

Peter and Pauls
Event Catering

Family Style
Menu



MAIN COURSE

1/3 PAN (SERVES 4-6 PEOPLE) | 1/2 PAN (SERVES 8-10 PEOPLE)

HOMEMADE MEAT LASAGNA

1/3 PAN 35 | 1/2 PAN 60

Layered Pasta with Cheese, Ground Meat and Tomato Sauce

VEGETARIAN LASAGNA

1/3 PAN 35 | 1/2 PAN 60

Layered Pasta with Cheese and Tomato Sauce

BEEF MOUSSAKA

1/3 PAN 40 | 1/2 PAN 70

Layers of Eggplant, Cheese and Meat Sauce topped with a Thick Bechamel Sauce

MAC AND CHEESE

1/3 PAN 35 | 1/2 PAN 60

Old-Fashioned Macaroni and Cheese made with White Cheddar, Oka and Smoked Gouda Topped with Panko Bread Crumbs and Parmesan Cheese

EGGPLANT PARMESAN

1/3 PAN 40 | 1/2 PAN 70

Breaded Eggplant layered with Mozzarella Cheese

CHICKEN PARMESAN

1/3 PAN 65 - 6 PCS | 1/2 PAN 110 - 10 PCS

Breaded Chicken layered with Mozzarella Cheese

VEAL PARMESAN

1/3 PAN 75 - 6 PCS | 1/2 PAN 125 - 10 PCS

Breaded Veal layered with Mozzarella Cheese

BREADED VEAL CUTLETS

1/3 PAN 60 - 6 PCS | 1/2 PAN 100 - 10 PCS

Breaded Veal topped with Tomato Sauce

BREADED CHICKEN CUTLETS

1/3 PAN 55 - 6 PCS | 1/2 PAN 90 - 10 PCS

Breaded Chicken topped with Tomato Sauce

CHICKEN SCALLOPINI

1/3 PAN 75 - 6 PCS | 1/2 PAN 120 - 10 PCS

Served with Mushroom Sauce

CHICKEN SCALLOPINI

1/3 PAN 75 - 6 PCS | 1/2 PAN 120 - 10 PCS

Served with Lemon White Wine Sauce

VEAL SCALLOPINI

1/3 PAN 80 - 6 PCS | 1/2 PAN 130 - 10 PCS

Served with Lemon White Wine Sauce

VEAL SCALLOPINI

1/3 PAN 80 - 6 PCS | 1/2 PAN 130 - 10 PCS

Served with Mushroom Sauce

CHICKEN SOUVLAKI WITH TZATZIKI

1/3 PAN 50 - 6 PCS | 1/2 PAN 80 - 10 PCS

Marinated Chicken with Lemon and Oregano Sauce

PORK SOUVLAKI WITH TZATZIKI

1/3 PAN 50 - 6 PCS | 1/2 PAN 80 - 10 PCS

Marinated Pork with Lemon and Oregano Sauce

GRILLED CHICKEN BREAST

1/3 PAN 50 - 6 PCS | 1/2 PAN 85 - 10 PCS

With Lemon and Oregano Sauce

ROASTED CHICKEN SUPREME

1/3 PAN 75 - 6 PCS | 1/2 PAN 125 - 10 PCS

White Wine Sauce

GRILLED SALMON FILLET

1/3 PAN 90 - 6 PCS | 1/2 PAN 150 - 10 PCS

Served with Sundried Tomatoes and Caper Cream Sauce

BAKED COD FILLET

1/3 PAN 90 - 6 PCS | 1/2 PAN 150 - 10 PCS

With Cherry Tomatoes, Olives and Cannellini Beans

GRILLED JUMBO PRAWNS

1/3 PAN 96 - 24 PCS | 1/2 PAN 160 - 40 PCS

Served with a Lemon Olive Oil Sauce

MESQUITE SMOKED PORK RIBS

(2 FULL RACKS) 45

Spice Rubbed Pork Back Ribs finished with a glaze of Mesquite BBQ Sauce

RIB EYE STEAKS

(4 STEAKS) 155

Grilled AAA 10oz Rib Eye Steaks with Chimichurri Sauce

STRIPLOIN STEAKS

(4 STEAKS) 115

Steak Spiced AAA 8oz Striploin Grilled and served with Sautéed Mushrooms and Onions

