
Peter and Pauls
EventCatering

BARBEQUE

Menu

SEE LAST PAGE FOR ORDERING INSTRUCTIONS

+1 905 326 6000

peterandpaulseventcatering.com

catering@bypnp.com

corporate bbq packages

MINIMUM ORDER OF 25 PER PACKAGE

TRADITIONAL - \$18.50 per person

PROTEIN – 2 pieces per person

HOMEMADE BURGER

Our own Classic 6oz. Beef Burger

HOT DOG Traditional All-Beef Dog

VEGETARIAN BURGER V

Homemade Veggie Burger with Hummus

VEGETARIAN HOT DOG V

Hickory Smoked Meatless Dog

SIDE

NEW POTATO SALAD GF

With Sour Cream Dijon Dressing Tossed with Peppers, Scallions, and Herbs in our own Creamy Dressing

TRADITIONAL COLESLAW V GF

Shaved Cabbage and Carrots in Olive Oil Vinegar Dressing

DESSERT

SLICED WATERMELON V

ASSORTED COOKIES

MEDITERRANEAN - \$20.50 per person

PROTEIN – 2 pieces per person

HOMEMADE BURGER

Our own Classic 6oz. Beef Burger

GRILLED CHICKEN SOUVLAKI GF

4oz Lemon and Oregano marinated Chicken Souvlaki
Grilled and served with Tzatziki

ITALIAN SAUSAGE

A Mix of Hot and Sweet served with Hot Banana Peppers

VEGETARIAN BURGER V GF

Homemade Veggie Burger with Hummus

VEGETARIAN ITALIAN SAUSAGE V

With Hot Banana Peppers

SIDE

NEW POTATO SALAD GF

With Sour Cream Dijon Dressing Tossed with Peppers, Scallions, and Herbs in our own Creamy Dressing

VILLAGE GREEK SALAD GF

Crisp Lettuce, Tomato, Peppers, Cucumber, Onion, Olives & Feta Cheese In Oregano Vinaigrette

DESSERT

SLICED WATERMELON V

ASSORTED COOKIES

bbq packages continued on next page...

V - Vegetarian GF - Gluten Free

peterandpaulseventcatering.com

+1 905 326 6000 • catering@bypnp.com

corporate bbq packages

MINIMUM ORDER OF 25 PER PACKAGE

CLASSIC - \$24.50 per person
PROTEIN – 2 pieces per person

STEAK ON A KAISER

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 GF

A Mix of Hot and Sweet served with Hot Banana Peppers

VEGETARIAN BURGER – for vegetarians only **V GF**

Homemade Veggie Burger with Hummus

TOFU STEAK – for vegetarians only **V GF**

Marinated Grilled Tofu with Chimichurri Sauce

SIDE

PASTA PRIMAVERA SALAD

Fusilli Pasta tossed with Broccoli, Cherry Tomatoes, Sweet Peppers, Kalamata Olives & Feta Cheese In Oregano Vinaigrette

CRANBERRY COLESLAW GF

Shaved Cabbage, Carrots and Sun-Dried Cranberries in a Creamy Dressing

DESSERT

SLICED WATERMELON V

GOURMET COOKIES & BISCOTTI

VEGETARIAN OPTION - \$24 per person
PROTEIN – 2 pieces per person

TOFU KEBABS V GF

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

VEGETARIAN BURGER V GF

Homemade Veggie Burger with Hummus

SIDE

LEMON GRAIN SALAD

With Asparagus, Almonds and Goat Cheese

THREE BEAN SALAD V GF

With Mixed Pepper and Red Onion in Lemon Vinaigrette

TRADITIONAL COLESLAW V GF

Shaved Cabbage and Carrots in Olive Oil Vinegar Dressing

DESSERT

ASSORTED SUMMER TARTS

To Include Chocolate Ganache, Apple Crumble & Pecan Tarts

FRESH FRUIT V

Platter of Seasonal Fresh Fruit and Berries

bbq packages continued on next page...

