

Peter and Pauls

Event Catering

CORPORATE & SOCIAL

EVENT AND DAILY CATERING MENUS

breakfast MINIMUM 25 PEOPLE PER ORDER

CONTINENTAL \$14

Mini Danish
Mini Muffins
Savoury Breakfast Pastries
Seasonal Fruit Platter
Gourmet Coffee | Tea
Assorted Juices | Water

CONTINENTAL UPGRADED \$21

Mini Danish
Mini Muffins
Savory Breakfast Pastries
Smoked Salmon Platter | Mini Bagels | Cream Cheese | Capers | Red Onions
Granola | Berry Parfait
Seasonal Fruit Platter
Gourmet Coffee | Tea
Assorted Juices | Water

THE GREAT CANADIAN \$18

Chive Infused Scrambled Eggs
French Toast | Syrup
English Muffins
Breakfast Sausage | Crispy Bacon
Lightly Seasoned Home Fries
Individual Fruit Yogurt
Seasonal Fruit Platter
Jams | Syrup | Ketchup
Gourmet Coffee | Tea
Assorted Juices | Water

SANDWICHES & WRAPS \$10

Fried Egg | Peameal Bacon | Aged Cheddar | English Muffin
BLT: Bacon | Roma Tomatoes | Bib Lettuce | Freshly Baked Bread
Western Omelette Wrap | Onions | Peppers | Ham
TLC: Roma Tomatoes | Bib Lettuce | Aged Cheddar | Multigrain Bread

V - Vegan **GF** - Gluten Free

boxed breakfast MINIMUM ORDER OF 10 PER VARIETY | SERVED ROOM TEMPERATURE

OPTION 1 \$10

Sliced Cheese & Crackers | Fresh Berries | Hard Boiled Eggs

OPTION 2 \$10

Individual Vanilla Yogurt | Fresh Berries | Hard Boiled Eggs | Granola Bar

OPTION 3 \$10

Banana Loaf | Individual Vanilla Yogurt | Hard Boiled Eggs

OPTION 4 \$10

Egg & Avocado Salad Wrap: Shredded Lettuce | Parsley
Rice Krispy Square

OPTION 5 \$10

Vegetable & Hummus Wrap: Sautéed Peppers | Zucchini | Quinoa | Chickpeas | Hummus | Shredded Lettuce | Whole Fruit

OPTION 6 \$10

Sliced Cheese & Crackers | Individual Vanilla Yogurt | Whole Fruit | Granola Bar

OPTION 7 \$19

Daily Quiche | Fruit Yogurt Parfait | Granola | Loaf Cake

OPTION 8 \$17

Western Omelette Wrap: Smoked Ham | Cheddar | Sautéed Peppers & Onions | Loaf Cake | Fruit Salad

V - Vegan **GF** - Gluten Free

breakfast a la carte

MINIMUM 24 PER ITEM

\$2 per piece

Pancake | Syrup (1 piece)

\$1.75 per piece

Mini Croissant | Muffin | Danish

\$2 per piece

Whole Fruit
Blueberry | Plain Scones

\$2.50 per piece

Mini Bagels | Cream Cheese
Lightly Seasoned Home Fries **GF**

\$3 per piece

Individual Fruit Yogurt **GF** (served on ice in bowl)
Breakfast Sausage **GF** (2 pieces per person)
Condiments: Jams | Marmalade | Whipped Butter

\$3.50 per piece

Freshly Baked Granola Bars
Chocolate Zucchini Loaf Cake | Lemon Loaf Cake

\$3.75 per piece

Farm Fresh Scrambled Eggs | Cheese | Scallions **GF**
Scrambled Egg Whites | Bell Peppers | Onions | Herbs **GF**
Individual Frittata | Sun-Dried Tomato | Jalapeño Pepper | Goat Cheese **GF** (Served Room Temperature)
French Toast | Pure Maple Syrup
Mini Quiche | Ham | Caramelized Onion | Cheddar

\$4 per piece

Belgian Waffles | Pure Maple Syrup (1 piece per person)
Bacon **GF** (2.5 pieces per person)

\$5 per piece

Fruit Salad Cup **V**
Yogurt | Granola | Fresh Berry Parfait (served on ice in bowl)
Plain Scones | Devonshire Cream | Strawberry Preserves

V - Vegan **GF** - Gluten Free

lunch MINIMUM 12 PEOPLE PER ORDER

EXECUTIVE SANDWICHES \$12/PP

Served on Artisan Bread | Choose ONLY Four Varieties:

Chimichurri Grilled Chicken | Lemon Basil Mayo | Roasted Peppers | Goat Cheese

Smoked Meat Brisket | Swiss Cheese | Dill Pickle, Mustard | Rye Bread

Turkey Breast | Lettuce | Crispy Bacon | Gouda Cheese | Chipotle Aioli Sauce

Prosciutto & Salami | Provolone | Roasted Pepper | Arugula

Grilled Vegetable | Rapini | Goat Cheese | Arugula

Ham & Swiss | Honey Mustard | Sliced Tomato | Crisp Lettuce

TEA SANDWICHES & PINWHEELS – MINIMUM 5 DOZEN - \$18 PER DOZEN

Egg Salad

Tuna Salad

Cucumber | Cream Cheese

Smoked Salmon | Herb Cream Cheese

Ham | Cheddar

12" ASSORTED GOURMET WRAPS \$11/PP

Choose ONLY Four Varieties:

Egg & Avocado Salad | Lettuce | Cucumber | Sprouts

Tuna Salad with Balsamic | Julienne Peppers | Lettuce | Cucumber | Sprouts

BBQ Chicken | Spinach | Corn | Shredded Cheese Blend | BBQ Ranch Sauce

Sweet Beef Teriyaki | Sautéed Peppers | Scallions | Sesame Oil & Crunchy Slaw

Chick Pea Falafel | Hummus | Lettuce | Cucumber | Tabbouleh | Lemon Tahini Sauce **V**

LUNCH PACKAGE \$19/PP

MIXED GREEN SALAD **V GF**

Julienne Vegetables | Cherry Tomatoes | Cucumber | Lemon Dill Vinaigrette

PASTA PRIMAVERA SALAD

Garden Vegetables | Olives | Sundried Tomatoes | Feta | Lemon Vinaigrette

CHEF'S DAILY SELECTION OF: EXECUTIVE SANDWICHES & GOURMET WRAPS

ASSORTED PASTRIES, SQUARES

V - Vegan **GF** - Gluten Free

working lunches

MINIMUM 12 PEOPLE PER ORDER

ITALIAN OPTION #1 \$25/PP

Artisan Rolls

Grilled Vegetable Platter **V GF**

Mixed Greens | Cucumber | Cherry Tomatoes | Balsamic Vinaigrette **V GF**

Spinach and Cheese Manicotti | Rose Sauce

Homemade Meatballs | Tomato Basil Sauce

Assorted Italian Pastries & Cookies

ITALIAN OPTION #2 \$23/PP

Panini Buns

Sautéed Vegetable Platter: Hot & Sweet Peppers | Mushrooms | Vidalia Onions **V GF**

