

Peter and Pauls
Event Catering

PETER & PAUL'S! GIFTS

VIRTUAL MEETING & DINING
EXPERIENCES

est 1982 **PETER & PAULS**
hospitality group

let's get virtual - DIY

THE TERRARIUM WORKSHOP \$120.00/per person

with Lead Floral Designer for Pure Event Design, Julie Drago AIFD CAFA

Receive all the components needed to create your very own succulent terrarium. Delivered straight to your door, this kit includes a live demonstration and step-by-step instructions on how to build your beautiful arrangement.

*Image of container may not be exactly as shown. Selected base for workshop will depend on number of participants.

Kit Includes:

• 750ml bottle of sparkling wine • Variety of savoury snacks • Container for terrarium • All the elements needed to make the arrangement (soil, succulents, moss, stones, container etc.) • Step-by-step instructions on how to prepare for your virtual workshop • 45-60 minute live video conference call with Lead Floral Designer

• Minimum 15 attendees • Items come carefully packaged in a shipping box • Delivery for this workshop only available within the GTA due to live plants



PAINT NIGHT \$200/per person

with Ann and Ban at You & I Paint

Choose between a freestyle session or guided workshop and let the creativity flow! Each guest will receive a customized paint kit before the event with all the supplies needed to create their masterpiece. Painting provides stress relief, a creative outlet, improves concentration and can be a great social activity with the bonus of a personal masterpiece to display in your home/office!

Kit Includes:

• Canvas, acrylic paint set and brushes • 1 PDF instruction sheet • All other required supplies/tools • Wood Charcuterie Board - Includes a selection of cheeses, crackers and preserves • 375ml bottle of sparkling wine • 45-60 minute live video conference call with You & I Paint

• Minimum 15 attendees



PROVENCE TRAVELS \$170/per person

with Camparnaud Brand Ambassador

An hour's drive from the Côte d'Azur is a 17th century estate deeply rooted in the rolling hills, forests and green heart of Provence. It's a place where the vineyards are treated with the utmost care resulting in the production of delightful rosé wines. Château Camparnaud is a 350-year-old property where wine has been made since 1879. Walk the 350-year-old property with Camparnaud brand ambassador and experience the estate in one of the most unique manners, all while learning about the vineyards of the chateau and what makes these wines so incredibly special.

Kit Includes:

• 750ml bottle of Camparnaud Esprit Rosé 2019 • 750ml bottle of Prestige Rosé 2020 • Grazing Board - A selection of cheeses and preserves accompanied by a serving board to prepare and enjoy while watching the tour • 45-60 minute live video conference call with a brand ambassador

• Minimum 15 attendees



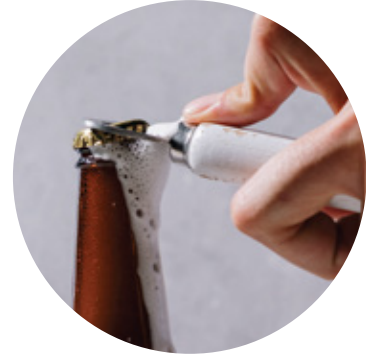
let's get virtual - DIY

CUSTOM BEER TASTING EVENT \$125/per person with Folly Brewpub

Ontario has some of the best Craft beer! Taste test 4 specialty craft beers while your expert beer guide talks to you about pairings, taste profiles, history and anything else you could ever want to know about beer! Make sure you ask some fun questions, the Q&A portion is always a blast.

Kit Includes:

- 4 bottles of craft beer • Keepsake glassware, coasters and beer opener • A variety of perfectly paired snacks including pretzels, queso and beer nuts • 45-60 minute live video conference call with an expert beer guide
- Minimum 15 attendees



TEQUILA & COCKTAILS \$175/per person with professional mixologist

TEQUILA CAVA DE ORO® is a tequila of EXCEPTIONAL quality and FLAVOUR. Artfully crafted under the careful guidance of the Partida family, third generation master distillers, utilizing hand selected and harvested BLUE AGAVE.

