NOBODY CARES ABOUT YOUR CATERING

More than we do.
## Lunch Menus

### Drop Off Lunches

<table>
<thead>
<tr>
<th>Lunch Option #1</th>
<th>16</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Garden Fresh Crudites Platter</strong></td>
<td>Fresh Cut Carrots, Celery, Cucumber, Sweet Peppers, Cauliflower, Broccoli, Cherry Tomatoes &amp; Asparagus with Homemade Creamy Dip</td>
</tr>
<tr>
<td><strong>Mediterranean Dip Platter</strong></td>
<td>Homemade Focaccia, Grilled Pita, Lalagides &amp; Flatbread with Roasted Red Pepper Hummus, Tzatziki &amp; Eggplant Caviar</td>
</tr>
<tr>
<td><strong>Pin Wheel Wraps 1/2 wrap per person</strong></td>
<td>Assorted Wraps with a Variety of Fillings to include Egg Salad, Tuna Salad, Roast Turkey, Ham &amp; Cheese, Smoked Salmon, Grilled Vegetables &amp; Goat Cheese</td>
</tr>
<tr>
<td><strong>Signature Dessert Platter</strong></td>
<td>Selection of Holiday Cookies &amp; Dessert Squares</td>
</tr>
</tbody>
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<thead>
<tr>
<th>Lunch Option #2</th>
<th>20</th>
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<tbody>
<tr>
<td><strong>Garden Fresh Crudites Platter</strong></td>
<td>Fresh Cut Carrots, Celery, Cucumber, Sweet Peppers, Cauliflower, Broccoli, Cherry Tomatoes &amp; Asparagus with Homemade Creamy Dip</td>
</tr>
<tr>
<td><strong>Mini Sandwiches 2 sandwiches per person</strong></td>
<td>on White, Whole Wheat &amp; Multigrain Buns. Fillings to include: Egg Salad, Tuna, Salad, Roasted Turkey, Ham &amp; Cheese, Smoked Salmon, Grilled Vegetables &amp; Goat Cheese</td>
</tr>
<tr>
<td><strong>Gourmet Cheese &amp; Cracker Platter</strong></td>
<td>Aged Cheddar, Brie, Blue Cheese, Havarti and Goat Cheese served with Assorted Crackers, Lalagides &amp; Crostini. Garnished with Strawberries, Grapes, Dried Fruit &amp; Nuts</td>
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<tr>
<th>Lunch Option #3</th>
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</tr>
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<tbody>
<tr>
<td><strong>Signature Salad</strong></td>
<td>Spinach, Pear &amp; Endive Salad with Toasted Pumpkin Seeds and Sundried Cranberries in Roasted Garlic Honey Lemon Dressing</td>
</tr>
<tr>
<td><strong>Assorted Panini Sandwiches 1 full sandwich per person</strong></td>
<td>Fillings to include: Cajun Chicken Breast, Smoked Turkey, Black Forest Ham, Smoked Salmon &amp; Grilled Vegetables with Goat Cheese</td>
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<tr>
<td><strong>Signature Dessert Platter</strong></td>
<td>Chocolate Dipped Strawberries, Assorted Pastries &amp; Dessert Squares</td>
</tr>
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All menu items are based on a per person cost. Minimum will apply depending on location. Event Rentals, Event Staff, Bar & Beverage Service also available.
## Cocktail Party

### Cocktail Option #1

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<thead>
<tr>
<th>Item</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Sushi Platter</td>
<td>2</td>
</tr>
<tr>
<td>Signature Shrimp Cocktail</td>
<td>2</td>
</tr>
<tr>
<td>Gourmet Cheese &amp; Cracker Platter</td>
<td></td>
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<tr>
<td>Mediterranean Dip Platter</td>
<td></td>
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<tr>
<td>Gourmet Pizza Platter</td>
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<td>Signature Dessert Platter</td>
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### Cocktail Option #2

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<tr>
<td>Hors D’oeuvres</td>
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</tr>
<tr>
<td>Pasta Station</td>
<td></td>
</tr>
<tr>
<td>Slider Station</td>
<td></td>
</tr>
<tr>
<td>Empanada Station</td>
<td>1</td>
</tr>
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### Festive Buffet

