions, Kalamata Olives, Feta Cheese & Peppers 4.5 / 5.5
- Southwest Salad with Kidney Beans, Corn, Red Peppers & Red Onion in Cider Vinaigrette 3.5 / 4.5 ●
- Soba Noodle Salad with Carrots, Snap Peas, Bean Sprouts & Watercress in Asian Sesame Dressing 3.5 / 4.5 ●
- Pasta Primavera Salad with Garden Vegetables, Olives, Feta & Lemon Vinaigrette 4 / 5.5
- Mediterranean Orzo Salad with Olives, Roasted Red Peppers & Edamame Beans 3.5 / 5 ●

## SALAD MEALS

- Roasted Yam, Lentil & Walnut Salad over Baby Spinach, Dijon Honey Vinaigrette 9 ●
- Chicken & Green Mango Thai Salad with Roasted Cashew Nuts 12
- Bombay Potato & Caramelized Onion Salad with Tandoori Chicken 12
- Niçoise Salad with Roasted Salmon, Garden Vegetables, Boiled Egg, Kalamata Olives, Pommery Mustard Dressing 16
- Roast Pear & Parma Ham Salad with Baby Arugula, Roma Tomatoes, Buffalo Mozzarella & Basil Dressing 14

● VEGAN ● GLUTEN-FREE

\*MP - market pricing - call coordinator to inquire.

**SMALL SERVES 10-12**

**MEDIUM SERVES 16-18**

**LARGE SERVES 24-30**

**Roasted Striploin** S 175 | M 270 | L 450

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

**Peppercorn Crusted Beef Tenderloin** S 225 | M 350 | L 550

Dijon Mustard & Peppercorn Crusted Thinly Sliced Beef Tenderloin served with Gourmet Mustards, Horseradish, Caramelized Onions & Thyme Chutney & Assorted Rolls

**Grilled Chicken Breast Platter** S 105 | M 160 | L 255

Sliced Grilled Chicken Breast served with Grilled Vegetables, Goat Cheese, Pesto Mayo, Hot Banana Peppers & Assorted Dinner Rolls

**Cold Grilled Salmon** S 95 | M 145 | L 230

Teriyaki Glazed 4oz Chilled Salmon Fillets Served with Soba Noodle & Julienne Vegetable Salad in Sesame Sweet Chilli Vinaigrette

**Smoked Salmon** S 95 | M 135 | L 215

Sided Smoked Salmon Served with Capers, Red Onion, Cream Cheese, Dijon Honey Dill Sauce, English Cucumber, Chopped Egg, Sprouts & Rye Bread

**Seafood Selection** S 99 | M 155 | L 245

Individual Shrimp Cocktail, Smoked Salmon Rosette on Pumpernickel Rounds & Spicy Crab Rice Paper Rolls

**Chip & Dip** S 42 | M 65 | L 105 ●

Tortilla Chips served with Salsa, Guacamole & Sour Cream

**Mediterranean Dip** S 36 | M 58 | L 85

Hummus, Tzatziki & Eggplant Caviar served with Grilled Pita Bread, Focaccia Spears, Flat Bread & Lalagides

**Crudité & Dip** S 30 | M 58 | L 75

Market Fresh Vegetables to include Carrot, Celery, Broccoli, Cauliflower, Cucumber Sweet Peppers, Cherry Tomatoes & Homemade Dip

**Cheese & Cracker** S 45 | M 68 | L 105

Assorted Cheese Garnished with Strawberries, Seedless Grapes, Dried Fruit & Nuts. Platter of Crackers & Fresh Baguette

**Artisan Cheese Board** S 60 | M 90 | L 145

Gourmet Selection of Local & Imported – Soft, Semi-Soft, Hard & Blue Cheeses, served with Specialty Breads, Artisan Crackers, & Fresh and Dried Fruits & Nuts

**Antipasto** S 95 | M 145 | L 215

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** S 55 | M 85 | L 135 ●

Thai Mango Salad Rice Paper Rolls & Lemon Chicken and Basil Rice Paper Rolls with Sweet Chilli Dipping Sauce

**Gourmet Pizza** S 35 | M 50 | L 75

**(served at room temperature)**

Mini Margherita Pizza Squares & Sopressata with Roasted Cherry Tomatoes and Fresh Basil Pizza Squares

