

# Peter and Pauls

EventCatering



# Corporate Menu

# BREAKFAST

MINIMUM 10 PEOPLE PER ORDER

## CONTINENTAL

Mini Danish 🍏  
Mini Muffins 🍏  
Savoury Breakfast Pastries 🍏  
Seasonal Fruit Platter 🍏🍏

## CONTINENTAL UPGRADED

Mini Danish 🍏  
Mini Muffins 🍏  
Savory Breakfast Pastries 🍏  
Smoked Salmon Platter | Capers | Red Onions 🍏  
Mini Bagels | Cream Cheese 🍏  
Granola | Berry Parfait 🍏🍏  
Seasonal Fruit Platter 🍏🍏

## SANDWICHES & WRAPS

Fried Egg | Peameal Bacon | Aged Cheddar | English Muffin  
BLT: Bacon | Roma Tomatoes | Bib Lettuce | Freshly Baked Bread  
Western Omelet Wrap | Onions | Peppers | Ham  
TLC: Roma Tomatoes | Bib Lettuce | Aged Cheddar | Multigrain Bread 🍏

## OMELETTE STATION MINIMUM 50 GUESTS 🍏

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

## THE GREAT CANADIAN

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

## HOT BREAKFAST OPTION 2

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

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

# BOXED BREAKFAST

MINIMUM 10 PER VARIETY | SERVED COLD

## OPTION 1 🍏

Banana Loaf | Individual Vanilla Yogurt | Hard Boiled Eggs

## OPTION 2 🍏

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

## OPTION 3 🍏

Sliced Cheese & Crackers | Whole Fruit | Granola Bar

## OPTION 4 🍏

Daily Quiche | Fruit Yogurt Parfait Granola | Loaf Cake

## OPTION 5

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 🍏🍏

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

## COTTAGE CHEESE BOWL 🍏🍏

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

## CHIA PUDDING BOWL 🍏🍏

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

## QUINOA BOWL 🍏🍏

Sautéed Spinach | Cherry Tomatoes | Cottage Cheese | Boiled Eggs

## SMOKED SALMON BOWL 🍏🍏

New Potato Salad | Avocado | Cucumber | Cherry Tomatoes

## VEGAN BOWL 🍏🍏

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

# BREAKFAST A LA CARTE

MINIMUM ORDER OF 10 PER ITEM

Pancake | Pure Maple Syrup (1 piece per person) 🍃  
Mini Croissant | Muffin | Danish 🍃  
Whole Fruit 🍌🍃  
Mini Bagels | Cream Cheese 🍃  
Lightly Seasoned Home Fries 🍌🍃  
Blueberry | Plain Scones 🍃  
Nature Valley Granola Bars 🍃  
Individual Fruit Yogurt 🍌  
Breakfast Sausage (2 pieces per person) 🍌  
Condiments: Jams | Marmalade | Whipped Butter 🍃  
Individual Frittata | Sun-Dried Tomato | Jalapeño  
Pepper | Goat Cheese 🍌🍃  
French Toast | Pure Maple Syrup 🍃  
2" Mini Quiche | Ham | Caramelized Onion | Cheddar

Belgian Waffles | Pure Maple Syrup (1 piece per person) 🍃  
Bacon (3 pieces per person) 🍌🍌  
Banana Loaf | Chocolate Loaf | Lemon Poppy Loaf 🍃  
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

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

### ITALIAN SANDWICH & CHARCUTERIE

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 Vegetables, Basil Pesto & Goat Cheese

### HIGH TEA BOX

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

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

## SANDWICH LUNCH PACKAGE

### 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 🌱

## EXECUTIVE SANDWICHES

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" | 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

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 🌱🌿

Mixed Greens | Cherry Tomatoes | Cucumbers | Balsamic Dressing

## RED SALAD 🌱🌿

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

## FAR EAST NAPPA SALAD 🌱

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

## CAESAR 🌱

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

\*VEGAN CAESAR SALAD AVAILABLE:

Vegan Cheese | Creamy Vegan Garlic Dressing

## SIGNATURE SALAD 🌱🌿

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

## GREEN SALAD 🌱🌿

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

## BABY ARUGULA & FENNEL 🌱🌿

Roasted Beets | Green Beans | Goat Cheese | Citrus Vinaigrette

## GREEK 🌱🌿

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

## PASTA PRIMAVERA 🌱

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

## MEDITERRANEAN QUINOA 🌱🌿

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

# HOT LUNCHES

MINIMUM 10 PEOPLE PER ORDER

## ITALIAN OPTION 1

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

Panini Buns with Butter 🍞  
Sautéed Vegetable Platter: Hot & 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

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 🍪

## GREEK

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 🍪

## COMFORT FOOD

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

## CANADIAN

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 🍪

## FRENCH OPTION: BEEF BOURGUIGNON

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

## FRENCH OPTION: COQ AU VIN

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

## MEXICAN OPTION 1

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

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 | Jalapenos | Salsa | Sour Cream  
Mexican Rice Pilaf 🥗  
Nutella Banana Empanada (1pp) 🍪