Mixed Greens | Radicchio | Shaved Fennel | Julienne Vegetables | Red Wine Vinaigrette **V GF**

Orecchiette Pasta | Rapini | Sun-Dried Tomatoes | Garlic Olive Oil

Breaded Chicken Cutlet | Tomato Basil Sauce

Assorted Italian Pastries | Cookies

ITALIAN OPTION #3 \$26/PP

Panini Buns

Cheese Filled Arancini | Tomato Basil Dipping Sauce

Mixed Greens | Radicchio | Shaved Fennel | Julienne Vegetables | Red Wine Vinaigrette **V GF**

Sausage | Sautéed Onions | Peppers

Penne Pasta | Rose Sauce

Assorted Italian Pastries & Cookies

GREEK \$23/PP

Grilled Pita | Lalagides | Hummus

Greek Salad: Romaine Lettuce | Cucumbers | Tomatoes | Black Olives | Red Onions | Feta Cheese | Oregano Dressing **GF**

Grilled Chicken Souvlaki | Tzatziki Sauce **GF**

Spanakopita

Greek Rice Pilaf **V GF**

Greek Pastries

FRENCH OPTIONS

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

BEEF BOURGUIGNON \$26/PP

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

COQ AU VIN \$22/PP

Boneless Chicken Breast Pieces | Mushroom | Onions | White Wine Sauce

Both French Options are accompanied by:

Sliced Baguette | Whipped Butter

Baby Arugula & Frisée Salad | Green Beans | Shaved Almond | Parmesan | Lemon Vinaigrette **GF**

Roasted Garlic Mashed Potatoes **V GF**

Sautéed Seasonal Vegetables **V GF**

French Pastries & Tarts

V - Vegan **GF** - Gluten Free

working lunches

MINIMUM 12 PEOPLE PER ORDER

MEXICAN OPTION #1 \$22/PP

Platter of Tortilla Chips | Salsa | Sour Cream | Guacamole **GF**

Fiesta Salad: Tomato | Avocado | Cucumber | Red Onion | Peppers | Tortilla Strips | Avocado Lime Dressing **V GF**

Chicken Quesadilla: Tortilla Shells | Grilled Chicken | Sautéed Peppers & Onion | Cheddar | Jack Cheese

Black Bean Enchiladas: Sweet Corn | Black Beans | Cheddar | Jack Cheese | Salsa | Soft Flour Tortilla

Nutella Banana Empanada

MEXICAN OPTION #2 \$22/PP

Pulled Short Rib Empanadas | Chimichurri

Taco Salad: Tortilla Chips | Chopped Lettuce | Pico de Gallo | Corn | Black Beans | Sweet Peppers | Cheese | Avocado Lime Dressing **GF**

Pulled Chicken Burrito: Large Flour Tortillas Pan Seared | Pulled Chicken | Monterey Jack | Sautéed Peppers | Jalapenos | Mexican Rice

Salsa | Sour Cream | Guacamole

Mexican Rice Pilaf **V GF**

Nutella Banana Empanada

COMFORT FOOD \$23/PP

Caesar Salad

Crudités Platter **V**

Buttermilk Marinated Boneless Fried Chicken

Mac N' Cheese: White Cheddar | Oka | Smoked Gouda | Crunchy Panko Bread Crumbs | Parmesan Cheese Topping

Calzone | Mozzarella | Pepperoni | Creamy Roasted Garlic Dipping

Mini Apple Crumble | Fudge Brownies

V - Vegan **GF** - Gluten Free

boxed lunches

MINIMUM ORDER OF 10 PER VARIETY | SERVED ROOM TEMPERATURE

ALL BOXED LUNCHES INCLUDE YOUR CHOICE OF: BOTTLED WATER, JUICE OR SOFT DRINK (ONE PER PERSON)

SUPREME OF CHICKEN \$18/PP

Signature Salad: Romaine Hearts | Radicchio | Candied Cashews | Heart of Palm | Carrots | Sautéed Mushrooms | Berries | Cherry Tomatoes | Cucumber | Roasted Garlic | Honey Lemon Dressing **GF**
Herb Marinated Supreme of Chicken **GF**
Double Chocolate Fudge Brownie
Fruit Salad

FRESH AND LIGHT: ENTRÉE SALAD \$16/PP **Gf**

Signature Salad: Romaine Hearts | Radicchio | Candied Cashews | Heart of Palm | Carrots | Sautéed Mushrooms | Berries | Cherry Tomatoes | Cucumber | Roasted Garlic | Honey Lemon Dressing **Gf**
With your choice of: Grilled Chicken Breast | Pesto Marinated Salmon | Marinated Grilled Tofu
Additional: Grilled Beef Tenderloin (+\$10)

ASIAN \$20/PP

Soya Ginger Glazed Salmon
Napa Cabbage & Sweet Potato Salad: Sliced Almonds | Crunchy Noodles | Sesame Teriyaki Vinaigrette
Fruit Salad **V** | Seasonal Tart

GREEK \$18/PP

Lemon Grilled Chicken Souvlaki | Tzatziki **GF**
Greek Pasta Salad | Feta Cheese | Oregano Vinaigrette
Fruit Salad **V** | Greek Pastry

SALAD & WRAP \$19/PP

BBQ Chicken Wrap: Lettuce | Tomato | Avocado | Aged Cheddar
Pasta Primavera Salad
Chocolate Chip Cookie | Whole Fruit

SANDWICH BOXED LUNCHES

OPTION 1 **GF** \$13

Egg & Avocado Salad Wrap: Lettuce | Cucumber | Sprouts
Chips & Brownie OR Crudités & Ranch Dip – CLIENT TO CHOOSE

OPTION 2 \$13

Roast Beef Sandwich: Swiss Cheese | Sautéed Onions | Horseradish Aioli
Chips & Brownie OR Crudités & Ranch Dip – CLIENT TO CHOOSE

OPTION 3 \$13

Turkey Breast Sandwich: Lettuce | Crispy Bacon | Gouda Cheese Chipotle Aioli Sauce
Chips & Brownie OR Crudités & Ranch Dip – CLIENT TO CHOOSE

OPTION 4 **V** \$13

Chick Pea Falafel Wrap: Hummus | Lettuce | Cucumber | Tabbouleh | Lemon Tahini Sauce
Chips & Brownie OR Crudités & Ranch Dip – CLIENT TO CHOOSE

