

Peter and Pauls
Event Catering

Wedding
Menu



BREAKFAST

MINIMUM 10 PEOPLE PER ORDER

CONTINENTAL

Mini Danish 🍳
Mini Muffins 🍳
Savoury Breakfast Pastries 🍳
Seasonal Fruit Platter 🍳🌱

CONTINENTAL UPGRADED

Mini Danish 🍳
Mini Muffins 🍳
Savory Breakfast Pastries 🍳
Mini Bell Pepper and Cheddar Quiche 🍳
Mini Bagels | Cream Cheese 🍳
Yogurt | Granola | Fresh Berry Parfait 🍳🌱
Seasonal Fruit Platter 🍳🌱

SANDWICHES & WRAPS SERVED COLD

Fried Egg | Peameal Bacon | Aged Cheddar | English Muffin
BLT: Turkey Bacon | Roma Tomatoes | Bib Lettuce | Croissant Bun
Western Omelet Wrap: Onions | Peppers | Ham
TLC: Roma Tomatoes | Bib Lettuce | Aged Cheddar | Multigrain Bread 🍳

OMELETTE STATION MINIMUM 50 GUESTS 🍳

Omelettes Prepared Live for Guests | Toppings
Include: Mushrooms, Peppers, Onions, Ham, Spinach, Cheddar Cheese, and Bacon | Chefs and Equipment are Additional

THE GREAT CANADIAN

Chive Infused Scrambled Eggs 🍳🌱🌱
French Toast | Syrup 🍳
Breakfast Sausage 🍳 | Crispy Bacon 🍳🌱
Lightly Seasoned Home Fries 🍳🌱
Seasonal Fruit Platter 🍳🌱
Syrup | Ketchup 🍳🌱

HOT BREAKFAST OPTION 2

Sautéed Peppers, Onion & Cheddar Cheese
Omelette 🍳🌱
Pancake | Syrup 🍳
Breakfast Sausage 🍳 | Crispy Bacon 🍳🌱
Lightly Seasoned Home Fries 🍳🌱
Seasonal Fruit Platter 🍳🌱
Syrup | Ketchup 🍳🌱

HOT BREAKFAST OPTION 3

Sundried Tomatoes & Sautéed Zucchini Frittata 🍳🌱🌱
Cinnamon Raisin French Toast | Syrup 🍳
Breakfast Sausage | Crispy Bacon 🍳
Hashbrown Patty 🍳🌱
Seasonal Fruit Platter 🍳🌱
Syrup | Ketchup 🍳🌱

ADD-ON: SMOKED SALMON PLATTER

MINIMUM 10 PER ORDER
Dill Cream Cheese | Capers | Mini Bagels

BOXED BREAKFAST

MINIMUM 10 PER VARIETY | SERVED COLD

OPTION 1 🍳

Banana Loaf | Individual Vanilla Yogurt | Hard Boiled Eggs

OPTION 2 🍳

Egg & Avocado Salad Wrap: Shredded Lettuce | Parsley
Rice Krispy Square

OPTION 3 🍳

Sliced Cheese & Crackers | Whole Fruit | Granola Bar

OPTION 4 🍳

Daily Quiche | Fruit Yogurt Parfait Granola | Loaf Cake

OPTION 5

Western Omelet Wrap: Smoked Ham | Cheddar | Sautéed Peppers & Onions
Loaf Cake | Fruit Salad

BREAKFAST BOWLS

MINIMUM ORDER OF 10 PER VARIETY | SERVED COLD

OATMEAL BOWL 🍳🌱

Overnight Oats | Oat Milk | Berries | Pumpkin Seeds | Maple Syrup | Toasted Coconut

COTTAGE CHEESE BOWL 🍳🌱

Berries | Dry Apricots | Kiwi | Goji Berries | Granola | Flax Seeds

CHIA PUDDING BOWL 🍳🌱

Mango | Pineapple | Maple Syrup | Hemp Seeds | Kiwi | Vegan Yogurt

QUINOA BOWL 🍳🌱

Sautéed Spinach | Cherry Tomatoes | Cottage Cheese | Boiled Eggs

SMOKED SALMON BOWL 🍳🌱

New Potato Salad | Avocado | Cucumber | Cherry Tomatoes

VEGAN BOWL 🍳🌱

Quinoa | Roasted Sweet Potatoes | Seasoned Black Beans | Avocado | Vegan Egg Frittata

BREAKFAST À LA CARTE

MINIMUM ORDER OF 10 PER ITEM

Pancake | Pure Maple Syrup (2 piece per person) 🍌
Mini Croissant | Muffin | Danish 🍌
Whole Fruit 🍌🍌
Mini Bagels | Cream Cheese 🍌
Lightly Seasoned Home Fries 🍌🍌
Blueberry | Plain Scones 🍌
Nature Valley Granola Bars 🍌
Boiled Eggs (2 piece per person) 🍌🍌
Individual Fruit Yogurt 🍌
Breakfast Sausage (2 pieces per person) 🍌
Condiments: Jams | Marmalade | Whipped Butter 🍌
Individual Frittata | Sun-Dried Tomato | Jalapeño
Pepper | Goat Cheese 🍌🍌
French Toast | Pure Maple Syrup 🍌
2" Mini Quiche | Ham | Caramelized Onion | Cheddar

Belgian Waffles | Pure Maple Syrup (1 piece per person) 🍌
Bacon (3 pieces per person) 🍌🍌
Banana Loaf | Chocolate Loaf | Lemon Poppy Loaf 🍌
Fresh Fruit Skewer 🍌🍌
Fruit Salad Cup 🍌🍌
Yogurt | Granola | Fresh Berry Parfait 🍌🍌
Farm Fresh Scrambled Eggs | Cheese | Scallions 🍌🍌
Scrambled Egg Whites | Bell Peppers | Onions | Herbs 🍌🍌

BOXED BRUNCHES

MINIMUM ORDER OF 10 PER VARIETY | SERVED COLD

CHARCUTERIE BOX

Hot & Mild Cacciatore Sausage, Salami, Prosciutto, Parmigiano & Friulano Cheese, & Fresh Sliced Baguette
Artisan Crackers, Seedless Grapes, Dried Fruit

ITALIAN SANDWICH & CHARCUTERIE

Hot & Mild Cacciatore Sausage, Parmigiano Reggiano & Friulano Cheese, Kalamata Olives
Artisan Crackers, Seedless Grapes, Dried Fruit
Italian Sandwich with Cheese
BOX A: Mortadella, Prosciutto
BOX B: Turkey, Grilled Peppers, Basil Pesto and Goat Cheese

HIGH TEA BOX

Tea Sandwiches & Pinwheel Wraps (4 pieces)
(Egg Salad, Tuna Salad, Turkey & Cheddar, Grilled Vegetables and Goat Cheese Pinwheel Wrap)
Blueberry Scone (1) 🍌
Earl Grey Tea Bag
(Includes Cup, Lid, Milk, Cream, Sugar, Stir Stick) 🍌🍌
Mini Artisan Tart (1) 🍌
Fruit Salad Cup 🍌🍌

