

PeterandPauls
EventCatering

Valentine's Day
Menu

BREAKFAST

MINIMUM 4 PEOPLE PER ORDER

LOVE AT FIRST BITE 14

Cranberry Focaccia French Toast, Whipped
Mascarpone and Maple Syrup (2pc/pp)
Sous Vide Egg Bites – Sundried tomatoes, Peppers,
Cheddar
Seasonal Fruits

BAKED WITH LOVE 12

Mini Cinnamon Buns
Mini Butter Croissants
Savory Breakfast Pastries
Seasonal Fruits

SWEETHEART SELECTION 22

Mini Danishes
Mini Butter Croissants
Savory Breakfast Pastries
Smoked Salmon Platter with Mini Bagels and
Cream Cheese
Granola Berry Parfait
Seasonal Fruits

SWEETHEARTS FULL ENGLISH 23

Bacon, Breakfast Sausage
Scrambled Eggs
Home fries
Grilled Tomato & Mushroom
Pancake with Pure Maple Syrup
Seasonal Fruits

DINNER PACKAGES

TENDER LOVE 110 (SERVES 2)

- P&P Bread Basket
 - Focaccia, Lalagides and Artisan Breads, Whipped Butter
- Mixed Greens, Heirloom Tomatoes and Carrots, Cucumbers, Red Wine Vinaigrette
- Pan Seared Cornish Hen
 - Garlic & Herb Marinade, White Wine Sauce
- Sautéed Green Beans & Glazed Heirloom Carrots
- Roasted Baby Potatoes
 - Garlic, Parsley, Thyme
- Apple Blossom With Caramel

A FINE ROMANCE 110 (SERVES 2)

- P&P Bread Basket
 - Focaccia, Lalagides and Artisan Breads, Whipped Butter
- Arugula, Strawberries, Blueberries, Goat Cheese, Dried Cherries, Balsamic Vinaigrette
- Grilled Salmon
 - Maple and Grainy Mustard Glaze, Dill
- Grilled Asparagus
- Wild Rice and Vegetable Pilaf
- Classic Tiramisu

DATE NIGHT 130 (SERVES 2)

- P&P Bread Basket
 - Focaccia, Lalagides and Artisan Breads, Whipped Butter
- Radicchio, Endive, Roasted Apples, Spiced Pepitas, Green Goddess Dressing
- AAA Braised Beef Short Ribs
 - In Red Wine Herb Jus
- Garlic Mashed Potatoes
- Glazed Heirloom Carrots, Butter, Honey, Thyme
- Lemon Tart

YOUR BETTER HALF 160 (SERVES 2)

- P&P Bread Basket
 - Focaccia, Lalagides and Artisan Breads, Whipped Butter
- Caeser Salad
 - Romaine Lettuce, Parmesan, Focaccia Croutons, Garlic Parmesan Dressing
- 4oz Prime Striploin Steak
 - With Green Peppercorn Sauce
- 4oz Lobster Tail with Garlic Butter
- Dauphinoise Potatoes
- Grilled Broccolini
 - Parmesan, Garlic, Grilled Lemon
- Red Velvet Cake

VEGETARIAN - APHRODITES GARDEN 100

(SERVES 2)

- P&P Bread Basket
 - Focaccia, Lalagides and Artisan Breads, Whipped Butter
- Roasted Beets, Mandarins, Arugula, Fennel, Goat Cheese, Balsamic Dressing
- Grilled Cauliflower Steak
 - Honey Tahini, Gremolata, Pumpkin Seeds
- Braised Red Cabbage, Blistered Cherry Tomatoes
- Garlic Mashed Potatoes
- Strawberry Cheesecake

ADD ONS

4oz Lobster Tail 20
Grilled Shrimp Skewer (3PCS) 12/Skewer

All prices subject to HST

peterandpaulseventcatering.com

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FAMILY STYLE

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

CUPIDS CHOICE PROTEINS

BEEF SHORT RIBS GF DF

SM (12PCS) 105 | MED (20PCS) 175

Red Wine Braised Boneless Beef Short ribs

STRIPLOIN STEAKS GF DF

(4 STEAKS) - 115

Steak Spiced AAA 8oz Striploin Grilled & Served with Sautéed Mushrooms & Onions

ROASTED CHICKEN SUPREME GF DF

SM (6PCS) 75 | MED (10PCS) 125

Made with White Wine Sauce

GRILLED ½ CORNISH HEN GF DF

SM (6PCS) 85 | MED (10PCS) 140

Served with a Lemon Olive Oil Sauce

GRILLED SALMON FILLET GF

SM (6PCS) 90 | MED (10PCS) 150

Served with Sundried Tomatoes and Caper Cream Sauce

LOVE HARVEST STARCH

YUKON GOLD MASHED POTATOES GF VT

SM 22 | MED 35

DAUPHINOISE POTATOES

SM (6PCS) 36 | MED (10PCS) 60

ROASTED BABY POTATOES

SM 20 | MED 32

WILD RICE & VEGETABLE PILAF

SM 18 | MED 30

TENDER HEARTED VEGETABLES

MIXED SEASONAL VEGETABLES

SM 24 | MED 40

Grilled Asparagus, Roasted Cauliflower & Broccoli, Grilled Broccolini

PLATTERS

THE FIRST DATE APPETIZER PLATTER 50 (SERVES 4-6PPL)

