

# Peter and Pauls

EventCatering



# Corporate Menu

# BREAKFAST

MINIMUM 10 PEOPLE PER ORDER

## CONTINENTAL \$13.50

Mini Danish 🍳  
Mini Muffins 🍳  
Savoury Breakfast Pastries 🍳  
Seasonal Fruit Platter 🍳🌱

## CONTINENTAL UPGRADED \$19

Mini Danish 🍳  
Mini Muffins 🍳  
Savory Breakfast Pastries 🍳  
Mini Bell Pepper and Cheddar Quiche 🍳  
Mini Bagels | Cream Cheese 🍳  
Yogurt | Granola | Fresh Berry Parfait 🍳🌱  
Seasonal Fruit Platter 🍳🌱

## SANDWICHES & WRAPS SERVED COLD \$11

Fried Egg | Peameal Bacon | Aged Cheddar | English Muffin  
BLT: Turkey Bacon | Roma Tomatoes | Bib Lettuce | Croissant Bun  
Western Omelet Wrap: Onions | Peppers | Ham  
TLC: Roma Tomatoes | Bib Lettuce | Aged Cheddar | Multigrain Bread 🍳

## OMELETTE STATION MINIMUM 50 GUESTS \$12 🍳

Omelettes Prepared Live for Guests | Toppings Include: Mushrooms, Peppers, Onions, Ham, Spinach, Cheddar Cheese, and Bacon | Chefs and Equipment are Additional

## THE GREAT CANADIAN \$18

Chive Infused Scrambled Eggs 🍳🌱🌱  
French Toast | Syrup 🍳  
Breakfast Sausage 🍳 | Crispy Bacon 🍳🌱  
Lightly Seasoned Home Fries 🍳🌱  
Seasonal Fruit Platter 🍳🌱  
Syrup | Ketchup 🍳🌱

## HOT BREAKFAST OPTION 2 \$20.50

Sautéed Peppers, Onion & Cheddar Cheese  
Omelette 🍳🌱  
Pancake | Syrup 🍳  
Breakfast Sausage 🍳 | Crispy Bacon 🍳🌱  
Lightly Seasoned Home Fries 🍳🌱  
Seasonal Fruit Platter 🍳🌱  
Syrup | Ketchup 🍳🌱

## HOT BREAKFAST OPTION 3 \$19

Sundried Tomatoes & Sautéed Zucchini Frittata 🍳🌱🌱  
Cinnamon Raisin French Toast | Syrup 🍳  
Breakfast Sausage | Crispy Bacon 🍳  
Hashbrown Patty 🍳🌱  
Seasonal Fruit Platter 🍳🌱  
Syrup | Ketchup 🍳🌱

## ADD-ON: SMOKED SALMON PLATTER

MINIMUM 10 PER ORDER \$7.50  
Dill Cream Cheese | Capers | Mini Bagels

# BOXED BREAKFAST

MINIMUM 10 PER VARIETY | SERVED COLD

## OPTION 1 \$10 🍳

Banana Loaf | Individual Vanilla Yogurt | Hard Boiled Eggs

## OPTION 2 \$10 🍳

Egg & Avocado Salad Wrap: Shredded Lettuce | Parsley  
Rice Krispy Square

## OPTION 3 \$10 🍳

Sliced Cheese & Crackers | Whole Fruit | Granola Bar

## OPTION 4 \$18 🍳

Daily Quiche | Fruit Yogurt Parfait Granola | Loaf Cake

## OPTION 5 \$17

Western Omelet Wrap: Smoked Ham | Cheddar | Sautéed Peppers & Onions  
Loaf Cake | Fruit Salad

# BREAKFAST BOWLS

MINIMUM ORDER OF 10 PER VARIETY | SERVED COLD

## OATMEAL BOWL \$10 🍳🌱

Overnight Oats | Oat Milk | Berries | Pumpkin Seeds | Maple Syrup | Toasted Coconut

## COTTAGE CHEESE BOWL \$10 🍳🌱

Berries | Dry Apricots | Kiwi | Goji Berries | Granola | Flax Seeds

## CHIA PUDDING BOWL \$10 🍳🌱

Mango | Pineapple | Maple Syrup | Hemp Seeds | Kiwi | Vegan Yogurt

## QUINOA BOWL \$12 🍳🌱

Sautéed Spinach | Cherry Tomatoes | Cottage Cheese | Boiled Eggs

## SMOKED SALMON BOWL \$15 🍳🌱

New Potato Salad | Avocado | Cucumber | Cherry Tomatoes

## VEGAN BOWL \$14 🍳🌱

Quinoa | Roasted Sweet Potatoes | Seasoned Black Beans | Avocado | Vegan Egg Frittata

# BREAKFAST À LA CARTE

MINIMUM ORDER OF 10 PER ITEM

## \$2 PER PIECE

Pancake | Pure Maple Syrup (2 piece per person) 🍃  
Mini Croissant | Muffin | Danish 🍃  
Whole Fruit 🌱🍃

## \$2.50 PER PIECE

Mini Bagels | Cream Cheese 🍃  
Lightly Seasoned Home Fries 🌱🍃  
Blueberry | Plain Scones 🍃  
Nature Valley Granola Bars 🍃  
Boiled Eggs (2 piece per person) 🍃🍃

## \$3 PER PIECE

Individual Fruit Yogurt 🌱  
Breakfast Sausage (2 pieces per person) 🍃  
Condiments: Jams | Marmalade | Whipped Butter 🍃

## \$3.75 PER PIECE

Individual Frittata | Sun-Dried Tomato | Jalapeño  
Pepper | Goat Cheese 🌱🍃  
French Toast | Pure Maple Syrup 🍃  
2" Mini Quiche | Ham | Caramelized Onion | Cheddar

## \$4 PER PIECE

Belgian Waffles | Pure Maple Syrup (1 piece per  
person) 🍃  
Bacon (3 pieces per person) 🌱🍃

## \$4.25 PER PIECE

Banana Loaf | Chocolate Loaf | Lemon Poppy Loaf 🍃  
Fresh Fruit Skewer 🌱🍃

## \$5.50 PER PIECE

Fruit Salad Cup 🌱🍃  
Yogurt | Granola | Fresh Berry Parfait 🌱🍃  
Farm Fresh Scrambled Eggs | Cheese | Scallions 🌱🍃  
Scrambled Egg Whites | Bell Peppers | Onions |  
Herbs 🌱🍃

# BOXED BRUNCHES

MINIMUM ORDER OF 10 PER VARIETY | SERVED COLD

## CHARCUTERIE BOX \$15

Hot & Mild Cacciatore Sausage, Salami, Prosciutto,  
Parmigiano & Friulano Cheese, & Fresh Sliced  
Baguette  
Artisan Crackers, Seedless Grapes, Dried Fruit

## ITALIAN SANDWICH & CHARCUTERIE \$27

Hot & Mild Cacciatore Sausage, Parmigiano  
Reggiano & Friulano Cheese, Kalamata Olives  
Artisan Crackers, Seedless Grapes, Dried Fruit  
Italian Sandwich with Cheese  
BOX A: Mortadella, Prosciutto  
BOX B: Turkey, Grilled Peppers, Basil Pesto and  
Goat Cheese

## HIGH TEA BOX \$26

Tea Sandwiches & Pinwheel Wraps (4 pieces)  
(Egg Salad, Tuna Salad, Turkey & Cheddar, Grilled  
Vegetables and Goat Cheese Pinwheel Wrap)  
Blueberry Scone (1) 🍃  
Earl Grey Tea Bag  
(Includes Cup, Lid, Milk, Cream, Sugar, Stir Stick) 🌱🍃  
Mini Artisan Tart (1) 🍃  
Fruit Salad Cup 🌱🍃

## FRITTATA: QUICHE & SALAD BOX \$24

Individual Frittata, Sun-Dried Tomato, Jalapeño  
Pepper, Goat Cheese (1) 🌱🍃  
3" Mini Quiche: Ham, Caramelized Onion, Cheddar (1)  
Mixed Green Salad with Citrus Vinaigrette 🌱🍃  
Mini Croissant (1) 🍃  
Fruit Salad Cup 🌱🍃

🌱 Gluten-Free 🍃 Vegetarian 🌱 Vegan 🍃 Dairy Free 🍃 Contains Nuts



# COLD LUNCHES

MINIMUM 10 PEOPLE PER ORDER

## COLD LUNCH PACKAGE OPTION #1 \$27.50

### MIXED GREEN SALAD 🌱🌱

Julienne Vegetables | Cherry Tomatoes | Cucumber | Lemon Dill Vinaigrette 🌱🌱

### PASTA PRIMAVERA SALAD 🌱

Garden Vegetables | Olives | Sundried Tomatoes | Feta | Lemon Vinaigrette

### CHEF'S DAILY SELECTION OF: EXECUTIVE SANDWICHES & GOURMET WRAPS

### ASSORTED COOKIES AND SQUARES 🌱

## COLD LUNCH PACKAGE OPTION #2 \$32

### MIXED GREEN SALAD 🌱🌱

Julienne Vegetables | Cherry Tomatoes | Cucumber | Lemon Dill Vinaigrette

### GRILLED VEGETABLE PLATTER 🌱🌱

Zucchini | Eggplant | Sweet Bell Peppers | Asparagus | Red Onions

### CHEF'S DAILY SELECTION OF: ITALIAN DELI SANDWICHES

### ITALIAN PASTRIES AND COOKIES PLATTER 🌱

## COLD LUNCH PACKAGE OPTION #3 \$30

### CRUDITÉS AND DIP PLATTER 🌱🌱

Market Fresh Vegetables: Carrot | Celery | Broccoli | Cauliflower | Cucumber | Sweet Peppers | Cherry Tomatoes | Homemade Dip

### CHEESE AND CRACKERS 🌱

Cheese Selection to Include Cheddar | Jalapeño Havarti | Swiss | Blue | Boursin | Friulano Baguette | Crackers | Fresh and Dried Fruit Garnish

### TEA SANDWICHES AND PINWHEELS

Egg Salad; Tuna Salad; Cucumber and Cream Cheese; Smoked Salmon and Herb Cream Cheese; Turkey and Cheddar

### SEASONAL FRUIT PLATTER 🌱🌱

## COLD LUNCH PACKAGE OPTION #4 \$31

### MEDITERRANEAN DIP PLATTER 🌱

Hummus | Tzatziki | Eggplant Caviar | Grilled Pita Bread | Focaccia Spears | Flat Bread | Lalagides

### CHEESE AND CRACKERS 🌱

Cheese Selection to Include: Cheddar | Jalapeño Havarti | Swiss | Blue | Boursin | Friulano Baguette | Crackers | Fresh and Dried Fruit Garnish

### GRILLED CHICKEN BREAST PLATTER

Grilled and Sliced Chicken Breast | Grilled | Vegetables | Goat Cheese | Pesto Mayo | Hot Banana Peppers | Assorted Dinner Rolls

### GOURMET COOKIES 🌱

Chocolate Chip | Shortbread | Double Chocolate

## EXECUTIVE SANDWICHES \$13

Served on Artisan Bread | Choose ONLY Four Varieties:

**Chimichurri Grilled Chicken** | Lemon Basil Mayo | Roasted Peppers | Goat Cheese

**Smoked Meat Brisket** | Swiss Cheese | Dill Pickle | Mustard | Rye Bread

**Turkey Breast** | Lettuce | Gouda Cheese | Chipotle Aioli Sauce

**Prosciutto & Salami** | Provolone | Roasted Pepper | Arugula

**Grilled Vegetable** | Rapini | Goat Cheese | Arugula 🌱

**Ham & Swiss** | Honey Mustard | Sliced Tomato | Crisp Lettuce

## ASSORTED GOURMET WRAPS \$12.50

12" | Choose ONLY Four Varieties:

**Egg & Avocado Salad** | Lettuce | Cucumber | Sprouts 🌱🌱

**Tuna Salad with Balsamic** | Julienne Peppers | Lettuce | Cucumber | Sprouts 🌱

**BBQ Chicken** | Spinach | Corn | Shredded Cheese Blend | BBQ Ranch Sauce

**Sweet Beef Teriyaki** | Sautéed Peppers | Scallions | Sesame Oil & Crunchy Slaw 🌱

**Chick Pea Falafel** | Hummus | Lettuce | Cucumber | Tabbouleh | Lemon Tahini Sauce 🌱

## TEA SANDWICHES & PINWHEELS

\$26.50 PER DOZEN | MINIMUM 5 DOZEN

Egg Salad; Tuna Salad; Cucumber | Cream Cheese; Smoked Salmon | Herb Cream Cheese; Turkey | Cheddar

# SALADS

SMALL SERVES 10-12 GUESTS | MEDIUM SERVES 16-18 GUESTS | LARGE SERVES 24-26 GUESTS

## MIXED GREENS

SM \$48 | MED \$72 | LG \$104

Mixed Greens | Cherry Tomatoes | Cucumbers | Balsamic Dressing

## RED SALAD

SM \$48 | MED \$72 | LG \$104

Red Leaf Lettuce | Radicchio | Shaved Red Cabbage | Red Beets | Cherry Tomatoes | Raspberry Vinaigrette

## FAR EAST NAPPA SALAD

SM \$64 | MED \$94 | LG \$136

Far East Nappa Salad | Sesame Seeds | Sweet Soya Vinaigrette | Crispy Noodles

## CAESAR

SM \$70 | MED \$104 | LG \$150

Romaine Lettuce | Parmesan | Focaccia Croutons | Creamy Garlic Parmesan Dressing

## SIGNATURE SALAD

SM \$70 | MED \$104 | LG \$150

Romaine Hearts | Radicchio | Heart of Palm | Carrots | Sautéed Mushrooms | Berries | Cherry Tomatoes | Cucumber | Roasted Garlic Honey Lemon Vinaigrette

## FIESTA SALAD

SM \$70 | MED \$104 | LG \$150

Tomato | Avocado | Cucumber | Red Onion | Peppers | Tortilla Strips | Avocado Lime Dressing

## SOBA NOODLE SALAD

SM \$70 | MED \$104 | LG \$150

Carrots | Snap Peas | Bean Sprouts | Watercress | Asian Sesame Dressing

## GREEN SALAD

SM \$48 | MED \$72 | LG \$104

Romaine Hearts | Baby Spinach | Green Apples | Celery | Asparagus | Peas | Cucumber | Tahini and Herb Vinaigrette

## BABY ARUGULA & FENNEL

SM \$64 | MED \$94 | LG \$136

Roasted Beets | Green Beans | Goat Cheese | Citrus Vinaigrette

## GREEK

SM \$70 | MED \$104 | LG \$150

Romaine Lettuce | Cucumbers | Tomatoes | Black Olives | Red Onions | Feta Cheese | Lemon Oregano Vinaigrette

## PASTA PRIMAVERA

SM \$64 | MED \$94 | LG \$136

Garden Vegetables | Olives | Sundried Tomatoes | Feta | Lemon Vinaigrette

## MEDITERRANEAN QUINOA

SM \$70 | MED \$104 | LG \$150

Cucumber | Kalamata Olives | Red Onions | Cherry Tomatoes | Chickpeas | Feta | Light Greek Yogurt Dressing

All prices subject to HST

peterandpaulseventcatering.com

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# HOT LUNCHES

MINIMUM 10 PEOPLE PER ORDER

## ADD ONS: ADD TO ANY HOT LUNCH PACKAGE - MINIMUM 10 PEOPLE PER ORDER \$8

4oz Grilled Salmon with Chimichurri 🌱🌱  
4oz AAA Top Sirloin Roast with Red Wine Sauce 🌱🌱  
5oz Grilled Chicken Supreme PNP Sauce 🌱🌱

## ASIAN OPTION #1 - CHINESE \$32

Sweet and Sour Chicken: Peppers | Pineapple | Green Onion 🌱  
Vegetarian Spring Rolls | Sweet Chili Sauce 🌱  
Vegetable and Egg Fried Rice 🌱🌱  
Nappa Salad: Peppers | Crispy Noodles | Sesame Seeds | Sweet Soy Vinaigrette 🌱  
Assorted Mini Tarts 🌱

## ASIAN OPTION #2 - KOREAN \$34

Bulgogi Glazed Roasted Beef Sirloin 🌱  
Vegetable Dumplings 🌱🌱  
Kimchi Fried Rice 🌱🌱  
Japchae Noodles: Sweet Potato Glass Noodles | Carrot | Peppers | Spinach | Mushroom | Sesame Seeds 🌱  
Crunchy Greens Salad: Romaine | Carrots | Peppers | Cucumber | Cabbage | Cherry Tomatoes | Sweet Sesame Dressing 🌱🌱  
Seasonal Fruit Platter 🌱

## ASIAN OPTION #3 - THAI/VIETNAMESE \$32

Lemongrass Chicken Curry 🌱  
Vegetable Spring Rolls | Tamarind Dip 🌱  
Ginger Scallion Jasmine Fried Rice 🌱  
Vermicelli Rice Noodle Salad - Shredded Carrot | Cucumber | Lettuce | Cabbage | Peppers | Cilantro | Crispy Taro | Soy Garlic Lime Dressing 🌱  
Stir Fried Vegetables - Broccoli | Bok Choy | Baby Corn | Carrot | Nappa Cabbage | Peppers 🌱🌱  
Assorted Cookies

## MEDITERRANEAN \$32

Grilled Chicken Breast Marinated in Harissa Honey and Lemon 🌱🌱  
Grilled Pita | Tabbouleh | Hummus 🌱  
Mujadara Rice: Lentils | Caramelized Onions 🌱🌱  
Fattoush Salad: Romaine | Cucumber | Tomato | Radish | Pomegranate | Crispy Lavash | Sumac Lemon Dressing 🌱  
Seasonal Vegetables: Cauliflower | Eggplant | Pepper | Carrots | Green Beans 🌱🌱  
Baklava and Cookies

## PORTUGUESE \$34

Piri Piri Grilled Chicken Supreme 🌱🌱  
Roasted Potatoes | Herbs | Garlic 🌱  
Portuguese Rice Pilaf: Tomato | Peppers | Paprika 🌱  
Garden Salad - Romaine | Carrots | Tomatoes | Cucumbers | Red Wine Vinaigrette 🌱  
Seasonal Vegetables 🌱  
Portuguese Egg Tarts 🌱

## CANADIAN \$34

Homemade Bun with Butter 🌱  
Peter and Paul's Signature Salad: Romaine Hearts | Radicchio | Heart of Palm | Carrots | Sautéed Mushrooms | Berries | Cherry Tomatoes | Cucumber | Roasted Garlic Honey Lemon Vinaigrette 🌱🌱  
Alberta AAA Roast Beef with Pan Gravy 🌱🌱  
PEI Potatoes Roasted with Sea Salt 🌱🌱  
Heirloom Carrots and Green Beans with Ontario Maple Glaze 🌱🌱  
Canadian Butter Tarts 🌱

## COMFORT FOOD \$32

Caesar Salad 🌱  
Crudité Platter 🌱🌱  
Buttermilk Marinated Boneless Fried Chicken  
Mac N' Cheese: White Cheddar | Oka | Gouda | Crunchy Panko Bread Crumbs | Parmesan Topping 🌱  
Mini Cheese Calzone | Creamy Roasted Garlic Dipping 🌱  
Mini Apple Crumble | Fudge Brownies 🌱

## FRENCH OPTION: COQ AU VIN \$31

Boneless Chicken Breast Pieces | Mushroom | Onions | Red Wine Sauce 🌱🌱  
Sliced Baguette | Whipped Butter 🌱  
Baby Arugula and Frisée Salad | Green Beans | Beets | Goat Cheese | Lemon Vinaigrette 🌱🌱  
Roasted Garlic Mashed Potatoes 🌱🌱  
Sautéed Seasonal Vegetables 🌱🌱  
French Pastries and Tarts 🌱

## FRENCH OPTION: BEEF BOURGUIGNON \$35

AAA Beef Tenderloin Tips Slow Cooked in Red Wine | Glazed Pearl Onions | Sautéed Mushrooms 🌱🌱  
Sliced Baguette | Whipped Butter 🌱  
Baby Arugula and Frisée Salad | Green Beans | Beets | Goat Cheese | Lemon Vinaigrette 🌱🌱  
Roasted Garlic Mashed Potatoes 🌱🌱  
Sautéed Seasonal Vegetables 🌱🌱  
French Pastries and Tarts 🌱

## GREEK \$32

Grilled Pita | Lalagides | Hummus 🌱  
Greek Salad: Romaine Lettuce | Cucumbers | Tomatoes | Black Olives | Red Onions | Feta Cheese | Oregano Dressing 🌱🌱  
Grilled Chicken Souvlaki (1pp) 🌱🌱 | Tzatziki Sauce 🌱  
Spanakopita (1pp) 🌱  
Greek Rice Pilaf 🌱🌱  
Greek Pastries 🌱🌱

## INDIAN \$33

Mixed Vegetable Fritters | Tamarind Chutney 🌱🌱  
Chickpea Salad: Tomato | Cucumber | Red Onion | Peppers | Cilantro Lime Dressing 🌱🌱  
Butter Chicken: Tandoori Chicken | Creamy Tomato Curry 🌱  
Cumin and Peas Basmati Rice Pilaf 🌱🌱  
Garlic Butter Naan Bread 🌱  
Assorted Cookies and Dessert Squares 🌱

# HOT LUNCHES

MINIMUM 10 PEOPLE PER ORDER

## ITALIAN OPTION #1 \$34

Artisan Rolls with Butter 🌱  
Grilled Vegetable Platter 🌱🌱  
Mixed Greens | Cucumber | Cherry Tomatoes 🌱🌱  
With Balsamic Vinaigrette 🌱🌱  
Spinach and Cheese Agnolotti | Rose Sauce 🌱  
Chicken Scallopini | Mushroom Sauce 🌱  
Assorted Italian Pastries & Cookies 🌱

## ITALIAN OPTION #2 \$31

Panini Buns with Butter 🌱  
Sautéed Vegetable Platter: Hot and Sweet Peppers  
| Mushrooms | Vidalia Onions 🌱🌱  
Mixed Greens | Radicchio | Shaved Fennel |  
Julienne Vegetables | Red Wine Vinaigrette 🌱🌱  
Orecchiette Pasta | Rapini | Sun-Dried Tomatoes |  
Garlic Olive Oil 🌱🌱  
Breaded Chicken Cutlet | Tomato Basil Sauce 🌱  
Assorted Italian Pastries & Cookies 🌱

## ITALIAN OPTION #3 \$32

Panini Buns with Butter 🌱  
Cheese Filled Arancini (2pp) | Tomato Basil  
Dipping Sauce 🌱  
Mixed Greens | Radicchio | Shaved Fennel |  
Julienne Vegetables 🌱🌱  
With Red Wine Vinaigrette 🌱🌱  
Sausage | Sautéed Onions | Peppers 🌱🌱  
Penne Pasta | Rose Sauce 🌱  
Assorted Italian Pastries & Cookies 🌱

## MEXICAN OPTION #1 \$31

Platter of Tortilla Chips | Salsa | Sour Cream |  
Guacamole 🌱🌱  
Fiesta Salad: Tomato | Avocado | Cucumber | Red  
Onion | Peppers | Tortilla Strips | Avocado Lime  
Dressing 🌱🌱  
Chicken Quesadilla: Tortilla Shells | Grilled Chicken |  
Sautéed Peppers & Onion | Cheddar | Jack Cheese  
Black Bean Enchiladas: Sweet Corn | Black Beans |  
Cheddar Jack Cheese | Salsa | Soft Flour Tortilla 🌱  
Nutella Banana Empanada (1pp) 🌱🌱