## ASIAN

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

## INDIAN

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

# COLD BOXED LUNCHES

MINIMUM ORDER OF 10 PER VARIETY

## OPTION 1

Grilled Chicken Souvlaki | Greek Pasta Salad | Tzatziki

## OPTION 2

Spanakopita | Greek Pasta Salad

## OPTION 3

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

## OPTION 4

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





## OPTION 5

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

## OPTION 6


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

## ENTRÉE SALAD

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  

## GREEK

Lemon Grilled Chicken Souvlaki | Tzatziki 

Greek Pasta Salad | Feta Cheese | Oregano

Vinaigrette 

Fruit Salad  

## SALAD & WRAP

BBQ Chicken Wrap: Lettuce | Tomato | Avocado | Aged Cheddar

Pasta Primavera Salad



Whole Fruit  

## ASIAN

Soya Ginger Glazed Salmon 

Napa Cabbage & Sweet Potato Salad:

Crunchy Noodles | Sesame Teriyaki Vinaigrette

Fruit Salad  

# SANDWICH BOXED LUNCHES

MINIMUM ORDER OF 10 PER VARIETY

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 | Crispy Bacon | 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 🌱🥬

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

## VEGETARIAN BOWL 🌱🥬

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

## CHICKEN BOWL 🌱🥬

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

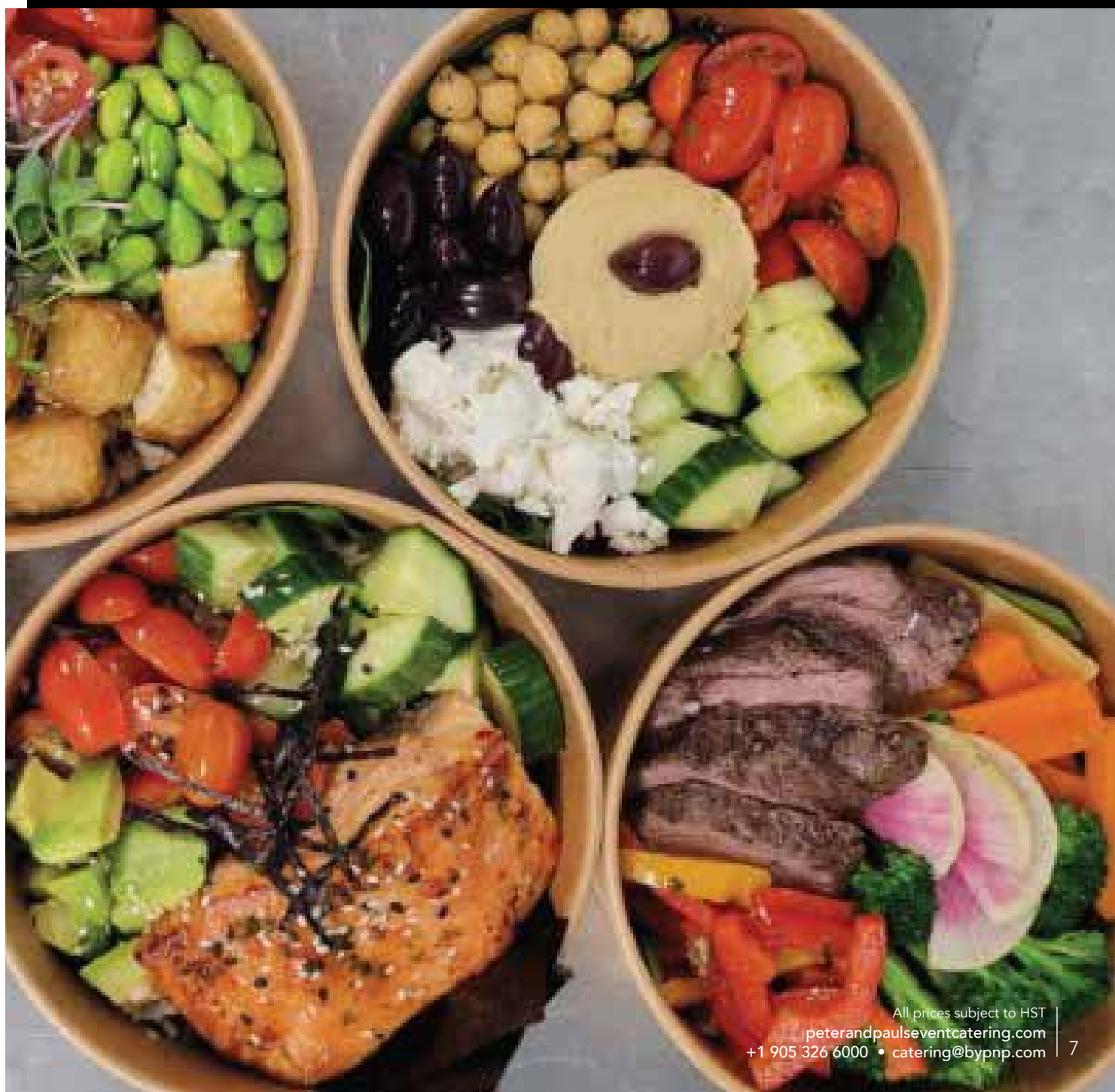
## SALMON BOWL 🌱🥬

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

## GRILLED BEEF BOWL 🌱🥬

Quinoa | Sweet Potatoes | Sautéed Peppers | Broccoli | Carrot

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



# BUFFET DINNER

MINIMUM 10 PEOPLE PER ORDER

## OPTION 1

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 🌱

## OPTION 2

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 🌱

## OPTION 3

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 🌱

## OPTION 4

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 🌱

## OPTION 5

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 STRIPLOIN

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

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

## COLD GRILLED SALMON

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

## SMOKED SALMON

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

## SEAFOOD SELECTION

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

## CHIP & DIP

Tortilla Chips | Salsa | Guacamole | Sour Cream

## MEDITERRANEAN DIP

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

## CRUDITÉS & DIP

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

## RICE PAPER ROLL

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

## CROSTINI & BRUSCHETTA

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

## CHEESE & CRACKERS

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

## ARTISAN CHEESE BOARD

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

## ARTISAN CHEESE BOARD & CHARCUTERIE

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

## ANTIPASTO

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

## GOURMET PIZZA

(served at room temperature)  
Mini Margherita Pizza Squares  
Soppressata with Roasted Cherry Tomatoes and Fresh Basil Pizza Squares

