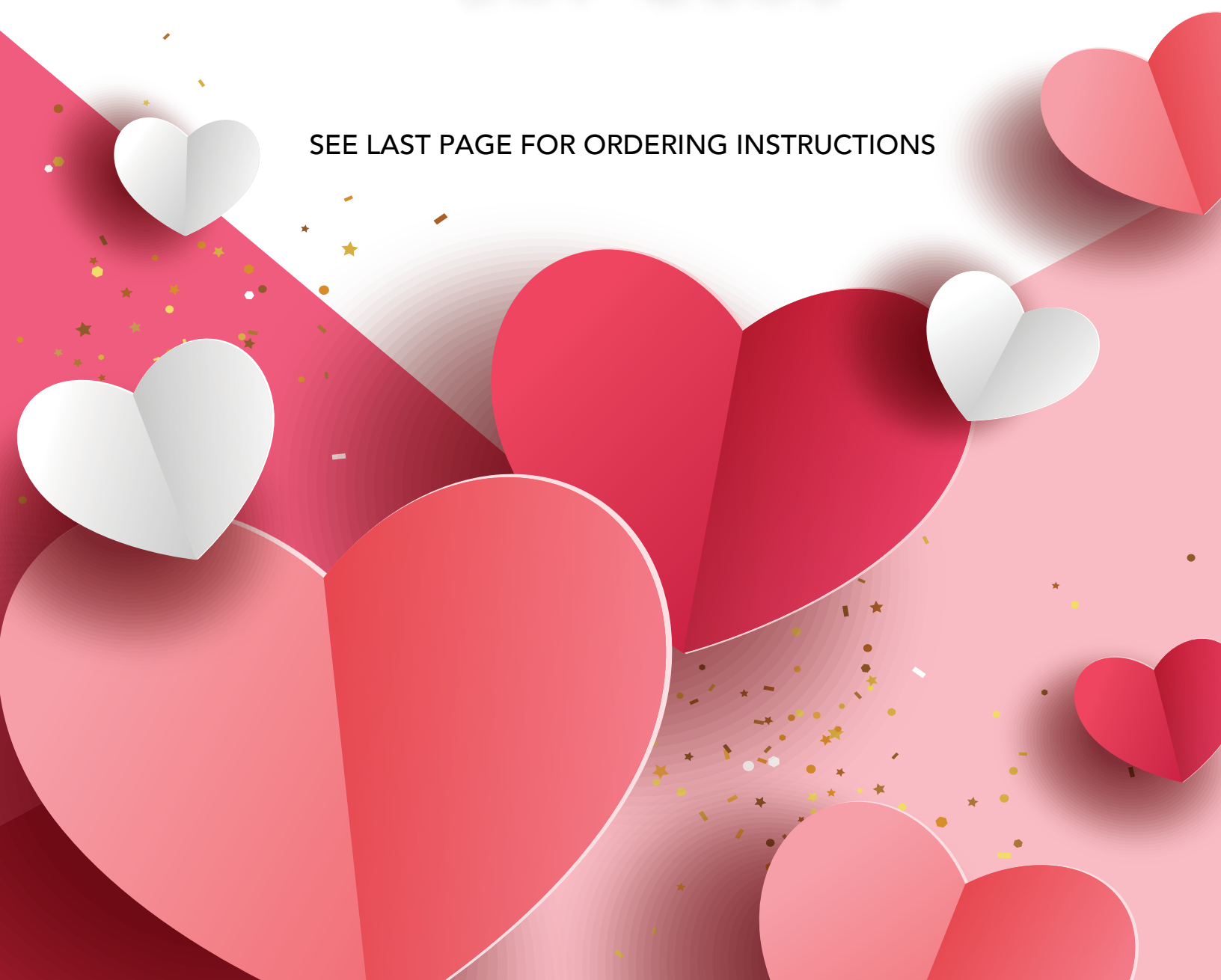


Peter and Pauls
Event Catering

Valentine's

DAY MENU

SEE LAST PAGE FOR ORDERING INSTRUCTIONS



dinner packages

DINNER OPTION #1 \$160 (Serves 2)

- ♥ Homemade Focaccia, Lalagides & Artisan Bread with Whipped Butter
- ♥ Caesar Salad, Romaine Lettuce, Parmesan, Focaccia Croutons, in a Creamy Garlic Parmesan Dressing
- ♥ Grilled 4oz AAA StripLoin Steak with Green Peppercorn Sauce
- ♥ 4oz Lobster Tail with Garlic Parsley Butter
- ♥ Seasonal Vegetables
- ♥ Roasted Potatoes with Sea Salt
- ♥ Dark and White Chocolate Mousse

DINNER OPTION #2 \$100 (Serves 2)

- ♥ Homemade Focaccia, Lalagides & Artisan Bread with Whipped Butter
- ♥ Arugula Salad with Walnuts, Cracked Pepper Boursin, Sundried Cherries, Balsamic Vinaigrette
- ♥ Herb Roasted Chicken Supreme with White Wine Sauce
- ♥ Garlic Butter Brushed Shrimp Skewer (3pcs)
- ♥ Seasonal Vegetables
- ♥ Yukon Gold Mashed Potatoes
- ♥ Apple Blossom with Caramel Sauce

DINNER OPTION #3 \$130 (Serves 2)

- ♥ Homemade Focaccia, Lalagides & Artisan Bread with Whipped Butter
- ♥ Baby Arugula & Frisée Salad with Strawberries, Shaved Almonds and Goat Cheese in a Lemon Thyme Vinaigrette
- ♥ Braised Beef Wellington with Red Wine Herb Jus Served with Dauphinois Potatoes, Sautéed Asparagus and Carrots
- ♥ Red Velvet Cake