## MEXICAN OPTION #2 \$31

Pulled Short Rib Empanadas (1pp) | Chimichurri  
Taco Salad: Tortilla Chips | Chopped Lettuce | Pico  
de Gallo | Corn | Black Beans | Sweet Peppers |  
Cheese | Avocado Lime Dressing 🌱🌱  
Grilled Chicken Burrito: Large Flour Tortillas Pan  
Seared | Grilled Chicken | Monterey Jack | Sautéed  
Peppers | Jalapeños | Salsa | Sour Cream  
Mexican Rice Pilaf 🌱🌱  
Nutella Banana Empanada (1pp) 🌱🌱

# COLD BOXED LUNCHES

MINIMUM ORDER OF 10 PER VARIETY

## OPTION 1 \$16

Grilled Chicken Souvlaki | Greek Pasta Salad | Tzatziki

## OPTION 2 \$16

Spanakopita | Greek Pasta Salad

## OPTION 3 \$17

Soya Ginger Glazed Salmon | Wild Rice Salad: Carrots | Cucumber | Edamame

## OPTION 4 \$16

Quinoa Bowl: Garlic Quinoa | Greens | Grilled Mexican Honey Lime Tofu | Onions | Cucumber | Corn | Black Beans | Chopped Tomatoes | Chipotle Tahini Sauce





## OPTION 5 \$16

Sweet Beef Teriyaki | Soba Noodle Salad | Shredded Cabbage | Sesame Seeds




## OPTION 6 \$16

Mediterranean Bowl: Quinoa | Falafel | Cucumber | Kalamata Olives | Red Onions | Cherry Tomatoes | Chickpeas | Feta | Light Greek Yogurt Dressing

## ENTRÉE SALAD \$20

Signature Salad: Romaine Hearts | Radicchio | Heart of Palm | Carrots | Sautéed Mushrooms | Berries | Cherry Tomatoes | Cucumber | Roasted Garlic Honey Lemon Dressing    
Fruit Salad  

## CHOICE OF 1:

Herb Marinated Supreme of Chicken    
Pesto Marinated Salmon    
Pesto Marinated Grilled Tofu  

# SANDWICH BOXED LUNCHES

MINIMUM ORDER OF 10 PER VARIETY - \$17 PER BOX

ACCOMPANIED WITH: Bag of Chips & Chocolate Chip Cookie 

## OPTION 1

Egg & Avocado Salad Wrap: Lettuce | Cucumber | Sprouts

## OPTION 2

Roast Beef Sandwich: Swiss Cheese | Sautéed Onions | Horseradish Aioli

## OPTION 3

Turkey Breast Sandwich: Lettuce | Gouda Cheese | Chipotle Aioli

## OPTION 4

Chick Pea Falafel Wrap: Hummus | Lettuce | Cucumber | Tabbouleh | Lemon Tahini Sauce

## OPTION 5

Chicken Parmesan Sandwich: Sautéed Mushrooms | Peppers | Onions

## OPTION 6

Ham & Swiss Sandwich: Honey Mustard | Sliced Tomato | Crisp Lettuce

## OPTION 7

Roasted Vegetable & Goat Cheese Sandwich: | Spring Mix | Pesto Mayo

# LUNCH BOWLS

MINIMUM ORDER OF 10 PER VARIETY | SERVED COLD

## VEGAN BOWL \$18 🌱🌿

Brown Rice | Teriyaki Glazed Eggplant | Crispy Tofu | Edamame Beans | Cherry Tomatoes

## VEGETARIAN BOWL \$18 🌱🌿

Quinoa | Chickpeas | Cherry Tomatoes | Olives | Cucumber | Feta | Hummus

## CHICKEN BOWL \$18 🌱🌿

Brown Rice | Corn | Black Beans | Cherry Tomatoes | Avocado | Grilled Chicken

## SALMON BOWL \$20 🌱🌿

Brown Rice | Sweet Chili Salmon | Cucumber | Avocado | Cherry Tomatoes | Sesame Seed | Nori

## GRILLED BEEF BOWL \$20 🌱🌿

Quinoa | Sweet Potatoes | Sautéed Peppers | Broccoli | Carrot

## BEEF BIBIMBAP BOWL \$20 🌱🌿

Bulgogi Beef | Short Grain Rice | Carrots | Zucchini | Beansprouts | Spinach | Egg | Sesame Seed | Bibimbap Sauce

## MEXICAN BEEF BOWL \$20 🌱🌿

Pulled Short Rib | Mexican Rice | Corn | Black Beans | Tomato | Shredded Lettuce | Sour Cream | Cheese | Guacamole

## CHICKEN COBB SALAD \$20 🌱🌿

Chicken Breast | Romaine Hearts | Egg | Cherry Tomatoes | Avocado | Corn | Blue Cheese | Red Wine Vinaigrette

## TUNA NIÇOISE \$22 🌱🌿

Seared Tuna | Baby Potatoes | Green Beans | Cherry tomatoes | Egg | Olives | Baby Mixed Greens | Lemon Dijon Vinaigrette

🌱 Gluten-Free 🌿 Vegetarian 🌱 Vegan 🌿 Dairy Free 🌿 Contains Nuts



# BUFFET DINNER

MINIMUM 10 PEOPLE PER ORDER

## DINNER BUFFET OPTION #1 \$42

Gourmet Bread Basket to include Assorted Dinner Rolls, Focaccia and Lalagides with Butter 🌱  
Signature Salad with Honey Lemon Vinaigrette 🌱🌱  
Herb Roasted Chicken Supreme with Pan Gravy 🌱🌱  
Slow Roasted Beef Top Sirloin Roast with Red Wine Sauce 🌱🌱  
Yukon Gold Mashed Potatoes 🌱🌱  
Medley of Seasonal Vegetables 🌱🌱  
Selection of Cookies & Dessert Squares 🌱

## DINNER BUFFET OPTION #2 \$56

Gourmet Bread Basket to include Assorted Dinner Rolls, Focaccia and Lalagides with Butter 🌱  
Caesar Salad with Parmesan Cheese, Croutons and Creamy Garlic Dressing 🌱  
8oz. Slow Roasted Prime Rib of Beef with Horseradish 🌱🌱  
Roasted Garlic & Whipped Mashed Potatoes 🌱🌱  
Glazed Carrots and Buttered Green Beans 🌱🌱  
Shortbread Cookies, Mini Tarts & Pastries 🌱

## DINNER BUFFET OPTION #3 \$42

Gourmet Bread Basket to include Assorted Dinner Rolls, Focaccia and Lalagides with Butter 🌱  
Mixed Green Salad with Cherry Tomatoes, Cucumber & Julienne Vegetables, Balsamic Vinaigrette on the side 🌱🌱  
Pasta Casarecce | Homemade Tomato Basil Sauce 🌱🌱  
Accompanied with Parmesan Cheese & Crushed Chilies 🌱  
Chicken Supreme Filled with | Shiitake Mushrooms |  
Wild Rice | Sun-Dried Cranberries 🌱🌱  
Herb Roasted Fingerling Potatoes 🌱🌱  
Seasonal Vegetables 🌱🌱  
Mini Apple Crumble Tarts & Brownies 🌱

## DINNER BUFFET OPTION #4 \$44

Gourmet Bread Basket to include Assorted Dinner Rolls, Focaccia and Lalagides with Butter 🌱  
Mixed Green Salad with Cherry Tomatoes, Cucumber & Julienne Vegetables, Balsamic Vinaigrette on the side 🌱🌱  
Penne Pasta with Julienne Vegetables in Rose Sauce 🌱  
Accompanied with Parmesan Cheese & Crushed Chilies 🌱  
Half Grilled Cornish Hen with Lemon, Oregano and Olive Oil 🌱🌱  
Roasted Mini Potatoes with Sea Salt 🌱🌱  
Medley of Seasonal Vegetables 🌱🌱  
Selection of Cookies & Dessert Squares 🌱

## DINNER BUFFET OPTION #5 \$60

Gourmet Bread Basket to include Assorted Dinner Rolls, Focaccia and Lalagides with Butter 🌱  
Arugula Salad with Gold Beets, Cracked Pepper Boursin, Sundried Cherries, Balsamic Vinaigrette 🌱  
Antipasto Platter: Grilled Vegetables | Marinated Olives | Roasted Peppers | Marinated Mushrooms | Marinated Artichokes | Parmigiano Chunks | Dried Italian Hot & Mild Sausages | Caprese Salad 🌱  
Penne with choice of Tomato Basil Sauce 🌱 OR Rose Sauce 🌱  
Accompanied with Parmesan Cheese & Crushed Chilies 🌱  
Grilled Salmon Filet 🌱🌱  
Pan Seared Chicken Supreme with Mushroom Sauce  
Seasonal Vegetables 🌱🌱  
Roasted Potatoes 🌱🌱  
Homemade Cookies, Biscotti, Cannoli's & Assorted Tarts 🌱

# STATIONARY PLATTERS

SMALL SERVES 10-12 GUESTS | MEDIUM SERVES 16-18 GUESTS | LARGE SERVES 24-26 GUESTS

## ROASTED STRIPIOIN

SM \$275 | MED \$410 | LG \$495

Pommery Mustard & Steak Spice Crusted Shaved  
AAA Beef Striploin | Gourmet Mustards |  
Horseradish-Peppercorn Aioli | Sautéed Mushrooms  
| Swiss Cheese | Assorted Dinner Rolls

## GRILLED CHICKEN BREAST PLATTER

SM \$165 | MED \$245 | LG \$355

Grilled & Sliced Chicken Breast | Grilled Vegetables  
| Goat Cheese | Pesto Mayo | Hot Banana Peppers |  
Assorted Dinner Rolls

## COLD GRILLED SALMON 🌱

SM \$220 | MED \$330 | LG \$480

Teriyaki Glazed 4oz Chilled Salmon Fillets | Soba  
Noodle Julienne Vegetable Salad with Sesame  
Sweet Chili Vinaigrette

## SMOKED SALMON

SM \$180 | MED \$270 | LG \$390

Smoked Salmon | Capers | Red Onion | Cream  
Cheese | Dijon Honey Dill Sauce | English Cucumber  
| Chopped Egg | Sprouts | Rye Bread

## SEAFOOD SELECTION

SM \$175 | MED \$260 | LG \$375

Individual Shrimp Cocktail | Smoked Salmon  
Rosette on Pumpnickel Rounds | Spicy Crab Rice  
Paper Rolls

## CHIP & DIP 🌱🌱

SM \$75 | MED \$115 | LG \$165

Tortilla Chips | Salsa | Guacamole | Sour Cream

## MEDITERRANEAN DIP 🌱

SM \$75 | MED \$115 | LG \$165

Hummus | Tzatziki | Eggplant Caviar | Grilled Pita  
Bread | Focaccia Spears | Flat Bread | Lalagides

## CRUDITÉS & DIP 🌱🌱

SM \$75 | MED \$115 | LG \$165

Market Fresh Vegetables: Carrot | Celery | Broccoli |  
Cauliflower | Cucumber | Sweet Peppers | Cherry  
Tomatoes | Homemade Dip

## CHEESE & CRACKERS 🌱

SM \$90 | MED \$135 | LG \$195

Cheese Selection to Include Cheddar | Jalapeño  
Havarti | Swiss | Blue | Boursin | Friulano  
Baguette | Crackers | Fresh and Dried Fruit Garnish

## ARTISAN CHEESE BOARD 🌱

SM \$125 | MED \$190 | LG \$275

Gourmet Selection of Cheeses to include  
Parmigiano | Manchego | Gouda | Gorgonzola |  
Cheddar | Double Cream Brie  
Baguette | Artisan Crackers | Fresh and Dried Fruit  
Garnish

## ARTISAN CHEESE BOARD & CHARCUTERIE

SM \$190 | MED \$290 | LG \$420

Gourmet Selection of Local & Imported Cheeses  
Parmigiano | Manchego | Gouda | Gorgonzola  
Baguette | Artisan Crackers | Fresh and Dried Fruit  
Hot & Mild Cacciatore Sausage | Prosciutto | Salami  
My Mother's Olives | Focaccia | Lalagides