## GOURMET FOCACCIA

(served at room temperature)  
Anna's Pizza: Freshly Sliced Tomatoes | Balsamic | Fresh Basil  
Spicy Eggplant Pizza: Mozzarella | Fresh Parsley | Oregano

## ARTISAN FOCACCIA

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

## ROOT CHIPS

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)

Breads: White | Whole Wheat | Rye  
 Fillings: Egg Salad | Tuna Salad | Smoked Salmon | Turkey & Swiss | Grilled Vegetable & Goat Cheese | Cucumber & Cream Cheese

## DELI

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

## ITALIAN DELI

Thin Sliced Mortadella | Capicola | Soppressata | Salami | Prosciutto | Sliced Provolone | Sliced Havarti | Baby Arugula | Assorted Panini Buns

## FRESH FRUITS 🍌🍇

Seasonal Fresh Fruit & Berries

## GOURMET DESSERT 🍩

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

## BROWNIES & BLONDIES 🍪

Fudge Brownies | S'mores Blondies

## GOURMET COOKIES 🍪

Chocolate Chip | Shortbread | Double Chocolate

# 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 🌱🌱  
Vegetable Fritters | Tamarind Sauce 🌱🌱  
Avocado Quesadillas 🌱  
Grilled Vegetable Skewer | Yakitori Sauce 🌱  
Falafel | Garlic Hummus | Tabbouleh\*\* 🌱

## VEGETARIAN

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

## CHICKEN

Thyme & Sea Salt Dusted Crispy Chicken Lollipop | Truffle Aioli 🌱🌱  
Honey Ginger Chicken Satay Skewer 🌱🌱  
Tandoori Chicken Skewers | Cucumber Yogurt Dip 🌱  
Grilled Mini P&P Chicken Souvlaki with Lemon Herb Sauce | Tzatziki 🌱🌱  
Butter Chicken Spring Rolls  
Korean Fried Chicken Sliders | Asian Slaw | Kimchi Sauce\*\*  
Buffalo Chicken Slider | Blue Cheese Dressing\*\*

## BEEF

Sheppard's Pie Arancini: Crispy Rice Coating | Mashed Potatoes | Prime Beef | Peas 🌱  
Ruben Phyllo Bundle: Shaved Corned Beef | Sauerkraut | Swiss Cheese | Russian Dressing  
Beef Short Rib Empanadas | Chimichurri  
Grilled Steak Bites | Chimichurri 🌱🌱  
Mini Slider | P&P Secret Sauce | Pickles | Onions | Lettuce | Cheese | Sesame Seed Bun\*\*  
Kobe Beef Slider | Truffle Aioli | Crispy Onions\*\*  
Bacon Wrapped Filet Mignon Bite | Maple Pommery Mustard Glaze 🌱🌱

## FISH / SEAFOOD

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

## PORK / LAMB

Grilled New Zealand Lamb Chops | Fresh Lemon | Oregano | Rock Salt 🌱🌱  
Pulled Pork | Mushroom Cap 🌱🌱  
Korean BBQ Pork Tenderloin Skewers 🌱🌱  
Thai Lamb Croquette | Basil & Chili Dip 🌱🌱

# COLD HORS D'OEUVRES

MINIMUM 24 PER ITEM

## VEGAN

Thai Mango Salad Rolls with Thai Chili Sauce 🌱🌱  
Charred Bread | Vegan Cheese | Fruit Salsa 🌱

## VEGETARIAN

Caramelized Onion | Goat Cheese | Fig Tartlet 🌱  
Pear | Ricotta | Grape | Crostini 🌱  
Caprese | Bocconcini | Grape Tomato | Basil 🌱🌱

## CHICKEN

Chicken Teriyaki Rice Paper Roll | Toasted Sesame | Julienned Vegetables 🌱🌱  
Cajun Chicken and Corn | Phyllo Cup | Green Mango Salsa 🌱  
Gochujang Marinated Chicken | Mini Kimchi Pancake  
Piri Piri Chicken | Sweet Potato Pancake

## FISH / SEAFOOD

Smoked Salmon Blini: Smoked Salmon | Dill Cream Cheese | Salmon Roe  
Poached Octopus | Crostini | Caponata Spread | Red Pepper Jelly 🌱  
Tequila Lime Jumbo Shrimp | Tropical Salsa 🌱🌱  
Signature Jumbo Shrimp Cocktail | Peppercorn Vodka | Spices | Seafood Sauce 🌱🌱  
Seared Cajun Tuna | Rice Cracker | Mango Salsa 🌱🌱  
Salmon Poke | Sesame Tart 🌱