Crispy Vegetable Fritters - Spanakopita Triangles - Bacon Wrapped Filet Mignon Bites

A GREAT CATCH SEAFOOD PLATTER 95 (SERVES 4-6PPL)

Baked Salmon Bites, Smoked Maple Glaze - Crispy Crab cake, Remoulade - Pan Seared Shrimp Gyoza, Dipping Sauce

SHRIMPPLY THE BEST SHRIMP COCKTAIL PLATTER 48 (12 PCS)

Vodka Spiked Jumbo Shrimp Cocktail with Horseradish Tomato Sauce and Fresh Lemons

A CHEESY VALENTINE GOURMET CHEESE PLATTER 45 (SERVES 4-6PPL)

Assorted Cheeses, Strawberries, Seedless Grapes, Dried Fruits, Served with Crackers and Fresh Baguette

THE LOVE LANGUAGE CHARCUTERIE PLATTER 95 (SERVES 4-6PPL)

Hot and Mild Cacciatore Sausage, Salami, Prosciutto, Parmigiano and Friulano Cheeses, Served with Crackers and Fresh Baguette

THE FLING ARTICHOKE AND SPINICH DIP PLATTER 45 (SERVES 4-6PPL)

Creamy Four Cheese, Artichoke Hearts and Spinach Dip, Grilled Pita & Flatbread

KIDS

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

THE HEART FELT MEAL

SM 20 | MED 40

Heart Shaped Ravioli in a Rose Sauce

A CHEESY ONE

SM 18 | MED 36

Macaroni and Cheese with White Cheddar and
Parmesan

PASTA-TIVELY IN LOVE

SM 12 | MED 24

Penne Pasta with Tomato Sauce

SAUCY LITTLE ONE

SM 18 | MED 36

Meatballs and Spaghetti with Tomato Sauce

NUGS AND KISSES

SM 30 | MED 60

Chicken Fingers (3pc/pp) with Plum Sauce and
Potato Wedges with Ketchup

A SLICE OF LOVE

SM 6 | MED 12

Add Garlic Bread to Pasta (2pc/pp)

DESSERTS

KEY TO MY HEART

6PCS 21 | 12 PCS 42

Chocolate Dipped Strawberries

THE SOUL MATE

6PCS 16 | 12 PCS 32

Chocolate Dipped Brownies

HEART BREAKER

1 DOZEN 30

Heart Shaped Shortbread Cookies

A LOVE TRIANGLE DESSERT PLATTER

12 PCS 42

Chocolate Dipped Strawberries, Heart Shaped
Shortbread Cookies, White Chocolate Dipped
Brownie Lollipop

LOVE POTION

8.50 EACH

Individual Chocolate Molten Lava Cake

APPLY EVER AFTER

6.50 EACH

Individual Apple Blossom with Caramel Sauce

AMORE MIO

8 EACH

Individual Classic Tiramisu

THE LOVE AFFAIR

8 EACH

Individual Red Velvet Cake

THE BERRY SPECIAL ONE

8 EACH

Individual Strawberry Cheesecake

Order Online!

VISIT US AT

PETERANDPAULSEVENTCATERING.COM
FOR QUICK AND EASY ORDERING!

ORDERING NOTES:

- **MENU VALID ONLY FROM: FRIDAY FEBRUARY 13TH TO SUNDAY FEBRUARY 15TH**
- **ORDER DEADLINE:** Thursday February 12th by 12:00PM
- **PICK UP TIMES:** 9:30am To 4:00pm On Friday And Saturday; 9:30am To 2:00pm On Sunday
- Orders are to be emailed to: catering@bypnpcatering.com
- You may also order directly online at: <https://store.peterandpaulseventcatering.com/>
- All orders must be pre-paid. HST and delivery are additional
- **DELIVERY TIMES:** 11:00am to 4:00pm on Friday February 13th & Saturday February 14th and 11:00am to 2:00pm on Sunday February 15th
- 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)
- **NOTES:** Food will be prepared cooked with reheating instructions - as ovens vary, please ensure food is properly reheated.
- **PICK UP LOCATION:** Paramount EventSpace – 222 Rountree Dairy Rd Woodbridge, ON L4L 9T2 -Enter through Taylor/Office Doors

Please ensure you have your complete order PRIOR to leaving the building