V - Vegetarian **GF** - Gluten Free

corporate bbq packages

MINIMUM ORDER OF 25 PER PACKAGE

SURF & TURF - \$29 per person

PROTEIN – 2 pieces per person

HOMEMADE 6oz. TOP SIRLOIN PORCINI & SUN-DRIED TOMATO BURGER

With Sliced Provolone Cheese, Garlic Aioli & Caramelized Onions

HARISSA MARINATED GRILLED CHICKEN BREAST GF

With Sautéed Peppers & Lemon Herb Aioli

GRILLED SALMON MEDALLION GF

Served with Capers, Olives, Cherry Tomatoes, Sweet Peppers, Kalamata Olives & Feta Cheese in Oregano Vinaigrette

VEGETARIAN BURGER V GF

Homemade Veggie Burger with Hummus

GRILLED TOFU MEDALLIONS V GF

Served with Capers, Olives, Cherry Tomatoes, Sweet Peppers, Kalamata Olives & Oregano Vinaigrette

SIDE

MIXED GREEN SALAD V GF

With Honey Balsamic Dressing

TRADITIONAL COLESLAW V GF

Shaved Cabbage and Carrots in Olive Oil Vinegar Dressing

PASTA PRIMAVERA SALAD

Fusilli Pasta tossed with Garden Vegetables, Olives & Feta Cheese in Lemon Vinaigrette

DESSERT

SLICED WATERMELON V

Platter

ASSORTED SUMMER TARTS

To Include Chocolate Ganache, Apple Crumble & Pecan Tarts

ASIAN FUSION - \$28 per person

PROTEIN – 2 pieces per person

THAI CHICKEN SATAYS

Spicy Peanut Dipping Sauce

GRILLED JUMBO SHRIMP SKEWER GF

Honey Garlic Glaze

FIVE SPICE ENCRUSTED SALMON GF

Finished with a Hoisin Glaze

VEGETARIAN BURGER V GF

Homemade Veggie Burger with Hummus

TOFU & VEGETABLE SATAYS V GF

Spicy Peanut Dipping Sauce

SIDE

GREEN MANGO SALAD V GF

Julienne Mangoes, Carrots & Peppers, tossed with Roasted Cashew Nuts, Mint, Cilantro & Lime Juice

RED RICE SALAD V

Cherry Tomatoes, Cucumber, Peppers & Scallions, in Sesame Soya Vinaigrette

DESSERT

SLICED WATERMELON V

Platter

ASIAN PEAR TARTS

Chai Crème Brûlée & Poached Pears Baked in Homemade Pastry Shell

V - Vegetarian GF - Gluten Free

peterandpaulseventcatering.com

+1 905 326 6000 • catering@bypnp.com

sandwiches

CAJUN SPICED PULLED BEEF \$9/PP

Slow cooked Pulled Beef in BBQ Sauce. Served on a Kaiser

SMOKED BEEF BRISKET \$9/PP

On a Brioche Bun with Pommery Mustard, Dill Pickle & Crispy Onions

STEAK ON A KAISER \$14.50/PP

Beef Striploin Marinated Steak served on a Kaiser with grilled Peppers, Red Onion & BBQ Sauce

6OZ. HOMEMADE BEEF BURGER \$8/PP

Grilled Beef Burger with Traditional Condiments on a Sesame Bun

SAUSAGE \$7/PP

Grilled Hot or Mild Italian Sausage served with Sautéed Onion and Peppers on an Italian Bun

PULLED PORK \$7/PP

Spice Rubbed and Smoked Pork Shoulder. Served with BBQ Sauce and Fried Onions on a Bun

TEQUILA LIME MARINATED CHICKEN BREAST \$8/PP

Grilled marinated Chicken Breast with grilled Peppers and BBQ Sauce on a Kaiser Bun

CHIMICHURRI MARINATED CHICKEN BREAST \$8/PP

Grilled Marinated Chicken Breast with Chipotle Mayo, Roasted Red Peppers & Goat Cheese

à la carte

BEEF

GRILLED 8OZ RIB EYE STEAK \$24/PP

Spiced Rubbed Grilled Rib Eye Steak with Homemade BBQ Sauce

BEER SMOKED BEEF RIBS \$12/PP

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

SMOKED BEEF BRISKET \$10/PP

In House Slow Smoked Beef Brisket with Spice Rub and BBQ Sauce

HOMEMADE 6OZ TOP SIRLOIN, PORCINI AND SUN-DRIED TOMATO BURGER \$9.50/PP

Condiments include Sliced Provolone Cheese, Garlic Aioli and Caramelized Onions

SAUSAGE \$7/PP

Grilled Hot or Mild Italian Sausage served with Sautéed Onion and Peppers on an Italian Bun

VEAL CHOPS MARINATED WITH LEMON AND SAGE \$26/PP GF

10/12 oz Chops drizzled with Olive Oil and Aged Balsamic, Garnished with Grilled Lemon

à la carte continued on next page...