## PORK / BEEF

Pressed Melon | Whipped Ricotta | Balsamic Reduction | Crispy Prosciutto 🌱  
Beef Carpaccio: Beef Tenderloin | Taro Tostada | Shaved Parmesan | Fried Capers 🌱  
Sweet Potato Tartlet | Maple Bacon | Chives | Smoked Cheddar  
Steak | Stilton | Crostini  
Spiced Pork Tenderloin | Crostini | Cranberry Jam | Goat Cheese

# PLATED DINNER PACKAGES

MINIMUM 15 PEOPLE PER ITEM

ADDITIONAL CHARGES: Event Staff/Chef & Rentals as required

## OPTION 1

### 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

### 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

### 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

### 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 A LA CARTE

MINIMUM 15 PEOPLE PER ITEM

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

## BREAD PER PERSON

Herbed Focaccia | Sea Salt & Rosemary Butter 🌱

OR

## SPECIALTY BREAD BASKET

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

## SALADS

### BABY ARUGULA & FENNEL SALAD 🌱🌱

Heirloom Beets | Green Beans | Shaved Pecorino  
Citrus Vinaigrette

### MIXED GREENS SALAD 🌱🌱

Mesclun Mixed Greens | Cucumbers | Cherry  
Tomatoes  
Red Wine Vinaigrette

### ROMAINE & RADICCHIO SALAD 🌱🌱

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

### CLASSIC CAESAR SALAD 🌱

Romaine Lettuce | Parmesan | Focaccia Croutons  
Creamy Garlic Parmesan Dressing

### BABY SPINACH & SHIITAKE MUSHROOM SALAD 🌱🌱

Grilled Artichokes | Goat Cheese | Pommery  
Mustard Vinaigrette

### BEETS & BERRIES SALAD 🌱🌱

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

### SPINACH, PEAR & ENDIVE SALAD 🌱🌱

Pumpkin Seeds | Sundried Cranberries | Stilton |  
Red Wine Vinaigrette

### KALE & ROASTED RED & GOLDEN BEET SALAD 🌱🌱

Kale | Red and Golden Beets | Goat's Cheese |  
Quinoa | Taro Chips | Maple Balsamic Vinaigrette

