

Peter and Pauls
EventCatering

Family Style
Meals

SEE LAST PAGE FOR ORDERING INSTRUCTIONS



Official
Hospitality
Partner
2023

main course

1/3 PAN (SERVES 4-6 PEOPLE) | 1/2 PAN (SERVES 8-10 PEOPLE)

HOMEMADE MEAT LASAGNA

1/3 pan \$35 | 1/2 pan \$60

Layered Pasta with cheese, ground meat, and tomato sauce

VEGETARIAN LASAGNA •

1/3 pan \$35 | 1/2 pan \$60

Layered Pasta with cheese, vegetables, and tomato sauce

BEEF MOUSSAKA

1/3 pan \$40 | 1/2 pan \$70

Layers of Eggplant, Cheese and Meat Sauce Topped with a Thick Bechamel Sauce

MAC AND CHEESE •

1/3 pan \$40 | 1/2 pan \$70

Old-Fashioned Macaroni & Cheese made with White Cheddar, Oka & Smoked Gouda. Topped with Panko Bread Crumbs & Parmesan Cheese

EGGPLANT PARMESAN •

1/3 pan \$40 | 1/2 pan \$70

Breaded Eggplant layered with Mozzarella Cheese

CHICKEN PARMESAN

1/3 pan \$65 - 6 pcs | 1/2 pan \$110 - 10 pcs

Breaded Chicken layered with Mozzarella Cheese

VEAL PARMESAN

1/3 pan \$75 - 6 pcs | 1/2 pan \$125 - 10 pcs

Breaded Chicken layered with Mozzarella Cheese

BREADED VEAL CUTLETS

1/3 pan \$60 - 6 pcs | 1/2 pan \$100 - 10 pcs

Served with Tomato Sauce

BREADED CHICKEN CUTLETS

1/3 pan \$55 - 6 pcs | 1/2 pan \$90 - 10 pcs

Breaded Chicken Topped with Tomato Sauce

CHICKEN SCALLOPINI

1/3 pan \$75 - 6 pcs | 1/2 pan \$120 - 10 pcs

Served with Mushroom Sauce

CHICKEN SCALLOPINI

1/3 pan \$75 - 6 pcs | 1/2 pan \$120 - 10 pcs

Served with Lemon White Wine Sauce

VEAL SCALLOPINI

1/3 pan \$80 - 6 pcs | 1/2 pan \$130 - 10 pcs

Served with Lemon White Wine Sauce

VEAL SCALLOPINI

1/3 pan \$80 - 6 pcs | 1/2 pan \$130 - 10 pcs

Served with Mushroom Sauce

CHICKEN SOUVLAKI WITH TZATZIKI •

1/3 pan \$50 - 6 pcs | 1/2 pan \$80 - 10 pcs

Marinated Chicken with Lemon & Oregano Sauce

PORK SOUVLAKI WITH TZATZIKI •

1/3 pan \$50 - 6 pcs | 1/2 pan \$80 - 10 pcs

Marinated Chicken with Lemon & Oregano Sauce

GRILLED CHICKEN BREAST •

1/3 pan \$50 - 6 pcs | 1/2 pan \$85 - 10 pcs

With Lemon & Oregano Sauce

ROASTED CHICKEN SUPREME

1/3 pan \$96 - 6 pcs | 1/2 pan \$160 - 10 pcs

White Wine Sauce

GRILLED SALMON FILLET •

1/3 pan \$90 - 6 pcs | 1/2 pan \$150 - 10 pcs

Served with Sundried Tomatoes & Caper Cream Sauce

BAKED STUFFED FILLET OF SOLE

1/3 pan \$90 - 6 pcs | 1/2 pan \$150 - 10 pcs

Stuffed with Spinach and Cheese Filling with a White Wine Dill Sauce

GRILLED JUMBO PRAWNS •

1/3 pan \$96 - 24 pcs | 1/2 pan \$160 - 40 pcs

Served with a Lemon Olive Oil Sauce

MESQUITE SMOKED PORK RIBS

(2 Full Racks) \$45

Spice Rubbed Pork Back Ribs Finished with a glaze of mesquite BBQ Sauce

RIB EYE STEAKS •

(4 Steaks) \$130

Grilled 10oz Rib Eye Steaks with Chimichurri Sauce

• Gluten-Free • Vegetarian • Vegan

main course

cont'd. 1/3 PAN (SERVES 4-6 PEOPLE) | 1/2 PAN (SERVES 8-10 PEOPLE)

STRIPLOIN STEAKS •

(4 Steaks) \$88

Steak Spiced 8oz Striploin Grilled & Served with Sautéed Mushrooms & Onions

GRILLED ½ CORNISH HEN

1/3 pan \$85 – 6 pcs | ½ pan \$140 – 10 pcs

Served with a Lemon Olive Oil Sauce

BEEF SHORT RIBS

1/3 pan \$95 – 12 pcs | ½ pan \$160 – 20 pcs

Red Wine Braised Boneless Beef Short ribs

PASTA

CHEESE MANICOTTI •

6 pcs \$27 | 12 pcs \$54

With Tomato Basil Sauce OR Cream Sauce OR Rose Sauce

MEAT FILLED CANNELLONI

6 pcs \$27 | 12 pcs \$54

With Tomato Basil Sauce

PASTA WITH TOMATO BASIL SAUCE •

Serves 4-6 \$32.50 | Serves 10-12 \$65

With Penne OR Rigatoni OR Casarecce

PASTA WITH ROSE SAUCE •

Serves 4-6 \$37.50 | Serves 10-12 \$75

With Penne OR Rigatoni OR Casarecce

PASTA WITH VODKA SAUCE •

Serves 4-6 \$42.50 | Serves 10-12 \$85

With Penne OR Rigatoni OR Casarecce

BREAD

Serves 4-6 \$15 | Serves 10-12 \$30

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

salads

1/3 PAN (SERVES 4-6 PEOPLE) | 1/2 PAN (SERVES 8-10 PEOPLE)

