NOBODY CARES ABOUT YOUR BBQ
More than we do.
The summer weather we’ve been waiting for is just around the corner. Turn up the heat at your next BBQ with our internationally inspired menus or order from our A La Carte menu. I’m sure you will find something you love. New to the 2016 BBQ menu, try our refreshing organic ice pops and stay cool from the summer sun. Savour the flavours and enjoy!

Executive Chef Romy Jolly
Peter and Paul’s EventCatering
360° Event Solutions

Event Staff - Décor - Rentals

Bringing to life any style of event

One of a Kind Ideas

Made with Love

Facebook and Instagram
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traditional

**PROTEIN**

HOMEMADE BURGER
Our own Classic 6oz. Beef Burger

HOT DOG
Traditional All-Beef Dog

VEGETARIAN BURGER •
Homemade Veggie Burger with Hummus

VEGETARIAN HOT DOG •
Hickory Smoked Meatless Dog

**SIDE**

NEW POTATO SALAD
with Sour Cream Dijon Dressing
Tossed with Peppers, Scallions, and Herbs in our own Creamy Dressing

TRADITIONAL COLESLAW •
Shaved Cabbage and Carrots in Olive Oil Vinegar Dressing

**DESSERT**

SLICED WATERMELON •
Platter

ASSORTED COOKIES

mediterranean

**PROTEIN**

HOMEMADE BURGER
Our own Classic 6oz. Beef Burger

CHICKEN SOUVLAKI
4oz Lemon and Oregano marinated
Chicken Souvlaki grilled and served with Tzatziki

ITALIAN SAUSAGE
A Mix of Hot and Sweet
served with Hot Banana Peppers

VEGETARIAN BURGER •
Homemade Veggie Burger with Hummus

VEGETARIAN ITALIAN SAUSAGE •
With Hot Banana Peppers

**SIDE**

NEW POTATO SALAD
with Sour Cream Dijon Dressing
Tossed with Peppers, Scallions, and Herbs in our own Creamy Dressing

VILLAGE GREEK SALAD
Crisp Lettuce, Tomato, Peppers, Cucumber, Onion, Olives & Feta Cheese

**DESSERT**

SLICED WATERMELON •
Platter

ASSORTED COOKIES
classic

**PROTEIN**

**STEAK ON A KAISER**
Grilled Marinated Striploin Steak served on a Vienna 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**
A Mix of Hot and Sweet served with Hot Banana Peppers

**VEGETARIAN BURGER •**
Homemade Veggie Burger with Hummus

**TOFU STEAK •**
Marinated Grilled Tofu with Chimichurri Sauce

**SIDE**

**PASTA PRIMAVERA SALAD**
Fusilli Pasta tossed with Broccoli, Cherry Tomatoes, Sweet Peppers, Kalamata Olives & Feta Cheese in Oregano Vinaigrette

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

**DESSERT**

**SLICED WATERMELON •**
Platter

**GOURMET COOKIES & BISCOTTI**

surf & turf

**PROTEIN**

**HOMEMADE 6oz. TOP SIRLOIN PORCINI & SUN-DRIED TOMATO BURGER**
With Sliced Provolone Cheese, Garlic Aioli & Caramelized Onions

**HARISAA MARINATED GRILLED CHICKEN BREAST**
With Sautéed Peppers & Lemon Herb Aioli

**GRILLED SALMON MEDALLION**
Served with Capers, Olives, Cherry Tomatoes, Sweet Peppers, Kalamata Olives & Feta Cheese in Oregano Vinaigrette

**VEGETARIAN BURGER •**
Homemade Veggie Burger with Hummus

**GRILLED TOFU MEDALLIONS •**
Served with Capers, Olives, Cherry Tomatoes, Sweet Peppers, Kalamata Olives & Oregano Vinaigrette