OPTION 5 \$13

Chicken Parmesan Sandwich: Sautéed Mushrooms, Peppers & Onions
Chips & Brownie OR Crudités & Ranch Dip – CLIENT TO CHOOSE

OPTION 6 \$13

Ham & Swiss Sandwich: Honey Mustard | Sliced Tomato | Crisp Lettuce
Chips & Brownie OR Crudités & Ranch Dip – CLIENT TO CHOOSE

OPTION 7 **GF** \$13

Roasted Vegetable & Goat Cheese Sandwich
Mixed Greens | Balsamic Vinaigrette
Chips & Brownie OR Crudités & Ranch Dip – CLIENT TO CHOOSE

V - Vegan **GF** - Gluten Free

hot boxed lunches MINIMUM ORDER OF 20 PER VARIETY

ALL BOXED LUNCHES INCLUDE YOUR CHOICE OF: BOTTLED WATER, JUICE OR SOFT DRINK (ONE PER PERSON)
ANY ORDER ABOVE 20 GUESTS WILL REQUIRE STAFF AND RENTALS FOR ONSITE ASSEMBLY OF BOXES
ADDITIONAL CHARGES WILL APPLY

ASIAN \$18/PP

Szechuan Chicken | Vegetable Stir Fry
Sesame Scented Jasmine Rice **V**
Vegetable Spring Roll **V**
Pan Seared Pork Dumpling

GREEK \$18/PP

Lemon Grilled Chicken Souvlaki **GF**
Greek Rice Pilaf **V GF**
Lemon Roasted Potatoes **V GF**
Sautéed Seasonal Vegetables **V GF**
Tzatziki **GF**

ITALIAN OPTION #1 \$18/PP

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

ITALIAN OPTION #2 \$18/PP

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

FRENCH \$22/PP

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

V - Vegan **GF** - Gluten Free

boxed dinners

MINIMUM ORDER OF 10 PER VARIETY | SERVED ROOM TEMPERATURE

OPTION 1 \$15

Grilled Chicken Souvlaki | Greek Pasta Salad | Tzatziki

OPTION 2 \$15

Spanakopita | Greek Pasta Salad

OPTION 3 \$15

Soya Ginger Glazed Salmon | Wild Rice Salad: Carrots | Cucumber | Edamame

OPTION 4 **GF** \$15

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

OPTION 5 \$15

Sweet Beef Teriyaki | Soba Noodle Salad | Shredded Cabbage | Sesame Seeds

OPTION 6 \$15

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

OPTION 7 \$15

Pulled Chicken Burrito: Large Flour Tortilla | Pulled Chicken | Monterey Jack | Sautéed Peppers | Jalapenos | Mexican Rice | Nachos | Mild Salsa

V - Vegan **GF** - Gluten Free

stationary platters

SMALL SERVES 10-12 GUESTS | MEDIUM SERVES 16-18 GUESTS | LARGE SERVES 24-30 GUESTS

ROASTED STRIPLOIN SM 195 | MED 295 | LG 460

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

GRILLED CHICKEN BREAST PLATTER SM 120 | MED 180 | LG 280

Grilled and Sliced Chicken Breast | Grilled Vegetables | Goat Cheese | Pesto Mayo | Hot Banana Peppers | Assorted Dinner Rolls

COLD GRILLED SALMON SM 180 | MED 270 | LG 420

Teriyaki Glazed 4oz Chilled Salmon Fillets | Soba Noodle | Julienne Vegetable Salad: Sesame Sweet Chili Vinaigrette

SMOKED SALMON SM 145 | MED 215 | LG 335

Smoked Salmon Served | Capers | Red Onion | Cream Cheese | Dijon Honey Dill Sauce | English Cucumber | Chopped Egg | Sprouts | Rye Bread

SEAFOOD SELECTION SM 145 | MED 215 | LG 335

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

CHIP & DIP **GF** SM 60 | MED 90 | LG 140

Tortilla Chips | Salsa | Guacamole | Sour Cream

MEDITERRANEAN DIP SM 60 | MED 90 | LG 140

Hummus | Tzatziki | Eggplant Caviar | Grilled Pita Bread | Focaccia Spears | Flat Bread | Lalagides (contains butter)

CRUDITÉS & DIP **V GF** SM 42 | MED 60 | LG 95

Market Fresh Vegetables: Carrot | Celery | Broccoli | Cauliflower | Cucumber | Sweet Peppers | Cherry Tomatoes | Homemade Dip

CHEESE & CRACKERS SM 60 | MED 95 | LG 155

Assorted Cheese | Strawberries | Seedless Grapes | Dried Fruit & Nuts | Crackers & Fresh Baguette

ARTISAN CHEESE BOARD SM 85 | MED 125 | LG 195

Gourmet Selection of Local & Imported Cheeses: Soft | Semi-Soft | Hard | Blue
Specialty Breads | Artisan Crackers | Fresh and Dried Fruits & Nuts

ARTISAN CHEESE BOARD & CHARCUTERIE SM 165 | MED 255 | LG 400

Gourmet Selection of Local & Imported Cheeses: Soft | Semi-Soft | Hard | Blue
Specialty Breads | Artisan Crackers | Fresh and Dried Fruits & Nuts
Hot & Mild Cacciatore Sausage | Prosciutto
My Mother's Olives | Focaccia | Lalagides

ANTIPASTO SM 120 | MED 180 | LG 280

Grilled Vegetables | Marinated Olives | Roasted Peppers | Marinated Mushrooms | Dried Italian Hot & Mild Sausages | Caprese Salad | Parmigiano Chunks | Marinated Artichokes | Sliced Baguette | Lalagides (contains butter)

V - Vegan **GF** - Gluten Free

stationary platters

SMALL SERVES 10-12 GUESTS | MEDIUM SERVES 16-18 GUESTS | LARGE SERVES 24-30 GUESTS

ARTISAN CHEESE BOARD & CHARCUTERIE SM 165 | MED 255 | LG 400

Gourmet Selection of Local & Imported Cheeses: Soft | Semi-Soft | Hard | Blue
Specialty Breads | Artisan Crackers | Fresh and Dried Fruits & Nuts
Hot & Mild Cacciatore Sausage
Marinated Olives
Focaccia | Sliced Baguette

RICE PAPER ROLL **GF** SM 65 | MED 95 | LG 155

Thai Mango Salad Rice Paper Rolls **V** | Lemon Chicken and Basil Rice Paper Rolls | Sweet Chili Dipping Sauce **V**

GOURMET PIZZA (served at room temperature) LG 75 (SMALL AND MEDIUM NOT AVAILABLE)

Mini Margherita Pizza Squares | Soppressata with Roasted Cherry Tomatoes and Fresh Basil Pizza Squares

GOURMET FOCACCIA (served at room temperature) LG 75 (SMALL AND MEDIUM NOT AVAILABLE)