FRITTATA: QUICHE & SALAD BOX

Individual Frittata, Sun-Dried Tomato, Jalapeño Pepper, Goat Cheese (1) 🍌🍌
3" Mini Quiche: Ham, Caramelized Onion, Cheddar (1)
Mixed Green Salad with Citrus Vinaigrette 🍌🍌
Mini Croissant (1) 🍌
Fruit Salad Cup 🍌🍌

🍌 Gluten-Free 🍌 Vegetarian 🍌 Vegan 🍌 Dairy Free 🍌 Contains Nuts



COLD LUNCHES

MINIMUM 10 PEOPLE PER ORDER

COLD LUNCH PACKAGE OPTION #1

MIXED GREEN SALAD 🌱🌿

Julienne Vegetables | Cherry Tomatoes | Cucumber | Lemon Dill Vinaigrette 🌱🌿

PASTA PRIMAVERA SALAD 🌱

Garden Vegetables | Olives | Sundried Tomatoes | Feta | Lemon Vinaigrette

CHEF'S DAILY SELECTION OF: EXECUTIVE SANDWICHES & GOURMET WRAPS

ASSORTED COOKIES AND SQUARES 🌱

COLD LUNCH PACKAGE OPTION #2

MIXED GREEN SALAD 🌱🌿

Julienne Vegetables | Cherry Tomatoes | Cucumber | Lemon Dill Vinaigrette

GRILLED VEGETABLE PLATTER 🌱🌿

Zucchini | Eggplant | Sweet Bell Peppers | Asparagus | Red Onions

CHEF'S DAILY SELECTION OF: ITALIAN DELI SANDWICHES

ITALIAN PASTRIES AND COOKIES PLATTER 🌱

COLD LUNCH PACKAGE OPTION #3

CRUDITÉS AND DIP PLATTER 🌱🌿

Market Fresh Vegetables: Carrot | Celery | Broccoli | Cauliflower | Cucumber | Sweet Peppers | Cherry Tomatoes | Homemade Dip

CHEESE AND CRACKERS 🌱

Cheese Selection to Include Cheddar | Jalapeño Havarti | Swiss | Blue | Boursin | Friulano Baguette | Crackers | Fresh and Dried Fruit Garnish

TEA SANDWICHES AND PINWHEELS

Egg Salad; Tuna Salad; Cucumber and Cream Cheese; Smoked Salmon and Herb Cream Cheese; Turkey and Cheddar

SEASONAL FRUIT PLATTER 🌱🌿

COLD LUNCH PACKAGE OPTION #4

MEDITERRANEAN DIP PLATTER 🌱

Hummus | Tzatziki | Eggplant Caviar | Grilled Pita Bread | Focaccia Spears | Flat Bread | Lalagides

CHEESE AND CRACKERS 🌱

Cheese Selection to Include: Cheddar | Jalapeño Havarti | Swiss | Blue | Boursin | Friulano Baguette | Crackers | Fresh and Dried Fruit Garnish

GRILLED CHICKEN BREAST PLATTER

Grilled and Sliced Chicken Breast | Grilled | Vegetables | Goat Cheese | Pesto Mayo | Hot Banana Peppers | Assorted Dinner Rolls

GOURMET COOKIES 🌱

Chocolate Chip | Shortbread | Double Chocolate

EXECUTIVE SANDWICHES

Served on Artisan Bread | Choose ONLY Four Varieties:

Chimichurri Grilled Chicken | Lemon Basil Mayo | Roasted Peppers | Goat Cheese

Smoked Meat Brisket | Swiss Cheese | Dill Pickle | Mustard | Rye Bread

Turkey Breast | Lettuce | Gouda Cheese | Chipotle Aioli Sauce

Prosciutto & Salami | Provolone | Roasted Pepper | Arugula

Grilled Vegetable | Rapini | Goat Cheese | Arugula 🌱

Ham & Swiss | Honey Mustard | Sliced Tomato | Crisp Lettuce

ASSORTED GOURMET WRAPS

12" | Choose ONLY Four Varieties:

Egg & Avocado Salad | Lettuce | Cucumber | Sprouts 🌱🌿

Tuna Salad with Balsamic | Julienne Peppers | Lettuce | Cucumber | Sprouts 🌱

BBQ Chicken | Spinach | Corn | Shredded Cheese Blend | BBQ Ranch Sauce

Sweet Beef Teriyaki | Sautéed Peppers | Scallions | Sesame Oil & Crunchy Slaw 🌱

Chick Pea Falafel | Hummus | Lettuce | Cucumber | Tabbouleh | Lemon Tahini Sauce 🌱

TEA SANDWICHES & PINWHEELS

MINIMUM 5 DOZEN

Egg Salad; Tuna Salad; Cucumber | Cream Cheese; Smoked Salmon | Herb Cream Cheese; Turkey | Cheddar

SALADS

SMALL SERVES 10-12 GUESTS | MEDIUM SERVES 16-18 GUESTS | LARGE SERVES 24-26 GUESTS

MIXED GREENS 🌱🌿

Mixed Greens | Cherry Tomatoes | Cucumbers | Balsamic Dressing

RED SALAD 🌱🌿

Red Leaf Lettuce | Radicchio | Shaved Red Cabbage | Red Beets | Cherry Tomatoes | Raspberry Vinaigrette

FAR EAST NAPPA SALAD 🌿

Far East Nappa Salad | Sesame Seeds | Sweet Soya Vinaigrette | Crispy Noodles

CAESAR 🌿

Romaine Lettuce | Parmesan | Focaccia Croutons | Creamy Garlic Parmesan Dressing

SIGNATURE SALAD 🌱🌿

Romaine Hearts | Radicchio | Heart of Palm | Carrots | Sautéed Mushrooms | Berries | Cherry Tomatoes | Cucumber | Roasted Garlic Honey Lemon Vinaigrette

FIESTA SALAD 🌱🌿

Tomato | Avocado | Cucumber | Red Onion | Peppers | Tortilla Strips | Avocado Lime Dressing

SOBA NOODLE SALAD 🌿

Carrots | Snap Peas | Bean Sprouts | Watercress | Asian Sesame Dressing

GREEN SALAD 🌱🌿

Romaine Hearts | Baby Spinach | Green Apples | Celery | Asparagus | Peas | Cucumber | Tahini and Herb Vinaigrette

BABY ARUGULA & FENNEL 🌱🌿

Roasted Beets | Green Beans | Goat Cheese | Citrus Vinaigrette

GREEK 🌱🌿

Romaine Lettuce | Cucumbers | Tomatoes | Black Olives | Red Onions | Feta Cheese | Lemon Oregano Vinaigrette