**SIDE**

**MIXED GREEN SALAD**
With Honey Balsamic Dressing

**TRADITIONAL COLESLAW •**
Shaved Cabbage and Carrots in Olive Oil Vinegar Dressing

**PASTA PRIMAVERA SALAD**
Fusilli Pasta tossed with Garden Vegetables, Olives & Feta Cheese in Lemon Vinaigrette

**DESSERT**

**SLICED WATERMELON •**
Platter

**ASSORTED SUMMER TARTS**
To Include Chocolate Ganache, Apple Crumble & Pecan Tarts
asian fusion

PROTEIN
THAI CHICKEN SATAYS
Spicy Peanut Dipping Sauce

GRILLED JUMBO SHRIMP SKEWER
Honey Garlic Glaze

FIVE SPICE ENCRUSTED SALMON
Finished with a Hoisin Glaze

VEGETARIAN BURGER
Homemade Veggie Burger with Hummus

TOFU & VEGETABLE SATAYS
Spicy Peanut Dipping Sauce

SIDE
GREEN MANGO SALAD
Julienne Mangoes, Carrots & Peppers, tossed with Roasted Cashew Nuts, Mint, Cilantro & Lime Juice

RED RICE SALAD
Cherry Tomatoes, Cucumber, Peppers & Scallions, in Sesame Soya Vinaigrette

DESSERT
SLICED WATERMELON
Platter

ASIAN PEAR TARTS
Chai Crème Brûlée & Poached Pears
Baked in Homemade Pastry Shell

vegetarian option

PROTEIN
TOFU KEBABS
Marinated Grilled Vegetable & Tofu Kebabs
With Garlic Herb Aioli
(based on 2 pieces per person)

VEGETARIAN BURGER
Homemade Veggie Burger with Hummus

SIDE
LEMON GRAIN SALAD
With Asparagus, Almonds and Goat Cheese

THREE BEAN SALAD
With Mxed Pepper and Red Onion in Lemon Vinaigrette

TRADITIONAL COLESLAW
Shaved Cabbage and Carrots in Olive Oil Vinegar Dressing

DESSERT
ASSORTED SUMMER TARTS
To Include Chocolate Ganache, Apple Crumble & Pecan Tarts

FRESH FRUIT
Platter of Seasonal Fresh Fruit and Berries
sandwiches

**PROTEIN**

**CAJUN SPICED PULLED BEEF**
Slow cooked Pulled Beef in BBQ Sauce. Served on a Kaiser

**SMOKED BEEF BRISKET**
On a Brioche Bun with Pommery Mustard, Dill Pickle & Crispy Onions

**STEAK ON A KAISER**
Beef Striploin Marinated Steak served on a Kaiser with grilled Peppers, Red Onion & BBQ Sauce

**6OZ. HOMEMADE BEEF BURGER**
Grilled Beef Burger with Traditional Condiments on a Sesame Bun

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

**PULLED PORK**
Spice Rubbed and Smoked Pork Shoulder. Served with BBQ Sauce and Fried Onions on a Bun

**TEQUILA LIME MARINATED CHICKEN BREAST**
Grilled marinated Chicken Breast with grilled Peppers and BBQ Sauce on a Kaiser Bun

**CHIMICHURRI MARINATED CHICKEN BREAST**
Grilled Marinated Chicken Breast with Chipotle Mayo, Roasted Red Peppers & Goat Cheese
a la carte

**BEEF**

**GRILLED 8OZ RIB EYE STEAK**
Spiced Rubbed Grilled Rib Eye Steak with Homemade BBQ Sauce

**BEER SMOKED BEEF RIBS**
Beer and Spice Rubbed marinated Beef Ribs Smoked in house and brushed with our own BBQ Sauce

**SMOKED BEEF BRISKET**
In House Slow Smoked Beef Brisket with Spice Rub and BBQ Sauce

**HOMEMADE 6OZ TOP SIRLOIN, PORCINI AND SUN-DRIED TOMATO BURGER**
Condiments include Sliced Provolone Cheese, Garlic Aioli and Caramelized Onions