Anna's Pizza: Freshly Sliced Tomatoes | Balsamic | Fresh Basil
Spicy Eggplant Pizza: Mozzarella | Fresh Parsley | Oregano

CROSTINI & BRUSCHETTA SM 42 | MED 60 | LG 95

Homemade Garlic Herb & Traditional Crostini | Tomato Basil Bruschetta | Lemon Cannellini Bean Bruschetta

ROOT CHIPS **V GF** SM 32 | MED 48 | LG 75

House-made Taro Root Chips | Sweet Potato Chips | Plantain Crisps | Individual Paper bags for Fillings

TRADITIONAL TEA SANDWICH & PINWHEEL TORTILLA WRAPS

(minimum 5 dozen) 18 per dozen

Breads: White | Whole Wheat | Rye

Fillings: Egg Salad | Tuna Salad | Smoked Salmon | Ham & Swiss | Grilled Vegetable & Goat Cheese |
Cucumber & Cream Cheese

DELI 120 (Serves 10-12 people)

Sliced Roasted Turkey Breast | Black Forest Ham | Montreal Smoked Meat | Cranberry Chutney | Grainy Mustard |
House-made Spreads | Sliced Havarti | Cheddar Cheese | California Greens | Assorted Dinner Rolls

ITALIAN DELI 145 (Serves 10-12 people)

Thin Sliced Mortadella | Capicola | Soppressata | Salami | Prosciutto | Sliced Provolone | Sliced Havarti Baby Arugula |
Assorted Panini Buns

FRESH FRUITS **V GF** SM 36 | MED 56 | LG 85

Seasonal Fresh Fruit & Berries

GOURMET DESSERT SM 40 | MED 60 | LG 95

Mini Pastries | Gourmet Cookies | Assorted Dessert Squares | Artisan Tarts

BROWNIES & BLONDIES SM 36 | MED 56 | LG 85

Fudge Brownies | S'mores Blondies

GOURMET COOKIES SM 36 | MED 56 | LG 85

Chocolate Chip | Shortbread | Filled Cookies

V - Vegan **GF** - Gluten Free

dinner

MINIMUM 25 PEOPLE PER ITEM

APPETIZERS \$2 PER PERSON

SPECIALTY BREAD BASKET

Homemade Assorted Dinner Rolls | Rosemary Focaccia | Lalagides | Flatbreads | Whipped Butter

SALADS \$8 PER PERSON

BABY ARUGULA & FENNEL SALAD

Heirloom Beets | Green Beans | Shaved Pecorino | Citrus Vinaigrette

MIXED GREENS SALAD

Mesclun Mixed Greens | Cucumbers | Cherry Tomatoes | Red Wine Vinaigrette

CUCUMBER ARUGULA & ENDIVE SALAD **V GF**

Fresh Berries | Sliced Almonds | Red Wine Vinaigrette Dressing

CLASSIC CAESAR SALAD

Romaine Lettuce | Parmesan | Focaccia Croutons | Creamy Garlic Parmesan Dressing

VEGAN CAESAR SALAD

Romaine Lettuce | Vegan Cheese | Focaccia Croutons | Creamy Vegan Garlic Dressing

BABY SPINACH & SHIITAKE MUSHROOM SALAD **V GF**

Roasted Pear | Cipollini Onions | Sherry Vinaigrette

ARUGULA SALAD **GF**

Walnuts | Cracked Pepper Boursin | Sundried Cherries | Balsamic Vinaigrette

SPINACH, PEAR & ENDIVE SALAD **GF**

Pumpkin Seeds | Sundried Cranberries | Stilton | Red Wine Vinaigrette

KALE & ROASTED RED & GOLDEN BEET SALAD **GF**

Kale | Red and Golden Beets | Goat's Cheese | Pecans | Maple Balsamic Vinaigrette

SOUP \$6 PER PERSON

MAPLE BUTTERNUT SQUASH **GF**

Crème Fraîche | Apple Crisps

POTATO & LEEK **GF**

Crème Fraîche | Chives

CHESTNUT & LENTIL **V GF**

Fresh Thyme Garnish

CARROT & PARSNIPS **GF**

Parsnip Chip Garnish

CURRIED CAULIFLOWER PUREE **GF**

Diced Potatoes | Chives

CREAMY WILD MUSHROOM

& TERRAGON **V**

Fried Honey Mushrooms Garnish

SMOKED TOMATO BISQUE **V**

Hint of Gin | Cheese Crostini

V - Vegan **GF** - Gluten Free

main entrees MINIMUM 25 PEOPLE PER ITEM

BEEF/VEAL

DIJON & STEAK SPICE MARINATED 8oz PRIME RIB ROAST AU JUS \$34

Garlic Whipped Mashed Potato | Sautéed Green Beans & Carrots | Yorkshire Pudding | Au Jus

GRILLED ANGUS BEEF STRIPLOIN \$25

Roasted Fingerling Potatoes with Sea Salt | Steamed Vegetable Bundle | Port Wine Reduction

GRILLED BALSAMIC 8oz RIB EYE STEAK **Gf** \$32

Herb Roasted Potatoes | Sautéed Broccolini | Balsamic Au Jus

SLOW BRAISED BONELESS BEEF SHORT RIBS \$28

Garlic Whipped Mashed Potatoes | Sautéed Wild Mushrooms | Red Wine Sauce

GRILLED BEEF TENDERLOIN \$44

Truffle Mashed Potatoes | Steamed Vegetable Bundle | Port Wine Reduction

SCALLOPINI OF VEAL \$34

Roasted Fingerling Potatoes with Sea Salt | Sautéed Asparagus & Green Beans | Marsala Mushroom Wine Sauce

CHICKEN

CHICKEN SUPREME \$24

Stuffed with Baby Spinach, Mushrooms & Sun-Dried Tomatoes | Herb Roasted Potato | Steamed Asparagus, Green Beans & Carrots | White Wine Herb Sauce

ROASTED CHICKEN SUPREME \$22

Sautéed Spinach, Mushrooms, & Cherry Tomatoes | Roasted Fingerling Potatoes with Sea Salt | White Wine Sauce

CHICKEN SUPREME **GF** \$25

Stuffed with Roasted Red Pepper & Mascarpone | Herb Roasted Potatoes | Steamed Asparagus, Green Beans & Carrots | Basil Beurre Blanc

CHICKEN ROULADE \$24

Lightly Breaded | Stuffed with Wild Rice and Asiago Cheese | Roasted Sweet Potato Medallions | Sautéed Broccolini

GRILLED BONELESS CORNISH HEN (half hen) **GF** \$25

Pearl Couscous | Seasonal Vegetables | Lemon & Oregano Sauce

V - Vegan **GF** - Gluten Free

All prices subject to HST

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main entrees MINIMUM 25 PEOPLE PER ITEM