**Gourmet Focaccia** S 35 | M 50 | L 75

**(served at room temperature)**

Anna's Pizza with Freshly Sliced Tomatoes, Balsamic & Fresh Basil; Spicy Eggplant Pizza with Mozzarella, Fresh Parsley & Oregano

**SMALL SERVES 10-12**

**MEDIUM SERVES 16-18**

**LARGE SERVES 24-30**

**Roasted Striploin** S 175 | M 270 | L 450

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

**Crostini & Bruschetta** S 36 | M 58 | L 85

Homemade Garlic Herb & Traditional Crostini  
served with Tomato Basil Bruschetta, Lemon  
Cannellini Bean Bruschetta & Olive Tapenade

**Root Chips** S 28 | M 45 | L 70

House-made Taro Root Chips, Sweet Potato  
Chips & Plantain Crisps served with Individual  
Paper bags for Fillings

**Traditional Tea Sandwich & Pinwheel  
Tortilla Wraps**

(minimum 3 dozen) 15 per dozen

Served on White, Whole Wheat & Rye Bread  
Fillings to include a variety of the following:  
Egg Salad, Tuna Salad, Smoked Salmon, Ham  
& Swiss, Grilled Veggies and Cucumber &  
Cream Cheese

**Charcuterie** S 165 | M 250 | L 395

Artisan Cured Meats, Parma Ham, Local Salamis,  
Smoked Cheeses, House Made Pickles, Marinated  
Olives, Whole Grain Mustard & Sliced Baguettes

**Fresh Fruit** S 28 | M 56 | L 75 ● ●

Seasonal Fresh Fruit & Berries

**Gourmet Dessert** S 32 | M 49 | L 75

Selection to include Mini Pastries, Gourmet  
Cookies, Assorted Dessert Squares & Artisan Tarts

**Brownies & Blondies** S 35 | M 52 | L 85

**Gourmet Cookies** S 30 | M 45 | L 75

**Chocolate Dipped Strawberries(3 varieties)** ●

S 45 | M 70 | L 105

Dark Chocolate with Milk Swirl; Milk Chocolate with  
Pistachio; Milk Chocolate with Coconut

● VEGAN ● GLUTEN-FREE

\*MP - market pricing - call coordinator to inquire.

## appetizers

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### Specialty Bread Basket bottle per table

Assorted Dinner Rolls, Rosemary Focaccia, Lagagides & Flatbreads served with Whipped Butter & "My Olive Oil" 2

### SALAD 6

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**Baby Arugula & Fennel Salad** with Heirloom Beets, Haricots & Light Feta Cheese in Citrus Vinaigrette

**Cucumber Wrapped Arugula & Endive Salad** with Fresh Berries, Sliced Almonds & Cranberry Vinaigrette Dressing ● ●

**Baby Spinach & Shiitake Mushroom Salad** with Roasted Pear & Sherry Vinaigrette ● ●

**Arugula Salad** with Walnuts, Red Onion, Stilton & Sundried Cherries with Balsamic Vinaigrette ●

**Spinach, Pear & Endive Salad** with Pumpkin Seeds & Sundried Cranberries with Roasted Garlic Honey Lemon Dressing ●

**Heirloom Red & Golden Beet Carpaccio** with Arugula, Goat's Cheese & Pecans in a Citrus & Shallot Vinaigrette ●

### SOUP 5

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**Maple Butternut Squash Soup** ● ●

**Chestnut & Lentil Soup** with Crème Fraîche & Apple Crisps ●

**Roasted Red Pepper** ●

**Carrot & Parsnips** with Fresh Orange ●

**Curried Cauliflower Puree** with Diced Potatoes & Coconut Milk ●

**Creamy Wild Mushroom & Tarragon** ●

**Smoked Tomato Bisque with a Hint of Gin** ●

## main entrées

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### BEEF/VEAL

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**Dijon & Steak Spice Marinated Prime Rib Roast** with Au Jus 24

**Grilled Angus Beef Strip Loin** rubbed With Dijon & Herbs served with a Port Wine Reduction 25

**Grilled Balsamic Marinated Rib Eye Steak** ● 25

**Slow Braised Boneless Beef Short Ribs** in Red Wine Sauce 18

**Grilled Beef Tenderloin** with Port Wine Reduction 34

**Scallopini of Veal** in a Marsala Mushroom Wine Sauce 20

**Grilled Provimi Veal Chop** with Balsamic Shallots ● 30

### CHICKEN

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**Grilled Boneless Cornish Hen P&P Style** with Lemon & Oregano Sauce (half hen) ● 14