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

**VEAL CHOPS MARINATED WITH LEMON AND SAGE**
Grilled Hot or Mild Italian Sausage served with Sautéed Onion and Peppers on an Italian Bun BEEF

**PORK**

**MEMPHIS STYLE PULLED PORK**
Spice Rubbed Pork Shoulder cooked for 10 hours in our Smoker

**KANSAS CITY STYLE RIBS, SMOKED WITH MESQUITE WOOD CHIPS**
Spice Rubbed Pork Ribs Smoked for 2 hours in our Smoker. Served by the Half-Rack

**GREEK STYLE RIBS**
In House Slow Smoked Beef Brisket with Spice Rub and BBQ Sauce
a la carte

**CHICKEN**

**HARISSA MARINATED GRILLED CHICKEN BREAST**
With Smoked Corn and Red Pepper Salsa

**TEQUILA LIME MARINATED CHICKEN BREAST**
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**
Herb Marinated 6oz Boneless Skinless Chicken Breast in a Sauce made with Almonds, Roasted Peppers, Garlic and Olive Oil

**GRILLED CORNISH HEN**
Lemon Oregano Marinated Flattened Boneless Cornish Hen (Serves 2)

**LAMB**

**GRILLED LAMB CHOPS**
Chops from the Rack, marinated in Lemon Juice, Olive Oil, and Oregano. Served with Tzatziki and Tomato Confit

**LAMB SKEWERS**
Rosemary Infused Grilled Lamb Kebabs with Tzatziki

**LAMB KEBABS**
Indian Inspired Minced Lamb Kebabs with Yogurt Mint Chutney

**SEAFOOD**

**SEAFOOD PAELLA**
Grilled Calamari, Shrimp and Scallops on Saffron Rice

**GRILLED SALMON MEDALLIONS**
4oz Medallions served with Capers, Olives, Cherry Tomato, Garlic, Lemon and White Wine Sauce

**SICILIAN STYLE SWORDFISH STEAKS**
4oz Medallions topped with Caponata and Fresh Herb Citrus Oil

**GRILLED SHRIMP SKEWER**
3 Garlic Herb Marinated Jumbo Tiger Shrimp

**CEDAR PLANK SALMON WITH MAPLE BOURBON AND PINK PEPPERCORN GLAZE**
Whole Side of Salmon cooked on a Cedar Plank. Serves 12 People

**MOJITO SHRIMP SKEWERS**
Jumbo Tiger Shrimp marinated with Rum, Mint and Lime, finished with a Citrus Honey Glaze. 3 Shrimps per Skewer

**NOAH’S ARK**

**ASSORTMENT OF KEBABS**
Beef, Pork, Chicken and Vegetarian Kebabs Marinated in Rosemary, Lemon, Oregano and Olive Oil. Served with Pita Bread and Tzatziki
SIDE OPTIONS

SALAD

WATERMELON, ARUGULA & FETA SALAD
With Orange Vinaigrette

VILLAGE GREEK SALAD
Crisp Lettuce, Tomato, Peppers, Cucumber, Onion, Olives and Feta Cheese

MIXED GREEN SALAD
With Honey Balsamic Dressing or Lemon Honey Roasted Garlic Dressing

CAESAR SALAD
Served with Croutons, Grated Parmesan Cheese and our own Creamy Dressing

NEW POTATO SALAD
With Sour Cream Dijon Dressing. Tossed with Peppers, Scallions, and Herbs in our own Creamy Dressing

POTATO AND AVOCADO SALAD
New Potato Salad with Avocado, Cilantro, Tomato and Red Onion

