



Peter and Pauls
Event Catering

Holiday Menu

SEE LAST PAGE FOR ORDERING INSTRUCTIONS

FESTIVE BUFFET LUNCHES & DINNERS

FESTIVE BUFFET OPTION # 1

\$36/PP - MINIMUM OF 10

GOURMET BREAD BASKET

To Include Assorted Dinner Rolls, Focaccia And Lalagides With Butter

SIGNATURE SALAD

Romaine, Treviso, Watercress, Mandarin Segments, Candy Cane Beets and Pomegranate Seeds with Pommery Mustard and Honey Lemon Vinaigrette

OVEN ROASTED TURKEY *(white meat only)*

Served Pre-carved in Homemade Gravy

CRANBERRY COMPOTE

DRIED APRICOT, CRANBERRY & APPLE SAGE STUFFING

YUKON GOLD MASHED POTATOES

MEDLEY OF SEASONAL VEGETABLES

HOLIDAY DESSERT PLATTER

Selection of Holiday Cookies and Dessert Squares

FESTIVE BUFFET OPTION # 3

\$38/PP - MINIMUM OF 10

GOURMET BREAD BASKET

To Include Assorted Dinner Rolls, Focaccia and Lalagides with Butter

SIGNATURE SALAD

Romaine, Treviso, Watercress, Mandarin Segments, Candy Cane Beets and Pomegranate Seeds with Pommery Mustard and Honey Lemon Vinaigrette

HERB ROASTED CHICKEN SUPREME WITH PAN GRAVY

SLOW ROASTED BEEF TOP SIRLOIN ROAST WITH GRAVY

YUKON GOLD MASHED POTATOES

MEDLEY OF SEASONAL VEGETABLES

HOLIDAY DESSERT PLATTER

Selection of Holiday Cookies and Dessert Squares

FESTIVE BUFFET OPTION # 2

\$35/PP - MINIMUM OF 10

GOURMET BREAD BASKET

To Include Assorted Dinner Rolls, Focaccia And Lalagides with Butter

MIXED GREEN SALAD

With Shaved Fennel, Pomegranate and Julienne Heirloom Carrots with Balsamic Vinaigrette

PENNE PASTA WITH JULIENNE VEGETABLES IN ROSE SAUCE

Accompanied with Parmesan Cheese & Crushed Chillies

HERB ROASTED CHICKEN SUPREME WITH PAN GRAVY

ROASTED MINI POTATOES WITH SEA SALT

MEDLEY OF SEASONAL VEGETABLES

HOLIDAY DESSERT PLATTER

Selection of Holiday Cookies and Dessert Squares

FESTIVE BUFFET OPTION # 4

\$46/PP - MINIMUM OF 10

GOURMET BREAD BASKET

To Include Assorted Dinner Rolls, Focaccia And Lalagides With Butter

SIGNATURE SALAD

Romaine, Treviso, Watercress, Mandarin Segments, Candy Cane Beets And Pomegranate Seeds With Pommery Mustard And Honey Lemon Vinaigrette

8OZ. SLOW ROASTED AAA PRIME RIB OF BEEF WITH HORSERADISH

ROASTED GARLIC & WHIPPED MASHED POTATOES

GLAZED CARROTS AND BUTTERED GREEN BEANS

SIGNATURE DESSERT PLATTER

Shortbread Cookies, Mini Tarts & Pastries

FESTIVE BUFFET LUNCHES & DINNERS

FESTIVE BUFFET OPTION # 5

\$46/PP - MINIMUM OF 10

GOURMET BREAD BASKET

To Include Assorted Dinner Rolls, Focaccia and Lagagides

SIGNATURE SALAD

Romaine, Treviso, Watercress, Mandarin Segments, Candy Cane Beets and Pomegranate Seeds with Pommery Mustard and Honey Lemon Vinaigrette