**Chicken Supreme Stuffed** with Baby Spinach, & Sun Dried Tomatoes in White Wine Herb Sauce 13

**Roasted Chicken Supreme** with White Wine Sauce 12

**Chicken Supreme** stuffed with Roasted Red Pepper & Mascarpone with Basil Beurre Blanc ● 13

### FISH

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**Grilled Salmon Filet** with Sun Dried Tomatoes & Caper Cream Sauce ● 16

**Baked Sole** stuffed with Spinach, Feta & Olive Oil With Mediterranean Salsa ● 16

**Grilled Seabass** with Citrus Glaze ● 40

**Miso & Sake Glazed Halibut** ● 28

### VEGETARIAN

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**Roasted Red Pepper Medallions** stuffed with Lentils & Cauliflower with Red Pepper Coulis ● ● 12

**Grilled Vegetable Strudel** with a Tomato Chutney ● 10

**Eggplant & Heirloom Tomato Tower** layered with Fiore De Latte 12

### Add-on to Main Entrée

**Jumbo Prawns** 2 pieces ● 8 / 12 half size

**Grilled Shrimp Skewer** 3 pieces ● 13 / 15 half size

**Lobster Tail** ● 18

**Grilled Seafood Skewers** with Shrimp, Scallops & Sword Fish ● 15

## cocktail stations

Typically served in conjunction with Hors D'oeuvres, where this will take the role of the main course, 2-4 stations are recommended.

**Oyster** Select Fresh Oysters Shucked to Order and served on Ice with Mignonette, Freshly Grated Horseradish, Lemon Wedges & Cocktail Sauce ● **MP\***

**Shrimp Cocktail** 3 pcs per person Chilled Jumbo Shrimp served in a Martini Glass with Vodka Spiked Cocktail Sauce & Meyer Lemon Aioli ● 10

**Thai Mango Salad** Julienne Mango, Peppers, Napa Cabbage, Red Onion & Glass Noodles with Roasted Cashew Nuts, Cilantro Lime Vinaigrette & a Choice of Either Marinated Shrimp, Chicken or Tofu with tofu ● ● 9

**Caprese** Flor Di Latte Cheese seasoned with Olive Oil, Sea Salt & Freshly Cracked Pepper. Served with Heirloom Tomatoes, Fennel, Radicchio Salad & Homemade Focaccia **without bread** ● 10

**Grazing** Artisan Cured Meats to Include: Dry Cured Sausage, Local Salamis & Shaved Brisket, Smoked Gouda & Piave Cheese, In-House Pickled Vegetables, Gourmet Mustards & Sliced Baguette **without bread** ● 15

**Sushi** 3 pcs per person Assorted Maki Rolls & Nigiri Sushi served with Soy Sauce, Pickled Ginger & Wasabi and a Side of Sesame Seaweed Salad **without soya** ● 10

**Dim Sum (choose any 3 of the following)**  
Steamed Veggie Buns with Ponzu-Ginger Dipping Sauce  
Shrimp & Leek Wonton Parcels with Scallion Dipping Sauce  
BBQ Duck & Shiitake Spring Rolls with Hoisin Plum Sauce  
Chive & Pork Pot Stickers with Soy-Vinegar Sauce  
Sweet & Sour Pork Meatballs 14

**Lemongrass Chicken** Lemongrass Chilli Chicken with Green Beans, Sweet Peppers, Garlic & Chilli Paste. Served over Basil Infused Basmati Rice 8

**Saganaki** Kefalotiri Cheese Flambéed with Ouzo and served with Pita Wedges, Homemade Focaccia & Kalamata Olives 8

**Flambé Ouzo Shrimp** Jumbo Tiger Shrimp Flambéed Live with Ouzo and served on Basmati Rice Pilaf ● 12

## mini entrée stations

Served on small plates. 3 stations recommended for dinner.

