

Peter and Pauls  
Event Catering



SEE LAST PAGE FOR ORDERING INSTRUCTIONS

[peterandpaulseventcatering.com](http://peterandpaulseventcatering.com)  
[catering@bypnp.com](mailto:catering@bypnp.com)  
+1 905 326 6000

# breakfast

1/3 Pan (Serves 4-6 People) | 1/2 Pan (Serves 8-10 People)

**CINNAMON RAISIN BREAD FRENCH TOAST** – 1/3 Pan \$20 | 1/2 Pan \$35  
Served with Caramelized Apples, Pure Maple Syrup & Whipped Butter

**3" BELGIAN WAFFLES** – 1/3 Pan \$24 | 1/2 Pan \$40  
Served with Sliced Fresh Strawberries, Whipped Cream & Pure Maple Syrup

**ASSORTED BUTTERMILK PANCAKES** – 1/3 Pan \$18 | 1/2 Pan \$30  
(Regular, Blueberry & Chocolate Chip) Served with Pure Maple Syrup & Whipped Butter

**CRISPY BACON STRIPS** - 1/3 Pan \$18 | 1/2 Pan \$30  
(3pc per person)

**BREAKFAST SAUSAGES** - 1/3 Pan \$15 | 1/2 Pan \$25  
(3pc per person)

**SCRAMBLED EGGS WITH PARSLEY** - 1/3 Pan \$24 | 1/2 Pan \$40

**SAUTÉED PEPPERS, ONION & CHEDDAR CHEESE OMELETTE** - 1/3 Pan \$36 | 1/2 Pan \$60

**SUN DRIED TOMATOES, CHEDDAR & SAUTÉED ZUCCHINI FRITTATA**  
1/3 Pan \$19 | 1/2 Pan \$30  
(2pcs per person)

**HOME FRIES WITH SAUTÉED PEPPERS AND ONION** - 1/3 Pan \$19 | 1/2 Pan \$30

**STICKY CINNAMON RAISIN BUNS WITH CREAM CHEESE ICING**  
1/3 Pan \$24 | 1/2 Pan \$48

**ASSORTED SCONES** – 1/3 Pan \$18 | 1/2 Pan \$36  
(Regular, Cranberry Orange & Blueberry) with Whipped Butter & Jams

**FRESH FRUIT SKEWERS** - 1/3 Pan \$30 | 1/2 Pan \$50

**LEMON POPPY SEED MINI LOAF CAKE** - 1/3 Pan \$30 | 1/2 Pan \$50

**CARROT MINI LOAF CAKE** - 1/3 Pan \$30 | 1/2 Pan \$50

**CHOCOLATE ORANGE MINI LOAF CAKE** - 1/3 Pan \$30 | 1/2 Pan \$50

**INDIVIDUAL YOGURT PARFAIT** - \$6 each (Minimum 4)  
Vanilla Yogurt with Fresh Strawberries & Granola

**SMOKED SALMON PLATTER** – 1/3 Pan \$45 | 1/2 Pan \$90  
with Mini Bagels, Cream Cheese & Cucumber

All prices subject to HST

# family packages Ready to Heat (Minimum of 4 per option)

## OPTION #1 (BRUNCH) - \$40/pp

- Gourmet Bread Basket: Dinner Rolls, Focaccia, Lalagides, Butter
- Breakfast Pastries: Muffins, Croissants and Danishes
- Sun Dried Tomatoes, Cheddar Cheese & Zucchini Frittata
- Crispy Bacon & Breakfast Sausages
- Penne Pasta with Julienne Vegetables & Rose Sauce
- Chicken Supreme with Marsala Mushroom Sauce
- Herb Roasted Potatoes with Peppers & Onion
- Seasonal Vegetables
- Dessert Platter to include Mini Tarts and Brownies