FISH

GRILLED SALMON FILET **GF** \$30

Wild Rice | Seasonal Vegetables | Sun Dried Tomatoes & Caper Cream Sauce

BAKED SOLE **GF** \$32

Stuffed with Spinach & Feta | Pearl Cous Cous | Steamed Asparagus | Topped with Mediterranean Salsa

OVEN ROASTED SEABASS **GF** \$58

Asparagus & Sweet Pea Risotto | Lemon Beurre Blanc

GRILLED SNAPPER FILLET **GF** \$28

Basmati Rice Pilaf | Sautéed Broccolini | Tomato Chutney

MISO & SAKE GLAZED HALIBUT **GF** \$52

On a Sushi Rice Cake | Ginger Honey Glazed Carrots

BREADED COD & CHIPS **GF** \$27

Mushy Peas | Caper Remoulade | Fresh Lemon

VEGETARIAN

ROASTED RED PEPPER MEDALLIONS **V GF** \$21 – INDIVIDUAL PORTIONS AVAILABLE

Lentil & Vegetable Stuffing | Wild Rice & Quinoa | Smoked Red Pepper Sauce

GRILLED VEGETABLE & GOAT CHEESE TART \$19 – MINIMUM 25 PIECES

Seasonal Mixed Green Salad

EGGPLANT & HEIRLOOM TOMATO PARMESAN \$24 – INDIVIDUAL PORTIONS AVAILABLE

Layered with Fiore De Latte | Sautéed Rapini with Garlic & Chili Oil | Parisienne Potatoes

VEGETABLE & POTATO ROSTI \$21 – MINIMUM 25 PIECES

Braised Chick Peas + Cauliflower

ADD-ON TO THE MAIN ENTRÉE – MINIMUM 25 PIECES PER ITEM

JUMBO PRAWNS 2 pieces **GF** \$8

GRILLED SHRIMP SKEWER 3 pieces **GF** \$13

LOBSTER TAIL **GF** \$18

GRILLED SEAFOOD SKEWERS: Shrimp | Scallops | Sword Fish **GF** \$15

V - Vegan **GF** - Gluten Free

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main entrees MINIMUM 25 PEOPLE PER ITEM

SIDES MINIMUM 25 ORDERS PER SIDE

- ROASTED SWEET POTATO MEDALLIONS **V GF** \$3
- ROASTED FINGERLING POTATOES | SEA SALT **V GF** \$4
- GARLIC WHIPPED MASHED POTATOES **GF** \$4
- HERB ROASTED POTATOES **GF** \$3
- LEMON ROASTED POTATO \$3
- BASMATI RICE PILAF **V GF** \$4
- WILD RICE **V GF** \$4
- STEAMED ASPARAGUS **V GF** \$5
- SAUTÉED GREEN BEANS **V GF** \$4
- STEAMED VEGETABLE BUNDLE **V GF** \$5
- SAUTÉED BROCCOLINI **V GF** \$5
- SEASONAL VEGETABLES **V** \$3

DESSERT MINIMUM 25 PEOPLE PER ITEM

- CHOCOLATE MOLTEN LAVA CAKE \$7
Raspberry Coulis
- WARM APPLE BLOSSOM \$8
Vanilla Bean Ice Cream | Caramel Drizzle
- DESSERT PLATTER \$4
Cookies | Squares | Biscotti | Mini Pastries
- SICILLAIN LEMON BUTTER TART \$8
Candied Lemon Garnish
- VANILLA BEAN CRÈME BRULEE \$7
Almond Biscotti
- CHOCOLATE MOUSSE \$9
White Chocolate Shavings
- WARM LEMON CHEESECAKE BAKLAVA \$10
Honey Pistachio Crumble

V - Vegan **GF** - Gluten Free

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hot hors d'oeuvres MINIMUM 24 PER ITEM

VEGAN

Vegetable Fritters | Tamarind Sauce **V GF** 2.5
Vegan Pulled 'Pork' Sliders | Crunchy Slaw **V** 4
Avocado Quesadillas **V** 4
Grilled Vegetable Skewer | Yakitori Sauce **V** 3

VEGETARIAN

Vegetable Pakoras | Tamarind Chutney 2.5
Potato & Vegetable Samosas | Tamarind Chutney 2.5
Maple Grilled Cheese 3
Mini Cheese Arancini | Tomato Basil Dipping Sauce 3
Spanakopita Triangles 2.5
Mini Grilled Cheese | Tomato Soup Shooter 4.5
Falafel | Garlic Hummus | Tabbouleh 3.5
Avocado Fries | Chimichurri Mayo **V** 3.5

CHICKEN

Honey Ginger Chicken Satay Skewer 3
Herb | Parmesan Crusted Chicken Skewers | Tomato Basil Sauce 3
Tandoori Chicken Skewers | Cucumber Yogurt Dip **GF** 3
Butter Chicken Spring Rolls 5
Korean Fried Chicken Sliders | Asian Slaw | Kimchi Sauce 4.5
Buffalo Chicken Slider | Blue Cheese Dressing 4.5

BEEF

Beef Short Rib Empanadas | Chimichurri 3.5
Grilled Steak Bites | Chimichurri 4
Mini Slider | P&P Secret Sauce | Pickles, Onions | Lettuce | Cheese | Sesame Seed Bun **(Premium)** 4.5
Kobe Beef Slider | Truffle Aioli | Crispy Onions (Premium) 5
Bacon Wrapped Filet Mignon Bite | Maple Pommery Mustard Glaze **Gf** 4.5
Steak | Stilton | Crostini 4

FISH / SEAFOOD

Hawaiian Shrimp | Coconut Breaded Shrimp |
Sweet Chili Sauce 4
Mini Fish Tacos | Slaw 4.5
Bacon Wrapped Scallop | Apricot Mustard Glaze
GF 4.5
Blackened Shrimp | Tropical Salsa **GF** 4.5
Deep Fried Salmon Bites | Smoky Maple Drizzle
3.5

PORK / LAMB

Grilled New Zealand Lamb Chops | Fresh Lemon |
Oregano | Rock Salt **GF** 7.5
Pulled Pork | Mushroom Caps 4
Korean BBQ Pork Tenderloin Skewers 3

V - Vegan **GF** - Gluten Free

cold hors d'oeuvres MINIMUM 24 PER ITEM

VEGAN

Charred Bread | Ricotta | Fruit Salsa **V** 3.5

VEGETARIAN

Caramelized Onion | Goat Cheese | Fig Tartlet 3.5

Pear | Ricotta | Walnut | Crostini 3.5

CHICKEN

Chicken Teriyaki Lettuce Wrap | Toasted Sesame | Julienned Vegetables 4

FISH / SEAFOOD

Tequila Lime Jumbo Shrimp | Tropical Salsa 4.5

Signature Jumbo Shrimp Cocktail | Peppered Vodka | Spices | Seafood Sauce **GF** 4.5