**Braised Chicken & Polenta** Chicken braised in Red Wine with Cremini Mushrooms & Pearl Onions. Served on a Herb Polenta Medallion and garnished with Enoki Mushrooms ● 8

**Southern** Buttermilk Fried Boneless Chicken, Creamy White Cheddar & Smoked Gouda Macaroni & Sautéed Collard Greens 10

**Pot Pie** 3" pies served with Arugula & Fennel Salad  
Choice of 2 Fillings: Beef Ale & Mushroom Pie; Chicken Pot Pie; Root Vegetable & Lentil Pie **(1 pie per person)** 7

**Jerk** Boneless Jerk Chicken with Rice & Peas, Fried Plantain & Creamy Slaw ● 8

**Greek** Grilled Lemon & Oregano Marinated Chicken Skewers, Lemon Roasted Potatoes, Greek Salad, Grilled Pita & Tzatziki **without pita** ● 10

**Peter & Paul's Cornish Hen** Grilled Boneless Cornish Hen with Lemon Herb Sauce. Served over Roasted Root Vegetables 10

**Pork Schnitzel** Fried Mini Pork Schnitzel served in Mini Kaiser Buns with Pommery Mustard Aioli, Swiss Cheese & Sauerkraut with a side of Kettle Chips ● 9

**Bahn Mi Sandwich** Fried Mini Pork Schnitzel served in Mini Kaiser Buns with Pommery Mustard Aioli, Swiss Cheese & Sauerkraut with a side of Kettle Chips 9

**Empanada** Chilean Braised Beef Empanadas with Chimichurri & Sour Cream & Brazilian Rice Pilaf 7

**Striploin** Grilled Beef Striploin with Red Wine Jus. Served Medium Rare over Roasted Garlic Mashed Potatoes & French Beans ● 11

**Boneless Beef Short Ribs** Braised Beef Short Ribs with Red Wine Jus Served over Truffle Mashed Potatoes & Garnished with Julienne Grilled Oyster Mushrooms 10

**Montreal Style Deli** Montreal Smoked Meat, Corned Beef & Pastrami Sliced for Guests and served on assorted Rye Breads with a selection of Mustards (Dijon, Pommery & French's), Dill Pickles & Coleslaw 7

● VEGAN ● GLUTEN-FREE

\*MP - market pricing - call coordinator to inquire.

## mini entrée stations

Served on small plates. 3 stations recommended for dinner.

### **Gourmet Panini** 8

Gourmet European Inspired Panini Sandwiches serve Gourmet European Inspired Panini Sandwiches served warm at the Station

(Choose 3 varieties):

**BBQ Chicken Breast** with Grilled Peppers, Jack Cheese, Caramelized Onions & Dijon Aioli on a Ciabatta Bun

**Steak Spiced Beef Tenderloin** with Sautéed Mushrooms, Onions, Swiss Cheese & Dijon Horseradish Mayo on a Baguette

**Turkey Breast with Artichoke** Provolone Cheese & Pesto on a Swiss Bun

**Marinated Grilled Vegetables** Pesto & Goat Cheese on a Multigrain Panini

**Mortadella, Genoa Salami & Provolone Cheese** on a Panini Bun with Pesto Aioli

**Shaved Beef Brisket** Swiss Cheese, Sauerkraut & Mustard on Dark Rye Bread

**Indian** Traditional Butter Chicken with Jewelled Basmati Rice, Vegetable Fritters & Mint-Mango Chutney ● 9

**Pasta** Our Chefs will prepare a choice of Pasta with a selection of Sauces & a variety of Ingredients 9

**Risotto** Saffron Risotto topped with (choose 1 variety): Edamame & Sun Dried Tomatoes; Asparagus & Prosciutto Truffled Wild Mushrooms; Purple Beet, Goat Cheese with Lemon Zest, Crispy Leeks & Parmesan Shards 8

**Stir Fry** Ginger Beef, Chilli Chicken, Crispy Tofu & Vegetables served with Sesame Scented Jasmine Rice. Garnishes include: Green Onion, Toasted Sesame Seeds & Chilli Pepper Sauce 9

**Asian** Sesame Crusted Salmon served on a bed of Soba Noodle Salad with Soya Ginger Citrus Glaze & Assorted California Rolls 12

**Chow Mein** Vegetable Chow Mein with Crispy Tofu; Chicken Chow Mein with Vegetables served in Chinese Style Boxes with Chop Sticks 6

### **Taco Stand** 9

Two 6" Soft Tacos filled with

(choose 2 varieties):