PENNE PASTA WITH JULIENNE VEGETABLES IN ROSE SAUCE

Accompanied with Parmesan Cheese & Crushed Chillies

SLOW ROASTED BEEF TOP SIRLOIN ROAST WITH GRAVY

OVEN ROASTED TURKEY (*white meat only*)
Served Pre-carved in Homemade Gravy

CRANBERRY COMPOTE

DRIED APRICOT, CRANBERRY & APPLE SAGE STUFFING

YUKON GOLD MASHED POTATOES

MEDLEY OF SEASONAL VEGETABLES

HOLIDAY DESSERT PLATTER

Selection of Holiday Cookies and Dessert Squares

FESTIVE FAMILY STYLE MENUS

1/3 PAN serves 4-6 | 1/2 PAN serves 8-10

OVEN ROASTED TURKEY (*white meat only*)

1/3 PAN \$90 | 1/2 PAN \$150

Served Pre-carved with Gravy & Cranberry Orange Relish

DIJON & THYME MARINATED ROAST PORK LOIN

1/3 PAN \$60 | 1/2 PAN \$100

Served Pre-carved with Sherry & Mushroom Cream Sauce

RED WINE BRAISED AAA BONELESS BEEF SHORT RIBS

1/3 PAN \$110 | 1/2 PAN \$185

ROASTED POTATOES WITH SEA SALT

1/3 PAN \$19 | 1/2 PAN \$30

ROASTED GARLIC & LEEKS INFUSED MASHED POTATOES

1/3 PAN \$19 | 1/2 PAN \$30

SAUTÉED GREEN BEANS & HEIRLOOM CARROTS

1/2 PAN \$22 | 1/2 PAN \$38

DRIED APRICOT, CRANBERRY & APPLE SAGE STUFFING

1/3 PAN \$30 | 1/2 PAN \$50

CRANBERRY ORANGE RELISH

1/2 LT \$10

GRAVY

1/2 LT \$10

SIGNATURE WINTER SALAD

1/3 PAN \$26 | 1/2 PAN \$46

Romaine, Treviso, Watercress, Mandarin Segments, Candy Cane Beets and Pomegranate Seeds with Pommery Mustard and Honey Lemon Vinaigrette

FESTIVE DINNER

MINIMUM OF 10 ORDERS OF EACH ITEM

ROASTED CHICKEN SUPREME \$22

Gravy | Seasonal Veggies | Mashed Potatoes

STUFFED TURKEY BREAST \$24

Turkey Breast Filled with Stuffing | Seasonal Vegetables | Mashed Potatoes | Gravy