## SOUP

### 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 & TARRAGON 🌱🌱

Fried Honey Mushrooms Garnish

### SMOKED TOMATO BISQUE 🌱🌱

Hint of Gin | Cheese Crostini



# PLATED DINNER A LA CARTE

MINIMUM 15 PEOPLE PER ITEM

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

## MAIN ENTREES

### BEEF/VEAL

**DIJON & STEAK SPICE MARINATED PRIME RIB 8oz**

**PRIME RIB ROAST AU JUS** 🌾 🌿 🌱

Garlic Whipped Mashed Potato 🌾 🌿 🌱

Sautéed Green Beans & Carrots 🌾 🌿 🌱 | Yorkshire

Pudding

**GRILLED AAA 8oz BEEF STRIPLOIN** 🌾 🌿 🌱

Port Wine Reduction 🌾 🌿 🌱

Roasted Fingerling Potatoes with Sea Salt 🌾 🌿 🌱

Steamed Vegetable Bundle 🌾 🌿 🌱

**GRILLED BALSAMIC 8oz RIB EYE STEAK** 🌾 🌿 🌱

Balsamic Au Jus 🌾 🌿 🌱

Herb Roasted Potatoes 🌾 🌿 🌱 | Sautéed Broccoli 🌿 🌱

**SLOW BRAISED BONELESS BEEF SHORT RIBS** 🌾 🌿 🌱

Red Wine Sauce 🌾 🌿 🌱

Garlic Whipped Mashed Potatoes 🌾 🌿 🌱 | Sautéed

Wild Mushrooms 🌾 🌿 🌱

**GRILLED AAA 6 Oz. BEEF TENDERLOIN** 🌾 🌿 🌱

Port Wine Reduction 🌾 🌿 🌱

Truffle Mashed Potatoes 🌾 🌿 🌱 | Steamed Vegetable

Bundle 🌾 🌿 🌱

**SCALLOPINI OF VEAL** 🌾 🌿 🌱

Marsala Mushroom Wine Sauce 🌾 🌿 🌱

Roasted Fingerling Potatoes with Sea Salt 🌾 🌿 🌱

Sautéed Asparagus & Green Beans 🌾 🌿 🌱

### FISH

**GRILLED SALMON FILET** 🌾 🌿 🌱

Heirloom Tomatoes, Olives, and Caper Salsa 🌾 🌿 🌱

Wild Rice 🌾 🌿 🌱 | Seasonal Vegetables 🌾 🌿 🌱

**BAKED SOLE**

Stuffed with Spinach & Feta Creamy Dill and Lemon

Sauce 🌿 🌱

Pearl Couscous 🌿 🌱 | Steamed Asparagus 🌾 🌿 🌱

**OVEN ROASTED BLACK COD** 🌾 🌿 🌱

Lemon Beurre Blanc 🌾 🌿 🌱

Asparagus & Sweet Pea Risotto 🌾 🌿 🌱

**GRILLED SNAPPER FILLET** 🌾 🌿 🌱

Tomato Chutney 🌾 🌿 🌱

Basmati Rice Pilaf 🌾 🌿 🌱 | Sautéed Broccoli 🌿 🌱

**MISO & SAKE GLAZED HALIBUT** 🌾 🌿 🌱

On a Sushi Rice Cake 🌾 🌿 🌱 | Ginger Honey Glazed

Carrots 🌾 🌿 🌱

**BREADED COD & CHIPS**

Mushy Peas 🌾 🌿 🌱 | Caper Remoulade 🌾 🌿 🌱 | Fresh

Lemon 🌾 🌿 🌱

### CHICKEN

**CHICKEN SUPREME** 🌾 🌿 🌱

White Wine Herb Sauce 🌾 🌿 🌱

Stuffed with Baby Spinach, Mushrooms & Sun-Dried Tomatoes 🌾 🌿 🌱

Herb Roasted Potato 🌾 🌿 🌱

Steamed Asparagus, Green Beans & Carrots 🌾 🌿 🌱

**ROASTED CHICKEN SUPREME**

White Wine Sauce 🌾 🌿 🌱

Roasted Fingerling Potatoes with Sea Salt 🌾 🌿 🌱

Sautéed Spinach, Mushrooms, & Cherry Tomatoes 🌾 🌿 🌱

**CHICKEN SUPREME** 🌾 🌿 🌱

Basil Beurre Blanc

Stuffed with Roasted Red Pepper & Mascarpone 🌾 🌿 🌱

Herb Roasted Potatoes 🌾 🌿 🌱

Steamed Asparagus, Green Beans & Carrots 🌾 🌿 🌱

**CHICKEN ROULADE**

Lightly Breaded, Stuffed with Spinach and Ricotta Cheese

Roasted Sweet Potato Medallions 🌾 🌿 🌱

Sautéed Broccoli 🌿 🌱

**GRILLED BONELESS CORNISH HEN (half hen)** 🌾 🌿 🌱

Lemon & Oregano Sauce 🌾 🌿 🌱

Pearl Couscous

Seasonal Vegetables 🌾 🌿 🌱

### VEGETARIAN

**MISO ROASTED EGGPLANT** 🌾 🌿 🌱

Sushi Rice Cake 🌾 🌿 🌱 | Edamame & Heirloom Carrots 🌾 🌿 🌱

**POLENTA** 🌾 🌿 🌱

Sautéed Mushrooms 🌾 🌿 🌱 | Charred Broccoli 🌿 🌱

Crispy Chickpeas 🌾 🌿 🌱

**GRILLED VEGETABLE & FETA CHEESE PHYLLO**

**BUNDLE** 🌿 🌱

Grilled Vegetables 🌾 🌿 🌱 | Feta Cheese 🌾 🌿 🌱

Fingerling Potatoes 🌾 🌿 🌱 | Roasted Pepper Coulis 🌾 🌿 🌱

**GRILLED VEGETABLE & GOAT CHEESE TART** 🌿 🌱

(MINIMUM 25 PIECES)

Seasonal Mixed Green Salad 🌾 🌿 🌱

**EGGPLANT & HEIRLOOM TOMATO PARMESAN** 🌿 🌱

(INDIVIDUAL PORTIONS AVAILABLE)

Layered with Fiore De Latte 🌿 🌱 | Sautéed Rapini with

Garlic & Chili Oil 🌾 🌿 🌱 | Fingerling Potatoes 🌾 🌿 🌱

**ROASTED RED PEPPER MEDALLIONS** 🌾 🌿 🌱

(INDIVIDUAL PORTIONS AVAILABLE)

