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PeterandPauls  
EventCatering

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# BARBEQUE

*Menu*

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SEE LAST PAGE FOR ORDERING INSTRUCTIONS

+1 905 326 6000

[peterandpaulseventcatering.com](http://peterandpaulseventcatering.com)

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[catering@bypnp.com](mailto:catering@bypnp.com)

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## corporate bbq packages MINIMUM ORDER OF 25 PER PACKAGE

### TRADITIONAL - \$21 per person

#### PROTEIN – 2 pieces per person

##### HOMEMADE BURGER

Our own Classic 6oz. Beef Burger

##### HOT DOG

Traditional All-Beef Dog

*VEGETARIAN PROTEIN – for vegetarians only; quantities due prior to event (2 pieces per person)*

##### VEGETARIAN BURGER **V**

Homemade Veggie Burger with Hummus

##### VEGETARIAN HOT DOG **V**

Hickory Smoked Meatless Dog

#### CONDIMENTS INCLUDED:

Burger Buns / Hot Dog Buns

Ketchup, Mustard, Relish, Lettuce, Tomatoes, Pickles, Sliced Onions

#### SIDES

##### 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 an Olive Oil Vinegar Dressing

#### DESSERT

##### SLICED WATERMELON **V**

ASSORTED COOKIES

### CLASSIC - \$27 per person

#### PROTEIN – 2 pieces per person

##### STEAK ON A KAISER

Grilled Marinated 4 Oz. Striploin Steak served on a Kaiser 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 PROTEIN – for vegetarians only; quantities due prior to event (2 pieces per person)*

##### VEGETARIAN BURGER **V GF**

Homemade Veggie Burger with Hummus

##### TOFU STEAK **V GF**

Marinated Grilled Tofu with Chimichurri Sauce

#### CONDIMENTS INCLUDED:

Kaiser Buns / Sausage Buns

Ketchup, Mustard, Relish, Lettuce, Tomatoes, Pickles, Sliced Onions

#### SIDES

##### PASTA PRIMAVERA SALAD

Fusilli Pasta Tossed with Broccoli, Cherry Tomatoes, Sweet Peppers, Kalamata Olives and Feta Cheese in an Oregano Vinaigrette

##### CRANBERRY COLESLAW **GF**

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

#### DESSERT

##### SLICED WATERMELON **V**

GOURMET COOKIES & BISCOTTI

**V** - Vegetarian **GF** - Gluten Free

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## corporate bbq packages MINIMUM ORDER OF 25 PER PACKAGE

### MEDITERRANEAN - \$23 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

Mix of Hot and Sweet served with Hot Banana Peppers

*VEGETARIAN PROTEIN – for vegetarians only; quantities due prior to event (2 pieces per person)*

##### VEGETARIAN BURGER V GF

Homemade Veggie Burger with Hummus

##### VEGETARIAN ITALIAN SAUSAGE V

Served with Hot Banana Peppers

#### CONDIMENTS INCLUDED:

Burger Buns / Whole Pita / Sausage Buns  
Ketchup, Mustard, Relish, Lettuce, Tomatoes, Pickles,  
Sliced Onions, Tzatziki

#### SIDES

##### 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 and Feta Cheese in an Oregano Vinaigrette

#### DESSERT

##### SLICED WATERMELON V

##### ASSORTED COOKIES

### SURF & TURF - \$32 per person

#### PROTEIN – 2 pieces per person

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

Served with Sliced Provolone Cheese, Garlic Aioli and  
Caramelized Onions

##### HARISSA MARINATED GRILLED CHICKEN BREAST GF

Served with Sautéed Peppers and Lemon Herb Aioli

##### GRILLED SALMON MEDALLION GF

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

*VEGETARIAN PROTEIN – for vegetarians only; quantities due prior to event (2 pieces per person)*

##### VEGETARIAN BURGER V GF

Homemade Veggie Burger with Hummus

##### GRILLED TOFU MEDALLIONS V GF

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

#### CONDIMENTS INCLUDED:

Burger Buns / Kaiser Buns  
Sliced Provolone Cheese, Garlic Aioli,  
Caramelized Onions, Sautéed Peppers

