

Peter and Pauls
EventCatering

Heading to
the game?



Play ball
with us



COCKTAIL EVENTS

HORS D'OEUVRES & STATIONARY PLATTERS

ADDITIONAL COSTS:

PER CHEF RENTALS PER STATION
PER STAFF DELIVERY, ADMIN SERVICE FEE AND HST

HORS D'OEUVRES - PICK 5

KFC KOREAN FRIED CAULIFLOWER

Maple Gochujang, Green onion, Sesame Seeds

MINI BEEF YORKSHIRE

Shaved Roasted Beef, Creamed Horseradish, Peas

SHORTRIB CROQUETTE

Grainy Honey Mustard Aioli

NASHVILLE HOT CHICKEN SLIDERS

Nashville style hot sauce, Pickles, Chipotle Mayo

CHICKEN SKEWERS

Grilled Gochujang Honey Chicken, Sesame, Green onion

THROW IN

Feta Forno: Imported Feta | Phyllo | Honey | Sesame Seeds **VT**

GOAL KICK

Thyme & Sea Salt Dusted Crispy Chicken Lollipop | Truffle Aioli **GF DF**

GOLDEN BOOT

Lobster Mac & Cheese Fritter

OFF SIDE

Mini Slider | P&P Secret Sauce | Pickles | Onions | Lettuce | Cheese | Bun

MEGGED EH?

Thai Lamb Croquette | Basil & Chili Dip **GF DF**

EXTRA TIME

Maple Grilled Cheese Baguette **VT**

MATCH DAY

Beef Short Rib Empanadas | Chimichurri

FINAL WHISTLE

Mini Fish Tacos | Slaw **DF**

GOAL KEEPER

Hawaiian Shrimp | Coconut Breaded Shrimp | Sweet Chili Sauce

STATIONARY PLATTERS - PICK 3

PENALTY CHIP & **GF VT**

Tortilla Chips | Salsa | Guacamole | Sour Cream

MILD FIELD MEZZE **VT**

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

GOAL LINE GARDEN **GF VT**

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

CHEESEY KICK OFF **VT**

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

RICE PAPER DRIBBLE

Thai Mango Salad Rice Paper Rolls **GF V** | Lemon Chicken and Basil Rice Paper Rolls **GF DF** | Sweet Chili Dipping Sauce **GF V**

ARTISAN FOCACCIA FORMATION

Sliced Pears | Gorgonzola | Truffle Honey **VT** | Grapes | Rosemary | Olive Oil **V**

ROOT CHIP CORNER KICK **GF V**

House-made Taro Root Chips | Sweet Potato Chips | Plantain Crisps | Individual Paper Bags on Side for Fillings

EXTRA TIME PETER'S PIZZA

Grilled Vegetables | Feta Cheese | Mozzarella | Olives | Oregano Pesto Sauce

All prices subject to HST

peterandpaulseventcatering.com

+1 905 326 6000 • catering@bypnp.com

GF = Gluten Free | **VT** = Vegetarian | **V** = Vegan | **DF** = Dairy Free | **CN** = Contains Nuts

STATIONED EVENTS

STATIONED EVENT PICK 3

ADDITIONAL COSTS:

PER CHEF RENTALS PER STATION
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STADIUM STREET TACO STATION

Grilled Cajun Chicken: Pineapple-Jalapeno Salsa **DF**
Herb Marinated Flank Steak: Pico de Gallo **DF**
Crispy Fish Taco: Battered White Fish | Crunchy Slaw
Spiced Black Beans: Sautéed Peppers & Onions | Shredded Cheese **VT**
Soft Shell Tacos | Guacamole | Salsa Verde | Tomato Salsa | Sour Cream | Hot Chili Sauce **GF VT**

CHAMPIONSHIP COMFORT CORNER

Mini Hamburgers | Buffalo Chicken Sliders
Regular Potato Wedges | Sweet Potato Wedges | Kettle Chips