à la carte

PORK

MEMPHIS STYLE PULLED PORK

\$8/PP

Spice Rubbed Pork Shoulder cooked for 10 hours in our Smoker

KANSAS CITY STYLE RIBS, SMOKED WITH MESQUITE

WOOD CHIPS \$18/HALF-RACK

Spice Rubbed Pork Ribs Smoked for 2 hours in our Smoker. Served by the Half-Rack

GREEK STYLE RIBS \$18/HALF-RACK

8oz Chops drizzled with Olive Oil and Aged Balsamic, Garnished with Grilled Lemon

SEAFOOD

SEAFOOD PAELLA \$15/PP GF

Grilled Calamari, Shrimp and Scallops on Saffron Rice

GRILLED SALMON MEDALLIONS

\$10/PP GF

4oz Medallions served with Capers, Olives, Cherry Tomato, Garlic, Salsa

SICILIAN STYLE SWORDFISH

STEAKS \$15/PP GF

4oz Medallions topped with Caponata and Fresh Herb Citrus Oil

GRILLED SHRIMP SKEWER \$12/PP GF

3 Garlic Herb Marinated Jumbo Tiger Shrimp

CEDAR PLANK SALMON WITH MAPLE BOURBON AND PINK PEPPERCORN

GLAZE \$120/PER SIDE (Serves 10-12 People) GF

Whole Side of Salmon cooked on a Cedar Plank.

MOJITO SHRIMP SKEWERS \$12/PP GF

(3 Shrimps per Skewer)

Black Tiger Shrimp marinated with Rum, Mint and Lime, finished with a Citrus Honey Glaze.

CHICKEN/TURKEY

HARISSA MARINATED GRILLED

CHICKEN BREAST \$10/PP GF

With Smoked Corn and Red Pepper Salsa

TEQUILA LIME MARINATED

CHICKEN BREAST \$10/PP GF

5-6oz Boneless Skinless Chicken Breast marinated in Tequila and Lime. Served with Cilantro and Citrus Zest Sour Cream

GRILLED CHICKEN BREAST WITH ROMESCO SAUCE \$10.50/PP GF

Herb Marinated 6oz Boneless Skinless Chicken Breast in a Sauce made with Almonds, Roasted Peppers, Garlic and Olive Oil

GRILLED ½ CORNISH HEN \$14/PP GF

Lemon Oregano Marinated Flattened Boneless Cornish Hen (Serves 2)

LAMB

GRILLED LAMB CHOPS \$7.50/PER PIECE GF

Chops from the Rack, marinated in Lemon Juice, Olive Oil, and Oregano.

Served with Tzatziki and Tomato Confit

LAMB SKEWERS \$7/PER SKEWER GF

Rosemary Infused Grilled Lamb Kebabs with Tzatziki

LAMB KEBABS \$9/PER KABAB GF

Indian Inspired Minced Lamb Kebabs with Yogurt Mint Chutney

NOAH'S ARK

ASSORTMENT OF KEBABS \$6.50/PER PIECE

Beef, Pork, Chicken and Vegetarian Kebabs Marinated in Rosemary, Lemon, Oregano and Olive Oil. Served with Pita Bread and Tzatziki

V - Vegetarian GF - Gluten Free

side options

SALAD

WATERMELON, ARUGULA & FETA

SALAD \$5/PP

With Orange Vinaigrette

VILLAGE GREEK SALAD \$5/PP GF

Crisp Lettuce, Tomato, Peppers, Cucumber, Onion, Olives and Feta Cheese

MIXED GREEN SALAD \$4/PP GF

With Honey Balsamic Dressing or Lemon Honey Roasted Garlic Dressing

CAESAR SALAD \$4.50/PP

Served with Croutons, Grated Parmesan Cheese and our own Creamy Dressing

NEW POTATO SALAD \$3.50/PP GF

With Sour Cream Dijon Dressing. Tossed with Peppers, Scallions, and Herbs in our own Creamy Dressing

POTATO AND AVOCADO SALAD

\$4.50/PP V GF

New Potato Salad with Avocado, Cilantro, Tomato and Red Onion

SWEET POTATO AND PECAN SALAD

\$4.50/PP GF

Tossed in Honey Mustard Dressing

HEARTS OF PALM SALAD \$4.50/PP V GF

Tossed with Orange and Red Onion in Citrus Vinaigrette

THREE BEAN SALAD \$3.00/PP V GF

With Mixed Peppers and Red Onions in Lemon Vinaigrette

PASTA PRIMAVERA SALAD \$4.50/PP

Fusilli Pasta tossed with Broccoli, Cherry Tomatoes, Sweet Peppers, Kalamata Olives & Feta Cheese in Oregano Vinaigrette