TURKEY BREAST \$24

In Pan Gravy | Stuffing | Mashed Potatoes | Cranberry Sauce | Baked Squash

BACON WRAPPED PORK TENDERLOIN \$22

Brussel Sprouts with Pancetta | Mashed Potatoes | Heirloom Carrots

RED WINE BRAISED BEEF WELLINGTON \$30

Mashed Potatoes | Seasonal Mixed Vegetables

BONELESS BRAISED BEEF SHORT RIBS \$36

In Red Wine Au Jus | Mashed Potatoes | Mushrooms | Garlic Green Beans

SPINACH AND CHEESE ROTOLO PASTA

(VEGETARIAN) \$18

Pesto Cauliflower | Orange Glazed Heirloom Carrots

FESTIVE HORS D'OEUVRES

MINIMUM 24 OF EACH

HOT - MINIMUM 24 PIECES OF EACH

HOLIDAY "LEFTOVERS" SLIDER \$5

Turkey | Mayo | Cranberry Sauce | On A Dinner Roll

MINI WELLINGTON \$4.5

Braised Beef | Red Wine Jus

SHEPHERD'S PIE TART \$4

Seasoned Beef | Potato Topping

PHYLLO BUNDLE \$4

Feta Cheese | Fig Jam | Sesame Seeds

TURKEY DINNER \$4

Mini Potato Skin | Sliced Turkey | Gravy | Stuffing Crumble

COLD - MINIMUM 24 PIECES OF EACH

BRIE | CRANBERRY ORANGE CHUTNEY |

CROSTINI **\$3.5**

GOLD BEET | GORGONZOLA | BAKED SLICED

PEAR **\$4**

CHIPOTLE CHICKEN MOUSSE | APPLE

CRANBERRY COMPOTE | SESAME TART **\$3.5**

CAJUN SEARED TUNA | MANGO SALSA | RICE

CRACKERS **\$4**

CAPRESE LOLLIPOP | BOCCONCINI | GRAPE

TOMATOES | BASIL **\$3.5**

BREAKFAST

MINIMUM OF 10 ORDERS OF EACH ITEM

CINNAMON BUN **\$3.5**

LEMON CRANBERRY SCONE WITH BUTTER **\$4.5**

BERRY FRUIT CUP **\$5**

LOAF CAKE **\$5**

Chef's Choice of Lemon, Apple or Banana

RUM SAUSAGES **\$5 (2pcs)**

Breakfast Sausages | Brown Sugar | Light Rum

CINNAMON RAISIN BREAD FRENCH TOAST **\$5**

Pure Maple Syrup

HOLIDAY YOGURT PARFAIT **\$6**

Vanilla Yogurt | Dried Cranberry | Pumpkin Seed Granola

POMEGRANATE YOGURT PARFAIT **\$6**

Pomegranate | Vanilla Yogurt | Chia Seeds

LUNCH

MINIMUM OF 10 ORDERS OF EACH ITEM

MAPLE BUTTERNUT SQUASH SOUP **\$6**

CHESTNUT & LENTIL SOUP **\$6**

CREAMY WILD MUSHROOM & TERRAGON SOUP **\$6**

POTATO LEEK SOUP **\$6**

Toasted Seeds

ROASTED SQUASH QUINOA SALAD **\$10**

Mixed Greens | Dried Cranberries | Pumpkin Seeds | Lemon Herb Dressing

BOXED MEAL **\$17**

Turkey, Brie & Cranberry Mayo Sandwich OR Montreal Smoked Meat & Swiss Cheese Sandwich

Served With: Signature Fall Salad and White Chocolate & Cranberry Cookie

SNACKS

MINIMUM OF 10 ORDERS OF EACH ITEM

ROOT CHIPS **\$4**

Our Famous House Made Root Chips

ROASTED PECANS **\$5.50**

Salt and Butter OR Candied

HOLIDAY COOKIES **\$5 (2 pcs)**

APPLE CINNAMON DONUT **\$5 (2 pcs)**

COOKIES **\$18 per dozen (minimum 2 dozen)**

Chocolate Chip Cookies | Shortbread Cookies

INDIVIDUAL CRUDITÉS & DIP **\$5**

Order Online!

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

ORDERING NOTES:

- Orders are to be emailed to: catering@bypnpcatering.com
- You may also order directly Online: <https://store.peterandpaulseventcatering.com/>
- **MINIMUM 48 – 72 Hour Notice required.** Confirmation and payment must be received no later than 12 noon, 48 hours before the event date, for orders under 25 people.
- Orders over 50 people require a minimum of 5-7 business days' notice. Some exceptions may apply
- All Orders must be pre-paid. HST and delivery are Additional.
- **CANCELLATION** of catering must be 48 – 72 hours before the event date by 12 noon for orders under 25. Any payments collected will be kept as a Credit on file for the client to use for future events. Orders over 25 guests require 5 business days' notice for cancellation.
- **Any Dietary Requirements** must be outlined when placing an initial order – prior to signed contract
- *** A \$500 BOOKING DEPOSIT IS HIGHLY RECOMMENDED TO RESERVE THE DATE***

NOTE: Once capacity has been reached on certain days, we will no longer be able to accept any new orders.

- HST & Delivery are Additional
- Available at an additional cost: Disposable Dinnerware, Flatware & Serving Utensils, Non-Alcoholic Beverages (Hot and Cold), Event Staffing, Rentals and More (See Home Page for other Collections)

DELIVERY NOTES:

- Cold Food may be delivered within 1 hour before the requested time – Monday – Friday
- Hot Food may be delivered within 30 minutes before the requested time – Monday – Friday

NOTE: During peak seasons, delivery windows may be an additional 30 minutes before the above-outlined timelines. Please inquire about purchasing Thermal Boxes to keep the food hot longer.

- 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)
- Deliveries to Homes on Saturday and Sunday window is between 10 am – 4 pm
- ***Inquire regarding Sunday Orders and Delivery Times outside of business hours***
- Pick-up is available at: Paramount Event Space 222 Rowntree Dairy Rd (Weston & Hwy 7 Area)