PASTA PRIMAVERA 🌿

Garden Vegetables | Olives | Sundried Tomatoes | Feta | Lemon Vinaigrette

MEDITERRANEAN QUINOA 🌱🌿

Cucumber | Kalamata Olives | Red Onions | Cherry Tomatoes | Chickpeas | Feta | Light Greek Yogurt Dressing

HOT LUNCHES

MINIMUM 10 PEOPLE PER ORDER

ADD ONS: ADD TO ANY HOT LUNCH PACKAGE - MINIMUM 10 PEOPLE PER ORDER

4oz Grilled Salmon with Chimichurri 🍷🌱
4oz AAA Top Sirloin Roast with Red Wine Sauce 🍷🌱
5oz Grilled Chicken Supreme PNP Sauce 🍷🌱

ASIAN OPTION #1 - CHINESE

Sweet and Sour Chicken: Peppers | Pineapple | Green Onion 🍷
Vegetarian Spring Rolls | Sweet Chili Sauce 🌱
Vegetable and Egg Fried Rice 🍷🌱
Nappa Salad: Peppers | Crispy Noodles | Sesame Seeds | Sweet Soy Vinaigrette 🌱
Assorted Mini Tarts 🌱

ASIAN OPTION #2 - KOREAN

Bulgogi Glazed Roasted Beef Sirloin 🌱
Vegetable Dumplings 🌱🌱
Kimchi Fried Rice 🍷🌱
Japchae Noodles: Sweet Potato Glass Noodles | Carrot | Peppers | Spinach | Mushroom | Sesame Seeds 🌱
Crunchy Greens Salad: Romaine | Carrots | Peppers | Cucumber | Cabbage | Cherry Tomatoes | Sweet Sesame Dressing 🍷🌱
Seasonal Fruit Platter 🌱

ASIAN OPTION #3 - THAI/VIETNAMESE

Lemongrass Chicken Curry 🌱
Vegetable Spring Rolls | Tamarind Dip 🌱
Ginger Scallion Jasmine Fried Rice 🌱
Vermicelli Rice Noodle Salad - Shredded Carrot | Cucumber | Lettuce | Cabbage | Peppers | Cilantro | Crispy Taro | Soy Garlic Lime Dressing 🌱
Stir Fried Vegetables - Broccoli | Bok Choy | Baby Corn | Carrot | Nappa Cabbage | Peppers 🍷🌱
Assorted Cookies

MEDITERRANEAN

Grilled Chicken Breast Marinated in Harissa Honey and Lemon 🍷🌱
Grilled Pita | Tabbouleh | Hummus 🌱
Mujadara Rice: Lentils | Caramelized Onions 🍷🌱
Fattoush Salad: Romaine | Cucumber | Tomato | Radish | Pomegranate | Crispy Lavash | Sumac Lemon Dressing 🌱
Seasonal Vegetables: Cauliflower | Eggplant | Pepper | Carrots | Green Beans 🍷🌱
Baklava and Cookies

PORTUGUESE

Piri Piri Grilled Chicken Supreme 🍷🌱
Roasted Potatoes | Herbs | Garlic 🌱
Portuguese Rice Pilaf: Tomato | Peppers | Paprika 🌱
Garden Salad - Romaine | Carrots | Tomatoes | Cucumbers | Red Wine Vinaigrette 🌱
Seasonal Vegetables 🌱
Portuguese Egg Tarts 🌱

CANADIAN

Homemade Bun with Butter 🌱
Peter and Paul's Signature Salad: Romaine Hearts | Radicchio | Heart of Palm | Carrots | Sautéed Mushrooms | Berries | Cherry Tomatoes | Cucumber | Roasted Garlic Honey Lemon Vinaigrette 🍷🌱
Alberta AAA Roast Beef with Pan Gravy 🍷🌱
PEI Potatoes Roasted with Sea Salt 🍷🌱
Heirloom Carrots and Green Beans with Ontario Maple Glaze 🍷🌱
Canadian Butter Tarts 🌱

COMFORT FOOD

Caesar Salad 🌱
Crudité Platter 🍷🌱
Buttermilk Marinated Boneless Fried Chicken
Mac N' Cheese: White Cheddar | Oka | Gouda | Crunchy Panko Bread Crumbs | Parmesan Topping 🌱
Mini Cheese Calzone | Creamy Roasted Garlic Dipping 🌱
Mini Apple Crumble | Fudge Brownies 🌱

FRENCH OPTION: COQ AU VIN

Boneless Chicken Breast Pieces | Mushroom | Onions | Red Wine Sauce 🍷🌱
Sliced Baguette | Whipped Butter 🌱
Baby Arugula and Frisée Salad | Green Beans | Beets | Goat Cheese | Lemon Vinaigrette 🍷🌱
Roasted Garlic Mashed Potatoes 🍷🌱
Sautéed Seasonal Vegetables 🍷🌱
French Pastries and Tarts 🌱

FRENCH OPTION: BEEF BOURGUIGNON

AAA Beef Tenderloin Tips Slow Cooked in Red Wine | Glazed Pearl Onions | Sautéed Mushrooms 🍷🌱
Sliced Baguette | Whipped Butter 🌱
Baby Arugula and Frisée Salad | Green Beans | Beets | Goat Cheese | Lemon Vinaigrette 🍷🌱
Roasted Garlic Mashed Potatoes 🍷🌱
Sautéed Seasonal Vegetables 🍷🌱
French Pastries and Tarts 🌱

GREEK

Grilled Pita | Lalagides | Hummus 🌱
Greek Salad: Romaine Lettuce | Cucumbers | Tomatoes | Black Olives | Red Onions | Feta Cheese | Oregano Dressing 🍷🌱
Grilled Chicken Souvlaki (1pp) 🍷🌱 | Tzatziki Sauce 🍷
Spanakopita (1pp) 🌱
Greek Rice Pilaf 🍷🌱
Greek Pastries 🌱🌱

INDIAN

Mixed Vegetable Fritters | Tamarind Chutney 🍷🌱
Chickpea Salad: Tomato | Cucumber | Red Onion | Peppers | Cilantro Lime Dressing 🍷🌱
Butter Chicken: Tandoori Chicken | Creamy Tomato Curry 🍷
Cumin and Peas Basmati Rice Pilaf 🍷🌱
Garlic Butter Naan Bread 🌱
Assorted Cookies and Dessert Squares 🌱

HOT LUNCHES

MINIMUM 10 PEOPLE PER ORDER

ITALIAN OPTION #1

Artisan Rolls with Butter 🌱
Grilled Vegetable Platter 🌱🌱
Mixed Greens | Cucumber | Cherry Tomatoes 🌱🌱
With Balsamic Vinaigrette 🌱🌱
Spinach and Cheese Agnolotti | Rose Sauce 🌱
Chicken Scallopini | Mushroom Sauce 🌱
Assorted Italian Pastries & Cookies 🌱