Kit Includes:

- 45-60 minute live video conference call with a professional mixologist to walk you through an unrivalled tequila tasting • Snack box including tequila infused popcorn, tortilla chips, salsa and guacamole mix
- Choice of 2 of the following Tequilas: • 50ml Plata, Tequila • 50ml Reposado, Tequila • 50ml Añejo, Tequila • 50ml Añejo Cristalino, Tequila • 50ml Extra Añejo, Tequila
- Minimum 15 attendees



AMARO & COCKTAILS \$225/per person with professional mixologist

Create a classic cocktail and learn about how Amaro is made. Venti Amaro has a modern interpretation on the classic Italian bitter. With botanical sourced only within Italy, it's the only bitter of its kind. Can be served straight up on ice with a lemon or orange slice or prepared as a Manhattan with a twist! Carefully curated with the finest selection of charcuterie delicacies.

Kit Includes:

- 45 minute live video conference call with a professional mixologist • 750ml bottle of Venti Amaro
- Grazing Board - A selection of cheeses and preserves accompanied by a serving board to prepare and enjoy while learning about Amaro
- Minimum 15 attendees



let's get virtual - DIY

SOUTHERN BURGUNDY TASTING \$195/per person with brand ambassador

Presented by Connoisseur Wine Imports, meet their wine specialist who will take you through the region of South Burgundy where you will learn about the variety of this exclusive wine while enjoying a beautiful cheese board - all shipped to your home. This live presentation will take you through 2 wines: Pouilly-Fuisse and Saint Veran.

Kit Includes:

- 750ml bottle of Pouilly-Fuisse • 750ml bottle of Saint Veran • Grazing Board - A selection of cheeses and preserves accompanied by a serving board to prepare and enjoy while learning about these wines • 45-60 minute live video conference call with a brand ambassador

- Minimum 15 attendees



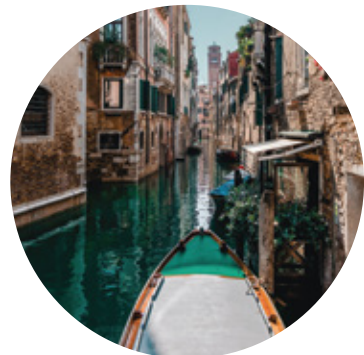
THE WHITE WINES OF VENEZIA \$165/per person with brand ambassador

Presented by Connoisseur Wine Imports, meet their wine specialist who will take you through the region of Friuli-Giulia, Venezia, Italy where you will learn about two varieties of exquisite white wines: 2020 Sauvignon IGT Giulia and 2019 Chardonnay by Volpe Pasini.

Kit Includes:

- 750ml bottle of Volpe Pasini Chardonnay • 750ml bottle of Sauvignon IGT Giulia • Grazing Board - A selection of cheeses and preserves accompanied by a serving board to prepare and enjoy while learning about these wines • 45-60 minute live video conference call with a brand ambassador

- Minimum 15 attendees



CUSTOM COCKTAIL \$125-200/per person with professional mixologist

Create a custom cocktail of your choosing! In this kit you'll receive a selection of artisanal snacks and everything needed to create your specialty drink. Guided by a professional mixologist who will take you through the step-by-step process.

Kit Includes:

- Any alcohol/fixings required to create the cocktail • A variety of perfectly paired snacks • 45-60 minute live video conference call with a professional mixologist

- Minimum 15 attendees



let's get virtual - DIY

PIZZA NIGHT \$195/per person with award winning writer & accomplished speaker

Bring the taste of Italy to the comfort of your own home with Family Pizza Night! You will be joined by an award-winning writer, editor and accomplished speaker and she will take you on a virtual trip to Italy to teach you how to cook an Italian-style pizza for the whole family to enjoy. Not only will you receive everything you need to cook virtually, but you'll also receive a bottle of our finest wine, 2020 Langhe DOC Dolcetto Visadi.

Kit Includes:

- 45-60 minute live video conference call with an award winning writer and accomplished speaker
- 750ml bottle of 2020 Langhe DOC Dolcetto Visadi wine
- Box filled with everything needed to make a gourmet pizza – includes pizza cutter, pan, sauce, pesto, olive oil, sundried tomatoes, fresh dough and mozzarella cheese!