#### Buffet Option #1 22

- **Gourmet Bread Basket** to include Assorted Dinner Rolls, Focaccia and Lalagides with Butter
- **Signature Salad** Spinach, Pear & Endive Salad with Toasted Pumpkin Seeds and Sundried Cranberries in Roasted Honey Lemon Dressing
- **Oven Roasted Turkey** (White Meat only) served pre-carved with Caramelized Onion & Apple Sage Stuffing, Homemade Gravy and Cranberry Compote
- **Yukon Gold Mashed Potatoes**
- **Medley of Seasonal Vegetables**
- **Holiday Dessert Platter** Selection Of Holiday Cookies & Dessert Squares

#### Buffet Option #2 30

- **Gourmet Bread Basket** to include Assorted Dinner Rolls, Focaccia and Lalagides with Butter
- **Signature Salad** Spinach, Pear & Endive Salad with Toasted Pumpkin Seeds and Sundried Cranberries in Roasted Honey Lemon Dressing
- **Herb Roasted Chicken** with Pan Gravy
- **Slow Roasted Beef Top Sirloin Roast** with Gravy
- **Kale & Potato Gratin**
- **Medley of Seasonal Vegetables**
- **Holiday Dessert Platter** Selection Of Holiday Cookies & Dessert Squares

#### Buffet Option #3 32

- **Gourmet Bread Basket** to include Assorted Dinner Rolls, Focaccia and Lalagides with Butter
- **Signature Salad** Spinach, Pear & Endive Salad with Toasted Pumpkin Seeds and Sundried Cranberries in Roasted Honey Lemon Dressing
- **8oz. Slow Roasted Prime Rib of Beef** with Horseradish
- **Roasted Garlic & Whipped Mashed Potatoes**
- **Glazed Carrots and Buttered Mashed Potatoes**
- **Signature Dessert Platter** Shortbread Cookies, Mini Tarts & Pastries

#### Buffet Option #4 34

- **Gourmet Bread Basket** to include Assorted Dinner Rolls, Focaccia And Lalagides
- **Signature Salad** Spinach, Pear & Endive Salad with Toasted Pumpkin Seeds and Sundried Cranberries in Roasted Honey Lemon Dressing
- **Penne Pasta** with Julienne Vegetables in Rose Sauce
- **Slow Roasted Beef Top Sirloin Roast** with Gravy
- **Oven Roasted Turkey** (White Meat only) served pre-carved with Caramelized Onion & Apple Sage Stuffing, Homemade Gravy and Cranberry Compote
- **Yukon Gold Mashed Potatoes**
- **Medley of Seasonal Vegetables**
- **Holiday Dessert Platter** Selection Of Holiday Cookies & Dessert Squares

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sit down dinner

DINNER OPTION #1  32

Gourmet Bread Basket to include Assorted Dinner Rolls, Focaccia and Lalagides with Butter
Winter Greens with Roasted Cherry Tomatoes, Fennel & Radicchio in Balsamic Vinaigrette
Pasta Casareccia in Homemade Tomato Basil Sauce
Chicken Supreme stuffed with Shiitake Mushrooms, Wild Rice & Sun-Dried Cranberries
Herb Roasted Fingerling Potatoes
Steamed Vegetable Bundle
Warm Apple Blossom with Whipped Cream & Toffee Sauce

DINNER OPTION #2  52

Gourmet Bread Basket to include Assorted Dinner Rolls, Focaccia and Lalagides with Butter
Apple & Parsnip Soup with Crème Fraiche
Baby Spinach & Shiitake Mushroom Salad with Roasted Pear & Sherry Vinaigrette
Grilled “AAA” Beef Tenderloin with Port Wine Reduction sauce
Seared Salmon Fillet with Maple Pommery Mustard Sauce
Garlic Whipped Mashed Potatoes
Baby Carrots & Asparagus
Individual Chocolate Soufflé with Fruit Compote & Crème Fraiche

VEGETARIAN OPTION  32

Gourmet Bread Basket to include Assorted Dinner Rolls, Focaccia and Lalagides with Butter
Maple Butternut Squash Soup
Quinoa & Avocado Salad with Sun-Dried Cranberries & Lemon Herb Vinaigrette
Roasted Red Pepper, Rapini & Brie baked in Puff Pastry
Apple Blueberry Coffee Cake with Caramel Butter Sauce

DINNER OPTION #3  32

Gourmet Bread Basket to include Assorted Dinner Rolls, Focaccia and Lalagides with Butter
Cucumber Wrapped Arugula & Endive Salad with Fresh Berries, Sliced Almonds & Cranberry Vinaigrette Dressing
Pan Fried Gnocchi with Oven Dried Cherry Tomatoes, Red Onions Peas & Prosciutto in Sage Scented Brown Butter
Turkey Breast Roulade filled with Caramelized Onion & Apple Sage Stuffing
Herb Roasted Fingerling Potatoes
Grilled Vegetable Bundle
Dark Chocolate & Cherry Bread Pudding with Kahlua & Caramel Sauce

