

NOBODY CARES ABOUT YOUR BBQ

More than
we do.

WE ARE

Peter and Pauls
EventCatering





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 ve

Facebook and Instagram
@PnPEventCatering

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@EventCatering82

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

HARISSA 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

CORN 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).

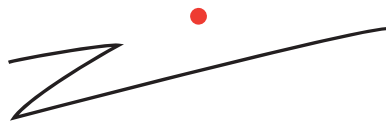
Biodegradable disposables and serving utensils are complimentary.

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.



WE'VE GOT THE HOSPITALITY GENE
Head Office 905 326 2000 | www.bypeterandpauls.com



**HISTORY
CONTINUES**