ITALIAN OPTION #2

Panini Buns with Butter 🌱
Sautéed Vegetable Platter: Hot and Sweet Peppers
| Mushrooms | Vidalia Onions 🌱🌱
Mixed Greens | Radicchio | Shaved Fennel |
Julienne Vegetables | Red Wine Vinaigrette 🌱🌱
Orecchiette Pasta | Rapini | Sun-Dried Tomatoes |
Garlic Olive Oil 🌱🌱
Breaded Chicken Cutlet | Tomato Basil Sauce 🌱
Assorted Italian Pastries & Cookies 🌱

ITALIAN OPTION #3

Panini Buns with Butter 🌱
Cheese Filled Arancini (2pp) | Tomato Basil
Dipping Sauce 🌱
Mixed Greens | Radicchio | Shaved Fennel |
Julienne Vegetables 🌱🌱
With Red Wine Vinaigrette 🌱🌱
Sausage | Sautéed Onions | Peppers 🌱🌱
Penne Pasta | Rose Sauce 🌱
Assorted Italian Pastries & Cookies 🌱

MEXICAN OPTION #1

Platter of Tortilla Chips | Salsa | Sour Cream |
Guacamole 🌱🌱
Fiesta Salad: Tomato | Avocado | Cucumber | Red
Onion | Peppers | Tortilla Strips | Avocado Lime
Dressing 🌱🌱
Chicken Quesadilla: Tortilla Shells | Grilled Chicken |
Sautéed Peppers & Onion | Cheddar | Jack Cheese
Black Bean Enchiladas: Sweet Corn | Black Beans |
Cheddar Jack Cheese | Salsa | Soft Flour Tortilla 🌱
Nutella Banana Empanada (1pp) 🌱🌱

MEXICAN OPTION #2

Pulled Short Rib Empanadas (1pp) | Chimichurri
Taco Salad: Tortilla Chips | Chopped Lettuce | Pico
de Gallo | Corn | Black Beans | Sweet Peppers |
Cheese | Avocado Lime Dressing 🌱🌱
Grilled Chicken Burrito: Large Flour Tortillas Pan
Seared | Grilled Chicken | Monterey Jack | Sautéed
Peppers | Jalapeños | Salsa | Sour Cream
Mexican Rice Pilaf 🌱🌱
Nutella Banana Empanada (1pp) 🌱🌱

COLD BOXED LUNCHES

MINIMUM ORDER OF 10 PER VARIETY

OPTION 1

Grilled Chicken Souvlaki | Greek Pasta Salad | Tzatziki

OPTION 2

Spanakopita | Greek Pasta Salad

OPTION 3

Soya Ginger Glazed Salmon | Wild Rice Salad: Carrots | Cucumber | Edamame

OPTION 4

Quinoa Bowl: Garlic Quinoa | Greens | Grilled Mexican Honey Lime Tofu | Onions | Cucumber | Corn | Black Beans | Chopped Tomatoes | Chipotle Tahini Sauce





OPTION 5

Sweet Beef Teriyaki | Soba Noodle Salad | Shredded Cabbage | Sesame Seeds



OPTION 6

Mediterranean Bowl: Quinoa | Falafel | Cucumber | Kalamata Olives | Red Onions | Cherry Tomatoes | Chickpeas | Feta | Light Greek Yogurt Dressing

ENTRÉE SALAD


Signature Salad: Romaine Hearts | Radicchio | Heart of Palm | Carrots | Sautéed Mushrooms | Berries | Cherry Tomatoes | Cucumber | Roasted Garlic Honey Lemon Dressing  
Fruit Salad  

CHOICE OF 1:

Herb Marinated Supreme of Chicken  
Pesto Marinated Salmon  
Pesto Marinated Grilled Tofu  

SANDWICH BOXED LUNCHES

MINIMUM ORDER OF 10 PER VARIETY

ACCOMPANIED WITH: Bag of Chips & Chocolate Chip Cookie 

OPTION 1

Egg & Avocado Salad Wrap: Lettuce | Cucumber | Sprouts

OPTION 2

Roast Beef Sandwich: Swiss Cheese | Sautéed Onions | Horseradish Aioli

OPTION 3

Turkey Breast Sandwich: Lettuce | Gouda Cheese | Chipotle Aioli

OPTION 4

Chick Pea Falafel Wrap: Hummus | Lettuce | Cucumber | Tabbouleh | Lemon Tahini Sauce

OPTION 5

Chicken Parmesan Sandwich: Sautéed Mushrooms | Peppers | Onions

OPTION 6

Ham & Swiss Sandwich: Honey Mustard | Sliced Tomato | Crisp Lettuce

OPTION 7

Roasted Vegetable & Goat Cheese Sandwich: | Spring Mix | Pesto Mayo

LUNCH BOWLS

MINIMUM ORDER OF 10 PER VARIETY | SERVED COLD

VEGAN BOWL 🌱🌿

Brown Rice | Teriyaki Glazed Eggplant | Crispy Tofu | Edamame Beans | Cherry Tomatoes

VEGETARIAN BOWL 🌱🌿

Quinoa | Chickpeas | Cherry Tomatoes | Olives | Cucumber | Feta | Hummus

CHICKEN BOWL 🌿🐔

Brown Rice | Corn | Black Beans | Cherry Tomatoes | Avocado | Grilled Chicken

SALMON BOWL 🌿🐟

Brown Rice | Sweet Chili Salmon | Cucumber | Avocado | Cherry Tomatoes | Sesame Seed | Nori

GRILLED BEEF BOWL 🌿🐮

Quinoa | Sweet Potatoes | Sautéed Peppers | Broccoli | Carrot

BEEF BIBIMBAP BOWL 🌿🐮

Bulgogi Beef | Short Grain Rice | Carrots | Zucchini | Beansprouts | Spinach | Egg | Sesame Seed | Bibimbap Sauce

MEXICAN BEEF BOWL 🌿🐮

Pulled Short Rib | Mexican Rice | Corn | Black Beans | Tomato | Shredded Lettuce | Sour Cream | Cheese | Guacamole

CHICKEN COBB SALAD 🌿🐔

Chicken Breast | Romaine Hearts | Egg | Cherry Tomatoes | Avocado | Corn | Blue Cheese | Red Wine Vinaigrette

TUNA NIÇOISE 🌿🐟

Seared Tuna | Baby Potatoes | Green Beans | Cherry tomatoes | Egg | Olives | Baby Mixed Greens | Lemon Dijon Vinaigrette