KICK OFF CLASSIC

Buttermilk Fried Boneless Chicken | Cauliflower Bites
Creamy White Cheddar and Gouda Macaroni | Sautéed Collard Greens

CHIPS & KICK **DF**

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

PITCH PERFECT POT PIE

Beef Ale & Mushroom Pie | Chicken Pot Pie | Root Vegetable & Lentil Pie **VT**
Mushy Peas

SHAWARMA SHOOTOUT **VT**

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

NONNA'S VEAL & SAUSAGE STATION

Tender Veal Cutlets Nonna's Homemade Tomato Sauce | Italian Sausage | Fresh Bakery Buns | Hot Peppers | Sautéed Mushrooms | Provolone Cheese
Rapini & Feta Sandwich **VT**

'PANADA'S & PASSES

Chilean Braised Beef Empanada | Grilled Vegetable Empanada
Chimichurri | Sour Cream
Brazilian Rice Pilaf

ALBERT BEEF STRIKE **GF**

Albert Beef Braised Beef Short Ribs | Red Wine Jus | Yukon Gold Mashed Potatoes | Grilled Oyster Mushrooms

PRE-GAME EVENTS

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

MAC AND CHEESE **VT**

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

CHICKEN SOUVLAKI WITH TZATZIKI **GF**

SM (6pcs) | MED (10pcs)

Marinated Chicken with Lemon and Oregano Sauce

PORK SOUVLAKI WITH TZATZIKI **GF**

SM (6pcs) | MED (10pcs)

Marinated Pork with Lemon and Oregano Sauce

SLOW ROASTED BEEF TOP SIRLOIN

ROAST **GF DF**

Made with Red Wine Sauce

ROASTED HOT OR MILD SAUSAGES **GF**

Cut up - Served with Peppers and Onions

ROASTED LEMON POTATOES **GF V**

RICE PILAF **GF V**

SM 18 | MED 30

SEASONAL VEGETABLES **GF V**

CHICKEN FINGERS & PLUM SAUCE

BUTTERMILK FRIED BONELESS CHICKEN

SM (12pc) | MED (20pc)

Buttermilk Marinated and Hand Breaded Boneless Chicken Bites

Served with Sriracha Aioli, Plum Sauce

PEPPERONI PIZZA PULL-APART LOAF

(Serves 4-6)

Butterfly Soft Focaccia Loaf stuffed with Pepperoni, Mozzarella, Parmesan and Garlic

SKEWER PLATTER - SELECTION OF MINI MEAT SKEWERS

SM (12pc) | MED (18pc)

Beef Skewer - Bulgogi Marinade

Chicken Skewers - Gochujang & Honey Glaze

Pork Skewers - Chimichurri Marinade

Served with Scallion & Garlic Sour Cream Dip

APPETIZER PLATTER - SELECTION OF APPETIZERS

SM (12pc) | MED (18pc)

Bacon Puff Pastry Twists - Bacon, Cheddar

Crispy Mac and Cheese balls - Cheddar, Mozzarella

Jalapeno Puff Pastry Twists - Peppers, Cheddar, Green Onion

Served with Ranch Dip

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

PENALTY CHIP & GF VT

Tortilla Chips | Salsa | Guacamole | Sour Cream

MILD FIELD MEZZE VT

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

GOAL LINE GARDEN GF VT

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

CHEESEY KICK OFF VT

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

RICE PAPER DRIBBLE

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

ARTISAN FOCACCIA FORMATION

Sliced Pears | Gorgonzola | Truffle Honey VT
Grapes | Rosemary | Olive Oil V

ROOT CHIP CORNER KICK GF V

House-made Taro Root Chips | Sweet Potato Chips
| Plantain Crisps | Individual Paper Bags on Side for
Fillings

EXTRA TIME PETERS PIZZA

Grilled Vegetables | Feta Cheese | Mozzarella |
Olives | Oregano Pesto Sauce

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:

- **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