## OPTION #2 - \$38/pp

- Gourmet Bread Basket: Dinner Rolls, Focaccia, Lalagides, Butter
- Spring Salad: Romaine, Shaved Asparagus, Shaved Carrots, Spring Peas, Artichokes, Heirloom Tomatoes, Radish, Crispy Chickpeas with Lemon Tarragon Vinaigrette
- Herb Roasted Chicken with Pan Gravy
- Slow Roasted Beef Top Sirloin Roast with Gravy
- Yukon Gold Mashed Potatoes, Medley of Seasonal Vegetables
- Dessert Platter: Selection of Cookies & Dessert Squares

## OPTION #3 - \$40/pp

- Gourmet Bread Basket: Dinner Rolls, Focaccia, Lalagides, Butter
- Spring Salad: Romaine, Shaved Asparagus, Shaved Carrots, Spring Peas, Artichokes, Heirloom Tomatoes, Radish, Crispy Chickpeas with Lemon Tarragon Vinaigrette
- 8oz. Slow Roasted Prime Rib of Beef with Horseradish
- Roasted Garlic Whipped Mashed Potatoes
- Glazed Carrots and Buttered Green Beans
- Dessert Platter: Shortbread Cookies, Mini Tarts & Pastries

## OPTION #4 - \$40/pp

- Gourmet Bread Basket: Dinner Rolls, Focaccia, Lalagides, Butter
- Spring Salad: Romaine, Shaved Asparagus, Shaved Carrots, Spring Peas, Artichokes, Heirloom Tomatoes, Radish, Crispy Chickpeas with Lemon Tarragon Vinaigrette
- Pasta Casarecce with Homemade Tomato Basil Sauce
- Chicken Supreme filled with Shiitake Mushrooms, Wild Rice & Sun-Dried Cranberries
- Grilled Salmon with Lemon Caper Sauce
- Herb Roasted Fingerling Potatoes
- Seasonal Vegetables
- Dessert Platter: Tiramisu Squares and Mini Cannolis

All prices subject to HST

## children's menu add on options available With Purchase of Entrées

MACARONI AND CHEESE WITH WHITE CHEDDAR AND PARMESAN \$9 pp

CHICKEN FINGERS WITH PLUM SAUCE AND POTATO WEDGES \$15 pp

PENNE PASTA \$8 pp  
with choice of Tomato Sauce **OR** Rose Sauce

CHEESE QUESADILLA \$12 pp  
with Salsa and Sour Cream

**ORDER DEADLINE:** Thursday May 11th by 2:00pm

**PICK UP DATE:** Saturday May 13th from 10 am — 4 pm **OR** Sunday May 14th from 10:00 am — 1:00 pm

**DELIVERY DATE:** Saturday May 13th from 10 am — 4 pm (No Deliveries available on Sunday)

All orders pre-paid, HST additional.



# Order Online!

VISIT US AT  
**PETERANPAULSEVENTCATERING.COM**  
FOR QUICK AND EASY ORDERING!

## ORDER DETAILS:

- You may place your order directly online at: <https://store.peterandpaulseventcatering.com/>
- Orders can also be emailed to: [catering@bypnpcatering.com](mailto:catering@bypnpcatering.com)
- All Orders must be pre-paid. HST & Delivery are additional.
- Cancellation of catering must be 48 hours prior to event date by 12 noon. Any payments collected will be kept as a credit on file for client to use for future events.
- Any dietary requirements must be outlined when placing initial order – prior to signed contract.
- All hot food items will be sent with reheating instructions. As all oven temperatures vary, please check all your food items before serving.

## DELIVERY & PICK UP DETAILS:

- Minimum order of \$150 for delivery. Delivery fees will apply.
- Additional delivery fees will apply outside of our delivery boundaries (North to King Rd, South to Lake Ontario, West to Hwy 410, East to Kennedy Rd).
- Pick Up Venue: Paramount EventSpace
- Venue Address: 222 Rowntree Dairy Rd, Woodbridge, ON, L4L 9T2
- Major Intersection: Hwy 7 & Hwy 400
- Please park in front of the main office of Paramount (Taylor Doors)
- Before you leave the premises, please review your order to make sure it's correct