Peter and Pauls
EventCatering

Holiday Menu

est 1982 PETER & PAULS hospitality group

BREAKFAST
MINIMUM OF 10 ORDERS OF EACH ITEM

CINNAMON BUN 3.5

LEMON CRANBERRY SCONE WITH BUTTER 4.5

BERRY FRUIT CUP 5

HOME MADE LOAF CAKE 4.5
Pumpkin Cranberry

CRANBERRY RAISIN FOCACCIA FRENCH TOAST (1PC) | PURE MAPLE SYRUP 4

HOLIDAY YOGURT PARFAIT 6
Vanilla Yogurt | Dried Cranberry | Pumpkin Seed Granola

POMEGRANATE YOGURT PARFAIT 6
Pomegranate | Vanilla Yogurt | Chia Seeds

LUNCH
MINIMUM OF 10 ORDERS OF EACH ITEM

MAPLE BUTTERNUT SQUASH SOUP 6

CREAMY ROASTED TOMATO SOUP 6

ROASTED CARROT SOUP WITH COCONUT MILK AND GINGER 6

CREAMY WILD MUSHROOM AND TARRAGON SOUP 6

POTATO LEEK SOUP 6
Toasted Seeds

ROASTED CAULIFLOWER SOUP 6
Goat Cheese Cream

ROASTED SQUASH QUINOA SALAD 14
Mixed Greens | Dried Cranberries | Pumpkin Seeds | Lemon Herb Dressing

BOXED MEAL - 18
Turkey, Brie and Cranberry Mayo Sandwich **OR**
Montreal Smoked Meat and Swiss Cheese Sandwich
Served with Signature Winter Salad and
Shortbread Cookie

SNACKS
MINIMUM OF 10 ORDERS OF EACH ITEM

ROOT CHIPS 4
Our Famous House Made Root Chips

HOLIDAY COOKIES 5 (2 pcs)

APPLE CINNAMON DONUT 5.50 (2 pcs)

COOKIES 20 per dozen (minimum 1 dozen)
Chocolate Chip Cookies | Shortbread Cookies

INDIVIDUAL CRUDITÉS AND DIP 5

TRAIL MIX 8
Mini Pretzels | Dried Fruit | Smarties | Popcorn

MINI FILLED DONUTS 30 (per dozen)
Filled with Berry Jam, Apricot Jam and Vanilla Custard

DINNER
MINIMUM OF 10 ORDERS OF EACH ITEM

ROASTED CHICKEN SUPREME 22
Gravy | Seasonal Veggies | Mashed Potatoes

STUFFED TURKEY BREAST 25
Turkey Breast Filled with Stuffing | Seasonal Vegetables | Mashed Potatoes | Gravy

TURKEY BREAST 25
in Pan Gravy | Stuffing | Mashed Potatoes
Cranberry Sauce | Baked Squash

CIDER BRINED PORK CHOP 22
Brussel Sprouts with Pancetta | Mashed Potatoes
Heirloom Carrots

SALMON WELLINGTON 30
Basmati Rice Pilaf | Broccoli and Peppers | Lemon White Wine Sauce

RED WINE BRAISED BEEF WELLINGTON 30
Mashed Potatoes | Seasonal Mixed Vegetables

BONELESS BRAISED BEEF SHORT RIBS 38
Red Wine Au Jus | Mashed Potatoes | Mushrooms | Garlic Green Beans

SPINACH AND CHEESE ROTOLO PASTA 18
Pesto Cauliflower | Orange Glazed Heirloom Carrots

Gluten-Free Vegetarian Vegan Dairy Free Contains Nuts

All prices subject to HST

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

HOLIDAY HOT HORS D'OEUVRES

MINIMUM OF 24 ORDERS OF EACH ITEM

TURKEY SLIDER 4
Buttermilk Fried Turkey | Cranberry Mayo | Biscuit

MINI WELLINGTON 4.5
Braised Beef | Red Wine Jus

COTTAGE PIE TART 4
Seasoned Beef | Potato Topping

PHYLLO BUNDLE 4
Feta Cheese | Fig Jam | Sesame Seeds

DUCK CONFIT 4.5
Potato Rosti | Sour Cherry Compote

SQUASH AND MANCHEGO ARANCINI 4
Roasted Garlic and Sage Aioli

BULGOGI BEEF MEATBALLS 4.5
Sesame Seeds | Green Onion

TWICE BAKED MINI POTATOES 4.5
Braised Beef Short rib | Cheddar | Caramelized Onion