With Smoked Red Pepper Sauce 🌾 🌿 🌱 | Lentil &

Vegetable Stuffing 🌾 🌿 🌱 | Wild Rice & Quinoa 🌾 🌿 🌱

# PLATED DINNER A LA CARTE

MINIMUM 15 PEOPLE PER ITEM

## ADD-ON TO THE MAIN ENTRÉE

BLACK TIGER SHRIMPS 2 piece 🌱🌱🌱

GRILLED SHRIMP SKEWER 3 pieces 🌱🌱🌱

4oz LOBSTER TAIL 🌱

GRILLED SEAFOOD SKEWERS 🌱🌱🌱

Shrimp | Scallops | Sword Fish

## PASTA COURSE

CASARECCE POMODORO 🌱🌱🌱

In a Fresh Tomato Basil Sauce

ORECCHIETTE PASTA OPTION #1 🌱

With Rapini, Sun-Dried Tomatoes, Garlic Olive Oil

ORECCHIETTE PASTA OPTION #2 🌱

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

BUTTERNUT SQUASH AGNOLOTTI OPTION #1 🌱

Butternut Squash Ravioli in a Brown Butter Cream Sauce

BUTTERNUT SQUASH AGNOLOTTI OPTION #2 🌱

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

ARTICHOKE ASIAGO RAVIOLI 🌱

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

CAVATELLI PRIMAVERA 🌱

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

MAFALDA MUSHROOM PASTA 🌱

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

SQUID INK TAGLIATELLE 🌱

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

## SIDES

ROASTED SWEET POTATO MEDALLIONS 🌱🌱

ROASTED FINGERLING POTATOES | SEA SALT 🌱🌱

GARLIC WHIPPED MASHED POTATOES 🌱🌱

HERB ROASTED POTATOES 🌱🌱

LEMON ROASTED POTATO 🌱🌱

BASMATI RICE PILAF 🌱🌱

WILD RICE 🌱🌱

STEAMED ASPARAGUS 🌱🌱

SAUTÉED GREEN BEANS 🌱🌱

STEAMED VEGETABLE BUNDLE 🌱🌱

SAUTÉED BROCCOLINI 🌱🌱

SEASONAL VEGETABLES 🌱🌱

## DESSERT

CHOCOLATE MOLTEN LAVA CAKE 🌱

Raspberry Coulis

WARM APPLE BLOSSOM 🌱

Fresh Berries | Caramel Drizzle

SICILIAN LEMON BUTTER TART 🌱

Candied Lemon Garnish

VANILLA BEAN CRÈME BRULEE 🌱

Cranberry Biscotti

DECEDENT CHOCOLATE CAKE 🌱

White Chocolate Shavings | Raspberries

WARM LEMON CHEESECAKE BAKLAVA 🌱🌱

Honey Pistachio Crumble

DESSERT PLATTER 🌱

Cookies | Squares | Biscotti | Mini Pastries

# COCKTAIL STATIONS

MINIMUM 50 PEOPLE PER ITEM

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

## PLATED ANTIPASTO

Chef will plate the below items to your guests:  
Focaccia x2 | My Mother's Olives x3 | Grapes | Hot  
Cacciatore Sausage x2 | Mild Cacciatore Sausage x1  
| Prosciutto x2 |  
Choice of Two Cheeses: Parmigiana Cheese | Semi  
Hard Cheeses: Piave | Gouda | Manchego

## SUMMER SALAD

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

## THAI MANGO SALAD 🍷🌱🌿

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

## LEMONGRASS CHICKEN

Lemongrass Chili Chicken | Green Beans | Sweet  
Peppers | Garlic | Chili Paste 🍷🌱  
Basil Infused Basmati Rice 🍷🌱

## SUSHI 🍷🌱

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

## CAPRESE 🌱

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

## GRAZING

Artisan Cured Meats to Include: Dry Cured Sausage  
| Local Salamis | Shaved Brisket  
Smoked Gouda | Parmigiano Cheese  
In-House Pickled Vegetables  
Gourmet Mustards | Sliced Baguette | Focaccia

## SHRIMP COCKTAIL 🍷🌱

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

## FLAMBE OUZO SHRIMP 🍷🌱

Black Tiger Shrimp Flambéed Live with Ouzo |  
Basmati Rice Pilaf

## SAGANAKI 🌱

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

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





# MINI ENTREE STATIONS

MINIMUM 50 PEOPLE PER ITEM

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

## **PETER & PAUL CORNISH HEN** 🌱🌱

Grilled Boneless Cornish Hen | Lemon Herb Sauce  
Roasted Root Vegetables

## **JERK** 🌱🌱

Boneless Jerk Chicken | Rice | Peas | Fried Plantain |  
Creamy Slaw

## **GREEK**

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

## **BRAISED CHICKEN & POLENTA** 🌱

Chicken Braised in Red Wine | Cremini Mushrooms |  
Pearl Onions | Herb Polenta Medallion | Enoki  
Mushrooms

## **CHICKEN BIRYANI**

Cucumber Mint Raita | Pomegranate | Naan

## **SOUTHERN**

Buttermilk Fried Boneless Chicken  
Creamy White Cheddar and Smoked Gouda  
Macaroni  
Sautéed Collard Greens

## **INDIAN** 🌱

Traditional Butter Chicken | Jeweled Basmati Rice  
Vegetable Fritters | Mint-Mango Chutney

## **STRIPLOIN - OPTION ONE** 🌱

Option to Carve Live  
Grilled Medium Rare Beef Striploin | Red Wine Jus  
Roasted Garlic Mashed Potatoes | French Beans

## **STRIPLOIN - OPTION TWO** 🌱

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

## **BONELESS BEEF SHORT RIBS** 🌱

Braised Beef Short Ribs | Red Wine Jus  
Truffle Mashed Potatoes  
Julienne Grilled Oyster Mushrooms

## **EMPANADA**

Chilean Braised Beef Empanada (1pc)  
Chimichurri | Sour Cream | Brazilian Rice Pilaf

## **POT PIE 3" Pies** (One Per Person)

### **Choice of Two Fillings:**

Beef Ale & Mushroom Pie | Chicken Pot Pie  
OR Root Vegetable & Lentil Pie  
Arugula | Fennel Salad 🌱🌱

## **CHILI CON CARNE**

Shredded Cheese | Sour Cream | Garlic Bread

## **RICOTTA MEATBALL**

Tomato Basil Sauce | Focaccia | Shaved Parmesan

## **ROASTED RED PEPPER MEDALLIONS** 🌱🌱

Stuffed With Lentils & Cauliflower | Red Pepper  
Coulis

## **PASTA STATION**

### **Choose One Option:**

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

**Cavatelli Primavera:** 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 🌱

## **RISOTTO** 🌱

### **Choose One Option:**

Asparagus and Lemon Zest **OR** Butternut Squash  
and Baby Arugula **OR** Shiitake, Cremini, Oyster  
Mushrooms and Truffle Oil

## **MAC & CHEESE** 🌱

Old-Fashioned Macaroni & Cheese: White Cheddar |  
Oka | Smoked Gouda | Crunch Panko Bread Crumbs  
| Parmesan Cheese

## **STIR FRY** 🌱🌱

### **Choose One Option:**

Ginger Beef | Chili Chicken | Vegetables | Crispy  
Tofu

Sesame Scented Jasmine Rice | Green Onion  
Toasted Sesame Seeds | Chili Pepper Sauce