#### SIDES

##### MIXED GREEN SALAD V GF

Served in a Honey Balsamic Dressing

##### TRADITIONAL COLESLAW V GF

Shaved Cabbage and Carrots in an Olive Oil Vinegar  
Dressing

##### PASTA PRIMAVERA SALAD

Fusilli Pasta Tossed with Garden Vegetables, Olives and  
Feta Cheese in a Lemon Vinaigrette

#### DESSERT

##### SLICED WATERMELON V

##### ASSORTED SUMMER TARTS

Includes Chocolate Ganache, Apple Crumble and  
Pecan Tart

V - Vegetarian GF - Gluten Free

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## corporate bbq packages MINIMUM ORDER OF 25 PER PACKAGE

### ASIAN FUSION - \$30 per person

#### PROTEIN – 2 pieces per person

##### THAI CHICKEN SATAYS

Sweet Chilli Dipping Sauce

##### GRILLED BLACK TIGER SHRIMP SKEWER GF

Honey Garlic Glaze

##### FIVE SPICE ENCRUSTED SALMON GF

Finished with a Hoisin Glaze

*VEGETARIAN PROTEIN – for vegetarians only; quantities due prior to event (2 pieces per person)*

##### VEGETARIAN BURGER V GF

Homemade Veggie Burger with Hummus

##### TOFU & VEGETABLE SATAYS V GF

Served with Spicy Peanut Dipping Sauce

#### SIDES

##### GREEN MANGO SALAD V GF

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

##### SOBA NOODLE SALAD V

Carrots, Cabbage, Cucumber, Peppers & Scallions in Sesame Soya Vinaigrette

#### DESSERT

##### SLICED WATERMELON V

##### FUDGE BROWNIE & WHITE CHOCOLATE BLONDIE

### VEGETARIAN OPTION - \$25 per person

#### PROTEIN – 2 pieces per person

##### TOFU KEBABS V GF

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

##### VEGETARIAN BURGER V GF

Homemade Veggie Burger with Hummus

#### CONDIMENTS INCLUDED:

Burger Buns / Whole Pita

Ketchup, Mustard, Relish, Lettuce, Tomatoes, Pickles, Sliced Onions

#### SIDES

##### 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 an Olive Oil Vinegar Dressing

#### DESSERT

##### ASSORTED SUMMER TARTS

To Include Chocolate Ganache, Apple Crumble and Lemon Tarts

##### FRESH FRUIT V

Platter of Seasonal Fresh Fruit and Berries

V - Vegetarian GF - Gluten Free

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## sandwiches

MINIMUM ORDER OF 10 PER SANDWICH

**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 and Crispy Onions

**STEAK ON A KAISER** \$15/PP  
Beef Striploin Marinated Steak served on a Kaiser with Grilled Peppers, Red Onion and BBQ Sauce

**6OZ. HOMEMADE BEEF BURGER** \$8/PP  
Grilled Beef Burger served with Traditional Condiments on a Sesame Bun

**BEEF KAFTA KABAB** \$8/PP  
Grilled Beef Kabab with Tzatziki, Lettuce and Tomatoes on a Pita Bread

**BEEF BULGOGI** \$9/PP  
Sautéed Shaved Beef, Bulgogi Sauce, Caramelized Onions with Pickled Radish and Carrots on a Sesame Bun

**SAUSAGE** \$7.50/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 Brioche Bun

**PORCHETTA** \$8/PP  
Traditional Roast Pork Shoulder, served with Horseradish Aioli and Banana Peppers on a Kaiser Bun

**TEQUILA LIME MARINATED CHICKEN BREAST** \$8/PP  
Grilled Marinated Chicken Breast served with Grilled Peppers and BBQ Sauce on a Kaiser Bun

**TANDOORI CHICKEN THIGHS** \$8/PP  
Grilled Marinated Chicken Thighs with Cabbage Red Onion Slaw and Yogurt Sauce on a Naan

**CHIMICHURRI MARINATED CHICKEN BREAST** \$9/PP  
Grilled Marinated Chicken Breast served with Chipotle Mayo, Roasted Red Peppers and Goat Cheese on a Kaiser Bun