- Minimum 15 attendees
- Delivery for this workshop only available within the GTA due to fresh ingredients

dinner in a box

FAMILY DINNER IN A BOX #1 \$195 per box for 4-6

Artisan Dinner Rolls with Butter
Seasonal Mixed Green Salad with Cherry Tomatoes, Cucumbers, Balsamic Dressing
Stuffed Chicken Supreme With Roasted Red Peppers & Mascarpone Filling & Basil Beurre Blanc
Seasonal Vegetables
Roasted Potatoes with Sea Salt
Apple Crumble Pie

FAMILY DINNER IN A BOX #2 \$300 per box for 4-6

Artisan Dinner Rolls with Butter
Arugula Salad Walnuts, Cracked Pepper Boursin, Sundried Cherries, Balsamic Vinaigrette
Braised Beef Wellington With Red Wine Jus
Seasonal Vegetables
Yukon Gold Mashed Potatoes
6" Inch Cake (Carrot (GF), Chocolate Raspberry Truffle)

FAMILY DINNER IN A BOX #3 \$200 per box for 4-6

Artisan Dinner Rolls with Butter
Caesar Salad Romaine Lettuce, Parmesan, Focaccia Croutons, with a Creamy Garlic Parmesan Dressing
Grilled Salmon Fillet With Sundried Tomato Caper Cream Sauce
Seasonal Vegetables
Rice Pilaf
Assorted Mini Pastries, Cookies & Tarts

DINNER IN A BOX #4 \$90 per box for 2

Artisan Dinner Rolls with Butter
Caesar Salad Romaine Lettuce, Parmesan, Focaccia Croutons, with a Creamy Garlic Parmesan Dressing
Grilled 10 Oz. AAA Strip Loin Steak With Green Peppercorn Sauce
Seasonal Vegetables
Roasted Potatoes with Sea Salt
Mini Apple Crumble Tarts

DINNER IN A BOX #5 \$80 per box for 2

Artisan Dinner Rolls with Butter
Arugula Salad Walnuts, Cracked Pepper Boursin, Sundried Cherries, Balsamic Vinaigrette
Herb Roasted Chicken With Pan Gravy
Seasonal Vegetables
Yukon Gold Mashed Potatoes
Chocolate Brownies

dinner in a box

FAMILY DINNER IN A BOX #6 \$75 per box for 2

Artisan Dinner Rolls with Butter
Seasonal Mixed Green Salad with Cherry Tomatoes, Cucumbers, Balsamic Dressing
Spinach & Feta Stuffed Baked Filet Of Sole With Lemon Dill Sauce
Seasonal Vegetables
Rice Pilaf
Assorted Mini Pastries, Cookies & Tarts

DINNER IN A BOX #7 - \$30 per box for 1

Artisan Dinner Rolls with Butter
Greek Salad Cucumbers, Tomatoes, Red Onions, Kalamata Olives, Feta Cheese and Peppers, Vinaigrette
Grilled Chicken Souvlaki (2) With Tzatziki
Rice Pilaf
Seasonal Vegetables
Artisan Tarts

DINNER IN A BOX #8 - \$40 per box for 1

Artisan Dinner Rolls with Butter
Pasta Primavera Salad Fusili Pasta with Grilled Vegetables & Pesto Vinaigrette
Grilled Chicken Breast With Lemon Herb Sauce
Seasonal Vegetables
Roasted Potatoes with Sea Salt
Chocolate Chip Cookies

DINNER IN A BOX #9 - \$50 per box for 1

Artisan Dinner Rolls with Butter
Arugula Salad Walnuts, Cracked Pepper Boursin, Sundried Cherries, Balsamic Vinaigrette
Braised Beef Wellington With Red Wine Jus
Yukon Gold Mashed Potatoes
Seasonal Vegetables
Chocolate Brownies

