

Peter and Pauls
Event Catering

Family Style
Meals

SEE LAST PAGE FOR ORDERING INSTRUCTIONS

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 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 \$35 | 1/2 pan \$60

Old-Fashioned Macaroni and Cheese made with White Cheddar, Oka and Smoked Gouda.

Topped with Panko Bread Crumbs and 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 Veal 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 and Oregano Sauce

PORK SOUVLAKI WITH TZATZIKI •

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

Marinated Chicken with Lemon and Oregano Sauce

GRILLED CHICKEN BREAST •

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

With Lemon and Oregano Sauce

ROASTED CHICKEN SUPREME

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

White Wine Sauce

GRILLED SALMON FILLET •

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

Served with Sundried Tomatoes and Caper Cream Sauce

BAKED COD FILLET

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

With Cherry Tomatoes, Olives and Cannellini Beans

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) \$135

Grilled AAA 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) \$90

Steak Spiced AAA 8oz Striploin Grilled and served with Sautéed Mushrooms and Onions

GRILLED ½ CORNISH HEN

1/3 Pan \$85 – 6 pcs | ½ Pan \$ 40 – 10 pcs

Served with a Lemon Olive Oil Sauce

PASTA

CHEESE MANICOTTI •

6 pcs \$30 | 12 pcs \$60

With Tomato Basil Sauce **OR** Cream Sauce **OR** Rose Sauce

MEAT FILLED CANNELLONI

6 pcs \$30 | 12 pcs \$60

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

BEEF SHORT RIBS

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

Red Wine Braised Boneless Beef Short Ribs

PASTA WITH VODKA SAUCE •

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

With Penne **OR** Rigatoni **OR** Casarecce

CHEESE AND SPINACH AGNOLLOTTI

Serves 4-6 \$45 | Serves 10-12 \$95

With Cream Sauce **OR** Rose Sauce

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 \$ 30 | ½ pan \$50

Romaine Lettuce, Parmesan, Focaccia Croutons
Creamy Garlic Parmesan Dressing

GREEK SALAD ••

1/3 pan \$ 30 | ½ pan \$50

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

ARUGULA AND FENNEL SALAD

1/3 pan \$30 | ½ pan \$50

Roasted Beets, Green Beans, Goat Cheese
Citrus Vinaigrette

SEASONAL MIXED GREENS SALAD ••

1/3 pan \$22 | ½ pan \$35

Mixed Greens with Cherry Tomatoes, Cucumbers
Balsamic Dressing

PASTA PRIMAVERA SALAD •

1/3 pan \$ 30 | ½ pan \$50

Fusilli Pasta with Grilled Vegetables
Pesto Vinaigrette

MIXED BEAN SALAD ••

1/3 pan \$30 | ½ pan \$38

Mixed Beans and 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 \$ 22 | 1/2 pan \$ 35

RICE PILAF ••
1/3 pan \$ 18 | 1/2 pan \$ 30

ROASTED POTATOES WITH
SEA SALT ••
1/3 pan \$ 20 | 1/2 pan \$ 32

SEASONAL VEGETABLES ••
1/3 pan \$ 24 | 1/2 pan \$ 40

soups

AVAILABLE BY THE LITRE | SERVES 2-3 PEOPLE

LENTIL AND VEGETABLE SOUP •
1 Litre \$15

BUTTERNUT SQUASH SOUP •
1 Litre \$15

platters

SERVES 4-6

GOURMET CHEESE PLATTER •
\$38
Assorted Cheese Garnished with Strawberries, Seedless
Grapes, Dried Fruit and Nuts
Platter of Crackers and Fresh Baguette

CHARCUTERIE PLATTER
\$85
Hot and Mild Cacciatore Sausage, Salami, Prosciutto,
Parmigiano and Friulano Cheese
Platter of Crackers and Fresh Baguette

CHIP AND DIP PLATTER •
\$35
Tortilla Chips served with Salsa, Guacamole and Sour Cream

MEDITERRANEAN DIP PLATTER •
\$35
Hummus, Tzatziki and Bruschetta served with Grilled Pita
Bread, Crostini, and Flat Bread

APPETIZER PLATTER
\$50
Beef Empanadas with Chimichurri Margarita Arancini, and
Spanakopita

FRUIT PLATTER ••
\$25
Freshly Sliced Seasonal Fruit

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easy option for kids

CHICKEN FINGERS AND PLUM
SAUCE
\$36/dozen

FRENCH FRIES AND KETCHUP •
\$18 Serves 4

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

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

CHOCOLATE CHIP COOKIES
\$15/dozen

desserts

CHOCOLATE CHIP COOKIES
\$15/dozen

CHOCOLATE BROWNIES
(Minimum 4 Pcs) \$18 Per 4 pcs

ASSORTED MINI PASTRIES,
COOKIES AND TARTS
Small Platter (Serves 4-6) \$30
Large Platter (Serves 8-10) \$50

saucers, 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 ••
1 Litre \$12 (1 Litre Serves 4-6 People)

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

ALFREDO SAUCE ••
1 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
PETERANDPAULSEVENTCATERING.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 and 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 AND PICK UP DETAILS:

- Minimum order of \$250 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 and 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