## ANTIPASTO

SM \$155 | MED \$235 | LG \$340

Grilled Vegetables | Marinated Olives | Roasted  
Peppers | Marinated Mushrooms | Dried Italian Hot  
& Mild Sausages | Caprese Salad | Parmigiano  
Chunks | Marinated Artichokes | Sliced Baguette |  
Lalagides

## RICE PAPER ROLL

SM \$90 | MED \$135 | LG \$195

Thai Mango Salad Rice Paper Rolls 🌱🌱  
Lemon Chicken and Basil Rice Paper Rolls 🌱🌱  
Sweet Chili Dipping Sauce 🌱🌱

## PETER'S NEW PIZZA

LG \$85 (LARGE ONLY) *(served at room temperature)*

Grilled Vegetables | Olives | Pesto | Mozzarella  
Cheese | Feta Cheese

## GOURMET PIZZA

LG \$85 (LARGE ONLY) *(served at room temperature)*

Mini Margherita Pizza Squares 🌱  
Soppressata with Roasted Cherry Tomatoes and  
Fresh Basil Pizza Squares

## GOURMET FOCACCIA

LG \$85 (LARGE ONLY) *(served at room temperature)*

Anna's Pizza: Freshly Sliced Tomatoes | Balsamic |  
Fresh Basil 🌱  
Spicy Eggplant Pizza: Mozzarella | Fresh Parsley |  
Oregano 🌱

## ARTISAN FOCACCIA

LG \$85 (LARGE ONLY)

*(served at room temperature)*  
Sliced Pears | Gorgonzola | Truffle Honey 🌱  
Grapes | Rosemary | Olive Oil 🌱

## CROSTINI & BRUSCHETTA 🌱🌱

SM \$50 | MED \$75 | LG \$110

Homemade Garlic Herb and Traditional Crostini |  
Tomato Basil Bruschetta | Lemon Cannellini Bean  
Bruschetta

## ROOT CHIPS 🌱🌱

SM \$50 | MED \$75 | LG \$110

House-made Taro Root Chips | Sweet Potato Chips  
| Plantain Crisps | Individual Paper Bags on Side for  
Fillings



# STATIONARY PLATTERS

SMALL SERVES 10-12 GUESTS | MEDIUM SERVES 16-18 GUESTS | LARGE SERVES 24-26 GUESTS

## TRADITIONAL TEA SANDWICH & PINWHEEL TORTILLA WRAPS

(minimum 5 dozen) \$26.50 per dozen

Breads: White | Whole Wheat | Rye

Fillings: Egg Salad | Tuna Salad | Smoked Salmon | Turkey & Swiss | Grilled Vegetable & Goat Cheese | Cucumber & Cream Cheese

## DELI SANDWICHES

SM \$165 | MED \$250 | LG \$360

Assorted Sandwiches with Sliced Roasted Turkey Breast | Black Forest Ham | Montreal Smoked Meat | Cranberry Chutney | Grainy Mustard | House-made Spreads | Sliced Havarti | Cheddar Cheese | California Greens

## ITALIAN DELI SANDWICHES

SM \$185 | MED \$275 | LG \$395

Served On Assorted Panini Buns and Herbed Focaccia | Thin Sliced Mortadella and Provolone | Soppressata and Provolone | Salami and Provolone | Prosciutto and Provolone | Turkey and Havarti | Capocollo and Havarti | Assorted Grilled Vegetables with Pesto and Goat Cheese

## FRESH FRUITS

SM \$65 | MED \$100 | LG \$145

Seasonal Fresh Fruit & Berries

## GOURMET DESSERT

SM \$65 | MED \$100 | LG \$145

Mini Pastries | Gourmet Cookies | Assorted Dessert Squares | Artisan Tarts

## BROWNIES & BLONDIES

SM \$55 | MED \$80 | LG \$120

Fudge Brownies | S'mores Blondies

## GOURMET COOKIES

SM \$45 | MED \$70 | LG \$100

Chocolate Chip | Shortbread | Double Chocolate

## MINI PASTRY PLATTER

SM \$85 | MED \$125 | LG \$180

Mango Coconut Mousse | Strawberry White Chocolate Mousse | Dulce Cheesecake | Crunchy Chocolate | Maple Blueberry Mousse

# HOT HORS D'OEUVRES

MINIMUM 24 PER ITEM

**ADDITIONAL CHARGES: Event Staff/Chef & Rentals as Required**

**\*\*\*\* Assembly Required**

## VEGAN

Mini Beet & Quinoa Cake | Red Pepper Chutney \$3.5 🌱🌱  
Vegetable Fritters | Tamarind Sauce \$2.5 🌱🌱  
Korean Fried Cauliflower | Gochujang Honey Sauce |  
Green Onion | Sesame Seeds \$3 🌱  
Grilled Vegetable Skewer | Yakitori Sauce \$3 🌱  
Sweet Potato Fritter | Corn | Black Beans \$3 🌱

## VEGETARIAN

Feta Forno: Imported Feta | Phyllo | Honey | Sesame  
Seeds \$3.5 🌱  
Figs in Blanket: Red Wine Soaked Figs | Manchego  
Cheese | Puff Pastry \$3.5 🌱  
Potato & Vegetable Samosas | Tamarind Chutney \$2.5 🌱🌱  
Maple Grilled Cheese \$3 🌱  
Mini Cheese Arancini | Tomato Basil Dipping Sauce \$3 🌱  
Spanakopita Triangles \$2.5 🌱  
Mini Grilled Cheese | Tomato Soup Shooter \$4.5 🌱  
Beyond Meat Sliders | Crispy Onion | Chipotle Mayo  
\$4.5\*\* 🌱

## CHICKEN

Thyme & Sea Salt Dusted Crispy Chicken Lollipop |  
Truffle Aioli \$4 🌱🌱  
Tandoori Chicken Skewers | Cucumber Yogurt Dip \$3 🌱  
Grilled Mini P&P Chicken Souvlaki with Lemon Herb  
Sauce | Tzatziki \$3.5 🌱🌱  
Butter Chicken Spring Rolls \$5  
Buffalo Chicken Slider | Blue Cheese Dressing \$4.5\*\*  
Chicken Skewers | Gochujang and Honey Glaze |  
Green Onion | Sesame Seeds \$3 🌱  
Nashville Hot Chicken Sliders | Nashville Style Hot  
Sauce | Pickles | Smoked Chipotle Mayo \$4.5\*\*

## BEEF

Sheppard's Pie Arancini: Crispy Rice Coating |  
Mashed Potatoes | Prime Beef | Peas \$4.5 🌱  
Beef Short Rib Empanadas | Chimichurri \$4  
Grilled Steak Bites | Chimichurri \$4 🌱🌱  
Mini Slider | P&P Secret Sauce | Onions |  
Lettuce | Cheese | Sesame Seed Bun \$4.5\*\*  
Bacon Wrapped Filet Mignon Bite | Maple Pommery  
Mustard Glaze \$4.5 🌱🌱  
Beef Yorkshire Pudding | Shaved Roasted Beef |  
Horseradish Gravy | Peas \$4  
Short Rib Croquette | Panko Crust | Grainy Honey  
Mustard Aioli \$4 🌱  
Wagyu Beef Slider 🌱 | Truffle Aioli | Crispy Onions |  
Bun \$5\*\*

## FISH / SEAFOOD

Mini Crab Cake | Remoulade Sauce \$4.5 🌱  
Hawaiian Shrimp | Coconut Breaded Shrimp | Sweet  
Chili Sauce \$4  
Mini Fish Tacos | Slaw \$4.5\*\* 🌱  
Bacon Wrapped Scallop | Apricot Mustard Glaze \$4.5 🌱🌱  
Blackened Shrimp | Tropical Salsa \$4.5 🌱🌱  
Baked Salmon Bites | Smoky Maple Drizzle \$3.5 🌱🌱  
Lobster Mac & Cheese Fritter \$5

## PORK / LAMB

Grilled New Zealand Lamb Chops | Fresh Lemon |  
Oregano | Rock Salt \$7.5 🌱🌱  
Korean BBQ Pork Tenderloin Skewers \$3 🌱🌱  
BBQ Pulled Pork Sliders | Memphis BBQ Sauce |  
Crunchy Slaw \$3.5 🌱  
Thai Lamb Croquette | Basil and Chili Dip \$4 🌱🌱

# COLD HORS D'OEUVRES

MINIMUM 24 PER ITEM

## VEGAN

Thai Mango Salad Rolls | Thai Chili Sauce \$3.5 🌱🌱  
Endive Cups | Beet Tartar | Vegan Feta | Pumpkin  
Seeds | Balsamic \$3.5 🌱🌱

## VEGETARIAN

Caramelized Onion | Goat Cheese | Fig Tartlet \$3.5 🌱  
Radicchio Cups | Whipped Mascarpone |  
Pomegranate | Pumpkin Seeds | Balsamic \$3 🌱  
Pear | Ricotta | Grape | Crostini \$3.5 🌱  
Caprese | Bocconcini | Grape Tomato | Basil \$3.5 🌱🌱

## PORK / BEEF

Pressed Melon | Whipped Ricotta | Balsamic  
Reduction | Crispy Prosciutto \$4 🌱  
Beef Carpaccio | Endive | Whipped Stilton Cream |  
Caramelized Onions | Cracked Pepper \$4.5 🌱  
Sweet Potato Tartlet | Maple Bacon | Chives |  
Cheddar \$4  
Beef Tataki | Taro Chip | Grainy Mustard Aioli |  
Cornichon \$4.5 🌱🌱  
Spiced Pork Tenderloin | Crostini | Cranberry Jam |  
Goat Cheese \$4

## CHICKEN

Chicken Teriyaki Rice Paper Roll | Toasted Sesame |  
Julienned Vegetables \$3.5 🌱🌱  
Chicken Roulade | Black Carrot Pancake | Mango  
Relish \$3.5  
Gochujang Marinated Chicken | Mini Kimchi  
Pancake \$3.5  
Piri Piri Chicken | Sweet Potato Pancake \$3.5

## FISH / SEAFOOD

Smoked Salmon | Potato Latke | Dill Crème Fraiche  
| Crispy Capers \$4 🌱  
Tequila Lime Jumbo Shrimp | Tropical Salsa \$4.5 🌱🌱  
Signature Jumbo Shrimp Cocktail | Peppered  
Vodka | Spices | Seafood Sauce \$4.5 🌱🌱  
Salmon Tartar | Lemon and Mint Yogurt | Cucumber  
Coin | Radish Slaw \$4 🌱  
Salmon Sashimi | Sushi Rice Cake | Gochujang Aioli  
| Green Onion \$4 🌱  
Tuna Tataki | Sweet Potato Zucchini Latke |  
Wakame Salad | Smoked Soy | Sesame Seeds \$4 🌱  
Salmon Poke | Sesame Tart \$4 🌱  
Caviar: Organic Canadian Caviar | Blini | Crème  
Fraiche \$6

All prices subject to HST

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# PLATED DINNER PACKAGES

MINIMUM 15 PEOPLE PER ITEM

**ADDITIONAL CHARGES: Event Staff/Chef & Rentals as Required**

## OPTION 1 \$55

### FIRST COURSE:

Homemade Focaccia, Lalagides & Artisan Bread with Whipped Butter 🌱  
Baby Arugula & Frisée Salad with Strawberries, Beets and Goat Cheese in Lemon Thyme Vinaigrette 🌱🌿

### SECOND COURSE:

Braised Beef Wellington with Red Wine Herb Jus  
Served With Dauphinoise Potatoes 🌱🌿, Sautéed Asparagus and Carrots 🌱🌿