MAC AND CHEESE BALLS 4
Spiced Cranberry Jelly

SPRING ROLL 4.5
Braised Turkey | Sauteed Apples | Brie | Cranberry Ketchup

TAJIN DUSTED CHURRO 4
Lime Crema | Cotija Cheese

CHIMICHURRI GRILLED LAMB KABOB 4.5
Corn Tostada | Lime Crema | Salsa

HALOUMI SLIDER 4.5
Grilled Haloumi | Chimichurri Aioli | Sun Dried Tomato Jam

TURKEY MINI YORKSHIRE PUDDINGS 4.5
PNP Gravy | Cranberry Sage Stuffing

HOLIDAY COLD HORS D'OEUVRES

MINIMUM OF 24 ORDERS OF EACH ITEM

AAA TENDERLOIN TATAKI 4.5
Grainy Mustard Aioli | Cornichons | Taro Crisp

SHAVED BEEF TENDERLOIN 4.5
Buttered Crostini | Caramelized Onions | Horseradish Aioli | Chives

SALMON TARTAR 4.5
Sesame Rice Cake | Avocado Wasabi Cream

SMOKED TUNA TATAKI 4.5
Sweet Potato Zucchini Latke | Wakame Salad

SMOKED SALMON 4.5
Dill Cream Cheese Profiterole | Cornichon

BLACK CARROT PANCAKE 3.5
Chicken Roulade | Mango Cranberry Salsa

ORGANIC CANADIAN CAVIAR 6
Blini | Crème Fraiche

TORCHED BRIE 3.5
Crisp Spiced Pear Relish | Mini Naan Crisp

GOLD BEET 4
Gorgonzola | Baked Sliced Pear

CAPRESE 3.5
Cherry Bocconcini | Grape Tomatoes | Basil

GOAT CHEESE TRUFFLE 3.5
Grape | Dried Cranberries

MINI PROFITEROLE 3.5
Roasted Green Apple | Cranberry and Goat Cheese Mousse

Gluten-Free Vegetarian Vegan Dairy Free Contains Nuts

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

HOLIDAY MINI ENTREE STATIONS

MINIMUM OF 24 ORDERS OF EACH ITEM
ADDITIONAL CHARGES: EVENT STAFF | CHEFS | EQUIPMENT RENTALS AS REQUIRED

BEEF TENDERLOIN 16
Herb Roasted Fingerling Potatoes | Buttered Green Beans | Peppercorn Jus

BRAISED BEEF SHORT RIB 16
Garlic Mashed Potatoes | Broccolini | Red Wine Au Jus

CHICKEN 12
Roasted Chicken Thighs | Honey Butter Heirloom Carrots | Whipped Potatoes | PnP Pan Sauce

TURKEY 14
Roasted Turkey Breast | Dauphinoise Potatoes | Charred Brussel Sprouts | Cranberry Coulis

BLACK COD 16
Crispy Skin Cod | Roasted PEI Potatoes | Fennel Heirloom Carrots Slaw | Lemon Sauce

SURF & TURF 16
Beef Striploin | Chimichurri Grilled Shrimp | Herb Baby Potatoes | Peppercorn Butter

CAULIFLOWER 12
Harrissa Marinade | Blistered Cherry Tomatoes | Sumac Honey Labneh | Crisp Pita Threads

BARLEY RISOTTO 12
Roasted Butternut Squash | Baby Arugula | Ricotta Salata | Spiced Pumpkin Seeds

PASTA 14
Porcini Mushroom Filled Medallions| Oyster Mushrooms | Roasted Peppers | Brown Butter Sauce

DESSERT STATION 12
Waffle Bites | Tiramisu Toppings | Strawberry Shortcake Toppings | Matcha White Chocolate Toppings

HOLIDAY FAMILY STYLE MENU

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

PROTEINS

APRICOT AND POMMERY GLAZED HAM
SM 60 | MED 100
Served Pre-Carved with Pineapple and Dried Cranberry Chutney

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

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

POMMERY APRICOT GLAZED ROAST PORK LOIN
SM 60 | MED 100
Served Pre-Carved with Pan Sauce

PORK LOIN CUTLETS TOPPED WITH SAUTEED PEPPERS AND ONIONS
SM (6pcs) 60 | MED (10pcs) 100

RED WINE BRAISED AAA BONELESS BEEF SHORT RIBS
SM (12pcs) 130 | MED (20pcs) 215

SLOW ROASTED BEEF TOP SIRLOIN ROAST WITH GRAVY
SM 95 | MED 160

8OZ. SLOW ROASTED AAA PRIME RIB OF BEEF WITH HORSERADISH
SM (6pcs) 195 | MED (12pcs) 325

HERB STUFFED ROASTED CHICKEN SUPREME
SM (6pcs) 100 | MED (10pcs) 170
Filled with Ricotta, Dried Figs, Green Olives and Sage Sauce