cold boxed lunches

MINIMUM OF 10 PER ORDER - MUST ALL BE THE SAME LUNCH
COURSE PER ORDER OF 10 EXCEPT FOR VEGETARIAN/VEGAN OPTIONS

OPTION 1 – SERVED COLD - \$16 PER PERSON

- Grilled Chicken Souvlaki
- Greek Pasta Salad
- Tzatziki

OPTION 2 – Vegetarian SERVED COLD - \$16 PER PERSON

- Spanakopita
- Greek Pasta Sa lad

OPTION 3 – SERVED COLD - \$16 PER PERSON

- Soya Ginger Glazed Salmon
- Wild Rice Salad with Carrots, Cucumber & Edamame

OPTION 4 – Vegetarian SERVED COLD - \$16 PER PERSON

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

OPTION 5 – SERVED COLD - \$16 PER PERSON

- Sweet Beef Teriyaki
- Soba Noodle Salad
- Shredded Cabbage & Sesame Seeds

OPTION 6 – Vegetarian SERVED COLD - \$16 PER PERSON

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

OPTION 7 – FRENCH \$22 PER PERSON IN MICROWAVE SAFE CONTAINER

- Beef Bourguignon
- Roasted Garlic Mashed Potatoes V Gf
- Butter Parsley Glazed Seasonal Vegetables V GF

OPTION 8 – GREEK \$18 PER PERSON IN MICROWAVE SAFE CONTAINER

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

OPTION 9 – ASIAN \$18 PER PERSON IN MICROWAVE SAFE CONTAINER

- Szechuan Chicken
- Sesame Scented Jasmine Rice V
- Vegetable Spring Roll V
- Vegetable Stir Fry

boxed lunches

MINIMUM OF 10 PER ORDER – MUST ALL BE THE SAME LUNCH
COURSE PER ORDER OF 10 EXCEPT FOR VEGETARIAN/VEGAN OPTIONS

OPTION 10 – ITALIAN OPTION #1 \$18 PER PERSON IN MICROWAVE SAFE CONTAINER

- Veal Cutlet | Tomato Sauce
- Sautéed Mushrooms | Peppers | Onions V Gf
- Steamed Rapini | Garlic | Olive Oil V Gf
- Fresh Italian Bun

OPTION 11 – ITALIAN OPTION #2 \$18 PER PERSON IN MICROWAVE SAFE CONTAINER

- Eggplant Parmigiana
- Sautéed Mushrooms | Peppers | Onions V Gf
- Steamed Rapini | Garlic | Olive Oil V Gf
- Fresh Italian Bun

FULL DAY PACKAGE BOX #1 – \$ 40 per person - ROOM TEMPERATURE

MINIMUM OF 10 PER ORDER – MUST ALL BE THE SAME PACKAGE PER ORDER OF 10

BREAKFAST BOX - Egg & Avocado Salad Wrap with Shredded Lettuce and Parsley

AM SNACK – Banana Loaf & Whole Fruit

BOXED LUNCH – ROOM TEMPERATURE (above option #1 #2 #3 #4 #5 #6)

PM SNACK – Cookies & Chips

FULL DAY PACKAGE BOX #2 – \$50 per person - MICROWAVE SAFE CONTAINER

MINIMUM OF 10 PER ORDER – MUST ALL BE THE SAME PACKAGE PER ORDER OF 10

BREAKFAST BOX - Western Omelette Wrap with Smoked Ham, Cheddar, Sautéed Peppers, & Onions

AM SNACK – Individual Vanilla Yogurt & Fresh Berries

BOXED LUNCH – MICROWAVE SAFE CONTAINER (above option #7 #8 #9 #10 #11)

PM SNACK – Cheese & Crackers and Brownie

a la carte

MAIN COURSE OPTIONS – MINIMUM OF 10 PER ORDER – MUST ALL BE THE SAME MAIN COURSE PER ORDER OF 10

Grilled Chicken Breast With Lemon Herb Sauce - \$9 per person
Grilled Chicken Souvlaki With Tzatziki - \$12 per person (2 pcs)
Herb Roasted Chicken With Pan Gravy - \$9 per person
Stuffed Chicken Supreme With Roasted Red Peppers & Mascarpone Filling & Basil Beurre Blanc - \$16 per person
Grilled 10 Oz. AAA Strip Loin Steak With Green Peppercorn Sauce - \$25 per person
Braised Beef Wellington With Red Wine Jus - \$34 per person
Grilled Salmon Fillet With Sundried Tomato Caper Cream Sauce - \$15 per person
Spinach & Feta Stuffed Baked Filet Of Sole With Lemon Dill Sauce - \$15 per person
VEGETARIAN OPTION:
Roasted Red Pepper Medallions (Vegan & Gluten Free) Lentil & Vegetable Stuffing with Smoked Red Pepper Sauce - \$12 per person