## à la carte

MINIMUM ORDER OF 10 PER PROTEIN

### BEEF

**GRILLED 8OZ RIB EYE STEAK** \$26/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

**VEAL CHOPS MARINATED WITH LEMON AND SAGE** \$30/PP **GF**  
10-12oz Chops Drizzled with Olive Oil and Aged Balsamic Garnished with Grilled Lemon

V - Vegetarian GF - Gluten Free

### 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

Pork Ribs Drizzled with Olive Oil and Oregano, Garnished with Grilled Lemon

#### SAUSAGE \$7.50/PP

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

### CHICKEN

#### HARISSA MARINATED GRILLED CHICKEN BREAST \$10/PP GF

Served 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 Chicken Breast in an Almond, Roasted Pepper, Garlic and Olive Oil Sauce

#### GRILLED ½ CORNISH HEN \$14/PP GF

Lemon Oregano Marinated Flattened Boneless Cornish Hen

### 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 Black Tiger Shrimp

#### CEDAR PLANK SALMON WITH MAPLE BOURBON AND PINK PEPPERCORN

#### GLAZE \$130/PER SIDE (Serves 10-12 People) GF

Whole Side of Salmon Cooked on a Cedar Plank

#### MOJITO SHRIMP SKEWERS \$12/PP GF

(3 Shrimp per Skewer)

Black Tiger Shrimp Marinated with Rum, Mint and Lime Finished with a Citrus Honey Glaze

### 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 \$8/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

V - Vegetarian GF - Gluten Free

## side options

MINIMUM ORDER OF 10 PER MENU ITEM

### 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 \$4/PP GF

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

#### POTATO AND AVOCADO SALAD

\$4.50/PP V GF

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

#### SWEET POTATO SALAD \$4.50/PP GF

With Peppers and Green Onions, tossed in Honey Mustard Dressing

#### HEARTS OF PALM SALAD \$4.50/PP V GF

Tossed with Romaine Lettuce, Orange Segments and Red Onion with Citrus Vinaigrette

#### THREE BEAN SALAD \$3.50/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 and 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

#### BEETS AND ORANGE SALAD \$4.50/PP GF

Romaine Lettuce, Green Olives, Orange Segments, Candy Beets, Feta Cheese with Lemon Olive Oil Dressing

#### PEACH AND WATERMELON SALAD

\$4.50/PP V GF

With Iceberg Lettuce, Cucumber, Red Onions, Thai Basil and Mint, with Sweet Chili Vinaigrette

### COLESLAW

#### COUNTRY \$4/PP GF

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

#### TRADITIONAL \$3.50/PP V GF

Shaved Cabbage and Carrots in an Olive Oil Vinegar Dressing

#### CITRUS MANGO \$4.50/PP V GF

Julienne Mango, Shaved Cabbage and Cilantro, tossed in Citrus Vinaigrette

### GRILLED

#### CORN ON THE COB \$3.50/PP GF

Served with Knobs of Butter

#### GRILLED CORN ON THE COB \$6/PP GF

Lime Crema, Tajin and Cotija Cheese

#### PEPPERS AND VIDALIA ONIONS

\$3.50/PP V GF

Mixed quartered Peppers and Thick Sliced Onions

#### POLENTA \$3/PP

4oz. Pieces of Traditional Polenta made with Parmesan Cheese

V - Vegetarian GF - Gluten Free

## side options

MINIMUM ORDER OF 10 PER MENU ITEM

### POTATO

#### BAKED \$4/PP

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

### 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

#### COUNTRY MASHED \$3.50/PP

Crushed New Potato Whipped with Buttermilk

#### HERB ROASTED \$3.50/PP V

Red Skinned Potatoes

### PLATTERS

#### MEDITERRANEAN DIP \$5.50/PP

Hummus, Baba Ghanoush and Tzatziki Served with Grilled Pita, Focaccia, Assorted Flatbreads and 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

MINIMUM ORDER OF 10 PER MENU ITEM

### SWEETS

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

#### ASSORTED COOKIES \$3.50/PP

Chocolate Chip, Double Chocolate, Shortbread (2pcs)