🌱 Gluten-Free 🌿 Vegetarian 🌱 Vegan 🐔 Dairy Free 🐮 Contains Nuts



BUFFET DINNER

MINIMUM 10 PEOPLE PER ORDER

DINNER BUFFET OPTION #1

Gourmet Bread Basket to include Assorted Dinner Rolls, Focaccia and Lalagides with Butter 🌱
Signature Salad with Honey Lemon Vinaigrette 🌱🌱
Herb Roasted Chicken Supreme with Pan Gravy 🌱🌱
Slow Roasted Beef Top Sirloin Roast with Red Wine Sauce 🌱🌱
Yukon Gold Mashed Potatoes 🌱🌱
Medley of Seasonal Vegetables 🌱🌱
Selection of Cookies & Dessert Squares 🌱

DINNER BUFFET OPTION #2

Gourmet Bread Basket to include Assorted Dinner Rolls, Focaccia and Lalagides with Butter 🌱
Caesar Salad with Parmesan Cheese, Croutons and Creamy Garlic Dressing 🌱
8oz. Slow Roasted Prime Rib of Beef with Horseradish 🌱🌱
Roasted Garlic & Whipped Mashed Potatoes 🌱🌱
Glazed Carrots and Buttered Green Beans 🌱🌱
Shortbread Cookies, Mini Tarts & Pastries 🌱

DINNER BUFFET OPTION #3

Gourmet Bread Basket to include Assorted Dinner Rolls, Focaccia and Lalagides with Butter 🌱
Mixed Green Salad with Cherry Tomatoes, Cucumber & Julienne Vegetables, Balsamic Vinaigrette on the side 🌱🌱
Pasta Casarecce | Homemade Tomato Basil Sauce 🌱🌱
Accompanied with Parmesan Cheese & Crushed Chilies 🌱
Chicken Supreme Filled with | Shiitake Mushrooms |
Wild Rice | Sun-Dried Cranberries 🌱🌱
Herb Roasted Fingerling Potatoes 🌱🌱
Seasonal Vegetables 🌱🌱
Mini Apple Crumble Tarts & Brownies 🌱

DINNER BUFFET OPTION #4

Gourmet Bread Basket to include Assorted Dinner Rolls, Focaccia and Lalagides with Butter 🌱
Mixed Green Salad with Cherry Tomatoes, Cucumber & Julienne Vegetables, Balsamic Vinaigrette on the side 🌱🌱
Penne Pasta with Julienne Vegetables in Rose Sauce 🌱
Accompanied with Parmesan Cheese & Crushed Chilies 🌱
Half Grilled Cornish Hen with Lemon, Oregano and Olive Oil 🌱🌱
Roasted Mini Potatoes with Sea Salt 🌱🌱
Medley of Seasonal Vegetables 🌱🌱
Selection of Cookies & Dessert Squares 🌱

DINNER BUFFET OPTION #5

Gourmet Bread Basket to include Assorted Dinner Rolls, Focaccia and Lalagides with Butter 🌱
Arugula Salad with Gold Beets, Cracked Pepper Boursin, Sundried Cherries, Balsamic Vinaigrette 🌱
Antipasto Platter: Grilled Vegetables | Marinated Olives | Roasted Peppers | Marinated Mushrooms | Marinated Artichokes | Parmigiano Chunks | Dried Italian Hot & Mild Sausages | Caprese Salad 🌱
Penne with choice of Tomato Basil Sauce 🌱 OR Rose Sauce 🌱
Accompanied with Parmesan Cheese & Crushed Chilies 🌱
Grilled Salmon Filet 🌱🌱
Pan Seared Chicken Supreme with Mushroom Sauce
Seasonal Vegetables 🌱🌱
Roasted Potatoes 🌱🌱
Homemade Cookies, Biscotti, Cannoli's & Assorted Tarts 🌱

STATIONARY PLATTERS

SMALL SERVES 10-12 GUESTS | MEDIUM SERVES 16-18 GUESTS | LARGE SERVES 24-26 GUESTS

ROASTED STRIPLAIN

Pommery Mustard & Steak Spice Crusted Shaved
AAA Beef Striploin | Gourmet Mustards |
Horseradish-Peppercorn Aioli | Sautéed Mushrooms
| Swiss Cheese | Assorted Dinner Rolls

GRILLED CHICKEN BREAST PLATTER

Grilled & Sliced Chicken Breast | Grilled Vegetables
| Goat Cheese | Pesto Mayo | Hot Banana Peppers |
Assorted Dinner Rolls

COLD GRILLED SALMON 🌱

Teriyaki Glazed 4oz Chilled Salmon Fillets | Soba
Noodle Julienne Vegetable Salad with Sesame
Sweet Chili Vinaigrette

SMOKED SALMON

Smoked Salmon | Capers | Red Onion | Cream
Cheese | Dijon Honey Dill Sauce | English Cucumber
| Chopped Egg | Sprouts | Rye Bread

SEAFOOD SELECTION

Individual Shrimp Cocktail | Smoked Salmon
Rosette on Pumpnickel Rounds | Spicy Crab Rice
Paper Rolls

CHIP & DIP 🌱🌱

Tortilla Chips | Salsa | Guacamole | Sour Cream

MEDITERRANEAN DIP 🌱

Hummus | Tzatziki | Eggplant Caviar | Grilled Pita
Bread | Focaccia Spears | Flat Bread | Lalagides

CRUDITÉS & DIP 🌱🌱

Market Fresh Vegetables: Carrot | Celery | Broccoli |
Cauliflower | Cucumber | Sweet Peppers | Cherry
Tomatoes | Homemade Dip

CHEESE & CRACKERS 🌱

Cheese Selection to Include Cheddar | Jalapeño
Havarti | Swiss | Blue | Boursin | Friulano
Baguette | Crackers | Fresh and Dried Fruit
Garnish

ARTISAN CHEESE BOARD

Gourmet Selection of Cheeses to include
Parmigiano | Manchego | Gouda | Gorgonzola |
Cheddar | Double Cream Brie
Baguette | Artisan Crackers | Fresh and Dried Fruit
Garnish

ARTISAN CHEESE BOARD & CHARCUTERIE

Gourmet Selection of Local & Imported Cheeses
Parmigiano | Manchego | Gouda | Gorgonzola
Baguette | Artisan Crackers | Fresh and Dried Fruit
Hot & Mild Cacciatore Sausage | Prosciutto | Salami
My Mother's Olives | Focaccia | Lalagides

ANTIPASTO

Grilled Vegetables | Marinated Olives | Roasted
Peppers | Marinated Mushrooms | Dried Italian Hot
& Mild Sausages | Caprese Salad | Parmigiano
Chunks | Marinated Artichokes | Sliced Baguette |
Lalagides

RICE PAPER ROLL

Thai Mango Salad Rice Paper Rolls 🌱🌱
Lemon Chicken and Basil Rice Paper Rolls 🌱🌱
Sweet Chili Dipping Sauce 🌱🌱

PETER'S NEW PIZZA

(LARGE ONLY) *(served at room temperature)*
Grilled Vegetables | Olives | Pesto | Mozzarella
Cheese | Feta Cheese