### THIRD COURSE:

Decedent Chocolate Cake 🌱

## OPTION 2 \$50

### FIRST COURSE:

Homemade Focaccia, Lalagides & Artisan Bread with Whipped Butter 🌱  
Caesar Salad with Romaine Hearts, Shaved Parmesan, Croutons & Creamy Garlic Parmesan Dressing 🌱

### SECOND COURSE:

Roasted Red Pepper & Mascarpone Stuffed Chicken Supreme with Basil Beurre Blanc 🌱  
Served With Roasted Fingerling Potatoes 🌱🌿, Butter & Parsley Glazed Heirloom Carrots & Green Beans 🌱🌿

### THIRD COURSE:

Limoncello Tiramisu 🌱

## OPTION 3 \$55

### FIRST COURSE:

Homemade Focaccia, Lalagides & Artisan Bread with Whipped Butter 🌱  
Kale & Roasted Red & Golden Beet Salad with Feta Cheese, Taro Chips, And A Maple Balsamic Vinaigrette 🌱🌿

### SECOND COURSE:

Grilled Boneless Cornish Hen with Lemon & Oregano Sauce 🌱🌿  
Served With Pearl Cous Cous and Seasonal Vegetables 🌱🌿

### THIRD COURSE:

Lemon Tart with Berries 🌱

## OPTION 4 \$55

### FIRST COURSE:

Homemade Focaccia, Lalagides & Artisan Bread with Whipped Butter 🌱  
Spinach, Pear & Endive Salad with Pumpkin Seeds, Sun-Dried Cranberries, Stilton, Red Wine Vinaigrette 🌱🌿

### SECOND COURSE:

Grilled Salmon Fillet with Sun Dried Tomatoes & Caper Cream Sauce 🌱🌿  
Served With Wild Rice, Sautéed French Beans, Peppers and Asparagus 🌱🌿

### THIRD COURSE:

Strawberry Cheesecake 🌱

# PLATED DINNER À LA CARTE

MINIMUM 15 PEOPLE PER ITEM

**ADDITIONAL CHARGES: Event Staff/Chef & Rentals as Required**

## BREAD PER PERSON \$2 PER PERSON

Herbed Focaccia | Sea Salt & Rosemary Butter 🌿

OR

## SPECIALTY BREAD BASKET \$2.50 PER PERSON

Homemade Focaccia | Assorted Dinner Rolls | Lalagides | Flatbreads | Whipped Butter Balls 🌿

## SOUP \$7 PER PERSON

### MAPLE BUTTERNUT SQUASH 🌿🌱

Crème Fraîche | Apple Crisps

### POTATO & LEEK 🌿🌱

Crème Fraîche | Chives

### CHESTNUT & LENTIL 🌿🌱

Fresh Thyme Garnish

### CARROT & PARSNIPS 🌿🌱

Parsnip Chip Garnish

### CURRIED CAULIFLOWER PUREE 🌿🌱

Diced Potatoes | Chives

### CREAMY WILD MUSHROOM & TERRAGON 🌿🌱

Fried Honey Mushrooms Garnish

### SMOKED TOMATO BISQUE 🌿🌱

Hint of Gin | Cheese Crostini

## SALADS

### BABY ARUGULA & FENNEL SALAD \$10 🌿🌱

Heirloom Beets | Green Beans | Shaved Pecorino | Citrus Vinaigrette

### MIXED GREENS SALAD \$10 🌿🌱

Mesclun Mixed Greens | Cucumbers | Cherry Tomatoes | Red Wine Vinaigrette

### ROMAINE & RADICCHIO SALAD \$10 🌿🌱

Orange | Green Olives | Cucumber | Heirloom Cherry Tomatoes | Feta Cheese | Red Wine Vinaigrette Dressing

### CLASSIC CAESAR SALAD \$10 🌿

Romaine Lettuce | Parmesan | Focaccia Croutons | Creamy Garlic Parmesan Dressing

### BEETS & BERRIES SALAD \$10 🌿🌱

Romaine | Baby Kale | Gold Beets | Candy Cane Beets | Blackberries | Blueberries | Strawberries | Goat Cheese | Balsamic Vinaigrette

### WATERMELON SALAD \$12 🌿🌱

Compressed Watermelon | Feta | Cucumber Carpaccio | Lemon Ginger Vinaigrette

### TUNA TATAKI SALAD \$14 🌿🌱

Edamame Frisée Radish Salad | Ponzu Green Onion Vinaigrette | Crispy Taro Threads

### HEIRLOOM BEET SALAD \$12 🌿🌱

Baby Arugula | Heirloom Cherry Tomatoes | Fior Di Latte | Honey Tahini Vinaigrette

### BEEF AND HEIRLOOM CARROT SALAD \$10 🌿🌱

Radicchio | Baby Arugula | Lentils | Goat Cheese Crumble | Pumpkin Seeds | Maple Apple Cider Dressing

### HALLOUMI SQUASH SALAD \$12 🌿🌱

Hot Honey Grilled Halloumi | Roasted Squash and Chickpeas | Mixed Greens | Cucumber | Peppers | Pomegranate | Sunflower Seeds | Green Goddess Tahini Dressing

### WEDGE SALAD \$12 🌿

Iceberg/Gem lettuce | Cherry tomato | Radish | Pickled Red Onion | Stilton Cheese | Brown Butter Garlic Panko Crumb | Creamy Garlic Dressing

### KALE FARRO SALAD \$10 🌱

Spiced Chickpeas | Corn | Shaved Fennel | Spinach | Radicchio | Watermelon Radish | Miso Rice Wine Vinaigrette



# PLATED DINNER À LA CARTE

MINIMUM 15 PEOPLE PER ITEM

**ADDITIONAL CHARGES: Event Staff/Chef & Rentals as Required**

## PASTA COURSE

### CASARECCE POMODORO \$8

In a Fresh Tomato Basil Sauce

### ORECCHIETTE PASTA OPTION #1 \$10

With Rapini, Sun-Dried Tomatoes, Garlic Olive Oil

### ORECCHIETTE PASTA OPTION #2 \$12

With Rapini & Crumbled Sausage in a Basil Pesto and Roasted Garlic Sauce

### BUTTERNUT SQUASH AGNOLOTTI OPTION #1 \$12

Butternut Squash Ravioli in a Brown Butter Cream Sauce

### BUTTERNUT SQUASH AGNOLOTTI OPTION #2 \$12

Butternut Squash Ravioli with Sweet Peas, Cherry Tomatoes and Olive Oil Herb Sauce

### ARTICHOKE ASIAGO RAVIOLI \$12

Ravioli with Sun Dried Tomatoes, Shitake Mushrooms, Asparagus and Basil Olive Oil

### CAVATELLI \$12

Sautéed Zucchini, Red Onions, Peppers, Sun Dried Tomatoes, Sweet Peas, Roasted Garlic and Basil Purée

### MAFALDA MUSHROOM PASTA \$14

Mafalda Pasta with Sauteéd Wild Mushrooms, Truffle Cream Sauce and Shaved Parmesan Cheese

### SQUID INK TAGLIATELLE \$16

Squid Ink Tagliatelle with Shrimps, Calamari, Sun Dried Tomatoes and Spicy Tomato Basil Sauce

## MAIN ENTRÉES

### BEEF/VEAL

#### PRIME RIB ROAST AU JUS \$42

Garlic Whipped Mashed Potato | Sautéed Green Beans & Carrots

#### GRILLED AAA 8oz BEEF STRIPLOIN \$32

Port Wine Reduction | Roasted Fingerling Potatoes with Sea Salt | Steamed Vegetable Bundle

#### GRILLED BALSAMIC 8oz RIB EYE STEAK \$40

Balsamic Au Jus | Herb Roasted Potatoes | Sautéed Mushrooms | Roasted Red Peppers

#### SLOW BRAISED BONELESS BEEF SHORT RIBS \$32

Red Wine Sauce | Garlic Whipped Mashed Potatoes | Glazed Heirloom Carrots | Mini Yorkshire Puddings

## MAIN ENTRÉES

### BEEF/VEAL

#### GRILLED AAA 6 Oz. BEEF TENDERLOIN \$50

Mushroom and Port Wine Reduction | Potato Fondant | Grilled Asparagus

#### SCALOPINI OF VEAL \$34

Marsala Mushroom Wine Sauce | Roasted Fingerling Potatoes with Sea Salt | Sautéed Asparagus and Green Beans

### FISH

#### GRILLED SALMON FILET \$30

Marinated in Harissa Honey and a Light Za'atar Crust | Smoked Romesco Sauce | Peppers and Broccoli | Wild Rice Pilaf

#### BAKED SOLE \$30

Stuffed with Spinach and Feta Creamy Dill Lemon Sauce | Pearl Couscous | Steamed Asparagus

#### OVEN ROASTED BLACK COD \$45

Lemon Beurre Blanc | Roasted Pepper and Broccoli | Sweet Pea Risotto

#### GRILLED SNAPPER FILLET \$32

Tomato Chutney | Basmati Rice Pilaf | Sautéed Broccoli

#### MISO & SAKE GLAZED HALIBUT \$45

On a Sushi Rice Cake | Ginger Honey Glazed Carrots

### CHICKEN

#### PAN SEARED CHICKEN SUPREME \$25

White Wine Herb Sauce | Stuffed with Baby Spinach, Mushrooms and Sun-Dried Tomatoes | Herb Roasted Potato | Steamed Asparagus, Green Beans and Carrots

#### ROASTED CHICKEN SUPREME \$24

White Wine Sauce | Roasted Baby Red Potatoes | Mixed Vegetable Bundle

#### GRILLED CHICKEN SUPREME \$26

Basil Beurre Blanc | Stuffed with Roasted Red Pepper and Mascarpone | Herb Roasted Potatoes | Steamed Asparagus, Green Beans and Carrots

#### CHICKEN ROULADE \$26

Lightly Breaded, Stuffed with Spinach and Ricotta Cheese | Roasted Sweet Potato Medallions | Sautéed Broccoli

#### GRILLED BONELESS CORNISH HEN (half hen) \$26

Lemon and Oregano Sauce | Brown Butter Roasted Sweet Potato | Sautéed Spinach, Roasted Corn and Cherry Tomatoes

# PLATED DINNER À LA CARTE

MINIMUM 15 PEOPLE PER ITEM

## MAIN ENTRÉES

### VEGETARIAN

**KING OYSTER "SCALLOPS" \$24** 🌱🌿  
Grilled Asparagus 🌱🌿 | Sweet Peas 🌱🌿 | Butternut Squash Puree 🌱🌿 | Olive Oil Garlic Caper Sauce 🌱🌿

**CAULIFLOWER WEDGE \$24** 🌱🌿  
Chimichurri 🌱🌿 | Whipped Potatoes 🌱🌿 | Sautéed Kale and Heirloom Cherry Tomatoes 🌱🌿 | Beet Tahini Sauce 🌱🌿

**LOADED SWEET POTATO \$24** 🌱🌿  
Black Beans and Cherry Tomatoes 🌱🌿 | Crispy Chickpeas 🌱🌿 | Lemon Tahini 🌱🌿

**MISO ROASTED EGGPLANT \$24** 🌱🌿  
Sushi Rice Cake 🌱🌿 | Edamame and Heirloom Carrots 🌱🌿

**POLENTA \$24** 🌱🌿  
Sautéed Mushrooms 🌱🌿 | Charred Broccolini 🌱🌿 | Crispy Chickpeas 🌱🌿

**GRILLED VEGETABLE & FETA CHEESE PHYLLO BUNDLE \$25** 🌱🌿  
Grilled Vegetables 🌱🌿 | Feta Cheese 🌱🌿 | Fingerling Potatoes 🌱🌿 | Roasted Pepper Coulis 🌱🌿

**EGGPLANT & HEIRLOOM TOMATO PARMESAN \$24** 🌱🌿  
(INDIVIDUAL PORTIONS AVAILABLE)  
Layered with Fiore De Latte 🌱🌿 | Sautéed Rapini with Garlic and Chili Oil 🌱🌿 | Fingerling Potatoes 🌱🌿