DINNER OPTION #4 \$90 (Serves 2)

- ♥ Homemade Focaccia, Lalagides & Artisan Bread with Whipped Butter
- ♥ Arugula Salad with Walnuts, Red Onion, Boursin Cheese & Sun-Dried Cherries in Balsamic Vinaigrette
- ♥ Roasted Red Pepper & Mascarpone Stuffed Chicken Supreme with Basil Beurre Blanc served with Roasted Fingerling Potatoes, Butter & Parsley Glazed Heirloom Carrots & Green Beans
- ♥ Classic Tiramisu

DINNER OPTION #5 \$110 (Serves 2)

- ♥ Homemade Focaccia, Lalagides & Artisan Bread with Whipped Butter
- ♥ Kale & Roasted Red & Golden Beet Salad with Goat Cheese, Pecans, in a Maple Balsamic Vinaigrette
- ♥ Grilled Boneless Cornish Hen (half hen) served with Pearl Cous Cous, Seasonal Vegetables, with a Lemon & Oregano Sauce
- ♥ Lemon Tart with Berries

DINNER OPTION #6 \$110 (Serves 2)

- ♥ Homemade Focaccia, Lalagides & Artisan Bread with Whipped Butter
- ♥ Romaine and Radicchio Salad with Strawberries, Heart of Palm, Mandarins in a Honey Lemon Vinaigrette.
- ♥ Grilled Salmon Filet Served with Wild Rice, Sautéed French Beans, Peppers and Asparagus, Heirloom Tomatoes, Olives & Caper Salsa
- ♥ Strawberry Cheesecake

platters

SHRIMP COCKTAIL PLATTER \$48 (12 pcs)

Vodka Spiked Jumbo Shrimp Cocktail with Horseradish, Tomato Sauce & Fresh Lemons

GOURMET CHEESE PLATTER

\$35 (Serves 4-6 ppl)

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

CHARCUTERIE PLATTER \$75 (Serves 4-6 ppl)

Hot & Mild Cacciatore Sausage, Salami, Prosciutto, Parmigiano & Friulano Cheese served with a Platter of Crackers & Fresh Baguette

MEDITERRANEAN DIP PLATTER

\$30 (Serves 4-6 ppl)

Hummus, Tzatziki & Bruschetta served with Grilled Pita Bread, Crostini, & Flat Bread

APPETIZER PLATTER \$40 (Serves 4-6 ppl)

Beef Empanadas with Chimichurri, Margherita Arancini, & Spanakopita

ARTICHOKE AND SPINACH

DIP PLATTER \$45 (Serves 4-6 ppl)

Creamy Four Cheese, Artichoke Hearts and Spinach Dip served with Grilled Pita, Naan and Flat Bread

kids meals

SMALL (SERVES 2)
MEDIUM (SERVES 4)

HEART SHAPED RAVIOLI

in a Rose Sauce

SM \$20 MED \$40

MACARONI & CHEESE

with White Cheddar & Parmesan

SM \$18 MED \$36

PENNE PASTA

served in a Tomato Sauce

SM \$12 MED \$24

CHICKEN FINGERS

with Plum Sauce and Potato Wedges & Ketchup

SM \$30 MED \$60

desserts

CHOCOLATE DIPPED STRAWBERRIES

6 pcs \$21 | 12 pcs \$42

CHOCOLATE DIPPED BROWNIES

6 pcs \$16 | 12pcs \$32

HEART SHAPED SHORTBREAD COOKIES

1 Dozen \$30

DESSERT PLATTER

12 pcs (4 of each) \$42

Chocolate Dipped Strawberries, Heart Shaped Shortbread Cookies, White Chocolate Dipped Brownie Lollipop

white wine

PELLER FAMILY CHARDONNAY \$20
CANADA

TWO SISTERS RIESLING \$52.95
CANADA

CHABLIS DROUHIN VAUDON \$38
FRANCE

RYDER CUVÉE 348 CHARDONNAY \$26
CALIFORNIA

CAVALLINA PINOT GRIGIO \$19.95
ITALY

red wine

MALIVOIRE SMALL LOT GAMAY \$25
CANADA

ROBERT MONDAVI PRIVATE
SELECTION CABERNET SAUVIGNON
\$28.95
CALIFORNIA

OYSTER BAY MERLOT \$25
NEW ZEALAND

sparkling wine

FIOL PROSECCO \$25
ITALY

VICTOIRE CHAMPAGNE BRUT \$60
FRANCE

NOTES:

VALENTINE'S DAY MENU

MENU VALID ONLY FROM FEBRUARY 10TH TO FEBRUARY 14TH

ORDER DEADLINE IS THURSDAY FEBRUARY 9TH BY 12:00 PM; NO EXCEPTIONS

DELIVERY & PICK UP AVAILABLE: FROM 10:00 AM – 4:00 PM (EXCEPT SUNDAY – ONLY AVAILABLE UNTIL 2:00 PM)

MINIMUM ORDER OF \$125 REQUIRED FOR DELIVERY

ALL ORDERS TO BE PREPAID; PRICES ARE SUBJECT TO HST AND DELIVERY (IF REQUIRED)

DELIVERY WITHIN BOUNDARIES:

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

Delivery charges will apply outside of boundaries - \$2.25 per KM**



Valentine's

DAY MENU

Order Online!

VISIT US AT
PETERANPAULSEVENTCATERING.COM
FOR QUICK AND EASY ORDERING!

OR CALL: +1 905 326 6000 OR EMAIL: catering@bypnp.com

PLEASE INCLUDE THE FOLLOWING INFORMATION

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

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

Note, order will not be processed without credit card pre-payment.

Peter and Pauls
EventCatering