GOURMET PIZZA

(LARGE ONLY) *(served at room temperature)*
Mini Margherita Pizza Squares 🌱
Soppressata with Roasted Cherry Tomatoes and
Fresh Basil Pizza Squares

GOURMET FOCACCIA

(LARGE ONLY) *(served at room temperature)*
Anna's Pizza: Freshly Sliced Tomatoes | Balsamic |
Fresh Basil 🌱
Spicy Eggplant Pizza: Mozzarella | Fresh Parsley |
Oregano 🌱

ARTISAN FOCACCIA

(LARGE ONLY)
(served at room temperature)
Sliced Pears | Gorgonzola | Truffle Honey 🌱
Grapes | Rosemary | Olive Oil 🌱

CROSTINI & BRUSCHETTA 🌱🌱

Homemade Garlic Herb and Traditional Crostini |
Tomato Basil Bruschetta | Lemon Cannellini Bean
Bruschetta

ROOT CHIPS 🌱🌱

House-made Taro Root Chips | Sweet Potato Chips
| Plantain Crisps | Individual Paper Bags on Side for
Fillings





STATIONARY PLATTERS

SMALL SERVES 10-12 GUESTS | MEDIUM SERVES 16-18 GUESTS | LARGE SERVES 24-26 GUESTS

TRADITIONAL TEA SANDWICH & PINWHEEL TORTILLA WRAPS (minimum 5 dozen)

Breads: White | Whole Wheat | Rye
 Fillings: Egg Salad | Tuna Salad | Smoked Salmon | Turkey & Swiss | Grilled Vegetable & Goat Cheese | Cucumber & Cream Cheese

DELI SANDWICHES

Assorted Sandwiches with Sliced Roasted Turkey Breast | Black Forest Ham | Montreal Smoked Meat | Cranberry Chutney | Grainy Mustard | House-made Spreads | Sliced Havarti | Cheddar Cheese | California Greens

ITALIAN DELI SANDWICHES

Served On Assorted Panini Buns and Herbed Focaccia | Thin Sliced Mortadella and Provolone | Soppressata and Provolone | Salami and Provolone | Prosciutto and Provolone | Turkey and Havarti | Capocollo and Havarti | Assorted Grilled Vegetables with Pesto and Goat Cheese

FRESH FRUITS 🌱🌿

Seasonal Fresh Fruit & Berries

GOURMET DESSERT 🌱

Mini Pastries | Gourmet Cookies | Assorted Dessert Squares | Artisan Tarts

BROWNIES & BLONDIES 🌱

Fudge Brownies | S'mores Blondies

GOURMET COOKIES 🌱

Chocolate Chip | Shortbread | Double Chocolate

MINI PASTRY PLATTER 🌱

Mango Coconut Mousse | Strawberry White Chocolate Mousse | Dulce Cheesecake | Crunchy Chocolate | Maple Blueberry Mousse

HOT HORS D'OEUVRES

MINIMUM 24 PER ITEM

ADDITIONAL CHARGES: Event Staff/Chef & Rentals as Required

****** Assembly Required**

VEGAN

Mini Beet & Quinoa Cake | Red Pepper Chutney 🌱🌿
Vegetable Fritters | Tamarind Sauce 🌱🌿
Korean Fried Cauliflower | Gochujang Honey Sauce |
Green Onion | Sesame Seeds 🌱
Grilled Vegetable Skewer | Yakitori Sauce 🌱
Sweet Potato Fritter | Corn | Black Beans 🌱

VEGETARIAN

Feta Forno: Imported Feta | Phyllo | Honey | Sesame
Seeds 🌱
Figs in Blanket: Red Wine Soaked Figs | Manchego
Cheese | Puff Pastry 🌱
Potato & Vegetable Samosas | Tamarind Chutney 🌱🌿
Maple Grilled Cheese 🌱
Mini Cheese Arancini | Tomato Basil Dipping Sauce 🌱
Spanakopita Triangles 🌱
Mini Grilled Cheese | Tomato Soup Shooter 🌱
Beyond Meat Sliders | Crispy Onion | Chipotle Mayo** 🌱

CHICKEN

Thyme & Sea Salt Dusted Crispy Chicken Lollipop |
Truffle Aioli 🌱🌿
Tandoori Chicken Skewers | Cucumber Yogurt Dip 🌱
Grilled Mini P&P Chicken Souvlaki with Lemon Herb
Sauce | Tzatziki 🌱🌿
Butter Chicken Spring Rolls
Buffalo Chicken Slider | Blue Cheese Dressing**
Chicken Skewers | Gochujang and Honey Glaze |
Green Onion | Sesame Seeds 🌱
Nashville Hot Chicken Sliders | Nashville Style Hot
Sauce | Pickles | Smoked Chipotle Mayo**

BEEF

Sheppard's Pie Arancini: Crispy Rice Coating |
Mashed Potatoes | Prime Beef | Peas 🌱
Beef Short Rib Empanadas | Chimichurri
Grilled Steak Bites | Chimichurri 🌱🌿
Mini Slider | P&P Secret Sauce | Pickles | Onions |
Lettuce | Cheese | Sesame Seed Bun**
Bacon Wrapped Filet Mignon Bite | Maple Pommery
Mustard Glaze 🌱🌿
Beef Yorkshire Pudding | Shaved Roasted Beef |
Horseradish Gravy | Peas
Short Rib Croquette | Panko Crust | Grainy Honey
Mustard Aioli 🌱
Wagyu Beef Slider 🌱 | Truffle Aioli | Crispy Onions |
Bun**

FISH / SEAFOOD

Mini Crab Cake | Remoulade Sauce 🌱
Hawaiian Shrimp | Coconut Breaded Shrimp | Sweet
Chili Sauce
Mini Fish Tacos | Slaw** 🌱
Bacon Wrapped Scallop | Apricot Mustard Glaze 🌱🌿
Blackened Shrimp | Tropical Salsa 🌱🌿
Baked Salmon Bites | Smoky Maple Drizzle 🌱🌿
Lobster Mac & Cheese Fritter

PORK / LAMB

Grilled New Zealand Lamb Chops | Fresh Lemon |
Oregano | Rock Salt 🌱🌿
Korean BBQ Pork Tenderloin Skewers 🌱🌿
BBQ Pulled Pork Sliders | Memphis BBQ Sauce |
Crunchy Slaw 🌱
Thai Lamb Croquette | Basil and Chili Dip 🌱🌿

COLD HORS D'OEUVRES

MINIMUM 24 PER ITEM

VEGAN

Thai Mango Salad Rolls | Thai Chili Sauce 🌱🌿
Endive Cups | Beet Tartar | Vegan Feta | Pumpkin
Seeds | Balsamic 🌱🌿