CAESAR SALAD

1/3 pan \$26 | ½ pan \$50

Romaine Lettuce, Parmesan, Focaccia Croutons
Creamy Garlic Parmesan Dressing

GREEK SALAD • •

1/3 pan \$26 | ½ pan \$50

Cucumbers, Tomatoes, Red Onions, Kalamata Olives, Feta Cheese and Peppers
Oregano Vinaigrette

ARUGULA SALAD • •

1/3 pan \$26 | ½ pan \$50

Walnuts, Cracked Pepper Boursin, Sundried Cherries,
Balsamic Vinaigrette

SEASONAL MIXED GREENS SALAD • •

1/3 pan \$20 | ½ pan \$35

Mixed Greens with Cherry Tomatoes, Cucumbers
Balsamic Dressing

PASTA PRIMAVERA SALAD •

1/3 pan \$26 | ½ pan \$50

Fusilli Pasta with Grilled Vegetables & a Pesto Vinaigrette

MIXED BEAN SALAD • •

1/3 pan \$20 | ½ pan \$38

Mixed Beans & Diced Sweet Peppers with Parsley &
Vinaigrette Dressing

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side dishes

1/3 PAN (SERVES 4-6 PEOPLE) | 1/2 PAN (SERVES 8-10 PEOPLE)

YUKON GOLD MASHED POTATOES •
1/3 pan \$19 | 1/2 pan \$30

RICE PILAF ••
1/3 pan \$17 | 1/2 pan \$28

ROASTED POTATOES WITH SEA SALT ••
1/3 pan \$19 | 1/2 pan \$30

SEASONAL VEGETABLES ••
1/3 pan \$22 | 1/2 pan \$38

soups

AVAILABLE BY THE LITRE | SERVES 2-3 PEOPLE

LENTIL & VEGETABLE SOUP ••
1 Litre \$15

BUTTERNUT SQUASH SOUP •
1 Litre \$15

platters

SERVES 4-6

GOURMET CHEESE PLATTER •
\$35
Assorted Cheese Garnished with Strawberries, Seedless Grapes, Dried Fruit & Nuts.
Platter of Crackers & Fresh Baguette

MEDITERRANEAN DIP PLATTER •
\$30
Hummus, Tzatziki & Bruschetta served with Grilled Pita Bread, Crostini, & Flat Bread

CHARCUTERIE PLATTER
\$80
Hot & Mild Cacciatore Sausage, Salami, Prosciutto, Parmigiano & Friulano Cheese
Platter of Crackers & Fresh Baguette

APPETIZER PLATTER
\$40
Beef Empanada's with Chimichurri, Margarita Arancini, & Spanakopita

CHIP & DIP PLATTER •
\$30
Tortilla Chips served with Salsa, Guacamole & Sour Cream

FRUIT PLATTER ••
\$25
Freshly Sliced Seasonal Fruit

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easy option for kids

CHICKEN FINGERS & PLUM SAUCE
\$36/dozen

FRENCH FRIES
\$18 Serves 4

CHOCOLATE CHIP COOKIES
\$15 per dozen

HOT DOGS AND BUNS
\$48 Serves 8
(Includes Ketchup, Mustard, Relish)

4OZ BEEF BURGERS & BUNS
\$56 Serves 8
(Includes Ketchup, Mustard, Relish)

desserts

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) \$28
Large Platter (serves 8-10) \$45

sauces, dips & condiments

AVAILABLE BY 1/2 LITRE OR 1 LITRE

TZATZIKI •
½ Litre \$9

BARBEQUE SAUCE •
½ Litre \$8

HONEY GARLIC SAUCE •
½ Litre \$9

CAESAR DRESSING •
½ Litre \$10

BALSAMIC DRESSING ••
½ Litre \$9

CITRUS VINAIGRETTE DRESSING ••
½ Litre \$9

TOMATO SAUCE ••
½ Litre \$12 (1 Litre Serves 4-6 People)

ROSE SAUCE •••
½ Litre \$15 (1 Litre Serves 4-6 People)

ALFREDO SAUCE ••
½ Litre \$18 (1 Litre Serves 4-6 People)

LEMON WHITE WINE SAUCE •
½ Litre \$8 (1 Litre Serves 4-6 People)

MUSHROOM SAUCE
½ Litre \$8 (1 Litre Serves 4-6 People)

BEEF AU JUS
½ Litre \$8 (1 Litre Serves 4-6 People)

CHICKEN GRAVY
½ Litre \$8 (1 Litre Serves 4-6 People)

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Family Style Meals

Order Online!

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

ORDER DETAILS:

- You may place your order directly online at: <https://store.peterandpaulseventcatering.com/>
- Orders can also 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 DETAILS:

- Minimum order of \$150 for delivery. Delivery fees will apply.
- Additional delivery fees will apply outside of our delivery boundaries (North to King Rd, South to Lake Ontario, West to Hwy 410, East to Kennedy Rd).
- Pick Up Venue: Paramount EventSpace
- Venue Address: 222 Rowntree Dairy Rd, Woodbridge, ON, L4L 9T2
- Major Intersection: Hwy 7 & Hwy 400
- Please park in front of the main office of Paramount (Taylor Doors)
- Before you leave the premises, please review your order to make sure it's correct