GREEN AND YELLOW BEAN SALAD

\$4.50/PP V GF

Green and Yellow Beans and Red Peppers in Lemon Olive Oil Dressing

COLESLAW

COUNTRY \$4/PP GF

Shredded Cabbage, Carrots, and Sun Dried Cranberries in Creamy Dressing

TRADITIONAL \$3.50/PP V GF

Shaved Cabbage and Carrots in Olive Oil Vinegar Dressing

CITRUS MANGO \$4.50/PP V GF

Julienne Mango, Shaved Cabbage & Cilantro tossed in Citrus Vinaigrette

GRILLED

CORN ON THE COB \$3/PP GF

Served with Knobs of Butter

PEPPERS AND VIDALIA ONIONS

\$3/PP V GF

Mixed quartered Peppers and thick sliced Onions

POLENTA \$2.50/PP

4oz. Pieces of Traditional Polenta made with Parmesan Cheese

POTATO

BAKED \$4/PP

Served with Chive Sour Cream, Shredded Cheddar and Knobs of Butter

COUNTRY MASHED \$3/PP

Crushed New Potato Whipped with Buttermilk

HERB ROASTED \$3/PP V

Red Skinned Potatoes

GRILLED WEDGES \$3/PP

Thick Cut Yukon Gold Potato Wedges grilled and served with Chipotle Aioli

sides continued on next page...

V - Vegetarian GF - Gluten Free

side options

TRADITIONAL

BAKED BEANS \$3.50/PP
Made with Bacon, Onion and Maple Syrup

CORN BREAD \$3/PP
Traditional Corn Bread with Jalapeno and Cream Cheese
served Individual Muffin Size

GAZPACHO \$4/PP **V**
Chilled Spanish Tomato Soup

PLATTERS

MEDITERRANEAN DIP \$5.50/PP
Hummus, Baba ghanoush and Tzatziki served with Grilled
Pita, Focaccia, Assorted Flatbreads & Lalagides

GRILLED VEGETABLE \$8/PP **V**
Grilled and marinated Pepper, Zucchini, Eggplant, Red
Onion, Asparagus and Portobello Mushrooms

CRUDITÉS & DIP \$5/PP **V**
Fresh Cut Vegetables served with Homemade Ranch Dip
or Hummus

dessert

SWEETS

**DOUBLE CHOCOLATE FUDGE
BROWNIE AND WHITE CHOCOLATE
BLONDIE** (2PCS) \$4.50/PP

ASSORTED COOKIES \$4/PP
Chocolate Chip, Double Chocolate, Shortbread (2pcs)

**APPLE CINNAMON DONUTS WITH
DULCE DE LECHE** \$2.50/PER PIECE
Homemade Apple Donuts dusted with Cinnamon Sugar

NUTELLA BANANA EMPANADAS
\$3.50/PER PIECE
All the goodness of Nutella and Bananas in a handmade
Empanada

**VANILLA – CHOCOLATE RASPBERRY
CHEESECAKE BARS** \$5/PER PIECE
Marbled cheesecake layered with Raspberry Preserves

**CHOCOLATE GANACHE TARTS &
APPLE CRUMBLE TARTS** (2pcs) \$4.50/PP

FRESH FRUIT

SLICED WATERMELON **V** \$2/PP

FRESHLY SLICED FRUIT **V** \$3/PP

FRESH FRUIT KEBABS **V** \$3/PP

STATIONS

ICE CREAM TRUCK
Inquire for pricing

V - Vegetarian **GF** - Gluten Free

PeterandPauls
EventCatering

BARBEQUE

Menu

Order Online!

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

ORDERING NOTES:

- You may order directly Online : <https://store.peterandpaulseventcatering.com/>
- Orders are to be emailed to: catering@bypnpcatering.com
- All Orders must be pre-paid. HST & Delivery are Additional.
- Cancellation of catering must be 48 hours prior to event date by 12 noon. Any payments collected will be kept as a Credit on file for client to use for future events.
 - Any Dietary Requirements must be outlined when placing initial order – prior to signed contract.
 - All Hot Food Items Will Be Sent With Reheating Instructions. As All Oven Temperatures Vary, Please Check All Your Food Items Before Serving

DELIVERY / PICK UP NOTES:

- Minimum order of \$125 for delivery. Delivery fees will apply.
- Additional delivery fees will apply outside of our Delivery Boundaries (North to King, South to Lake Ontario, West to Hwy 410, East to Kennedy Rd).
 - Pick Up Venue:** Paramount EventSpace
 - Pick Up Venue Address:** 222 Rowntree Dairy Rd, Woodbridge, ON, L4L 9T2
 - Pick Up Major Intersection:** Hwy 7 & Hwy 400
 - Pick Up Loading Information:**
 - Upon arrival enter Taylor/Office doors to front reception
 - Before you leave the premises, please review your order to make sure it's correct