HERB ROASTED CHICKEN SUPREME WITH PAN SAUCE
SM (6pcs) 80 | MED (10pcs) 135

HOLIDAY FAMILY STYLE MENU

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

SIDES

PENNE PASTA WITH JULIENNE VEGETABLES IN ROSE SAUCE
SM 45 | MED 80
Accompanied with Parmesan Cheese and Crushed Chillies

SPANAKOPITA MAC AND CHEESE
SM 45 | MED 75
Creamy Pasta with Sauteed Spinach, Leeks, Feta Cheese, White Cheddar and Parmesan Cheese

ROASTED POTATOES WITH SEA SALT
SM 20 | MED 32

ROASTED GARLIC WHIPPED MASHED POTATOES
SM 22 | MED 35

YUKON GOLD MASHED POTATOES
SM 22 | MED 35

MEDLEY OF SEASONAL VEGETABLES
SM 24 | MED 40

GLAZED CARROTS AND BUTTERED GREEN BEANS
SM 24 | MED 40

ROASTED CARROTS AND PARSNIPS
SM 24 | MED 40

SAUTEED BRUSSELS SPROUTS WITH CARAMELIZED ONIONS
SM 24 | MED 40

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

DRIED APRICOTS, CRANBERRIES AND APPLE SAGE STUFFING
SM 30 | MED 50

CRANBERRY AND ORANGE RELISH
½ LITRE 10

MUSHROOM FOCACCIA PLATTER
24PCS 40
Truffle Mascarpone Cream, Wild Mushrooms, Thyme and Ricotta

SIGNATURE WINTER SALAD
SM 30 | MED 50
Mixed Greens, Treviso, Roasted Squash, Sliced Pears, Candy Cane Beets, Watermelon Radish, Cranberries with Pomegranate Lemon Vinaigrette

DESSERT

HOLIDAY DESSERT PLATTER
SM 36 | MED 60
Mini Yuzu Meringue Tart, Mini White Chocolate and Passion Fruit Bignè, Dark Chocolate and Raspberry Tart, Chocolate Pot de Crème Tart and Cranberry Shortbread Cookies

INDIVIDUAL DESSERT SELECTION
Minimum of 12 Orders of Each Item

BLACK FOREST CAKE: DECADENT CHOCOLATE CAKE, WHIPPED CREAM, CHERRIES AND CHOCOLATE SHAVINGS 10

PHYLLO CHEESECAKE: PHYLLO WRAPPED CHEESECAKE TOPPED WITH CANDIED ORANGE AND CRANBERRY COMPOTE 10

STICKY TOFFEE PUDDING CAKE WITH BUTTERY TOFFEE SAUCE 10

DUBAI CHOCOLATE TART WITH DARK CHOCOLATE GANACHE, PISTACHIO AND CRISPY PHYLLO 10

Gluten-Free Vegetarian Vegan Dairy Free Contains Nuts

All prices subject to HST

FESTIVE BUFFET PACKAGES

MINIMUM OF 10 ORDERS OF EACH PACKAGE

FESTIVE BUFFET OPTION #1
44 PER PERSON

- **Gourmet Bread Basket**
  - Artisan Dinner Rolls, Focaccia and Lalagides
  - Served with Whipped Butter
- **Signature Winter Salad**
  - Mixed Greens, Treviso, Roasted Squash, Sliced Pears, Candy Cane Beets, Watermelon Radish, Cranberries with Pomegranate Lemon Vinaigrette
- **Oven Roasted Turkey (White Meat only)**
  - Served Pre-Carved in Homemade Gravy | Cranberry Compote
- **Dried Apricots, Cranberries and Apple Sage Stuffing**
- **Yukon Gold Mashed Potatoes**
- **Medley of Seasonal Vegetables**
- **Holiday Dessert Platter**
  - Selection of Holiday Cookies and Dessert Squares

FESTIVE BUFFET OPTION #2
45.50 PER PERSON

- **Gourmet Bread Basket**
  - Artisan Dinner Rolls, Focaccia and Lalagides
  - Served with Whipped Butter
- **Signature Winter Salad**
  - Mixed Greens, Treviso, Roasted Squash, Sliced Pears, Candy Cane Beets, Watermelon Radish, Cranberries with Pomegranate Lemon Vinaigrette
- **Chicken Supreme with Mushroom Sauce**
- **Grilled Salmon Fillet with Dill Pommery Maple Glaze**
- **Garlic Mashed Potatoes**
- **Medley of Seasonal Vegetables**
- **Holiday Dessert Platter**
  - Selection of Holiday Cookies and Dessert Squares

FESTIVE BUFFET OPTION #3
42 PER PERSON (HALAL OPTION)