GRILLED ½ CORNISH HEN

1/3 PAN 85 - 6 PCS | 1/2 PAN 140 - 10 PCS

Served with a Lemon Olive Oil Sauce

BEEF SHORT RIBS

1/3 PAN 105 - 12 PCS | 1/2 PAN 175 - 20 PCS

Red Wine Braised Boneless Beef Short Ribs

MAIN COURSE

1/3 PAN (SERVES 4-6 PEOPLE | 1/2 PAN (SERVES 8-10 PEOPLE)

PASTA COURSE

CHEESE MANICOTTI

6 PCS 35 | 12 PCS 70

With Tomato Basil Sauce OR Cream Sauce OR Rose Sauce

MEAT FILLED CANNELLONI

6 PCS 35 | 12 PCS 70

With Tomato Basil Sauce

PASTA WITH TOMATO BASIL SAUCE

SERVES 4-6 32.50 | SERVES 10-12 65

With Penne OR Rigatoni OR Casarecce

PASTA WITH ROSE SAUCE

SERVES 4-6 37.50 | SERVES 10-12 75

With Penne OR Rigatoni OR Casarecce

PASTA WITH VODKA SAUCE

SERVES 4-6 42.50 | SERVES 10-12 85

With Penne OR Rigatoni OR Casarecce

CHEESE AND SPINACH AGNOLOTTI

SERVES 4-6 45 | SERVES 10-12 95

With Cream Sauce OR Rose Sauce

BREAD

SERVES 4-6 15 | SERVES 10-12 30

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

SALADS

1/3 PAN (SERVES 4-6 PEOPLE | 1/2 PAN (SERVES 8-10 PEOPLE)

CAESAR SALAD

1/3 PAN 32 | 1/2 PAN 55

Romaine Lettuce, Parmesan, Focaccia Croutons
Creamy Garlic Parmesan Dressing

GREEK SALAD

1/3 PAN 32 | 1/2 PAN 55

Cucumbers, Tomatoes, Red Onions, Kalamata
Olives, Feta Cheese, Peppers
Oregano Vinaigrette

ARUGULA AND FENNEL SALAD

1/3 PAN 32 | 1/2 PAN 55

Roasted Beets, Green Beans, Goat Cheese
Citrus Vinaigrette

SEASONAL MIXED GREENS SALAD

1/3 PAN 22 | 1/2 PAN 38

Mixed Greens with Cherry Tomatoes, Cucumbers
Balsamic Dressing

PASTA PRIMAVERA SALAD

1/3 PAN 32 | 1/2 PAN 55

Fusilli Pasta with Grilled Vegetables
Pesto Vinaigrette

MIXED BEAN SALAD

1/3 PAN 22 | 1/2 PAN 38

Mixed Beans and Diced Sweet Peppers with Parsley
Vinaigrette Dressing

SIDE DISHES

1/3 PAN (SERVES 4-6 PEOPLE | 1/2 PAN (SERVES 8-10 PEOPLE)

YUKON GOLD MASHED POTATOES

1/3 PAN 22 | 1/2 PAN 35

ROASTED POTATOES WITH SEA SALT

1/3 PAN 20 | 1/2 PAN 32

RICE PILAF

1/3 PAN 18 | 1/2 PAN 30

SEASONAL VEGETABLES

1/3 PAN 24 | 1/2 PAN 40

SOUPS

AVAILABLE BY THE LITRE | SERVES 2-3 PEOPLE

LENTIL AND VEGETABLE SOUP

1 LITRE 15

BUTTERNUT SQUASH SOUP

1 LITRE 15

PLATTERS

SERVES 4-6 PEOPLE

GOURMET CHEESE PLATTER 45

Assorted Cheese Garnished with Strawberries, Seedless Grapes, Dried Fruit
Platter of Crackers and Fresh Baguette