PORK / LAMB

Sweet Potato Tartlet | Maple Bacon | Chives | Smoked Cheddar 4

Spiced Pork Tenderloin | Crostini | Cranberry Jam | Goat Cheese 4

V - Vegan **GF** - Gluten Free

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circulated mini entrees MINIMUM 24 PER ITEM

PETER & PAUL'S CORNISH HEN **GF** 10

Grilled Boneless Cornish Hen | Lemon Herb Sauce | Roasted Root Vegetables | Potatoes

BONELESS BEEF SHORT RIBS 12

Braised Beef Short Ribs | Red Wine Jus | Truffle Mashed Potatoes | Grilled Oyster Mushrooms

MINI MUSHROOM AGNOLOTTI 8

Truffle Cream Sauce

SESAME CRUSTED SALMON 10

Soba Noodle Salad | Soya Ginger Citrus Glaze

BAKED MACARONI AND CHEESE 8

White Cheddar | Oka | Smoked Gouda | Panko Bread Crumbs | Parmesan Cheese
ADD Truffle Oil 2

RICOTTA MEATBALL 7.5

Tomato Basil Sauce | Focaccia Crostini

VEGETABLE CHOW MEIN 6

Stir-fried Noodles | Vegetables

ADD Chicken 2

ADD Beef 3

ADD Shrimp 3

ADD Tofu 2

GRILLED VEGETABLE SANDWICH 7

Grilled Vegetables | Goat Cheese | Basil Pesto Spread | Multigrain Bun

VEGAN PULLED 'PORK' **V** 7

Slow Cooked Jackfruit | BBQ Sauce | Crunchy Slaw | Soft Bun

V - Vegan **GF** - Gluten Free

cocktail stations

MINIMUM 25 PEOPLE PER ITEM

PLATED ANTIPASTO \$12

Chef will plate the below items to your guests:

Focaccia x2 | My Mother's Olives x3 | Grapes | Hot Cacciatore Sausage x2 | Dry Sausage x1 | Prosciutto x2 |
Choice of Two Cheeses: Parmigiana Cheese | Semi Hard Cheeses: Piave | Gouda | Bella Vitano

SUMMER SALAD \$9 (minimum 50 people)

Served in Individual Rented Mason Jars:

Quinoa Tabbouleh Salad: Lemon | Parsley | Tomatoes

Roasted Yam, Lentil & Walnut Salad | Baby Spinach | Dijon Honey Vinaigrette

Baby Arugula & Fennel Salad: Roasted Beets | Green Beans | Light Feta Cheese | Citrus Vinaigrette

SHRIMP COCKTAIL **GF** \$10

Chilled Jumbo Shrimp (Three Pieces Per person) | Vodka Spiked Cocktail Sauce | Rented Martini Glass

THAI MANGO SALAD **V GF** \$9

Julienne Mango | Peppers | Napa Cabbage | Red Onion | Glass Noodles | Roasted Cashew Nuts | Cilantro Lime
Vinaigrette | Choice of Either: Marinated Shrimp | Chicken | Tofu

CAPRESE \$10

Fior Di Latte Cheese | Olive Oil | Sea Salt | Freshly Cracked Pepper | Heirloom Tomatoes | Fennel | Radicchio
Salad | Homemade Focaccia

GRAZING \$15

Artisan Cured Meats to Include: Dry Cured Sausage | Local Salamis | Shaved Brisket | Smoked Gouda | Piave
Cheese | In-House Pickled Vegetables | Gourmet Mustards | Sliced Baguette

SUSHI \$10 (minimum 50 people)

Assorted Maki Rolls & Nigiri Sushi (Three Pieces Per Person) | Soy Sauce | Pickled Ginger | Wasabi | Side of
Sesame Seaweed Salad

LEMONGRASS CHICKEN \$8

Lemongrass Chilli Chicken | Green Beans | Sweet Peppers | Garlic | Chilli Paste | Basil Infused Basmati Rice

SAGANAKI \$8

Kefalotyri Cheese Flambéed with Ouzo | Pita Wedges | Homemade Focaccia | Kalamata Olives

FLAMBE OUZO SHRIMP **GF** \$12

Jumbo Tiger Shrimp Flambéed Live with Ouzo | Basmati Rice Pilaf

V - Vegan **GF** - Gluten Free

mini entree stations MINIMUM 50 PEOPLE PER ITEM

SERVED ON SMALL PLATES. 3 STATIONS RECOMMENDED FOR DINNER.

CHILI CON CARNE \$10

Shredded Cheese | Sour Cream | Garlic Bread

BRAISED CHICKEN & POLENTA **GF** \$8

Chicken Braised in Red Wine | Cremini Mushrooms | Pearl Onions | Herb Polenta Medallion | Enoki Mushrooms

CHICKEN BIRYANI \$9

Cucumber Mint Raita | Fresh Cilantro | Pomegranate

SOUTHERN \$10

Buttermilk Fried Boneless Chicken | Creamy White Cheddar and Smoked Gouda Macaroni | Sautéed Collard Greens

POT PIE \$7

3" Pies (One Per Person)

Choice of Two Fillings: Beef Ale & Mushroom Pie | Chicken Pot Pie | Root Vegetable & Lentil Pie

Arugula | Fennel Salad

JERK **GF** \$10

Boneless Jerk Chicken | Rice | Peas | Fried Plantain | Creamy Slaw

GREEK \$10

Grilled Lemon & Oregano Marinated Chicken Skewers | Lemon Roasted Potatoes | Greek Salad | Grilled Pita | Tzatziki

PETER & PAUL CORNISH HEN \$10

Grilled Boneless Cornish Hen | Lemon Herb Sauce | Roasted Root Vegetables

PORK SCHNITZEL \$9

Fried Mini Pork Schnitzel | Mini Kaiser Buns | Pommery Mustard Aioli | Swiss Cheese |

Sauerkraut | Kettle Chips

EMPANADA \$9

Chilean Braised Beef Empanada | Chimichurri | Sour Cream | Brazilian Rice Pilaf

PULLED PORK \$10

Bourbon Braised Pork | BBQ Sauce | Cider Slaw | Brioche Soft Bun | Kettle Chips

V - Vegan **GF** - Gluten Free

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mini entree stations MINIMUM 50 PEOPLE PER ITEM

SERVED ON SMALL PLATES. 3 STATIONS RECOMMENDED FOR DINNER.