## **VEGETABLE CHOW MEIN** 🌱

Stir-fry Noodles | Vegetables  
Chinese Style - Boxes with Chop Sticks  
ADD Chicken OR Crispy Tofu \$4 each  
ADD Beef OR Shrimp \$5 each

# MINI ENTREE STATIONS

MINIMUM 50 PEOPLE PER ITEM

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

## TACO STAND

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

**Grilled Cajun Chicken:** Pineapple-Jalapeno 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 🌱🌱

## CALIFORNIA BURGER BOWL 🌱

Beef **OR** Vegan Burger Served in Chic Bowl | Arugula | Cherry Tomatoes | Avocado | Pickled Red Onions | "Big Mac" Sauce | Ranch Dressing | Chipotle Aioli

## COMFORT FOOD - OPTION ONE

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

## COMFORT FOOD - OPTION TWO

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

## CAJUN FRIES 🌱🌱

Fresh Potato Fries Coated in Cajun Seasoning | Chipotle Aioli

## GOURMET PANINI

Gourmet European Inspired Panini Sandwiches | Kettle Chips

**Choose Three Options:**

**BBQ Chicken Breast:** Grilled Peppers | Jack Cheese | Caramelized Onions | Dijon Aioli | Ciabatta Bun

**Steak Spiced Beef Tenderloin:** Sautéed Mushrooms | Onions | Swiss Cheese | Dijon Horseradish Mayo | Baguette

**Turkey Breast:** Artichoke Provolone Cheese | Pesto | Swiss Bun

**Marinated Grilled Vegetables:** Pesto | Goat Cheese | Multigrain Panini

**Mortadella & Genoa Salami:** Provolone Cheese | Panini Bun | Pesto Aioli

**Shaved Beef Brisket:** Swiss Cheese | Sauerkraut | Mustard | Dark Rye Bread

## CALIFORNIA PANINI

Gourmet California Inspired Panini Sandwiches Grilled at the Station:

**Chicken:** Avocado | Tomato | Mozzarella | Cheddar

**Spinach:** Brie | Fig | Green Apple 🌱

Sweet Potato Fries | Chipotle Aioli

## ASIAN 🌱

Soya Ginger Citrus Glaze Sesame Crusted Salmon Soba Noodle Salad | Assorted California Rolls (2pc/pp)

Vegetarian Option: Mini Grilled Tofu Skewer

## SESAME CRUSTED SALMON 🌱

Soba Noodle Salad | Soya Ginger Citrus Glaze

## FIVE SPICE SALMON 🌱🌱

Five Spice Salmon | Asian Vegetable Stir-Fry

## POKE BOWL 🌱🌱

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

## PORK SCHNITZEL

Fried Mini Pork Schnitzel | Mini Kaiser Buns | Kettle Chips

Pommery Mustard Aioli | Swiss Cheese | Sauerkraut

## PULLED PORK 🌱

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

## VEGAN PULLED 'PORK' 🌱

Slow Cooked Jackfruit | BBQ Sauce | Crunchy Slaw | Soft Bun

Kettle Chips

## SALADS

Classic and Fresh Salads (Two Per Person)

Served in Rented 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 🌱

## MONTREAL STYLE DELI 🌱

**Choose One Option:**

Montreal Smoked Meat | Corned Beef | Pastrami Rye Breads | Dill Pickles | Coleslaw

**Selection of Mustards:** Dijon | Pommery | French's

# DESSERT STATIONS

MINIMUM 50 PEOPLE PER ITEM

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

## OH SO SWEET! 🍋

Fresh Fruit | Pastries | Cakes | Mini Desserts

## APPLE CINNAMON DONUTS WITH DULCE DE LECHE 🍏

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

## NUTELLA BANANA EMPANADAS 🍌🍌

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

## NUTELLA CREPE 🍷🍷

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

## BROWNIE SUNDAE BAR 🍫

Chocolate Brownie Bites | Blondie Brownie Bites | Chocolate Sauce | Caramel Sauce | Stewed Berries | Whipped Cream | Chopped Toasted Almonds

## MILK & COOKIES 🍪

Chocolate Chip Cookies | Small Rented Glasses for Milk

## NEW YORK, NEW YORK 🍷

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

## CUPCAKE STAND 🍰

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

## FRUIT PIE BAR 🍷

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

# 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

French Fries | House Gravy | Cheese Curds

## UPGRADED POUTINE

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

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

## PORCHETTA

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

## MEDITERRANEAN SHAWARMA & FALAFEL

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

## FISH & CHIPS STAND

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

## BONELESS CHICKEN & WAFFLE

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


## PIEROGI

Pierogi Pan-Seared (Two Pieces Per Person) | Sour Cream | Caramelized Onions | Bacon Pieces

