

Peter and Pauls

EventCatering

Thanksgiving Menu

THANKSGIVING PACKAGES

MINIMUM ORDER OF 10 PER PACKAGE

THANKSGIVING PACKAGE OPTION #1 44 per person (minimum 10)

- **Gourmet Bread Basket** VT
 - Artisan Dinner Rolls, Focaccia and Lagagides
 - Served with Whipped Butter
- **Signature Fall Salad** GF V
 - Romaine, Treviso, Baby Kale, Roasted Sweet Potatoes, Shaved Beets, Heirloom Carrots, Dried Cranberries, Spiced Pumpkin Seeds with Maple Dijon Vinaigrette
- **Oven Roasted Turkey Breast** GF DF
 - Served Pre-Sliced in Pan Gravy
- **Cranberry Orange Relish**
- **Dried Apricots, Cranberry and Apple Sage Stuffing** VT
- **Garlic and Herb Roasted Fingerling Potatoes** GF V
- **Sautéed Green Beans with Heirloom Carrots** GF V
- **Toffee Pudding Square and White Chocolate and Cranberry Cookie** VT

THANKSGIVING PACKAGE OPTION #2 45 per person (minimum 10)

- **Gourmet Bread Basket** VT
 - Artisan Dinner Rolls, Focaccia and Lagagides
 - Served with Whipped Butter
- **Signature Fall Salad** GF V
 - Romaine, Treviso, Baby Kale, Roasted Sweet Potatoes, Shaved Beets, Heirloom Carrots, Dried Cranberries, Spiced Pumpkin Seeds with Maple Dijon Vinaigrette
- **Turkey Shepherds Pie Tart**
 - 3" Pie Filled with Braised Turkey, Vegetables and Topped with Buttery Mashed Potatoes
- **Roast Beef** GF DF
 - Slow Roasted AAA Beef Top Sirloin Roast with Gravy
- **Roasted Garlic and Leek Infused Mashed Potatoes** GF V
- **Balsamic Roasted Brussel Sprouts with Heirloom Carrots** GF V
- **Mini Pumpkin Mascarpone Tart and Sea Salt Caramel Cookie** VT

THANKSGIVING 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

THANKSGIVING FAMILY STYLE

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

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

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

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
- **Thanksgiving Menu Available from October 5th to 11th, 2026**
- **DELIVERY ONLY AVAILABLE** on Saturday, October 10th from 12:00 pm to 4:00 pm
- **PICK-UP AVAILABLE** Saturday, October 10th from 10:00 am to 4:00 pm OR Sunday, October 11th from 10:00 am to 1:00 pm
- The deadline for Sunday orders is noon on Thursday, October 8th. Orders on other days require 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)