Peter and Pauls
EventCatering

Fall Menu

est 1982 PETER & PAULS hospitality group

FALL MENUS

MINIMUM ORDER OF 10 PER ITEM

BREAKFAST

SPICED APPLE OVERNIGHT OATMEAL WITH PUMPKIN SEEDS AND DRIED CRANBERRY GF VT 10

LEMON CRANBERRY SCONES WITH BUTTER VT 3.50

PNP SIGNATURE MUFFIN WITH WALNUTS, CRANBERRIES AND CANDIED ORANGE (NUTS) CN VT 3.50

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

LUNCH

5" COTTAGE PIE WITH MINCED BEEF AND WHIPPED MASHED POTATOES 8

5" TURKEY SHEPHARD'S PIE TART 8

5" LENTILS AND FALL VEGETABLE POT PIE VT 8

MAPLE POMMERY GLAZED SALMON KEBAB GF DF 10

GOAT CHEESE AND ROASTED RED PEPPER QUICHE VT 8

SPINACH AND CHEESE PHYLLO SPIRAL VT 6

SIDES

SCALLOPED YUKON AND SWEET POTATOES WITH CARAMELIZED ONIONS AND CHEDDAR GF VT 6

LEMON AND THYME ROASTED SWEET POTATOES GF V 4

OVEN BAKED SQUASH WITH BROWN SUGAR AND NUTMEG GF V 4

MAPLE THYME ROASTED ROOT VEGETABLES GF V 4

SAUTEED BRUSSEL SPROUTS WITH CARAMELIZED ONION AND BACON GF 5

FRESH BAKED BUTTERMILK CRANBERRY BISCUITS SERVED WITH WHIPPED BUTTER (6PC) VT 12

CORNBREAD MUFFIN FILLED WITH MAPLE JALAPENO CREAM (6PC) VT 15

DINNER

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

PORCINI MUSHROOMS FILLED PASTA MEDALLIONS, SUN DRIED TOMATOES, OYSTER MUSHROOMS AND SAGE BROWN BUTTER SAUCE VT 16

BRAISED BEEF WELLINGTON WITH RED WINE SAUCE 25

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

SEARED COD LOIN BRAISED IN LIGHT TOMATO SAFFRON SAUCE WITH GREEN OLIVES AND CAPERS GF DF- 20

RATATOUILLE TART WITH FAVA BEAN PUREE AND ROASTED PEPPER COULIS GF V 18

DESSERT

CARROT CAKE WITH CREAM CHEESE ICING VT 7

PUMPKIN MASCARPONE CHEESE TART VT 8

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

PNP SIGNATURE WALNUT CAKE WITH HONEY AND CINNAMON VT CN 7

APPLE BLOSSOM WITH CRÈME FRAICHE AND BUTTERSCOTCH SAUCE VT 8

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

GF-Gluten-Free VT-Vegetarian V-Vegan DF-Dairy Free CN-Contains Nuts

All prices subject to HST

peterandpaulseventcatering.com
+1 905 326 6000 • catering@bypnp.com

FALL FAMILY STYLE

SMALL (SM) SERVES 4-6 PEOPLE | MEDIUM (MED) SERVES 8-10 PEOPLE

OVEN ROASTED TURKEY GF DF (WHITE MEAT ONLY)
SM 100 | MED 170
Served Pre-Carved with Gravy and Cranberry Orange Relish

OVEN ROASTED TURKEY (DARK MEAT ONLY) GF DF
SM 100 | MED 170
Served Pre-Carved with Gravy and Cranberry Orange Relish

DIJON AND THYME MARINATED ROAST PORK LOIN GF DF
SM 60 | MED 100
Served with Pan Sauce and Caramelized Onion and Apple Compote

8 OZ AAA OVEN ROASTED PRIME RIB GF DF
SM (6 PCS) 195 | MED (10 PCS) 325
Served with Au Jus and Horseradish

AAA BONELESS BEEF SHORT RIBS GF DF
SM (12 PCS) 130 | MED (20 PCS) 215
Red Wine Braised Boneless Short Ribs

GRILLED SALMON FILET GF
SM (6 PCS) 90 | MED (10 PCS) 150
Glazed with Maple Pommery Mustard and Served with Tomato Caper Relish

APRICOT AND POMMERY GLAZED HAM GF
SM 65 | MED 110
Served Pre-Carved with Pineapple and Dried Cranberry Chutney

TURKEY SHEPHERDS PIE TART
SM 30 | MED 50
3" Pie Filled with Braised Turkey, Vegetables and topped with Buttery Mashed Potatoes

ROAST BEEF GF DF
SM 95 | MED 160
Slow Roasted AAA Beef Top Sirloin Roast with Red Wine Sauce

SIGNATURE FALL SALAD GF V
SM 30 | MED 50
Romaine, Treviso, Baby Kale, Roasted Sweet Potatoes, Shaved Beets, Heirloom Carrots, Dried Cranberries, Spiced Pumpkin Seeds with Maple Dijon Vinaigrette

HERB ROASTED FINGERLING POTATOES WITH SEA SALT GF V
SM 22 | MED 35

GOLD POTATOES AND CARAMELIZED LEEK GRATIN GF VT
SM 24 | MED 40

SWEET POTATO CASSEROLE WITH BROWN BUTTER PANKO CRUST VT
SM 24 | MED 40

BASMATI AND WILD RICE PILAF WITH DRIED CRANBERRIES GF V
SM 20 | MED 32

BALSAMIC ROASTED BRUSSEL SPROUTS WITH HEIRLOOM CARROTS GF V
SM 24 | MED 40

GREEN BEAN CASSEROLE, MUSHROOM CREAM WITH FRIED ONIONS VT
SM 24 | MED 40

DRIED APRICOTS, CRANBERRY AND APPLE SAGE STUFFING (NO SUBSTITUTE) VT
SM 30 | MED 50

CRANBERRY ORANGE RELISH GF V
½ LITRE $10

PAN FOCACCIA WITH BLISTERED CHERRY TOMATOES AND ROSEMARY V
SM 15 (SM ONLY)

HARVEST FOCACCIA WITH APPLES, BACON, THYME AND GOAT CHEESE (24 PCS) VT
MED 40 (MED ONLY)

PULL APART MILK BREAD DINNER ROLLS TOPPED WITH ROSEMARY AND SEEDS VT
(12PC) 18

TRADITIONAL YORKSHIRE PUDDING VT
(12PC) 30

ROASTED BUTTERNUT SQUASH SOUP WITH CRÈME FRAICHE AND TOASTED PUMPKIN SEEDS GF VT
1L 18

ROASTED CARROT SOUP WITH COCONUT MILK AND ROASTED CANDY BEET CROUTONS GF V
1L 16

TOFFEE PUDDING SQUARE AND WHITE CHOCOLATE AND CRANBERRY COOKIE VT
SM 30 | MED 50

MINI PUMPKIN MASCARPONE TART AND SEA SALT CARAMEL COOKIE VT
SM 30 | MED 50

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 Menus are available until Monday November 30th, 2026**
- 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)