MONTREAL STYLE DELI \$9

Choose One Option: Montreal Smoked Meat | Corned Beef | Pastrami
Rye Breads | Dill Pickles | Coleslaw
Selection of Mustards: Dijon | Pommery | French's

STRIPLOIN **GF** \$11

Grilled Medium Rare Beef Striploin | Red Wine Jus | Roasted Garlic Mashed Potatoes | French Beans

STRIPLOIN CARVING **GF** \$11

Grilled Medium Rare Beef Striploin | Red Wine Jus | Carved Live For Your Guests
Buns | Crispy Onions | Horseradish | Grainy Mustards | Sautéed Wild Mushrooms

BONELESS BEEF SHORT RIBS \$10

Braised Beef Short Ribs | Red Wine Jus | Truffle Mashed Potatoes | Julienne Grilled Oyster Mushrooms

GOURMET PANINI \$8

Gourmet European Inspired Panini Sandwiches | Kettle Chips

Choose Three Options:

BBQ Chicken Breast: Grilled Peppers | Jack Cheese | Caramelized Onions | Dijon Aioli | Ciabatta Bun

Steak Spiced Beef Tenderloin: Sautéed Mushrooms | Onions | Swiss Cheese | Dijon Horseradish Mayo | Baguette

Turkey Breast: Artichoke Provolone Cheese | Pesto | Swiss Bun

Marinated Grilled Vegetables: Pesto | Goat Cheese | Multigrain Panini

Mortadella & Genoa Salami: Provolone Cheese | Panini Bun | Pesto Aioli

Shaved Beef Brisket: Swiss Cheese | Sauerkraut | Mustard | Dark Rye Bread

INDIAN **GF** \$10

Traditional Butter Chicken | Jewelled Basmati Rice | Vegetable Fritters | Mint-Mango Chutney

PASTA STATION \$8

Choose One Option:

Orecchiette One: Asparagus | Roasted Cherry Tomatoes | Kalamata Olives | Roasted Garlic | Basil Pesto Sauce

Orecchiette Two: Rapini | Crumbled Sausage | Basil Pesto | Roasted Garlic Sauce

Orecchiette Three: Rapini | Sun-Dried Tomatoes | Garlic Olive Oil

Casarecce: Tomato Basil Sauce

Jumbo Wild Mushroom Agnolotti: Truffle oil | Semi-Dried heirloom Tomatoes | Asparagus | Thyme

Butternut Squash Agnolotti One: Brown Butter Cream Sauce

Butternut Squash Agnolotti Two: Sweet Peas | Cherry Tomatoes | Olive Oil Herb Sauce

Ricotta Cheese Spinach Agnolotti: Rosé Sauce

Savory Mushroom Ricotta Crepes: Sage Cream Sauce

V - Vegan **GF** - Gluten Free

mini entree stations MINIMUM 50 PEOPLE PER ITEM

SERVED ON SMALL PLATES. 3 STATIONS RECOMMENDED FOR DINNER.

RISOTTO \$8

Choose One Option:

Asparagus | Lemon Zest

Butternut Squash

Shiitake | Cremini | Oyster Mushrooms | Truffle Oil

ASIAN \$14

Sesame Crusted Salmon | Soba Noodle Salad | Soya Ginger Citrus Glaze | Assorted California Rolls

Vegetarian Option: Mini Grilled Tofu Skewer | Soba Noodle Salad | California Rolls

STIR FRY \$9

Choose One Option: Ginger Beef | Chilli Chicken

Vegetables | Sesame Scented Jasmine Rice | Green Onion | Toasted Sesame Seeds | Chilli Pepper Sauce

Vegetarian Option: Crispy Tofu

FIVE SPICE SALMON \$10

Five Spice Salmon | Asian Vegetable Stir-Fry

POKE BOWL \$12

Sushi Grade Salmon | Sticky Rice | Cilantro | Scallions | Sesame Seeds | Avocado | Edamame | Seaweed Salad | Mango |

Carrots | Cucumber | Pea Shoots | Ginger | Wasabi | Sriracha | Ponzu

CHOW MEIN \$6

Chicken Chow Mein | Vegetables | Chinese Style - Boxes with Chop Sticks

Vegetarian Option: Chow Mein | Crispy Tofu | Chinese Style - Boxes with Chop Sticks

TACO STAND \$12

Two 6" Soft Tacos Filled with (Choose Two Options):

Grilled Cajun Chicken: Pineapple-Jalapeno Salsa

Herb Marinated Flank Steak: Pico de Gallo

Spiced Black Beans: Sautéed Peppers & Onions | Shredded Cheese

Crispy Fish Taco: Battered White Fish | Crunchy Slaw Salsa Verde | Cilantro

Condiments: Guacamole | Salsa Verde | Tomato Salsa | Sour Cream | Hot Chilli Sauce

MAC & CHEESE \$6

Old-Fashioned Macaroni & Cheese: White Cheddar | Oka | Smoked Gouda | Crunch Panko Bread Crumbs | Parmesan Cheese

V - Vegan **GF** - Gluten Free

mini entree stations MINIMUM 50 PEOPLE PER ITEM

SERVED ON SMALL PLATES. 3 STATIONS RECOMMENDED FOR DINNER.

FRESH SUMMER SALAD \$10

Classic and Fresh Summer Salads (Two Per Person) Served in Chic Bowls:

Peter & Paul's Signature Salad: Arugula | Romaine | Cabbage | Orange Segments | Pomegranates | Avocado | Cherry Tomatoes | Julienne Mango | Pepper | Cucumbers | Pine Nuts | Citrus Vinaigrette

Mediterranean Orzo Salad: Olives | Roasted Red Peppers | Edamame Beans

Soba Noodle Salad: Carrots | Snap Peas | Bean Sprouts | Watercress | Asian Sesame Dressing

CALIFORNIA PANINI \$9

Gourmet California Inspired Panini Sandwiches Grilled at the Station:

Chicken: Avocado | Tomato | Mozzarella | Cheddar

Spinach: Brie | Fig | Green Apple

Sweet Potato Fries | Chipotle Aioli

CALIFORNIA BURGER BOWL \$10

Beef or Vegan Burger Served in Chic Bowl | Arugula | Cherry Tomatoes | Avocado | Pickled Red Onions | "Big Mac" Sauce | Ranch Dressing | Chipotle Aioli

COMFORT FOOD – OPTION ONE \$10

Mini Hamburgers | Mini Grilled Cheese | Regular Potato Wedges | Sweet Potato Wedges | Ketchup

COMFORT FOOD – OPTION TWO \$8

Buffalo Chicken Sliders: Crispy Chicken | Hot Sauce | Blue Cheese Sauce | Kettle Chips