**ROASTED RED PEPPER MEDALLIONS \$22** 🌱🌿  
(INDIVIDUAL PORTIONS AVAILABLE)  
With Smoked Red Pepper Sauce 🌱🌿 | Lentil and Vegetable Stuffing 🌱🌿 | Wild Rice and Quinoa 🌱🌿

**ADD-ON TO THE MAIN ENTRÉE**  
**BLACK TIGER SHRIMPS 2 piece \$10** 🌱🌿🌱

**GRILLED SHRIMP SKEWER 3 pieces \$14** 🌱🌿🌱

**4oz LOBSTER TAIL \$25** 🌱

**GRILLED SEAFOOD SKEWERS \$20** 🌱🌿🌱  
Shrimp | Scallops | Sword Fish

## SIDES

**ROASTED SWEET POTATO MEDALLIONS \$3** 🌱🌿

**ROASTED FINGERLING POTATOES | SEA SALT \$4** 🌱🌿

**GARLIC WHIPPED MASHED POTATOES \$4** 🌱🌿

**HERB ROASTED POTATOES \$3** 🌱🌿

**LEMON ROASTED POTATO \$3** 🌱🌿

**BASMATI RICE PILAF \$4** 🌱🌿

**WILD RICE \$4** 🌱🌿

**STEAMED ASPARAGUS \$5** 🌱🌿

**SAUTÉED GREEN BEANS \$4** 🌱🌿

**STEAMED VEGETABLE BUNDLE \$5** 🌱🌿

**SAUTÉED BROCCOLINI \$5** 🌱🌿

**SEASONAL VEGETABLES \$4** 🌱🌿

## DESSERT

**NEW YORK CHEESECAKE \$10** 🌱  
Graham Cracker Crust | Passionfruit

**DOUBLE CHOCOLATE MOUSSE \$10** 🌱  
Salted Crumble | Strawberry Coulis

**STRAWBERRY SHORTCAKE \$10** 🌱  
Macerated Strawberries

**LEMON MERINGUE \$10** 🌱  
Lemon Custard | Torched Meringue

**TIRAMISU \$10** 🌱  
Cocoa Tuille

**MANGO COCONUT MOUSSE \$10** 🌱  
Raspberry Coulis

**WARM APPLE BLOSSOM \$8** 🌱  
Fresh Berries | Caramel Drizzle

**SICILLAIN LEMON BUTTER TART \$8** 🌱  
Candied Lemon Garnish

**VANILLA BEAN CRÈME BRULEE \$8** 🌱  
Cranberry Biscotti

**DECEDENT CHOCOLATE CAKE \$9** 🌱  
White Chocolate Shavings | Raspberries

**WARM LEMON CHEESECAKE BAKLAVA \$10** 🌱🌿  
Honey Pistachio Crumble

**DESSERT PLATTER \$6** 🌱  
Cookies | Squares | Biscotti | Mini Pastries

All prices subject to HST

peterandpaulseventcatering.com

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# COCKTAIL STATIONS

MINIMUM 50 PEOPLE PER ITEM

**ADDITIONAL CHARGES: Event Staff/Chef & Rentals as Required**

## PLATED ANTIPASTO \$12

Chef will plate the below items to your guests:  
Focaccia x2 | My Mother's Olives x3 | Grapes | Hot  
Cacciatore Sausage x1 | Mild Cacciatore Sausage x1  
| Prosciutto x1  
Parmigiano Cheese | Manchego

## SUMMER SALAD \$10

Served in Individual Rented Mason Jars:  
Quinoa Tabbouleh Salad: Lemon | Parsley |  
Tomatoes 🌱🌱  
Roasted Yam and Lentil Salad: Baby Spinach | Dijon  
Honey Vinaigrette 🌱🌱🌱  
Baby Arugula & Fennel Salad: Roasted Beets |  
Green Beans | Light Feta Cheese | Citrus  
Vinaigrette 🌱🌱

## THAI MANGO SALAD \$8 🌱🌱🌱🌱

Julienne Mango | Peppers | Napa Cabbage | Red  
Onion  
Glass Noodles | Roasted Cashew Nuts | Cilantro  
Lime Vinaigrette

## SUSHI \$14 🌱🌱🌱🌱

Assorted Maki Rolls & Nigiri Sushi  
(Three Pieces Per Person)  
Soy Sauce | Pickled Ginger | Wasabi  
Side of Sesame Seaweed Salad

## SHRIMP COCKTAIL \$12 🌱🌱🌱

Chilled Shrimp (Three Pieces Per Person) | Vodka  
Spiked Cocktail Sauce | Rented Martini Glass

## FLAMBÉ OUZO SHRIMP \$13 🌱🌱🌱

Black Tiger Shrimp Flambéed Live with Ouzo |  
Basmati Rice Pilaf

## CAPRESE \$10 🌱

Fior Di Latte Cheese | Olive Oil | Sea Salt | Freshly  
Cracked Pepper | Heirloom Tomatoes | Fennel |  
Radicchio Salad | Homemade Focaccia

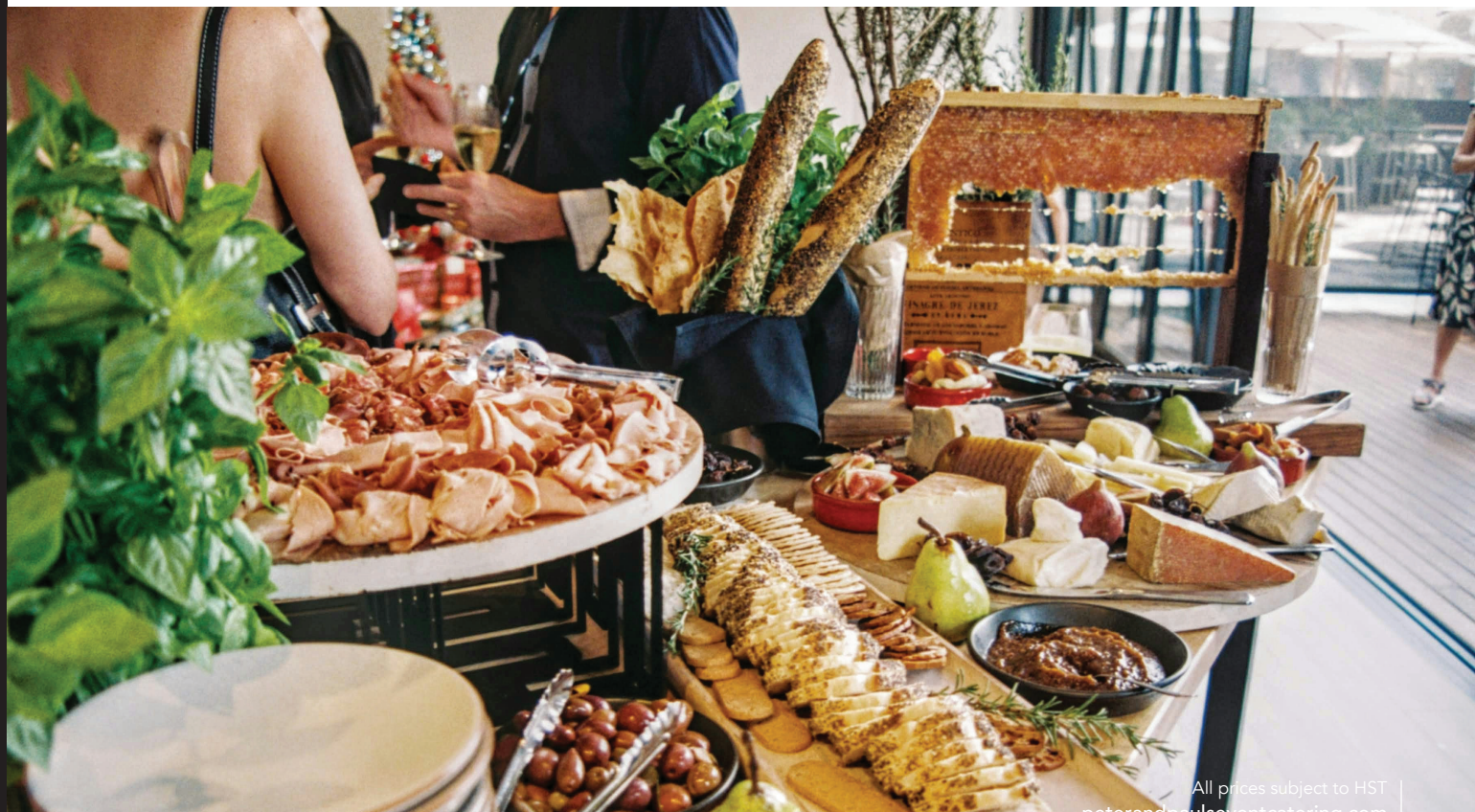
## GRAZING \$16

Artisan Cured Meats to Include: Dry Cured Sausage |  
Local Salamis | Capocollo  
Gouda | Parmigiano Cheese | Aged Cheddar  
In-House Pickled Vegetables  
Lalagides | Sliced Baguette | Focaccia

## SAGANAKI \$8

Kefalotyri Cheese Flambéed with Ouzo  
Pita Wedges | Homemade Focaccia | Kalamata  
Olives

🌱 Gluten-Free 🌱 Vegetarian 🌱 Vegan 🌱 Dairy Free 🌱 Contains Nuts



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# MINI ENTRÉE STATIONS

MINIMUM 50 PEOPLE PER ITEM

## ADDITIONAL CHARGES: Event Staff/Chef & Rentals as Required

### STRIPLOIN OPTION #1 \$16

#### Option to Carve Live

Grilled Medium Rare Beef Striploin | Red Wine Jus  
Roasted Garlic Mashed Potatoes | French Beans

### STRIPLOIN OPTION #2 \$16

#### Option to Carve Live

Grilled Medium Rare Beef Striploin | Red Wine Jus  
Buns | Crispy Onions | Horseradish  
Grainy Mustards | Sautéed Wild Mushrooms

### SEARED BEEF TENDERLOIN \$18

Roasted Fingerling Potatoes | Grilled Asparagus |  
Red Chimichurri | Crispy Onions

### GRILLED NEW YORK STRIP \$16

Dauphinoise Potato | Charred Brussels Sprouts |  
Pickled Shallots | Red Wine Jus

### BEEF CROQUETTE \$14

Garlic Mashed Potatoes | Glazed Heirloom Carrots |  
Mustard Gastrique

### BONELESS BEEF SHORT RIBS \$16

Braised Beef Short Ribs | Red Wine Jus | Truffle  
Mashed Potatoes | Buttered Peas | Mini Yorkshire  
 pudding

### STIR FRY \$10

Choose One Option: Ginger Beef OR Chili Chicken  
OR Crispy Tofu | Sesame Scented Jasmine Rice |  
Green Onion  
Toasted Sesame Seeds | Chili Pepper Sauce

### VEGETABLE CHOW MEIN \$6


Stir-fry Noodles | Vegetables  
Chinese Style - Boxes with Chop Sticks  
ADD Chicken OR Crispy Tofu 5 each  
ADD Beef OR Shrimp 6 each

### TACO STAND \$14



Two 6" Soft Tacos Filled with (Choose Two  
Options):

**Grilled Cajun Chicken:** Pineapple-Jalapeño Salsa 

**Herb Marinated Flank Steak:** Pico de Gallo 

**Spiced Black Beans:** Sautéed Peppers & Onions |  
Shredded Cheese 

**Crispy Fish Taco:** Battered White Fish | Crunchy  
Slaw | Salsa Verde | Cilantro 

**CONDIMENTS:** Guacamole | Salsa Verde | Tomato  
Salsa | Sour Cream | Hot Chili Sauce  



### COMFORT FOOD OPTION #1 \$12

Mini Hamburgers | Mini Grilled Cheese | Ketchup  
Regular Potato Wedges | Sweet Potato Wedges