SWEET POTATO AND PECAN SALAD
Tossed in Honey Mustard Dressing

HEARTS OF PALM SALAD
Tossed with Orange and Red Onion in Citrus Vinaigrette

THREE BEAN SALAD
With Mixed Peppers and Red Onions in Lemon Vinaigrette

PASTA PRIMAVERA SALAD
Fusilli Pasta tossed with Broccoli, Cherry Tomatoes, Sweet Peppers, Kalamata Olives & Feta Cheese in Oregano Vinaigrette

GREEN AND YELLOW BEAN SALAD
Green and Yellow Beans and Red Peppers in Lemon Olive Oil Dressing

COLESLAW

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

TRADITIONAL
Shaved Cabbage and Carrots in Olive Oil Vinegar Dressing

CITRUS MANGO
Julienne Mango, Shaved Cabbage & Cilantro tossed in Citrus Vinaigrette

GRILLED

CORON ON THE COB
Served with Knobs of Butter

PEPPERS AND VIDALIA ONIONS
Mixed quartered Peppers and thick sliced Onions

POLENTA
4oz. Pieces of Traditional Polenta made with Parmesan Cheese

POTATO

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

COUNTRY MASHED
Crushed New Potato Whipped with Buttermilk

HERB ROASTED
Red Skinned Potatoes

GRILLED WEDGES
Thick Cut Yukon Gold Potato Wedges grilled and served with Chipotle Aioli
side options

TRADITIONAL

BAKED BEANS
Made with Bacon, Onion and Maple Syrup

CORN BREAD
Traditional Corn Bread with Jalapeno and Cream Cheese served Individual Muffin Size

GAZPACHO •
Chilled Spanish Tomato Soup

PLATTER

MEDITERRANEAN DIP
Hummus, Baba ghanoush and Roasted Red Pepper Dip and Grilled Pita, Focaccia and Assorted Flatbreads & Lalagides

GRILLED VEGETABLE •
Grilled and marinated Zucchini, Eggplant, Red Onion, Asparagus and Portobello Mushrooms

CRUDITÉS & DIP •
Fresh Cut Vegetables served with Homemade Ranch Dip and/or Hummus
dessert

BROWNIES

S’MORES
Traditional campfire treat - Graham Crackers with melted Marshmallows and Chocolate

KAHLUA
Kahlua Fudge Brownie with a Drizzle of Caramel

DOUBLE CHOCOLATE FUDGE
Double dose of chocolate

ASSORTED PLATTER
Enjoy all of your favourites on one platter - S’mores, Kahlua and Double Chocolate Fudge

SWEETS

APPLE CINNAMON DONUTS
WITH DULCE DE LECHE
Homemade Apple Donuts dusted with Cinnamon Sugar

NUTELLA BANANA EMPANADAS
All the goodness of Nutella and Bananas in a handmade Empanada

VANILLA - CHOCOLATE RASPBERRY CHEESECAKE BARS
Marbled cheesecake layered with Raspberry Preserves

CHOCOLATE GANACHE TARTS
& APPLE CRUMBLE TARTS

FRESH FRUIT

SLICED WATERMELON •

FRESHLY SLICED FRUIT •

FRESH FRUIT KEBABS •

STATIONS

ICE CREAM TRUCK

ORGANIC ALL-NATURAL ICE POPS
Included Condiments
Regular and Sesame Seed Buns, Ketchup, Mustard, Relish, Sliced Onions, Pickles, Tomato and Lettuce

Upgrade Condiments
Add $2.50 to any menu selection - Shredded Cheese, Sautéed Mushrooms & Peppers, Crispy Onions, Homemade BBQ Sauce, Sauerkraut, Hot Banana Peppers and Grainy Mustard

Symbolizes Vegan Meal

Gluten-Free Make your entire meal gluten-free for an additional $3 per person (where applicable).

Biodegradable disposables and serving utensils are complimentary.

Add-Ons Event rentals, event staff, tents, music, bar beverage service and outdoor locations also available. Add taxes, delivery and service to menu pricing (where applicable).

Made with Love We proudly work with local produce, hormone free meat products and source sustainable fish.