

Peter and Pauls  
Event Catering

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, Lagagides 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, Lagagides 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, Lagagides 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, Lagagides and Artisan Breads, Whipped Butter
- **Caesar 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, Lagagides 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

# 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

### SHRIMP 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](mailto: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 Rowntree Dairy Rd Woodbridge, ON L4L 9T2 -Enter through Taylor/Office Doors

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