### COMFORT FOOD OPTION #2 \$8

Buffalo Chicken Sliders: Crispy Chicken | Hot Sauce  
| Blue Cheese Sauce | Kettle Chips

### POT PIE \$8

3" Pies (One Per Person) Choice of Two Fillings:  
Beef Ale and Mushroom Pie  
Chicken Pot Pie  
Root Vegetable and Lentil Pie   
All Served with Arugula and Fennel Salad  

### GREEK \$12

Grilled Lemon & Oregano Marinated Chicken  
Skewers  
Lemon Roasted Potatoes | Greek Salad | Grilled Pita  
| Tzatziki

### INDIAN \$12

Traditional Butter Chicken | Jeweled Basmati Rice |  
Mini Naan

### HARISSA GRILLED CHICKEN \$12

Pearl Couscous | Charred Broccolini | Crispy  
Chickpeas | Tabbouleh

### TERIYAKI CHICKEN \$12

Garlic Fried Rice | Baby Bok Choy | Pickled Chilies |  
Green Onion

### FRIED CHICKEN \$12

Boneless Fried Chicken | Nashville Hot Sauce |  
Sweet Potato Mash | Creamed Corn | Crunchy  
Vinegar Coleslaw

### KOREAN FRIED CHICKEN \$12

Sweet and Spicy Korean Fried Chicken | Sweet  
Potato Noodles | Spinach Carrots Peppers |  
Cabbage Slaw

### SWEET & SOUR CHICKEN \$12

Chow Mein | Sautéed Vegetables | Green Onion |  
Sesame

### PIRI-PIRI CHICKEN \$12

Grilled Piri-Piri Chicken | Portuguese Tomato Rice |  
Charred Corn and Red Peppers | Chimichurri

### JERK CHICKEN \$12

Rice and Peas | Jerk Gravy | Pineapple Relish |  
Plantain Chip

### PETER & PAUL CORNISH HEN \$12

Grilled Boneless Cornish Hen | Lemon Herb Sauce  
Roasted Root Vegetables

# MINI ENTRÉE STATIONS

MINIMUM 50 PEOPLE PER ITEM

**ADDITIONAL CHARGES: Event Staff/Chef & Rentals as Required**

## PASTA STATION \$12

Choose One Option:

**Artichoke Asiago Ravioli:** Sun Dried Tomatoes | Shitake Mushrooms | Asparagus | Basil Olive Oil 🌱

**Cavatelli:** Sautéed Zucchini | Red Onions | Peppers | Sun Dried Tomatoes | Sweet Peas | Roasted Garlic and Basil Puree 🌱

**Mafalda Mushroom Pasta:** Mafalda Pasta | Sautéed Wild Mushrooms | Truffle Cream Sauce | Shaved Parmesan Cheese 🌱

**Casarecce:** Tomato Basil Sauce 🌱🌱

**Orecchiette Option #1:** Rapini | Sun-Dried Tomatoes | Garlic Olive Oil 🌱

**Orecchiette Option #2:** Rapini | Crumbled Sausage | Basil Pesto | Roasted Garlic Sauce 🌱

**Butternut Squash Agnolotti Option #1:** Brown Butter Cream Sauce 🌱

**Butternut Squash Agnolotti Option #2:** Sweet Peas | Cherry Tomatoes | Olive Oil Herb Sauce 🌱

## TUNA TATAKI \$14 🌱

Miso Sesame Crust | Crispy Rice Cake | Heirloom Carrot Slaw | Avocado Wasabi Purée

## SALMON OPTION #1 \$12 🌱

Grainy Mustard Honey Glaze | Potato Rosti | Dill Sour Cream | Pickled Red Onion | Crispy Capers

## SALMON OPTION #2 \$12

Harissa Marinade and Za'atar Crust | Mujadara Lentil Rice | Whipped Sumac & Honey Labneh | Lavash Crisps

## POKE BOWL \$14 🌱🌱

Sushi Grade Salmon | Sticky Rice | Cilantro | Scallions | Sesame Seeds | Avocado | Edamame | Mango | Carrots | Cucumber | Pea Shoots | Ginger | Wasabi | Sriracha | Ponzu

## SHRIMP \$14 🌱

Grilled Garlic Black Tiger Shrimp | Spanish Rice | Peppers and Corn | Salsa Verde | Crispy Tortilla Strips

## PORK TENDERLOIN \$12 🌱🌱

Dijon Mustard Montreal Spice Crust | Roasted Sweet Potatoes | Green Beans | Balsamic Jus

## PULLED PORK \$10 🌱

Bourbon Braised Pork | BBQ Sauce | Cider Slaw | Brioche Soft Bun | Kettle Chips

## LAMB CHOPS (2 pieces) \$18 🌱🌱

Roasted Baby Red Potatoes | Asparagus | Rosemary Mint Chimichurri

## DUCK BREAST \$16

Orange Glaze | Garlic Mashed Potatoes | Kale | Orange Segments

## VEGETARIAN

### RISOTTO \$14 🌱🌱

Choose One Option:

Asparagus and Lemon Zest

Butternut Squash and Baby Arugula

Shiitake, Cremini, Oyster Mushrooms and Truffle Oil

### HEIRLOOM CARROT SALAD \$8 🌱🌱

Roasted Baby Heirloom Carrots | Beluga Lentils | Shaved Fennel | Radicchio | Spiced Pumpkin Seeds | Lemon Yogurt Dressing

### ENDIVE SALAD \$8 🌱

Farro | Orange Segments | Radicchio | Parmesan Petals | Sunflower Seeds | Maple Pommery Vinaigrette

### HEIRLOOM TOMATO CAPRESE \$10 🌱

Burrata | Focaccia | Basil | Balsamic | Maldon Salt

### BEEF SALAD \$8 🌱🌱

Heirloom Beets | Baby Arugula | Whipped Honey Goat Cheese | Beet Chips | Red Wine Vinaigrette

### MAC & CHEESE \$8 🌱

Old-Fashioned Macaroni and Cheese: White Cheddar | Oka | Gouda | Panko Bread Crumbs | Parmesan Cheese | Garlic Bread

### KING OYSTER "SCALLOPS" \$12 🌱🌱

Pea Puree | Grilled Asparagus and Red Peppers | Garlic Caper Oil

### CAULIFLOWER STEAK \$12 🌱🌱

Carrot Fennel Slaw | Heirloom Cherry Tomatoes | Pomegranate | Beet Tahini

### ROASTED RED PEPPER MEDALLIONS \$12 🌱🌱

Stuffed With Lentils and Cauliflower | Red Pepper Coulis

## SALADS \$10

Classic and Fresh Salads (Two Per Person)

Served in Rented Mini Bowls:

**PETER & PAUL'S SIGNATURE SALAD:** Arugula | Romaine | Cabbage | Orange Segments | Pomegranates | Avocado | Cherry Tomatoes | Julienne Mango | Pepper | Cucumbers | Citrus Vinaigrette 🌱🌱

**MEDITERRANEAN ORZO SALAD:** Olives | Roasted Red Peppers | Edamame Beans 🌱

**SOBA NOODLE SALAD:** Carrots | Snap Peas | Bean Sprouts | Watercress | Asian Sesame Dressing 🌱

# DESSERT STATIONS

MINIMUM 50 PEOPLE PER ITEM

## ADDITIONAL CHARGES: Event Staff/Chef & Rentals as Required

### MINI WAFFLES STATION \$12

Waffle Bites | Tiramisu Topping | Strawberry Shortcake Topping | Matcha White Chocolate Topping

### CRÊPE SUZETTE \$10

Thin Crêpe (One Per Person) | Buttery Orange Sauce | Grand Marnier | Candied Orange Zest

### APPLE CINNAMON DONUTS WITH DULCE DE LECHE \$42.75

Homemade Apple Donuts (One Per Person) | Cinnamon Sugar | Dulce De Leche

### NUTELLA BANANA EMPANADAS \$4

Handmade Empanada (One Per Person) Filled With: Nutella | Banana

### NUTELLA CRÊPE \$8

Crêpes Warmed and Rolled by Chef (One Per Person) | Mixed Berries | Whipped Cream | Syrup | Nutella

### BROWNIE SUNDAE BAR \$8

Chocolate Brownie Bites | Blondie Brownie Bites | Chocolate Sauce | Caramel Sauce | Stewed Berries | Whipped Cream

### NEW YORK, NEW YORK \$10

Mini New York Style Cheesecakes | Cherry Sauce | Mixed Berry Compote | Chocolate Fudge Sauce | Caramel Sauce | Oreo Cookie Crumbs | Coconut Flakes

### CUPCAKE STAND \$8

A Variety of Mini Cupcakes (Two Per Person) | Buttercream Frosting

### FRUIT PIE BAR \$10

Pies Served with Whipped Cream:  
Ontario Caramelized Apple Crumble Pie  
Muskoka Wild Blueberry Cranberry Pie with Oat Crumble Topping  
Scillian Lemon Pie with Berries

### OH SO SWEET! \$16

Fresh Fruit | Pastries | Cakes | Mini Desserts

# FEATURED DESSERT STATIONS

INQUIRE FOR MINIMUMS, PRICING, + AVAILABILITY

### ICE CREAM TRUCK

( and  Options Available)


Sundaes | Shakes | Floats | Soft Served Ice Cream | Slushies | Variety of Popsicles

### MAPLE SNOW

Pure Maple Syrup Reduction | Frosted on Food-Grade Snow | Wrapped Around Artisan Cheese | Made Live in Front of Guests

### GELATO BAR

#### OPTION ONE: Ice Sculpture

( Options Available)

Ice Sculpture with Custom Writing or Image in the Ice | Client's Choice of 4 Flavours of Gelato | All Cups, Spoons and Napkins | Includes 2 Event Staff for a 2 Hour Duration

#### OPTION TWO: Gelato Freezer

( Options Available)

Gelato Freezer - Requires Dedicated Power Outlet | Client's Choice of 7-10 Flavours of Gelato | All Cups, Spoons and Napkins | Includes 2 Event Staff for a 2 Hour Duration

# LATE NIGHT STATIONS

MINIMUM 50 PEOPLE PER ITEM

## **POUTINE \$7**

French Fries | House Gravy | Cheese Curds

## **UPGRADED POUTINE \$12**

Deep Fried French Fries | Sweet Potato Fries | House Gravy | Cheese Curds | Slow Roasted Pulled Pork | Sautéed Vegetables | Bacon Crumble | Ketchup | Hot Sauce | Vinegar

## **GRILLED CHEESE \$8**

Grilled Cheese Sandwiches Prepared Live | Thick Cut Potato Wedges | Ketchup

## **PORCHETTA \$12**

Oven-Roasted Porchetta Carved | Hot Banana Peppers | Crispy Onion | Horseradish Aioli | Calabrese Buns

## **MEDITERRANEAN SHAWARMA & FALAFEL**

**\$12** 

Chicken Shawarma | Pita | Shredded Lettuce | Chopped Tomatoes | Sliced Red Onions | Pickles | Turnips | Tahini | Tzatziki | Hot Sauce  
Vegetarian Option: Homemade Falafel Balls

## **FISH & CHIPS STAND \$10**

Beer Battered Cod Fillet | Spiced Red Skin Potato Wedges | Tartar Sauce | Malt Vinegar | Ketchup


## **BONELESS CHICKEN & WAFFLE \$12**

Buttermilk Fried Boneless Chicken | Soft Waffle | Spiced Maple Syrup OR Savory Mushroom Sauce

## **COMFORT FOOD \$12**

Mini Hamburgers | Mini Grilled Cheese | Regular Potato Wedges | Sweet Potato Wedges | Ketchup

## **"NONNA'S VEAL & BRIO STATION" \$15**

A Peter&Pauls Hospitality Group Signature Station!  
Tender Veal Cutlets | Fresh Bakery Buns | Nonna's Homemade Tomato Sauce | Hot Peppers | Sautéed Mushrooms | Provolone Cheese | Ice Cold Brio  
Vegetarian Option: Rapini & Feta Sandwich 