VEGETARIAN

Caramelized Onion | Goat Cheese | Fig Tartlet 🌱
Radicchio Cups | Whipped Mascarpone |
Pomegranate | Pumpkin Seeds | Balsamic 🌱
Pear | Ricotta | Grape | Crostini 🌱
Caprese | Bocconcini | Grape Tomato | Basil 🌱🌿

PORK / BEEF

Pressed Melon | Whipped Ricotta | Balsamic
Reduction | Crispy Prosciutto 🌱
Beef Carpaccio | Endive | Whipped Stilton Cream |
Caramelized Onions | Cracked Pepper 🌱
Sweet Potato Tartlet | Maple Bacon | Chives |
Cheddar
Beef Tataki | Taro Chip | Grainy Mustard Aioli |
Cornichon 🌱🌿
Spiced Pork Tenderloin | Crostini | Cranberry Jam |
Goat Cheese

CHICKEN

Chicken Teriyaki Rice Paper Roll | Toasted Sesame |
Julienned Vegetables 🌱🌿
Chicken Roulade | Black Carrot Pancake | Mango
Relish
Gochujang Marinated Chicken | Mini Kimchi
Pancake
Piri Piri Chicken | Sweet Potato Pancake

FISH / SEAFOOD

Smoked Salmon | Potato Latke | Dill Crème Fraiche
| Crispy Capers 🌱
Tequila Lime Jumbo Shrimp | Tropical Salsa 🌱🌿
Signature Jumbo Shrimp Cocktail | Peppered
Vodka | Spices | Seafood Sauce 🌱🌿
Salmon Tartar | Lemon and Mint Yogurt | Cucumber
Coin | Radish Slaw 🌱
Salmon Sashimi | Sushi Rice Cake | Gochujang Aioli
| Green Onion 🌱
Tuna Tataki | Sweet Potato Zucchini Latke |
Wakame Salad | Smoked Soy | Sesame Seeds 🌱
Salmon Poke | Sesame Tart 🌱
Caviar: Organic Canadian Caviar | Blini | Crème
Fraiche

All prices subject to HST

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PLATED DINNER PACKAGES

MINIMUM 15 PEOPLE PER ITEM

ADDITIONAL CHARGES: Event Staff/Chef & Rentals as Required

OPTION 1

FIRST COURSE:

Homemade Focaccia, Lalagides & Artisan Bread with Whipped Butter 🌱
Baby Arugula & Frisée Salad with Strawberries, Beets and Goat Cheese in Lemon Thyme Vinaigrette 🌱🌿

SECOND COURSE:

Braised Beef Wellington with Red Wine Herb Jus
Served With Dauphinoise Potatoes 🌱🌿,
Sautéed Asparagus and Carrots 🌱🌿

THIRD COURSE:

Decedent Chocolate Cake 🌱

OPTION 2

FIRST COURSE:

Homemade Focaccia, Lalagides & Artisan Bread with Whipped Butter 🌱
Caesar Salad with Romaine Hearts, Shaved Parmesan, Croutons & Creamy Garlic Parmesan Dressing 🌱

SECOND COURSE:

Roasted Red Pepper & Mascarpone Stuffed Chicken Supreme with Basil Beurre Blanc 🌱
Served With Roasted Fingerling Potatoes 🌱🌿,
Butter & Parsley Glazed Heirloom Carrots & Green Beans 🌱🌿

THIRD COURSE:

Limoncello Tiramisu 🌱

OPTION 3

FIRST COURSE:

Homemade Focaccia, Lalagides & Artisan Bread with Whipped Butter 🌱
Kale & Roasted Red & Golden Beet Salad with Feta Cheese, Taro Chips, And A Maple Balsamic Vinaigrette 🌱🌿

SECOND COURSE:

Grilled Boneless Cornish Hen with Lemon & Oregano Sauce 🌱🌿
Served With Pearl Cous Cous and Seasonal Vegetables 🌱🌿

THIRD COURSE:

Lemon Tart with Berries 🌱

OPTION 4

FIRST COURSE:

Homemade Focaccia, Lalagides & Artisan Bread with Whipped Butter 🌱
Spinach, Pear & Endive Salad with Pumpkin Seeds, Sun-Dried Cranberries, Stilton, Red Wine Vinaigrette 🌱🌿

SECOND COURSE:

Grilled Salmon Fillet with Sun Dried Tomatoes & Caper Cream Sauce 🌱🌿
Served With Wild Rice, Sautéed French Beans, Peppers and Asparagus 🌱🌿

THIRD COURSE:

Strawberry Cheesecake 🌱

PLATED DINNER À LA CARTE

MINIMUM 15 PEOPLE PER ITEM

ADDITIONAL CHARGES: Event Staff/Chef & Rentals as Required

BREAD PER PERSON

Herbed Focaccia | Sea Salt & Rosemary Butter 🌿

OR

SPECIALTY BREAD BASKET

Homemade Focaccia | Assorted Dinner Rolls |
Lalagides | Flatbreads | Whipped Butter Balls 🌿

SOUP

MAPLE BUTTERNUT SQUASH 🌿🌱

Crème Fraîche | Apple Crisps

POTATO & LEEK 🌿🌱

Crème Fraîche | Chives

CHESTNUT & LENTIL 🌿🌱

Fresh Thyme Garnish

CARROT & PARSNIPS 🌿🌱

Parsnip Chip Garnish

CURRIED CAULIFLOWER PUREE 🌿🌱

Diced Potatoes | Chives

CREAMY WILD MUSHROOM & TERRAGON 🌿🌱

Fried Honey Mushrooms Garnish

SMOKED TOMATO BISQUE 🌿🌱

Hint of Gin | Cheese Crostini

SALADS

BABY ARUGULA & FENNEL SALAD 🌿🌱

Heirloom Beets | Green Beans | Shaved Pecorino |
Citrus Vinaigrette

MIXED GREENS SALAD 🌿🌱

Mesclun Mixed Greens | Cucumbers | Cherry
Tomatoes | Red Wine Vinaigrette

ROMAINE & RADICCHIO SALAD 🌿🌱

Orange | Green Olives | Cucumber | Heirloom
Cherry Tomatoes | Feta Cheese | Red Wine
Vinaigrette Dressing

CLASSIC CAESAR SALAD 🌿

Romaine Lettuce | Parmesan | Focaccia Croutons |
Creamy Garlic Parmesan Dressing

BEETS & BERRIES SALAD 🌿🌱

Romaine | Baby Kale | Gold Beets | Candy Cane
Beets | Blackberries | Blueberries | Strawberries |
Goat Cheese | Balsamic Vinaigrette

WATERMELON SALAD 🌿🌱

Compressed Watermelon | Feta | Cucumber
Carpaccio | Lemon Ginger Vinaigrette

TUNA TATAKI SALAD 🌿🌱

Edamame Frisée Radish Salad | Ponzu Green Onion
Vinaigrette | Crispy Taro Threads