SALADS – MINIMUM OF 10 PER ORDER – MUST ALL BE THE SAME SALADS PER ORDER OF 10

Arugula Salad - \$4.50 per person
Walnuts, cracked pepper boursin, sundried cherries, balsamic vinaigrette
Seasonal Mixed Green Salad - \$3.40 per person
Mixed Greens with Cherry Tomatoes, Cucumbers, Balsamic Dressing
Greek Salad - \$4.50 per person
Cucumbers, Tomatoes, Red Onions, Kalamata Olives, Feta Cheese and Peppers, Vinaigrette
Caesar Salad - \$4.50 per person
Romaine Lettuce, Parmesan, Focaccia Croutons, with a Creamy Garlic Parmesan Dressing
Pasta Primavera Salad - \$4.50 per person
Fusili Pasta with Grilled Vegetables & a Pesto Vinaigrette
Mixed Bean Salad - \$3.50 per person
Mixed Beans & Diced Sweet Peppers with Parsley & Vinaigrette Dressing

SIDES – MINIMUM OF 10 PER ORDER – MUST ALL BE THE SAME SIDES PER ORDER OF 10

Yukon Gold Mashed Potatoes - \$2.75 per person
Roasted Potatoes with Sea Salt - \$2.75 per person
Rice Pilaf - \$2.50 per person
Seasonal Vegetables - \$3.50 per person

a la carte

DESSERT – MINIMUM OF 10 PER ORDER – MUST ALL BE THE SAME DESSERTS PER ORDER OF 10

Fruit Platter \$25 serves 4-6 ppl)
Freshly Sliced Seasonal Fruit
Apple Crumble Pie (Serves 8) \$ 18
Chocolate Chip Cookies (Sold by the Dozen) \$ 15
Chocolate Brownies (Minimum 4 Pcs) \$16 Per 4 Pcs
Assorted Mini Pastries, Cookies & Tarts
Small Platter (serves 4-6) \$ 22
6" Inch Cake (Carrot (GF), Chocolate Raspberry Truffle) (Serves 4-6) \$ 34

ADD ONS – MINIMUM OF 10 PER ORDER – MUST ALL BE THE SAME ADD ONS PER ORDER OF 10

Artisan Dinner Rolls with Butter \$1.50 per person
Lentil & Vegetable Soup 1 Litre \$ 15 (serves 2-3 ppl)
Butternut Squash Soup 1 Litre \$ 15 (serves 2-3 ppl)
Gourmet Cheese Platter \$35 (serves 4-6 ppl)
Assorted Cheese Garnished with Strawberries, Seedless Grapes, Dried Fruit & Nuts. Platter of Crackers & Fresh Baguette
Charcuterie Platter \$75 (serves 4-6 ppl)
Hot & Mild Cacciatore Sausage, Salami, Prosciutto, Parmigiano & Friulano Cheese, with a Platter of Crackers & Fresh Baguette
Chip & Dip Platter \$30 (serves 4-6 ppl)
Tortilla Chips served with Salsa, Guacamole & Sour Cream
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 Empanada's with Chimichurri, Margarita Arancini, & Spanakopita

SNACKS – \$5 pp MINIMUM OF 10 PER ORDER – MUST ALL BE THE SAME SNACKS PER ORDER OF 10

Bag of chips & brownie
Bag of chips & cookie
Bag of chips & chocolate bar
Rice crispy square & whole fruit
Hummus & pretzels
Crudit  & ranch sauce

notes

NOTES:

Minimum 48 hours' notice required - orders placed by 12 noon

Minimum order of \$70 per delivery required plus HST

Minimum of 10 orders per same menu item - food will be labelled with reheating instructions

Food will be delivered within a minimum of 2-3 hour window – some restrictions may apply

All orders to be prepaid HST additional

Delivery Charge of \$25 within our boundaries

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

*Delivery charges will apply outside of boundaries of \$1 per km

TO PLACE YOUR ORDER PLEASE EMAIL
CORPORATE@BYPNP.COM OR CONTACT YOUR SALES REP DIRECTLY