## COMFORT FOOD

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

## "NONNA'S VEAL & BRIO STATION"

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 🌾🌱

GLUTEN-FREE VEGAN CARROT PINEAPPLE MUFFIN 🌾🌱

GLUTEN-FREE VEGAN FRENCH TOAST WITH MAPLE SYRUP 🌾🌱

GLUTEN-FREE PANCAKE 🌾🌱

GLUTEN-FREE WAFFLE 🌾🌱

GLUTEN-FREE VEGAN FRITTATA 🌾🌱

GLUTEN-FREE VEGAN QUICHE 3" 🌾🌱

GLUTEN-FREE VEGAN QUICHE 5" 🌾🌱

GLUTEN-FREE VEGAN OMELETTE 🌾🌱

GLUTEN-FREE VEGAN BERRY & OATMEAL PARFAIT 🌾🌱

VEGAN SAUSAGE APPLE SAGE 🌱

VEGAN BACON 🌱

GLUTEN-FREE AND HALAL CHICKEN APPLE SAUSAGE 🌾🌱

TURKEY BACON 🌾🌱

HALAL BEEF BACON 🌾🌱

GLUTEN-FREE VEGAN HOME FRIES 🌾🌱

## SNACKS

GLUTEN-FREE VEGAN BANANA LOAF 🌾🌱

GLUTEN-FREE VEGAN CARROT PINEAPPLE LOAF 🌾🌱

GLUTEN-FREE VEGAN WILD BLUEBERRY SCONE 🌾🌱

GLUTEN-FREE VEGAN LEMON CRANBERRY SCONE 🌾🌱

GLUTEN-FREE DARK CHOCOLATE DRIZZLED RICE KRISPY 🌾🌱

GLUTEN-FREE VEGAN ROOT CHIPS 🌾🌱

GLUTEN-FREE VEGAN INDIVIDUAL BAG OF CHIPS 🌾🌱

## SANDWICHES

GLUTEN-FREE TEA SANDWICHES 🌾

To Include Egg Salad, Tuna Salad & Cucumber & Cheese

GLUTEN-FREE AND DAIRY-FREE GRILLED CHICKEN SANDWICH 🌾🌱

Consisting Of Herb Marinated Chicken, Hummus, Roasted Peppers, Vegan Cheese & Arugula

GLUTEN-FREE MONTREAL SMOKED MEAT SANDWICH 🌾

Consisting Of Smoked Meat, Swiss Cheese, Sliced Pickles & Horseradish Aioli

GLUTEN-FREE VEGAN FALAFEL WRAP 🌾🌱

Consisting Of Chickpea Falafel, Tabbouleh Salad, Romaine & Hummus

# 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

## ENTREE

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

HALAL GRILLED CHICKEN BREAST WITH OLIVE OIL AND LEMON SAUCE 🌾🥛

HALAL CHICKEN SOUVLAKI WITH OLIVE OIL AND LEMON SAUCE 🌾🥛

HALAL HERB ROASTED CHICKEN SUPREME WITH MUSHROOM SAUCE 🌾🥛

HALAL CHICKEN, VEGETABLES & CHICKPEA STEW IN TOMATO SAUCE 🌾🥛

GRILLED HALF CORNISH HEN WITH OLIVE OIL, LEMON JUICE AND OREGANO 🌾🥛

GRILLED SALMON WITH DILL POMMERY MUSTARD GLAZE 🌾🥛

BAKED COD LOIN WITH CHERRY TOMATOES, OLIVES AND CAPERS 🌾🥛

AAA BEEF SOUVLAKI WITH OLIVE OIL AND LEMON SAUCE 🌾🥛

AAA BRAISED BEEF SHORT RIBS (FOR 2 PIECES) 🌾🥛

AAA BEEF AND ROOT VEGETABLES STEW 🌾🥛

VEGAN ROASTED RED PEPPER MEDALLIONS WITH TOMATO COULIS 🌾🌿

VEGAN QUESADILLA WITH BEYOND MEAT STEAK BITES, VEGAN CHEESE AND PEPPERS 🌾🌿

VEGAN BEYOND MEAT MEATBALLS BRAISED IN TOMATO BASIL SAUCE 🌾🌿

VEGAN 5" POT PIE WITH VEGETABLES IN CREAMY COCONUT CURRY SAUCE 🌾🌿

## SIDES

**ALL VEGAN**

HERB ROASTED MINI POTATOES 🌾🌿

LEMON OREGANO ROASTED SWEET POTATOES 🌾🌿

BASMATI RICE AND QUINOA PILAF 🌾🌿

YUKON GOLD MASHED POTATOES 🌾🌿

MIXED SEASONAL VEGETABLES 🌾🌿

HEIRLOOM CARROTS AND GREEN BEANS 🌾🌿

## DESSERT

GLUTEN-FREE BROWNIE 🌾🌿

GLUTEN-FREE VEGAN BROWNIE 🌾🌿

GLUTEN-FREE VEGAN BLONDIE 🌾🌿

GLUTEN-FREE VEGAN NANAIMO BAR 🌾🌿

GLUTEN-FREE BROWNIE BITES 🌾🌿

GLUTEN-FREE VEGAN BLONDIE BITES 🌾🌿

GLUTEN-FREE VEGAN 3" BUTTER TART 🌾🌿

GLUTEN-FREE VEGAN 3" WILD BLUEBERRY TART 🌾🌿

GLUTEN-FREE VEGAN 3" CHERRY TART 🌾🌿

GLUTEN-FREE SHORTBREAD COOKIE 🌾🌿

GLUTEN-FREE CHOCOLATE CHIP COOKIE 🌾🌿

VEGAN CHOCOLATE CHIP COOKIE 🌾🌿

GLUTEN-FREE VEGAN OOIEY GOOEY COOKIE 🌾🌿

GLUTEN-FREE VEGAN CHOCO-CHIA COOKIE 🌾🌿

GLUTEN-FREE VEGAN INDIVIDUAL CHOCOLATE 🌾🌿

DECADENCE CAKE 🌾🌿

# 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 \_\_\_\_\_