- **Gourmet Bread Basket**
  - Artisan Dinner Rolls, Focaccia and Lalagides
  - Served with Whipped Butter
- **Signature Winter Salad**
  - Mixed Greens, Treviso, Roasted Squash, Sliced Pears, Candy Cane Beets, Watermelon Radish, Cranberries with Pomegranate Lemon Vinaigrette
- **Penne Pasta with Julienne Vegetables in Rose Sauce**
  - Accompanied with Parmesan Cheese and Crushed Chillies
- **Herb Roasted Chicken Supreme with Pan Gravy**
- **Roasted Mini Potatoes with Sea Salt**
- **Medley of Seasonal Vegetables**
- **Holiday Dessert Platter**
  - Selection of Holiday Cookies and Dessert Squares

FESTIVE BUFFET OPTION #4
45.50 PER PERSON

- **Gourmet Bread Basket**
  - Artisan Dinner Rolls, Focaccia and Lalagides
  - Served with Whipped Butter
- **Signature Winter Salad**
  - Mixed Greens, Treviso, Roasted Squash, Sliced Pears, Candy Cane Beets, Watermelon Radish, Cranberries with Pomegranate Lemon Vinaigrette
- **Herb Roasted Chicken Supreme with Pan Gravy**
- **Slow Roasted Beef Top Sirloin Roast with Gravy**
- **Yukon Gold Mashed Potatoes**
- **Medley of Seasonal Vegetables**
- **Holiday Dessert Platter**
  - Selection of Holiday Cookies and Dessert Squares

FESTIVE BUFFET OPTION #5
56.50 PER PERSON

- **Gourmet Bread Basket**
  - Artisan Dinner Rolls, Focaccia and Lalagides
  - Served with Whipped Butter
- **Signature Winter Salad**
  - Mixed Greens, Treviso, Roasted Squash, Sliced Pears, Candy Cane Beets, Watermelon Radish, Cranberries with Pomegranate Lemon Vinaigrette
- **8oz. Slow Roasted AAA Prime Rib of Beef with Horseradish**
- **Roasted Garlic Whipped Mashed Potatoes**
- **Glazed Carrots and Buttered Green Beans**
- **Signature Dessert Platter**
  - Shortbread Cookies, Mini Tarts and Pastries

FESTIVE BUFFET OPTION #6
54.50 PER PERSON

- **Gourmet Bread Basket**
  - Artisan Dinner Rolls, Focaccia and Lalagides
  - Served with Whipped Butter
- **Signature Winter Salad**
  - Mixed Greens, Treviso, Roasted Squash, Sliced Pears, Candy Cane Beets, Watermelon Radish, Cranberries with Pomegranate Lemon Vinaigrette
- **Penne Pasta with Julienne Vegetables in Rose Sauce**
  - Accompanied with Parmesan Cheese and Crushed Chillies
- **Slow Roasted Beef Top Sirloin Roast with Gravy**
- **Oven Roasted Turkey (White Meat only)**
  - Served Pre-Carved in Homemade Gravy | Cranberry Compote
- **Dried Apricots, Cranberries and Apple Sage Stuffing**
- **Yukon Gold Mashed Potatoes**
- **Medley of Seasonal Vegetables**
- **Holiday Dessert Platter**
  - Selection of Holiday Cookies and Dessert Squares

Gluten-Free Vegetarian Vegan Dairy Free Contains Nuts

HOLIDAY FEATURE

MINIMUM OF 10 ORDERS OF EACH PACKAGE

HOLIDAY FEATURE
27 PER PERSON
(Minimum of 10 Orders of Each Package)

- **Mixed Greens Salad**
  - Mixed Greens, Julienne Carrots, Cucumber, Cherry Tomatoes with Balsamic Vinaigrette
- **Oven Roasted Turkey (White Meat only)**
  - Served Pre-Carved in Homemade Gravy (contains Gluten) | Cranberry Compote
- **Dried Apricots, Cranberries and Apple Sage Stuffing**
- **Yukon Gold Mashed Potatoes**

Order Online!

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

ORDERING NOTES:

- You may order directly Online : https://store.peterandpaulseventcatering.com/
- Orders are to be emailed to: catering@bypnpcatering.com
- **AT CAPACITY DATES:** Due to volume of orders, advance notice is strongly recommended to secure your date with a Booking Deposit
- **48 Hours' 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 of 10 business days' notice; Some exceptions may apply
- All Orders must be pre-paid; HST, Admin Service Fee & Delivery are Additional
- **CANCELLATION** of catering must be made 48 hours 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

DELIVERY NOTES: (for Drop-Offs)

- Cold Food may be delivered within 1 hour prior to requested time
- Hot Food may be delivered within 30 minutes prior to requested time
- **Delivery windows during peak season may be expanded**
- 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)
- Additional delivery fees will be applied for orders over 50 people
- 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)