 Gluten-Free  Vegetarian  Vegan  Dairy Free  Contains Nuts



# ALLERGEN FRIENDLY OPTIONS

NOTE: Below are the only special meals available – No Substitutions

\*Special Meals must be chosen at the time of ordering – No Exceptions

## BREAKFAST

GLUTEN-FREE VEGAN BANANA MUFFIN 🌾🌱  
\$4.25 EACH

GLUTEN-FREE VEGAN CARROT PINEAPPLE  
MUFFIN 🌾🌱  
\$4.25 EACH

GLUTEN-FREE VEGAN FRENCH TOAST WITH  
MAPLE SYRUP 🌾🌱  
\$5.50 PER PIECE

GLUTEN-FREE PANCAKE 🌾🌱  
\$3 EACH

GLUTEN-FREE WAFFLE 🌾🌱  
\$4 EACH

GLUTEN-FREE VEGAN FRITTATA 🌾🌱  
\$5 EACH

GLUTEN-FREE VEGAN QUICHE 3" 🌾🌱  
\$6 EACH

GLUTEN-FREE VEGAN QUICHE 5" 🌾🌱  
\$10 EACH

## BREAKFAST BOXES

OPTION #1: BANANA LOAF, VEGAN YOGURT  
PARFAIT AND FRUIT SALAD \$15 🌾🌱

## SNACKS

GLUTEN-FREE VEGAN BANANA LOAF 🌾🌱  
\$6.50 EACH

GLUTEN-FREE VEGAN CARROT PINEAPPLE LOAF 🌾🌱  
\$6.50 EACH

GLUTEN-FREE VEGAN WILD BLUEBERRY SCONE 🌾🌱  
\$5.50 EACH

GLUTEN-FREE VEGAN LEMON CRANBERRY  
SCONE 🌾🌱  
\$5.50 EACH

GLUTEN-FREE DARK CHOCOLATE DRIZZLED RICE  
KRISPY 🌾🌱  
\$3 EACH

GLUTEN-FREE VEGAN ROOT CHIPS 🌾🌱  
\$4.50

GLUTEN-FREE VEGAN INDIVIDUAL BAG OF CHIPS 🌾🌱  
\$2.50

GLUTEN-FREE VEGAN OMELETTE 🌾🌱  
\$10 EACH

GLUTEN-FREE VEGAN BERRY AND OATMEAL  
PARFAIT 🌾🌱  
\$7 EACH

VEGAN SAUSAGE APPLE SAGE 🌱  
\$4.50 (FOR 2 PIECES)

VEGAN BACON 🌱  
\$3 (FOR 2 PIECES)

GLUTEN-FREE AND HALAL CHICKEN APPLE  
SAUSAGE 🌾🌱  
\$4 (FOR 2 PIECES)

TURKEY BACON 🌾🌱  
\$4 (FOR 2 PIECES)

HALAL BEEF BACON 🌾🌱  
\$5 (FOR 2 PIECES)

GLUTEN-FREE VEGAN HOME FRIES 🌾🌱  
\$3 PER PORTION

OPTION #2: 3" VEGAN QUICHE, VEGAN MUFFIN,  
FRUIT SALAD \$15 🌾🌱

## SANDWICHES

GLUTEN-FREE BREAKFAST SANDWICH \$15 🌾🌱  
Gluten-Free Bun, Vegetarian Breakfast Sausage,  
Fried Egg and Cheddar Cheese

GLUTEN-FREE VEGAN WRAP \$15 🌾🌱  
Vegan Eggs, Sautéed Peppers and Onions, with  
Vegan Cheese

GLUTEN-FREE TEA SANDWICHES \$28 PER DOZEN 🌾  
Egg Salad, Tuna Salad, Cucumber and Cheese

GLUTEN-FREE DAIRY-FREE GRILLED CHICKEN  
SANDWICH \$15 🌾🌱  
Herb Marinated Chicken, Hummus, Roasted  
Peppers, Vegan Cheese and Arugula

GLUTEN-FREE MONTREAL SMOKED MEAT  
SANDWICH \$15 🌾  
Smoked Meat, Swiss Cheese, Sliced Pickles and  
Horseradish Aioli

GLUTEN-FREE VEGAN FALAFEL WRAP \$14 🌾🌱  
Chickpea Falafel, Tabbouleh Salad, Romaine and  
Hummus

VEGAN BURRITO \$16 🌱  
Beyond Meat Steak Bites, Vegan Cheese with Onion  
and Peppers

# ALLERGEN FRIENDLY OPTIONS

NOTE: Below are the only special meals available – No Substitutions

\*Special Meals must be chosen at the time of ordering – No Exceptions

## LUNCH BOX

**GLUTEN-FREE LUNCH BOX \$25** 🌾

**GLUTEN-FREE SANDWICH - CHOOSE ONE:**

**Gluten-Free Dairy-Free Grilled Chicken Sandwich:**

Herb Marinated Chicken, Hummus, Roasted Peppers, Vegan Cheese and Arugula 🌾 🌿

**Gluten-Free Montreal Smoked Meat Sandwich:**

Smoked Meat, Swiss Cheese, Sliced Pickles and Horseradish Aioli 🌾

**Gluten-Free Vegan Falafel Wrap:** Chickpea Falafel, Tabbouleh Salad, Romaine and Hummus 🌾 🌿

**MIXED GREENS WITH HEIRLOOM CARROTS AND CUCUMBER WITH BALSAMIC VINAIGRETTE** 🌾 🌿

**GLUTEN-FREE VEGAN COOKIE** 🌾 🌿

## ENTRÉE

ALL-GLUTEN FREE, DAIRY FREE, NO ONIONS, NO GARLIC, NO BLACK PEPPER, NO NUTS

**HALAL GRILLED CHICKEN BREAST WITH OLIVE OIL AND LEMON SAUCE \$10** 🌾 🌿

**HALAL CHICKEN SOUVLAKI WITH OLIVE OIL AND LEMON SAUCE \$10** 🌾 🌿

**HALAL HERB ROASTED CHICKEN SUPREME WITH MUSHROOM SAUCE \$14** 🌾 🌿

**HALAL CHICKEN, VEGETABLES AND CHICKPEA STEW IN TOMATO SAUCE \$10** 🌾 🌿

**GRILLED HALF CORNISH HEN WITH OLIVE OIL, LEMON JUICE AND OREGANO \$15** 🌾 🌿

**GRILLED SALMON WITH DILL POMMERY MUSTARD GLAZE \$16** 🌾 🌿

**BAKED COD LOIN WITH CHERRY TOMATOES, OLIVES AND CAPERS \$15** 🌾 🌿

**AAA BEEF SOUVLAKI WITH OLIVE OIL AND LEMON SAUCE \$14** 🌾 🌿

**AAA BRAISED BEEF SHORT RIBS \$20 (FOR 2 PIECES)** 🌾 🌿

**AAA BEEF AND ROOT VEGETABLES STEW \$14** 🌾 🌿

**VEGAN ROASTED RED PEPPER MEDALLIONS WITH TOMATO COULIS \$12** 🌿

**VEGAN BEYOND MEAT MEATBALLS BRAISED IN TOMATO BASIL SAUCE \$14** 🌿

**VEGAN 5" POT PIE WITH VEGETABLES IN CREAMY COCONUT CURRY SAUCE \$16** 🌿

## SALADS

ALL GLUTEN-FREE, DAIRY-FREE, NO ONIONS, NO GARLIC, NO BLACK PEPPER, NO NUTS

**MIXED GREENS SALAD WITH HEIRLOOM CARROTS, CUCUMBER AND BALSAMIC VINAIGRETTE \$6** 🌾 🌿

**POTATO SALAD WITH CARROTS, OLIVES, PARSLEY AND OLIVE OIL \$6** 🌾 🌿

**CHICKPEA SALAD WITH CELERY, CARROTS, RADISH, ROMAINE AND HERB VINAIGRETTE \$6** 🌾 🌿

**COLESLAW WITH SHAVED CABBAGE, CARROTS, MANGO AND OLIVE OIL VINAIGRETTE \$6** 🌾 🌿

## SIDES

ALL-GLUTEN FREE, DAIRY FREE, NO ONIONS, NO GARLIC, NO BLACK PEPPER, NO NUTS

**HERB ROASTED MINI POTATOES \$4** 🌾 🌿

**LEMON OREGANO ROASTED SWEET POTATOES \$4** 🌾 🌿

**BASMATI RICE AND QUINOA PILAF \$4** 🌾 🌿

**YUKON GOLD MASHED POTATOES \$4** 🌾 🌿

**MIXED SEASONAL VEGETABLES \$4** 🌾 🌿

**HEIRLOOM CARROTS AND GREEN BEANS \$4** 🌾 🌿

**PENNE PASTA WITH FRESH TOMATO BASIL SAUCE \$8** 🌾 🌿

**PASTA WITH SAUTÉED ZUCCHINI, PEPPERS, SUN DRIED TOMATOES, SWEET PEAS WITH PESTO \$10** 🌾 🌿

**GLUTEN-FREE BUN WITH PLANT BASED BUTTER \$3.50** 🌾 🌿

# ALLERGEN FRIENDLY OPTIONS

NOTE: Below are the only special meals available – No Substitutions

\*Special Meals must be chosen at the time of ordering – No Exceptions

## DESSERT

GLUTEN-FREE BROWNIE \$6.50  



GLUTEN-FREE VEGAN BROWNIE \$6.50  

GLUTEN-FREE VEGAN BLONDIE \$6.50  



GLUTEN-FREE VEGAN NANAIMO BAR \$4.50  

GLUTEN-FREE BROWNIE BITES \$2.25  

GLUTEN-FREE VEGAN BLONDIE BITES \$2.25  

GLUTEN-FREE VEGAN 3" BUTTER TART \$4  

GLUTEN-FREE VEGAN 3" WILD BLUEBERRY TART \$4  

GLUTEN-FREE VEGAN 3" CHERRY TART \$4  

GLUTEN-FREE SHORTBREAD COOKIE \$2  

GLUTEN-FREE CHOCOLATE CHIP COOKIE \$2  

VEGAN CHOCOLATE CHIP COOKIE \$1.25  

GLUTEN-FREE VEGAN OOEY GOOEY COOKIE \$4  

GLUTEN-FREE VEGAN CHOCO-CHIA COOKIE \$4  

GLUTEN-FREE VEGAN INDIVIDUAL CHOCOLATE DECADENCE CAKE \$8.50  

# Peter and Pauls

## EventCatering

# CORPORATE & SOCIAL

## EVENT AND DAILY CATERING MENUS

Orders are to be emailed to: [catering@bypnp.com](mailto:catering@bypnp.com) | Please include the below details when ordering:

TYPE OF EVENT	EVENT DATE	GUEST ARRIVAL TIME	APPROXIMATE END TIME	GUEST COUNT

NAME OF VENUE (where event is taking place):

VENUE ADDRESS:

CLIENT NAME

CLIENT PHONE NUMBER

CLIENT EMAIL ADDRESS

PREFERRED STYLE OF SERVICE: please choose option below:

- PLATED MEAL       BUFFET       COCKTAIL PARTY  
 STATIONARY PLATTERS       HORS D'OEUVRES

MENU THOUGHTS/IDEAS

What Food would you like to serve? | Please outline / list preferred menu choices:

DIETARY REQUIREMENTS: please indicate # of meals

- NONE       GLUTEN-FREE       VEGAN       VEGETARIAN       NUT FREE       OTHER \_\_\_\_\_

DO YOU REQUIRE ANY ADDITIONAL SERVICES:

- STAFF / BARTENDER / CHEFS       RENTALS       TABLES, CHAIRS, LINENS       PLATES, CUTLERY, GLASSES  
 COLD DRINKS       HOT DRINKS       ALCOHOL       TENT       DECOR OR FLORALS       AV OR DJ  
 OTHER \_\_\_\_\_