

Peter and Pauls

EventCatering

Fall Menu

FALL THROUGH WINTER MENUS

MINIMUM ORDER OF 10 PER ITEM

BREAKFAST

SPICED APPLE OVERNIGHT OATMEAL
WITH PUMPKIN SEEDS AND DRIED
CRANBERRY 🌱🌱 10

LEMON CRANBERRY SCONES WITH
BUTTER 🌱 4.50

PNP SIGNATURE MUFFIN WITH WALNUTS,
CRANBERRY AND CANDIED ORANGE 🌱🌱
3.50

CRANBERRY AND RAISIN FOCACCIA
FRENCH TOAST (1PC) WITH MAPLE SYRUP 🌱
4

HOUSE MADE PUMPKIN AND CRANBERRY
LOAF SLICE 🌱 4.50

LUNCH

5" BEEF AND ROOT VEGETABLE POT PIE 8

MISO AND MAPLE GLAZED SALMON KEBAB
🌱🌱 10

GOAT CHEESE AND ROASTED RED PEPPER
QUICHE 🌱 8

SPINACH AND CHEESE PHYLLO SPIRAL 🌱 6

5" TURKEY SHEPHARD'S PIE TART 8

SIDES

SCALLOPED YUKON AND SWEET POTATOES
WITH CARAMELIZED ONIONS AND CHEDDAR 🌱🌱
6

LEMON AND THYME ROASTED SWEET
POTATOES 🌱🌱 4

OVEN BAKED SQUASH WITH BROWN SUGAR
AND NUTMEG 🌱🌱 4

MAPLE THYME ROASTED ROOT VEGETABLES 🌱🌱
4

SAUTÉED BRUSSEL SPROUTS WITH
CARAMELIZED ONION AND BACON 🌱 5

TWICE BAKED POTATOES WITH BOURSIN
CHEESE 🌱🌱 5

DINNER

BUTTERNUT SQUASH AGNOLOTTI WITH
ROASTED CHERRY TOMATOES, GREEN
PEAS AND BASIL IN OLIVE OIL AND
GARLIC SAUCE 🌱 14

PORCINI MUSHROOM FILLED PASTA
MEDALLIONS, SUN DRIED TOMATOES,
OYSTER MUSHROOMS, SAGE BROWN
BUTTER SAUCE 🌱 16

BRAISED BEEF WELLINGTON WITH RED
WINE SAUCE 25

ROASTED CHICKEN SUPREME FILLED WITH
CARAMELIZED APPLES, BRIE AND
CRANBERRY COMPOTE, IN SAGE GRAVY 🌱
18

PARMESAN, HERBS AND PANKO BAKED
COD LOIN WITH PNP SIGNATURE LEMON
OREGANO SAUCE 20

RATATOUILLE TART WITH FAVA BEAN
PURÉE AND ROASTED PEPPER COULIS 🌱🌱
18

DESSERT

CARROT CAKE WITH CREAM CHEESE ICING 🌱 7

PUMPKIN MASCARPONE CHEESE TART 🌱 7

RED WINE POACHED PEAR, CHANTILLY CREAM
AND CRANBERRY BISCOTTI 🌱 8

PNP SIGNATURE WALNUT CAKE WITH HONEY
AND CINNAMON 🌱🌱 7

APPLE BLOSSOM WITH CRÈME FRAICHE AND
BUTTERSCOTCH SAUCE 🌱 7

PUMPKIN SPICE COOKIE WITH DRIED
CRANBERRIES AND CHOCOLATE 🌱 18/DOZEN

Order Online!

VISIT US AT
PETERANDPAULSEVENTCATERING.COM
FOR QUICK AND EASY ORDERING!

ORDERING NOTES:

- Order directly Online: <https://store.peterandpaulseventcatering.com/>
- Orders are to be emailed to: catering@bypnpcatering.com
- **Fall Through Winter Menus are Only Available Until Sunday November 30th**
- All Orders Require 48-72 Hours' Notice
- All Orders Must be Pre-Paid; HST & Delivery are Additional
- Pick-up is Available at: Paramount Event Space 222 Rowntree Dairy Rd Vaughan, ON L4L 9T2 (Weston & Hwy 7 Area)
- Minimum Delivery Fees Include: \$25 Woodbridge, \$35 Vaughan, North York, Etobicoke (\$250 Food Minimum Required)
- Minimum Delivery Fees Include: \$50 Downtown Toronto; Markham, Brampton, Mississauga, Bolton, Aurora, Newmarket, King (\$500 Food Minimum Required)
- Minimum Delivery Fees, Based on a per KM Basis to Include Oakville, Burlington, Milton, Pickering, Ajax, Whitby, Oshawa, Uxbridge, Keswick, Caledon, Wasaga, Barrie, Innisfil (\$1000 Food Minimum Required)