#### APPLE CINNAMON DONUTS WITH DULCE DE LECHE \$2.75/PP

Homemade Apple Donuts dusted with Cinnamon Sugar

#### NUTELLA BANANA EMPANADAS

\$4/PP

All the Goodness of Nutella and Bananas in a Handmade Empanada

#### VANILLA RASPBERRY CHEESECAKE BARS \$5/PP

Marbled Cheesecake layered with Raspberry Preserves

#### MINI CHOCOLATE GANACHE

#### TARTS & APPLE CRUMBLE TARTS

(2pcs) \$5/PP

### FRESH FRUIT

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

#### FRESHLY SLICED FRUIT V \$4/PP

#### FRESH FRUIT KEBABS V \$3.50/PP

### STATIONS

#### ICE CREAM TRUCK

Inquire for pricing



# BARBEQUE Menu

**FOR ALL CATERING ORDERS  
WHEN PLACING AN ORDER THE FOLLOWING INFORMATION IS REQUIRED**

## REQUIRED ORDER INFORMATION

- **DELIVERY DATE**
- **DELIVERY TIME**
- **EATING TIME**
- **GUEST NUMBER**
- **DELIVERY ADDRESS** — *Please include floor, room and postal code*
- **ADDITIONAL DELIVERY INFORMATION** — *Please include notes to provide to the driver, where to go upon arrival, loading dock, etc.*
- **FOR DELIVERY - ONSITE CONTACT NAME / CELL NUMBER**
- **ORDER PLACED BY - NAME / PHONE**
- **EMAIL ADDRESS**
- **BILLING INFORMATION** — *Full company address and contact information*
- **MENU** — *Please outline your preferred menu choices/selections and quantities*

## PLEASE INCLUDE THE FOLLOWING INFORMATION — IF REQUIRED:

### **SPECIAL DIETARY REQUIREMENTS** — *List any of the following and the quantities required*

- **GLUTEN-FREE / VEGAN / VEGETARIAN / NUT FREE / OTHER** \_\_\_\_\_

## TO HELP CUSTOMIZE YOUR EVENT, LET US KNOW IF YOU REQUIRE ANY OF THE FOLLOWING:

- **DISPOSABLES** — *Cutlery, Plates (\$0.30 each) or Serving Utensils (\$1 each)*
- **COLD BEVERAGES** (\$1.75 each)
- **HOT BEVERAGES** (\$2.25 each)
- **EVENT STAFF** — *Supervisor, Staff, Chefs, Bartenders to assist with set up, service and clean up*
- **RENTALS** — *Tables, Chairs, Pop-up Tents, Linens, Dinnerware, Flatware, Glassware, Serving Equipment, Bar Equipment, etc.*

# BARBEQUE Menu

Order Online!

VISIT US AT  
**PETERANDPAULSEVENTCATERING.COM**  
FOR QUICK AND EASY ORDERING!

## HOW TO ORDER

- Order directly online at <https://store.peterandpaulseventcatering.com/>
- Orders can also be emailed to [catering@bypnpcatering.com](mailto:catering@bypnpcatering.com)

## IMPORTANT ORDER INFORMATION

- **Minimum 48 Hour Notice Required.** Confirmation and payment must be received no later than 12 noon, 48 hours prior to event date for orders under 30 people
- Orders over 50 people require a minimum 5 business days' notice — *some exceptions may apply.* **NOTE:** to avoid sold out dates, a \$500 non-refundable booking deposit is highly recommended
- **All Orders must be pre-paid; HST & Delivery are additional**
- **Cancellation** of catering orders must be made a minimum of 48 hours prior to event date by 12 noon for events under 30 people; 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

## DELIVERY & PICK-UP DETAILS

- Cold food may be delivered within 1 hour prior to requested time
- Hot food may be delivered within 30 minutes prior to requested time
- **Option to BBQ live onsite with chef and staff** - set up will be 2 hours prior to start time - *additional staffing and rental charges will apply as required*
- Additional delivery fees will apply outside of our delivery boundaries (North to King Road, South to Lake Ontario, West to Hwy 410, East to Kennedy Rd)
- **Inquire regarding Sunday orders and delivery times outside of business hours**