

PeterandPauls
EventCatering

CORPORATE & SOCIAL

EVENT AND DAILY CATERING MENUS



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 🌱
Crudités 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 STRIPLOIN

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 | Pickles | 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

peterandpaulseventcatering.com

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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 & TARRAGON 🌱 🌱

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

BEET 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 Sautéed 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  

SCALLOPINI 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
Broccolini | Sweet Pea Risotto 

GRILLED SNAPPER FILLET \$32

Tomato Chutney   | Basmati Rice Pilaf  
Sautéed Broccolini  

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
Broccolini  

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

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



All prices subject to HST
peterandpaulseventcatering.com
+1 905 326 6000 • catering@bypnp.com

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 Broccoli | 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

BEET 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 \$2.75

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

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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 OOZY 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 | 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 _____