CAJUN FRIES \$6

Fresh Potato Fries Coated in Cajun Seasoning | Chipotle Aioli

ROASTED RED PEPPER MEDALLIONS **V GF** \$12

Stuffed With Lentils & Cauliflower | Red Pepper Coulis

SALMON & PRAWNS \$12

Baked Salmon | Jumbo Prawn | Risotto Milanese | Limoncello Sauce

V - Vegan **GF** - Gluten Free

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dessert stations

MINIMUM 50 PEOPLE PER ITEM

BROWNIE SUNDAE BAR \$7

Chocolate Brownie Bites | Blondie Brownie Bites | Chocolate Sauce | Caramel Sauce | Stewed Berries | Whipped Cream | Chopped Toasted Almonds

MILK & COOKIES \$5

Chocolate Chip Cookies | Small Glasses of Milk

FRUIT PIE BAR \$10

Individual Pies Served with Whipped Cream:

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 \$9

Individual New York Style Cheesecakes | Cherry Sauce | Mixed Berry Compote | Chocolate Fudge Sauce | Caramel Sauce | Oreo Cookie Crumbs | Sliced Almonds | Coconut Flakes

CUPCAKE STAND \$7

A Variety of Mini Cupcakes (Two Per Person) | Buttercream Frosting

OH SO SWEET! \$9

Fresh Fruit | Pastries | Cakes | Mini Desserts

APPLE CINNAMON DONUTS WITH DULCE DE LECHE \$2.50

Homemade Apple Donuts (One Per Person) | Cinnamon Sugar | Dulce De Leche

NUTELLA BANANA EMPANADAS \$2.50

Handmade Empanada (One Per Person) Filled With: Nutella | Banana

NUTELLA CREPE \$8

Crepes Warmed and Rolled by Chef (One Per Person) | Mixed Berries | Whipped Cream | Syrup | Nutella

V - Vegan **GF** - Gluten Free

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featured dessert stations

INQUIRE FOR MINIMUMS, PRICING AND AVAILABILITY

ICE CREAM TRUCK

Sundaes | Shakes | Floats | Soft Served Ice Cream | Slushies | Variety of Popsicles

MAPLE SNOW

Pure Maple Syrup Reduction | Frosted on Food-Grade Snow | Wrapped Around Artisan Cheese | Made Live in Front of Guests

GELATO BAR - OPTION ONE: Ice Sculpture

Ice Sculpture with Custom Writing or Image in the Ice | Client's Choice of 4 Flavours of Gelato | All Cups, Spoons and Napkins | Includes 2 Event Staff for a 2 Hour Duration

GELATO BAR - OPTION TWO: Gelato Freezer

Gelato Freezer – Requires Dedicated Power Outlet | Client's Choice of 7-10 Flavours of Gelato | All Cups, Spoons and Napkins | Includes 2 Event Staff for a 2 Hour Duration

FRESH FRUIT ICE POPS

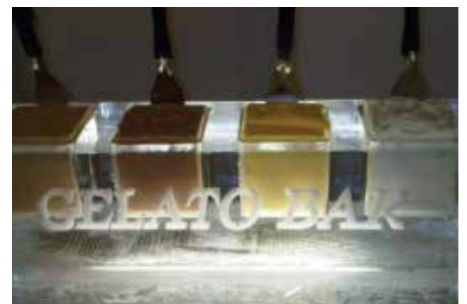
All Natural Handmade Ice Pops | Made With Organic Cane Sugar | Individually Wrapped | Two Sizes Available | Cart Rentals Available | Choose From the Below Flavours:

Blackcurrant | Blueberry | Coconut | Guava | Lemon Mint | Lychee Lemonade | Mango | Matcha | Passion Fruit | Pineapple Coconut | Pineapple Mint | Raspberry Lemonade | Strawberry | Tamarind | Watermelon Mint

INQUIRE FOR PERSONALIZED BRANDING – ADDITIONAL \$3.50 PER ICE POP



MAPLE SNOW



GELATO BAR 1



GELATO BAR 2

FRESH FRUIT ICE POPS



featured dessert stations

INQUIRE FOR MINIMUMS, PRICING AND AVAILABILITY

ICE CREAM SANDWICHES

All Natural Handmade Ice Cream Sandwiches | Two Sizes Available | Choose From the Below Flavours:

The Classic: Vanilla Bean Ice Cream between Brownie Cookies

Triple C's: Belgian Chocolate Ice Cream Between Chocolate Chip Cookies

Backyard Bliss: Chocolate Chip Cookies with vanilla Bean Ice Cream

Honey Boo Boo: Honey – Lemon Frozen Yogurt in Gluten Free Almond Macarons

Ode to Summer: Blueberry Ice Cream between White Chocolate Macadamia Nut Cookies

Southern Belle: Cream Cheese Ice Cream and Coconut Shavings in a Red Velvet Whoopie Pie

PB&J: Peanut Butter Ice Cream with a Swirl of Strawberry Jam between Two Slices of Vanilla Cake

After Nine: Garden Mint Chip Ice Cream between Brownies



late night stations

MINIMUM 50 PEOPLE PER ITEM

POUTINE \$6

French Fries | House Gravy | Cheese Curds

UPGRADED POUTINE \$9

Deep Fried French Fries | Sweet Potato Fries | House Gravy | Cheese Curds | Slow Roasted Pulled Pork | Sautéed Vegetables | Bacon Crumble | Ketchup | Hot Sauce | Vinegar

GRILLED CHEESE \$7

Grilled Cheese Sandwiches Prepared Live | Thick Cut Potato Wedges | Ketchup

PORCHETTA \$8

Oven-Roasted Porchetta Carved | Hot Banana Peppers | Crispy Onion | Horseradish Aioli | Calabrese Buns | Pita

MEDITERRANEAN SHAWARMA & FALAFEL \$8

Authentic Shawarma | Pita | Shredded Lettuce | Chopped Tomatoes | Sliced Red Onions | Pickles | Turnips | Tahini | Tzatziki | Hot Sauce
Vegetarian Option: Homemade Falafel Balls

FISH & CHIPS STAND \$8

Beer Battered Cod Fillet | Spiced Red Skin Potato Wedges | Tartar Sauce | Malt Vinegar | Ketchup

BONELESS CHICKEN & WAFFLE \$10

Buttermilk Fried Boneless Chicken | Soft Waffle | Spiced Maple Syrup | Savory Mushroom Sauce

PIEROGI \$6

Pierogi Pan-Seared (Two Pieces Per Person) | Sour Cream | Caramelized Onions | Bacon Pieces

COMFORT FOOD \$10

Mini Hamburgers | Mini Grilled Cheese | Regular Potato Wedges | Sweet Potato Wedges | Ketchup

"NONNA'S VEAL & BRIO STATION" \$10.50

A byPeterandPauls.com Signature Station!

Tender Veal Cutlets | Fresh Bakery Buns | Nonna's Homemade Tomato Sauce | Hot Peppers | Sautéed Mushrooms | Provolone Cheese | Ice Cold Brio
Vegetarian Option: Rapini & Feta Sandwich

V - Vegan **GF** - Gluten Free



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