**Grilled Cajun Chicken** with Pineapple-Jalapeno Salsa  
**Herb Marinated Flank Steak** with Pico de Gallo  
**Spiced Black Beans** with Sautéed Peppers & Onions with Shredded Cheese

Guests may choose from the following toppings: Guacamole, Salsa Verde, Tomato Salsa, Sour Cream, Shredded Cheddar, Cilantro & Hot Chilli Sauce

**Mac & Cheese** Old-Fashioned Macaroni & Cheese made with White Cheddar, Oka & Smoked Gouda. Baked with Crunch Panko Bread Crumbs & Parmesan Cheese 5

**Comfort Food** Mini Hamburgers, Mini Hot Dogs, Mini Grilled Cheese and Regular & Sweet Potato Wedges. Served with Ketchup 9

All menu items are based on a per person cost  
 Minimum will apply depending on location  
 Event Rentals, Event Staff, Bar & Beverage Service also available

## dessert

**Brownie Sundae Bar** Chocolate & Blondie Brownie Bites presented in a Mini Cup with Choice of Toppings: Chocolate & Caramel Sauce, Stewed Berries, Whipped Cream and Chopped Toasted Almonds 7

**Milk & Cookies** Salted Caramel & Chocolate Chip Cookies served with Small Glasses of Milk 5

**Fruit Pie Bar** Served with Whipped Cream 8

**Ontario Caramelized Apple Pie**  
with Shavings of Thunder Oak Gouda

**Muskoka Wild Blueberry Cranberry Pie**  
with Oat Crumble Topping

**Poached Peas & Almond Alsacienne**  
with Shaved Almonds

**New York, New York** A Variety of New York Style Cheesecakes with Selections of Different Sauces & Traditional Toppings 8

**Cupcake Stand 2 pcs per person** A Variety of Mini Cupcakes with Buttercream Frosting 7

**Candy Land** Selection of Hard & Soft Candies and Chocolate Covered Pretzels served from Glass Candy Bars (inquire about pricing)

**Nutella Banana Empanada** All the goodness of Nutella & Bananas baked into an Empanada Shell. Served with Whipped Cream 5

**Oh So Sweet!** minimum 50 pcs Fresh Fruit, Pastries, Cakes & Mini Desserts 9

**Specialty Ice Cream Truck** Sundaes, Shakes, Floats, Soft Served Ice Cream, Slushies & a Variety of Popsicles (availability based on # of guests & season)

## late night stations

**Poutine** Poutine made with all Fresh Ingredients, Toppings & Traditional Flavours, French Fries, Gravy & Cheese Curds 6

**Grilled Cheese Station** Grilled Cheese Sandwiches prepared live and served with Thick Cut Potato Wedges & Ketchup for Dipping 7

**Bubble & Squeak** Crisp Potato & Cabbage Rosti served with Caramelized Onion & Sausage Hash & Topped with a Fried Egg ● 10

**Porchetta** Oven-Roasted Porchetta Carved and served with Hot Banana Peppers, Crispy Onion & Horseradish Aioli. Choice of either Calabrese Buns or Pita 8

**Mediterranean Shawarma & Falafel** Authentic Shawarma & Homemade Falafel Balls (for vegetarians) served on Pita and choice of Traditional Condiments ● 8

**Fish & Chip Stand** Beer Battered Cod Fillet served on Spiced Red Skin Potato Wedges with Tartar Sauce, Malt Vinegar & Ketchup 8

**Chicken & Biscuit** Buttermilk Fried Chicken with Pickled Red Cabbage. Served on a Warm Biscuit with Dijon Aioli & Cabbage Cress 9

**New York Hot Dog Stand 2 pcs per person** Nathan's Mini Beef Hot Dogs served with Choice of Sauerkraut, Crispy Onion, Ketchup, Mustard & Chipotle Aioli 9

**Pierogi** Pierogie pan-seared, served with Traditional Condiments 6

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# hot

## 3.00 per piece

- Corn Potato Fritters with Sweet Chilli Sauce ● ●
- Mini Cheese Filled Arancini with Tomato Basil Dipping Sauce
- Herb & Parmesan Crusted Chicken Skewers with Tomato Basil Sauce
- Tandoori Chicken Skewers with Cucumber Yogurt Dip
- Mini Vegetarian Samosa with Tamarind Chutney
- Beef Short Rib Empanadas with Chimichurri
- Spanakopita Triangles

