

NOBODY
CARES
ABOUT
YOUR
holiday
CATERING

More than
we do.

WE ARE

Peter and Pauls
Event Catering

Made with *love*



drop off lunches

LUNCH OPTION #1

Garden Fresh Crudité Platter Fresh Cut Carrots, Celery, Cucumber, Sweet Peppers, Cauliflower, Broccoli, Cherry Tomatoes & Asparagus with Homemade Creamy Dip

Mediterranean Dip Platter Homemade Focaccia, Grilled Pita, Lagides & Flatbread with Roasted Red Pepper Hummus, Tzatziki & Eggplant Caviar

Pin Wheel Wraps 1/2 wrap per person Assorted Wraps with a Variety of Fillings to include Egg Salad, Tuna Salad, Roast Turkey, Ham & Cheese, Smoked Salmon, Grilled Vegetables & Goat Cheese

Signature Dessert Platter Selection of Holiday Cookies & Dessert Squares

LUNCH OPTION #2

Garden Fresh Crudité Platter Fresh Cut Carrots, Celery, Cucumber, Sweet Peppers, Cauliflower, Broccoli, Cherry Tomatoes & Asparagus with Homemade Creamy Dip

Mini Sandwiches 2 sandwiches per person on White, Whole Wheat & Multigrain Buns. Fillings to include: Egg Salad, Tuna, Salad, Roasted Turkey, Ham & Cheese, Smoked Salmon, Grilled Vegetables & Goat Cheese

Gourmet Cheese & Cracker Platter Aged Cheddar, Brie, Blue Cheese, Havarti and Goat Cheese served with Assorted Crackers, Lagides & Crostini. Garnished with Strawberries, Grapes, Dried Fruit & Nuts

Signature Dessert Platter Selection of Holiday Cookies & Dessert Squares

LUNCH OPTION #3

Signature Salad Spinach, Pear & Endive Salad with Toasted Pumpkin Seeds and Sundried Cranberries in Roasted Garlic Honey Lemon Dressing

Assorted Panini Sandwiches 1 full sandwich per person
Fillings to include: Cajun Chicken Breast, Smoked Turkey, Black Forest Ham, Smoked Salmon & Grilled Vegetables with Goat Cheese

Gourmet Cheese & Cracker Platter Aged Cheddar, Brie, Blue Cheese, Havarti and Goat Cheese served with Assorted Crackers, Lagides & Crostini. Garnished with Strawberries, Grapes, Dried Fruit & Nuts

Signature Dessert Platter Chocolate Dipped Strawberries, Assorted Pastries & Dessert Squares

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

Sushi Platter 2 pcs per person Assorted Maki & California Rolls served with Wasabi, Pickled Ginger & Soya Sauce

Signature Shrimp Cocktail 2 pcs per person Vodka Marinated Large Shrimp Cocktail with Cocktail Sauce

Gourmet Cheese & Cracker Platter Aged Cheddar, Brie, Blue Cheese, Havarti and Goat Cheese served with Assorted Crackers, Lalagides & Crostini. Garnished with Strawberries, Grapes, Dried Fruit & Seasoned Nuts

Mediterranean Dip Platter Homemade Focaccia, Grilled Pita, Lalagides & Flatbread with Roasted Red Pepper Hummus, Tzatziki & Eggplant Caviar

Gourmet Pizza Platter Mini Pepperoni and Vegetarian Pizza Squares

Signature Dessert Platter Selection of Holiday Cookies & Dessert Squares

COCKTAIL OPTION #2

Hors D'oeuvres 4 pcs per person Selection of Hot & Cold

Pasta Station Orecchiette & Rapini with Wild Mushrooms in Roasted Garlic Sauce or Butternut Squash Agnolotti in a Rosé Sauce

Slider Station Turkey with Apple, Cheddar & Cranberry Dijon; South Western Beef with Monterey Jack Cheese & Salsa (Vegetarian Sliders will be available). Served with Mixed Root Chips

Empanada Station 1 pc per person Coconut Curry Chicken Empanadas with Cilantro Sour Cream (Grilled Vegetable Goat Cheese Empanadas will be available)

Gourmet Dessert Platter Cheesecake Lollipop, Gourmet Short Bread, Pastries & Chocolate Dipped Strawberries

COCKTAIL OPTION #3

Hors D'oeuvres 4 pcs per person Selection of Hot & Cold

ALL ITEMS BELOW ARE SERVED INDIVIDUALLY IN RAMEKINS:

Festive Turkey Dinner Turkey Breast with Stuffing, Sage Scented Gravy topped with Mashed Potatoes and Cranberry Sauce

Shepherd's Pie with Lean Ground Beef & Peas topped with Mashed Potatoes

Chili with Romano Beans & Ground Chicken

Macaroni and Cheese with White Cheddar, Smoked Gouda & Oka Cheese

Rhubarb Apple Crumble with Cranberries & Brown Sugar

Belgian Chocolate Mousse garnished with Shaved

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festive buffet

BUFFET OPTION #1

Gourmet Bread Basket to include Assorted Dinner Rolls, Focaccia and Lagagides 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

Gourmet Bread Basket to include Assorted Dinner Rolls, Focaccia and Lagagides 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

Gourmet Bread Basket to include Assorted Dinner Rolls, Focaccia and Lagagides 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 Green Beans

Signature Dessert Platter Shortbread Cookies, Mini Tarts & Pastries

BUFFET OPTION #4

Gourmet Bread Basket to include Assorted Dinner Rolls, Focaccia And Lagagides

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

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

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

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

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

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 Cucumber, Cherry Tomatoes, Radish, Pumpkin Seeds, Sun-Dried Cranberries & Lemon Herb Vinaigrette

Grilled "AAA" Beef Tenderloin topped with Two Jumbo Shrimps in a Port Wine Reduction Sauce

Garlic Whipped Mashed Potatoes

Baby Carrots & Asparagus

Almond Tart with Sour Cherries & Mascarpone Whipped Cream

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holiday à la carte

HOT HORS D'OEUVRES

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 ●

Goat Cheese Pistachio Truffle ●

SALAD & APPETIZERS

Butternut Squash Soup with Ginger Crème Fraiche ●

Spinach, Pear & Endive Salad with Pumpkin Seeds & Sundried Cranberries with Roasted Garlic Honey Lemon Dressing ●

Arugula Salad with Walnuts, Red Onion, Stilton & Sundried Cherries with Balsamic Vinaigrette ●

Baked Brie in Phyllo with Apple Cider Glaze

MAIN COURSE

Lentil, Coconut & Root Vegetable Pot Pie

Leek & Cauliflower Gratin ●

Salmon Wellington with Lobster Duxelle

Spinach, Sundried Tomato & Shiitake Stuffed Roasted Boneless Cornish Hen with Porcini Mushroom Cream Sauce

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

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

Wine Braised Lamb Shoulder with Root Vegetables

Braised Beef Tenderloin & Vegetable Pot Pie

Roasted Red Pepper Medallions stuffed with Lentils & Cauliflower with Red Pepper Sauce ●/●

SIDES

Baked Sweet Potatoes with Cinnamon Butter ●

Roasted Garlic Whipped Mashed Potatoes ●

Potato Au Gratin ●

Wild Rice Pilaf with Confetti Vegetables & Sundried Cranberries ●/●

Buttermilk Jalapeno Cornbread

Roasted Mini Potatoes with Sea Salt ●/●

Sautéed Brussel Sprouts with Smoked Bacon & Caramelized Shallots ●/●

Roasted Root Vegetables with Thyme & Extra Virgin Olive Oil ●/●

Oven Roasted Beets ●/●

Lemon-Garlic Spinach & Kale ●/●

Roasted Squash, Caramelized Grapes & Thyme ●/●

Steamed Asparagus with Citrus Infused Extra Virgin Olive Oil ●/●

Sautéed Green Beans with Cranberries & Almonds ●/●

Potato & Mushroom Napoleon ●

DESSERT

Holiday Short Bread 2 pcs per person

Duo of Apple Crumble & Pecan Tartlets 2 pcs per person

Pumpkin & Spice Cheesecake Baklava

Sour Cherry & Almond Tart

Gluten Free Lemon Tart ●

Vegan & Gluten Free Chocolate Cake ●/●

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MINI ENTRÉES

Homemade Meatloaf over Pommery Mashed Potatoes & Cippolini Onion Jus

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

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

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

Maple Glazed Ham over Cornbread Stuffing with Cumberland Sauce

Vegetarian Shepherd's Pie ●

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WE'VE GOT THE HOSPITALITY GENE
Head Office +1 905 326 2000 • www.bypeterandpauls.com

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Made with Love

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● VEGAN

● GLUTEN-FREE