CHARCUTERIE PLATTER 95

Hot and Mild Cacciatore Sausage, Salami, Prosciutto, Manchego, Parmigiano and Friulano Cheese
Platter of Crackers and Fresh Baguette

CHIP AND DIP PLATTER 35

Tortilla Chips served with Salsa, Guacamole and Sour Cream

MEDITERRANEAN DIP PLATTER 35

Hummus, Tzatziki and Bruschetta served with Grilled Pita Bread, Crostini, and Flat Bread

APPETIZER PLATTER 50

Beef Empanadas | Chimichurri, Margherita Arancini | Tomato Sauce, and Spanakopita

FRUIT PLATTER 30

Freshly Sliced Seasonal Fruit

EASY OPTION FOR KIDS

CHICKEN FINGERS AND PLUM SAUCE

36/DOZEN

FRENCH FRIES AND KETCHUP

18 SERVES 4

HOT DOGS AND BUNS

48 SERVES 8

(Includes Ketchup, Mustard, Relish)

4OZ BEEF BURGERS AND BUNS

56 SERVES 8

(Includes Ketchup, Mustard, Relish)

CHOCOLATE CHIP COOKIES

15/DOZEN

DESSERTS

CHOCOLATE CHIP COOKIES

15/DOZEN

CHOCOLATE BROWNIES

(MINIMUM 4 PCS) 18 PER 4 PCS

ASSORTED MINI PASTRIES, COOKIES AND TARTS

SMALL PLATTER (SERVES 4-6) 30

LARGE PLATTER (SERVES 8-10) 50

SAUCES, DIPS & CONDIMENTS

AVAILABLE BY 1/2 LITRE OR 1 LITRE

TZATZIKI

1/2 LITRE 9

BARBEQUE SAUCE

1/2 LITRE 8

HONEY GARLIC SAUCE

1/2 LITRE 9

CAESAR DRESSING

1/2 LITRE 10

BALSAMIC DRESSING

1/2 LITRE 9

CITRUS VINAIGRETTE DRESSING

1/2 LITRE 9

TOMATO SAUCE

1 LITRE 12 (1 LITRE SERVES 4-6 PEOPLE)

ROSE SAUCE

1 LITRE 15 (1 LITRE SERVES 4-6 PEOPLE)

ALFREDO SAUCE

1 LITRE 18 (1 LITRE SERVES 4-6 PEOPLE)

LEMON WHITE WINE SAUCE

1/2 LITRE 8

MUSHROOM SAUCE

1/2 LITRE 8

BEEF AU JUS

1/2 LITRE 8

CHICKEN GRAVY

1/2 LITRE 8

Order Online!

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

ORDERING NOTES:

- You may also order directly Online : <https://store.peterandpaulseventcatering.com/>
- Orders are to be emailed to: catering@bypnpcatering.com
- **48 Hour Notice required.** Confirmation & Payment must be received no later than 12 noon, 48 hours prior to event date for orders under 30 people.
- Orders over 50 people require a minimum 7-10 business days' notice. Some exceptions may apply
- All Orders must be pre-paid. HST & Delivery are Additional.
- **CANCELLATION** of catering must be made 48hrs prior to event date by 12noon; for orders under 30 people. For orders over 50 people, 7-10 business days is required for cancellation.
- Any payments collected will be kept as a Credit on file for the Purchasing client to use for future events, unless cancellation is not within timelines, any payments will be applied to cover costs incurred
- **AT CAPACITY DATES:** due to volume of orders, advance notice is strongly recommended to secure your order with a Booking Deposit.

DELIVERY NOTES:

- Food will be delivered within a four hour window, by no later than 4:00 pm
- All hot food items will be sent with reheating instructions. As all oven temperatures vary, please check all your food items before serving.
- **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)
- Inquire regarding Saturday & Sunday Orders and Delivery Times outside of business hours
- **Pick-up** is available at: Paramount Event Space 222 Rowntree Dairy Rd Vaughan, ON L4L 9T2 (Weston & Hwy 7 Area) - Before you leave the premises, please review your order to make sure it's correct