

Peter and Pauls














EventCatering

Thanksgiving Menu











THANKSGIVING PACKAGES

MINIMUM ORDER OF 10 PER PACKAGE

THANKSGIVING PACKAGE OPTION #1 - 42.50 per person (minimum 10)

- **Gourmet Bread Basket** 
 - Artisan Dinner Rolls, Focaccia and Lalagides
 - Served with Whipped Butter
- **Signature Fall Salad**  
 - Baby Kale, Romaine, Radicchio, Roasted Pears, Pickled Red Grapes, Gorgonzola, Cherry Tomatoes, Sweet and Spiced Pumpkin Seeds with Fig Vinaigrette
- **Oven Roasted Turkey Breast**  
 - Served Pre-Sliced in Pan Gravy
- **Cranberry Orange Relish**  
- **Dried Apricots, Cranberry and Apple Sage Stuffing** 
- **Garlic and Herb Roasted Fingerling Potatoes**  
- **Sautéed Green Beans with Heirloom Carrots**  
- **Toffee Pudding Square and White Chocolate and Cranberry Cookie** 

THANKSGIVING PACKAGE OPTION #2 - 42.50 per person (minimum 10)

- **Gourmet Bread Basket** 
 - Artisan Dinner Rolls, Focaccia and Lalagides
 - Served with Whipped Butter
- **Signature Fall Salad**  
 - Baby Kale, Romaine, Radicchio, Roasted Pears, Pickled Red Grapes, Gorgonzola, Cherry Tomatoes, Sweet and Spiced Pumpkin Seeds with Fig Vinaigrette
- **Turkey Shepherds Pie Tart**
 - 3" Pie Filled with Braised Turkey, Vegetables and Topped with Buttery Mashed Potatoes
- **Roast Beef**  
 - Slow Roasted AAA Beef Top Sirloin Roast with Gravy
- **Roasted Garlic and Leek Infused Mashed Potatoes**  
- **Sautéed Green Beans with Heirloom Carrots**  
- **Mini Pumpkin Mascarpone Tart and Sea Salt Caramel Cookie** 

THANKSGIVING FAMILY STYLE

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

OVEN ROASTED TURKEY (WHITE MEAT ONLY)

SM 95 | MED 160

Served Pre-Carved with Gravy and Cranberry Orange Relish

OVEN ROASTED TURKEY (DARK MEAT ONLY)

SM 95 | MED 160

Served Pre-Carved with Gravy and Cranberry Orange Relish

DIJON AND THYME MARINATED ROAST PORK LOIN

SM 60 | MED 100

Served with Pan Sauce and Caramelized Onion and Apple Compote

8 OZ AAA OVEN ROASTED PRIME RIB

SM (6 PCS) 195 | MED (10 PCS) 325

Served with Au Jus and Horseradish

AAA BONELESS BEEF SHORT RIBS

SM (12 PCS) 130 | MED (20 PCS) 215

Red Wine Braised Boneless Short Ribs

APRICOT AND POMMERY GLAZED HAM

SM 60 | MED 100

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

SM 95 | MED 160

Slow Roasted AAA Beef Top Sirloin Roast with Gravy

SIGNATURE FALL SALAD

SM 26 | MED 50

Baby Kale, Romaine, Radicchio, Roasted Pears, Pickled Red Grapes, Gorgonzola, Cherry Tomatoes, Sweet and Spiced Pumpkin Seeds with Fig Vinaigrette

HERB ROASTED FINGERLING POTATOES WITH SEA SALT

SM 22 | MED 35

GARLIC AND HERB ROASTED FINGERLING POTATOES

SM 22 | MED 35

ROASTED GARLIC AND LEEK INFUSED MASHED POTATOES

SM 22 | MED 35

CREAMY MASHED POTATO CASSEROLE WITH PARMESAN CHEESE AND PANKO

SM 24 | MED 40

THANKSGIVING FAMILY STYLE

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

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

**SAUTÉED GREEN BEANS WITH HEIRLOOM
CARROTS** 🌾🌱
SM 24 | MED 40

**BRAISED RED CABBAGE WITH APPLES AND
CARAWAY SEEDS** 🌾🌱
SM 20 | MED 32

**DRIED APRICOTS, CRANBERRY AND APPLE
SAGE STUFFING (NO SUBSTITUTE)** 🌱
SM 30 | MED 50

CRANBERRY ORANGE RELISH 🌾🌱
½ LITRE 10

**PAN FOCACCIA WITH BLISTERED CHERRY
TOMATOES AND ROSEMARY** 🌱
MED 15 (SM NOT AVAILABLE)

**HARVEST FOCACCIA WITH APPLES,
BACON, THYME AND GOAT CHEESE**
SM 25 (MED NOT AVAILABLE)

**PULL APART MILK BREAD DINNER ROLLS
BRUSHED WITH GARLIC, ROSEMARY
BUTTER** 🌱
MED (12PC) 15

**ROASTED BUTTERNUT SQUASH SOUP WITH
CRÈME FRAICHE AND TOASTED PUMPKIN
SEEDS** 🌾🌱
1L 18

**ROASTED CARROT SOUP WITH COCONUT
MILK AND ROASTED CANDY BEET
CROUTONS** 🌾🌱
1L 16

**TOFFEE PUDDING SQUARE AND WHITE
CHOCOLATE AND CRANBERRY COOKIE** 🌱
SM 36 | MED 50

**MINI PUMPKIN MASCARPONE TART AND
SEA SALT CARAMEL COOKIE** 🌱
SM 36 | MED 50

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 6th to 12th, 2025**
- **DELIVERY ONLY AVAILABLE** on Saturday, October 11th from 12:00 pm to 4:00 pm
- **PICK-UP AVAILABLE** Saturday, October 11th from 10:00 am to 4:00 pm OR Sunday, October 12th from 10:00 am to 1:00 pm
- The deadline for Sunday orders is noon on Thursday, October 9th
- 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)