DINNER OPTION #4  60

Gourmet Bread Basket to include Assorted Dinner Rolls, Focaccia and Lalagides with Butter
Chestnut & Lentil Soup with Crème Fraiche & Apple Crisps
Baby Spinach Salad with Roasted Pear & Sherry Vinaigrette
Grilled “AAA” Beef Tenderloin with Port Wine Reduction sauce
Seared Salmon Fillet with Maple Pommery Mustard Sauce
Garlic Whipped Mashed Potatoes
Baby Carrots & Asparagus
Almond Tart with Sour Cherries & Mascarpone Whipped Cream

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VEGAN  GLUTEN-FREE
holiday menus

holiday à la carte

HOT HORS D’OEUVRES 4 each

Roasted Duck Spring Rolls with Cranberry Plum Sauce
Bacon Wrapped Dates with Chestnut Stuffing
Roasted Grape Tomato & Goat Cheese Tartlet

COLD HORS D’OEUVRES

Honey Glazed Ham & Fig Skewer 3
Goat Cheese Pistachio Truffle 3

SALAD & APPETIZERS

Butternut Squash Soup with Ginger Crème Fraiche 4.5
Spinach, Pear & Endive Salad with Pumpkin Seeds & Sundried Cranberries with Roasted Garlic Honey Lemon Dressing 4.5

Arugula Salad with Walnuts, Red Onion, Stilton & Sundried Cherries with Balsamic Vinaigrette 5.5
Baked Brie in Phyllo with Apple Cider Glaze 7

MAIN COURSE

Lentil, Coconut & Root Vegetable Pot Pie 10
Leek & Cauliflower Gratin 10
Salmon Wellington with Lobster Duxelle 18
Spinach, Sundried Tomato & Shiitake Stuffed Roasted Boneless Cornish Hen with Porcini Mushroom Cream Sauce 15

Oven Roasted Turkey (White Meat only) Served Pre-Carved with Buttermilk Cornbread Stuffing, Pan Gravy & Cranberry Relish 14

Roasted Beef Tenderloin (Served Sliced) with Cippolini Onion Jus & Horseradish 28

Wine Braised Lamb Shoulder with Root Vegetables 19

Braised Beef Tenderloin & Vegetable Pot Pie 10

Roasted Red Pepper Medallions stuffed with Lentils & Cauliflower with Red Pepper Sauce 12

SIDES

Baked Sweet Potatoes with Cinnamon Butter 4
Roasted Garlic Whipped Mashed Potatoes 4
Potato Au Gratin 5
Wild Rice Pilaf with Confetti Vegetables & Sundried Cranberries 4
Buttermilk Jalapeno Cornbread 2
Roasted Mini Potatoes with Sea Salt 4
Sautéed Brussel Sprouts with Smoked Bacon & Caramelized Shallots 4.5
Roasted Root Vegetables with Thyme & Extra Virgin Olive Oil 4
Oven Roasted Beets 4

Lemon-Garlic Spinach & Kale 5
Roasted Squash, Caramelized Grapes & Thyme 4.5

Steamed Asparagus with Citrus Infused Extra Virgin Olive Oil 6

Sautéed Green Beans with Cranberries & Almonds 6

Potato & Mushroom Napoleon 6

DESSERT

Holiday Short Bread 2 pcs per person 3.5
Duo of Apple Crumble & Pecan Tarts 2 pcs per person 4

Pumpkin & Spice Cheesecake Baklava 7
Sour Cherry & Almond Tart 4.5
Gluten Free Lemon Tart 4.5
Vegan & Gluten Free Chocolate Cake 6

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### MINI ENTRÉES

**Homemade Meatloaf** over Pommery Mashed Potatoes & Cippolini Onion Jus  
6

**Yorkshire Pudding Topped** with Beef Tenderloin  
Sautéed in Brandy Peppercorn Sauce & Crispy Onions  
7

**Potato Au Gratin** topped with Roasted Turkey, Gravy & Cranberry Relish  
7

**Chanterelle Mushroom Bread Pudding** with Roasted Cornish Hen & Sage Pan Gravy  
8

**Maple Glazed Ham** over Cornbread Stuffing with Cumberland Sauce  
6

**Vegetarian Shepherd’s Pie**  
6

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