

PeterandPauls
EventCatering

The Stackable Experience



est. 1982 **PETER & PAULS**
hospitality group inc.



TIER 1

CHOOSE ONE OPTION FROM BELOW LIST

HAND-DIPPED CHOCOLATE-COVERED STRAWBERRIES
9 PCS \$30

FRESHLY BAKED SIGNATURE COOKIE COLLECTION
12 PCS \$22

MARKET-FRESH BERRIES, VINEYARD GRAPES
\$15

GARDEN VEGETABLE CRUDITES WITH HERB DIP
\$15

TIER 2

CHOOSE ONE OPTION FROM BELOW LIST

PINWHEEL WRAPS
20 PCS \$45

Oven-Roasted Turkey with Aged Cheddar, Traditional Montreal Smoked Meat with Swiss Cheese, Atlantic Smoked Salmon with Herb Cream Cheese, Grilled Mediterranean Vegetables with Whipped Goat Cheese

THAI MANGO SALAD ROLLS
16 PCS \$60
With Sweet Chilli Sauce

TARTS & COOKIES
12 PCS \$30
Mini Artisan Tarts, Handcrafted Cookies

MINI GOURMET INDIVIDUAL PASTRIES
16 PCS \$60

Mango Coconut Crèmeux, Strawberry White Chocolate Velvet, Dulce Cheesecake, Crunchy Chocolate, Maple Wild Blueberry Indulgence



TIER 3

CHOOSE ONE OPTION FROM BELOW LIST

MINI CROISSANT SANDWICHES

12 PCS \$72

Traditional Egg Salad, Albacore Tuna Salad, Black Forest Ham with Aged Cheddar

GOURMET CHEESES

\$90

Parmigiano, Manchego, Gouda, Cheddar, Artisan Crackers, Fresh and Dried Fruit Garnish



CHARCUTERIE

\$65

Hot Cacciatore Sausage, Prosciutto, Salami, Capicollo, Calabrese Salami
With Pickles, Triple Crunch Mustard, Roasted Pepper Dip

BROWNIES & BLONDIES

25 PCS \$60

Fudge Brownies, White Chocolate Blondies



BASE

CHOOSE ONE OPTION FROM BELOW LIST

TEA SANDWICHES

36 PCS \$86

Traditional Egg Salad, Albacore Tuna Salad, Atlantic Smoked Salmon with Herb Cream Cheese, English Cucumber with Whipped Cream Cheese

GOURMET CHEESES

\$130

Parmigiano, Manchego, Gouda, Cheddar, Artisan Crackers, Fresh and Dried Fruit Garnish



CHARCUTERIE

\$105

Hot Cacciatore Sausage, Prosciutto, Salami, Capicollo, Calabrese Salami
With Pickles, Triple Crunch Mustard, Roasted Pepper Dip



GOURMET DESSERT

36 PCS \$105

Mini Pastries, Gourmet Cookies, Dessert Squares, Artisan Tarts

PACKAGES

DESSERT STACKABLE CATERING EXPERIENCE \$235

A beautifully curated assortment of handcrafted desserts, premium pastries, and seasonal fruit, elegantly presented for sharing.

TIER 1 - SEASONAL FRESH FRUIT

Fresh Berries, Seedless Grapes

TIER 2 - GOURMET COOKIE ASSORTMENT

Freshly Baked Premium Cookies (16 PCS)

TIER 3 - PETITE PATISSERIE SELECTION

Gourmet Mini Artisan Tarts, Traditional Biscotti (24 PCS)

BASE - HANDCRAFTED DESSERT SQUARES

Fudge Brownies, White Chocolate Blondies, Chef's Signature Dessert Squares (36 PCS)



PICNIC STACKABLE CATERING EXPERIENCE \$250

A thoughtfully curated picnic experience featuring gourmet sandwiches, artisan cheeses, handcrafted desserts, and seasonal fruit—perfect for outdoor gatherings, corporate events, and elegant celebrations.

TIER 1 - SEASONAL FRESH FRUIT

Fresh Berries, Seedless Grapes

TIER 2 - HANDCRAFTED DESSERT SELECTION

Mini Artisan Pastries, Gourmet Cookies, Signature Dessert Squares, Petite Artisan Tarts (16 PCS)

TIER 3 - ARTISAN CHEESE SELECTION

Parmigiano Reggiano, Manchego, Aged Cheddar, Gouda,
With Gourmet Artisan Crackers, Fresh Seasonal Fruit, Premium Dried Fruit

BASE - MINI CROISSANT SANDWICH COLLECTION (16 PCS)

Traditional Egg Salad (4 PCS), Albacore Tuna Salad (4 PCS), Smoked Salmon with Herb Cream Cheese (4 PCS), Black Forest Ham with Swiss Cheese (4 PCS)

HIGH TEA STACKABLE CATERING EXPERIENCE \$250

An elegant four-tier culinary presentation featuring handcrafted pastries, freshly baked specialties, classic tea sandwiches, and traditional accompaniments—beautifully arranged for an unforgettable afternoon tea experience.

TIER 1 - TRADITIONAL ACCOMPANIMENTS

Double Devon Cream, Whipped Butter, Strawberry Preserve, Orange Marmalade

TIER 2 - SIGNATURE PETITE DESSERTS (16 PCS)

Mango Coconut Crèmeux, Strawberry White Chocolate Velvet, Dulce Cheesecake, Crunchy Chocolate, Maple Wild Blueberry Indulgence

TIER 3 - FRESHLY BAKED SELECTION (23 PCS)

Blueberry Scones, Buttery Scones (3 OF EACH TYPE), Artisan Pastry Twists (6 PCS), Savoury Danish Selection (6 PCS), Mini Bell Pepper & Aged Cheddar Quiche (5 PCS)

BASE - CLASSIC TEA SANDWICH COLLECTION (34 PCS)

Traditional Egg Salad (9 PCS), Albacore Tuna Salad (9 PCS), Cucumber with Cream Cheese (8 PCS), Smoked Salmon with Herb Cream Cheese (8 PCS)

CHARCUTERIE STACKABLE CATERING EXPERIENCE \$290

A beautifully layered grazing experience showcasing artisan breads, premium cured meats, handcrafted condiments, exceptional cheeses, and seasonal fruits.

TIER 1 - ARTISAN CRACKERS

Multigrain, Black Pepper, Fig & Olive Artisan Crackers

TIER 2 - FRESH ARTISAN BREAD SELECTION

Lalagides Bread (8 PCS), Freshly Sliced Baguette (10 PCS), Herb Focaccia (6 PCS)

TIER 3 - PREMIUM CHARCUTERIE

Hot Cacciatore Sausage, Prosciutto, Salami, Capicollo, Calabrese Salami
With Pickles, Triple Crunch Mustard, Roasted Pepper Dip

BASE - ARTISAN CHEESE SELECTION

Parmigiano Reggiano, Manchego, Aged Cheddar, Gouda,
Fresh Seasonal Fruit, Premium Dried Fruit
Fig Compote, Cherry Spread

Order Online!

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

HOW TO ORDER:

- Orders are to be emailed to: catering@bypnpcatering.com
- You may also order directly Online : <https://store.peterandpaulseventcatering.com/>

ORDERING NOTES:

- **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 of 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 & PICK-UP 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