## 3.50 per piece

- Marinated Beef Tenderloin with Roasted Tomato Chutney and Balsamic Drizzle on a Focaccia Crostini
- Beet Rounds topped with Goat Cheese Mousse and Crushed Pistachios
- Chicken Yakitori Skewer with Teriyaki Glaze
- Jalapeño Goat Cheese Stuffed Mushroom Caps
- Smoked Duck & Shiitake Spring Roll with Ginger Plum Sauce
- Beef Satay with Peanut Sauce ●
- Mini Croque Monsieur with Fruit Chutney
- Hawaiian Shrimp – Coconut Breaded Shrimp with Sweet Chili Sauce ●
- Caramelized Onion & Brie Tartlet with Roasted Cherry Tomato
- Hot Smoked Maple Salmon Skewers ●
- Mini Grilled Cheese with Tomato Soup Shooter
- Crispy Shrimp Wonton & Garlic Tarragon Aioli
- Tempura Vegetable Skewer ●

## 4.00 per piece

- Lamb Sliders with Mint Aioli on a Sesame Brioche
- Vegetarian Slider with Hummus
- Korean Chicken Sliders with Asian Slaw and Kimchi Sauce
- Korean BBQ Sliders with Kimchi Mayo
- Sloppy Joe Slider
- Surf & Turf Kebab – Grilled Jumbo Shrimp & Beef Tenderloin ●
- Buffalo Chicken Slider with Blue Cheese Dressing
- Reuben Slider
- Kobe Beef Sliders with Truffle Aioli & Crispy Onions
- Beef Tenderloin on Mini Yorkshire Pudding & Horseradish Cream
- Mini Meatball Sub

## 4.50 per piece

- Brie and Fig Bundles - Creamy Brie and Port Poached Fig wrapped in Golden Phyllo
- Bacon Wrapped Scallop with Apricot Mustard Glaze ●
- Blackened Shrimp with Tropical Salsa ●
- Bacon Wrapped Mini Filet Mignon with Maple Pommery Mustard Glaze ●

## 6.00 per piece

- Grilled New Zealand Lamb Chops with Fresh Lemon ●

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Event Rentals, Event Staff, Bar & Beverage Service also available

# premium

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## 4.50 per piece

- Devilled Fresh Figs with Dolce Latte & Truffle Scented Honey ●
- Signature Shrimp Cocktail: Jumbo Shrimp Marinated in Peppered Vodka & Spices ●

## 5.50 per piece

- Lobster Salad in Mini Savoury Waffle Cones

# cold

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## 3.00 per piece

- Got Cheese Grape Pistachio Truffle ●
- Beef Tenderloin over Crostini with Crispy Onions
- Caprese Salad Lollipop: Mini Bocconcini & Heirloom Grape Tomatoes with Pesto ●
- Smoked Salmon & Avocado Pinwheel on Pumpernickel Rounds

## 3.50 per piece

- Smoked Chicken Caesar Salad Rice Paper Rolls with Parmesan Dipping Sauce
- Thai Salad Roll Served with Sweet Chili Sauce ● ●
- Caramelized Onion, Goat Cheese & Fig Tartlet
- Crudit  served in Shot Glass with Hummus ●
- Arugula Pesto Lined Tartlet filled with Chevre & Cranberry Mousse & Toasted Pecan
- Shaved Parmigiano Reggiano and Fig Compote over Polenta Cake ●
- Fava Bean Bruchetta with Parmesan Shavings
- Mini Waffle Cone filled with Curried Crab and Cilantro
- Beluga Lentil Salad in Cucumber Cup ●
- Pear, Ricotta and Walnut on a Crostini (minimum order 30 pcs)
- Watermelon and Feta Salad ●
- Beet Rounds topped with Goat Cheese Mousse and Crushed Pistachios

## 4.00 per piece

- Spicy Crab Rice Paper Rolls ●
- Iced Melon Soup Shooter with Prosciutto Chip ●
- Chilled Melon Soup with Fresh Mint Essence ●

## 4.50 per piece

- Mini Waffle Cone filled with Salmon Tartar, with Lemon, Olives & Fried Capers

● VEGAN ● GLUTEN-FREE

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★ ★ ★ ★ ★



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The *Art* of Entertainment