HEIRLOOM BEET SALAD 🌿🌱

Baby Arugula | Heirloom Cherry Tomatoes | Fior Di
Latte | Honey Tahini Vinaigrette

BEEF AND HEIRLOOM CARROT SALAD 🌿🌱

Radicchio | Baby Arugula | Lentils | Goat Cheese
Crumble | Pumpkin Seeds | Maple Apple Cider
Dressing

HALLOUMI SQUASH SALAD 🌿🌱

Hot Honey Grilled Halloumi | Roasted Squash and
Chickpeas | Mixed Greens | Cucumber | Peppers |
Pomegranate | Sunflower Seeds | Green Goddess
Tahini Dressing

WEDGE SALAD 🌿

Iceberg/Gem lettuce | Cherry tomato | Radish |
Pickled Red Onion | Stilton Cheese | Brown Butter
Garlic Panko Crumb | Creamy Garlic Dressing

KALE FARRO SALAD 🌿

Spiced Chickpeas | Corn | Shaved Fennel | Spinach |
Radicchio | Watermelon Radish | Miso Rice Wine
Vinaigrette



PLATED DINNER À LA CARTE

MINIMUM 15 PEOPLE PER ITEM

ADDITIONAL CHARGES: Event Staff/Chef & Rentals as Required

PASTA COURSE

CASARECCE POMODORO 🍃🍷

In a Fresh Tomato Basil Sauce

ORECCHIETTE PASTA OPTION #1 🍷

With Rapini, Sun-Dried Tomatoes, Garlic Olive Oil

ORECCHIETTE PASTA OPTION #2 🍷

With Rapini & Crumbled Sausage in a Basil Pesto and Roasted Garlic Sauce

BUTTERNUT SQUASH AGNOLOTTI OPTION #1 🍷

Butternut Squash Ravioli in a Brown Butter Cream Sauce

BUTTERNUT SQUASH AGNOLOTTI OPTION #2 🍷

Butternut Squash Ravioli with Sweet Peas, Cherry Tomatoes and Olive Oil Herb Sauce

ARTICHOKE ASIAGO RAVIOLI 🍷

Ravioli with Sun Dried Tomatoes, Shitake Mushrooms, Asparagus and Basil Olive Oil

CAVATELLI 🍷

Sautéed Zucchini, Red Onions, Peppers, Sun Dried Tomatoes, Sweet Peas, Roasted Garlic and Basil Purée

MAFALDA MUSHROOM PASTA 🍷

Mafalda Pasta with Sautéed Wild Mushrooms, Truffle Cream Sauce and Shaved Parmesan Cheese

SQUID INK TAGLIATELLE 🍷

Squid Ink Tagliatelle with Shrimps, Calamari, Sun Dried Tomatoes and Spicy Tomato Basil Sauce

MAIN ENTRÉES

BEEF/VEAL

PRIME RIB ROAST AU JUS 🍷🍷

Garlic Whipped Mashed Potato 🍷🍷
Sautéed Green Beans & Carrots 🍷🍷

GRILLED AAA 8oz BEEF STRIPLOIN 🍷🍷

Port Wine Reduction 🍷🍷
Roasted Fingerling Potatoes with Sea Salt 🍷🍷
Steamed Vegetable Bundle 🍷🍷

GRILLED BALSAMIC 8oz RIB EYE STEAK 🍷🍷

Balsamic Au Jus 🍷🍷
Herb Roasted Potatoes 🍷🍷 | Sautéed Mushrooms 🍷🍷
Roasted Red Peppers 🍷🍷

SLOW BRAISED BONELESS BEEF SHORT RIBS 🍷🍷

Red Wine Sauce 🍷🍷
Garlic Whipped Mashed Potatoes 🍷🍷 | Glazed Heirloom Carrots 🍷🍷 | Mini Yorkshire Puddings 🍷🍷

MAIN ENTRÉES

BEEF/VEAL

GRILLED AAA 6 Oz. BEEF TENDERLOIN 🍷🍷

Mushroom and Port Wine Reduction 🍷🍷 | Potato Fondant 🍷🍷 | Grilled Asparagus 🍷🍷

SCALLOPINI OF VEAL

Marsala Mushroom Wine Sauce 🍷
Roasted Fingerling Potatoes with Sea Salt 🍷🍷
Sautéed Asparagus and Green Beans 🍷🍷

FISH

GRILLED SALMON FILET 🍷🍷

Marinated in Harissa Honey and a Light Za'atar Crust 🍷🍷
Smoked Romesco Sauce 🍷🍷 | Peppers and Broccoli 🍷🍷
Wild Rice Pilaf 🍷🍷

BAKED SOLE

Stuffed with Spinach and Feta Creamy Dill Lemon Sauce 🍷 | Pearl Couscous 🍷 | Steamed Asparagus 🍷🍷

OVEN ROASTED BLACK COD 🍷

Lemon Beurre Blanc 🍷 | Roasted Pepper and Broccoli | Sweet Pea Risotto 🍷

GRILLED SNAPPER FILLET 🍷🍷

Tomato Chutney 🍷🍷 | Basmati Rice Pilaf 🍷🍷 | Sautéed Broccoli 🍷🍷

MISO & SAKE GLAZED HALIBUT 🍷🍷

On a Sushi Rice Cake 🍷🍷 | Ginger Honey Glazed Carrots 🍷🍷

CHICKEN

PAN SEARED CHICKEN SUPREME 🍷🍷

White Wine Herb Sauce 🍷🍷 | Stuffed with Baby Spinach, Mushrooms and Sun-Dried Tomatoes 🍷🍷
Herb Roasted Potato 🍷🍷 | Steamed Asparagus, Green Beans and Carrots 🍷🍷

ROASTED CHICKEN SUPREME

White Wine Sauce 🍷🍷 | Roasted Baby Red Potatoes 🍷🍷 | Mixed Vegetable Bundle 🍷🍷

GRILLED CHICKEN SUPREME 🍷

Basil Beurre Blanc | Stuffed with Roasted Red Pepper and Mascarpone 🍷
Herb Roasted Potatoes 🍷🍷 | Steamed Asparagus, Green Beans and Carrots 🍷🍷

CHICKEN ROULADE

Lightly Breaded, Stuffed with Spinach and Ricotta Cheese
Roasted Sweet Potato Medallions 🍷🍷 | Sautéed Broccoli 🍷🍷

GRILLED BONELESS CORNISH HEN (half hen) 🍷🍷

Lemon and Oregano Sauce 🍷🍷 | Brown Butter Roasted Sweet Potato 🍷🍷 | Sautéed Spinach, Roasted Corn and Cherry Tomatoes 🍷🍷

PLATED DINNER À LA CARTE

MINIMUM 15 PEOPLE PER ITEM

MAIN ENTRÉES

VEGETARIAN

KING OYSTER "SCALLOPS" 🌾🌿

Grilled Asparagus 🌾🌿 | Sweet Peas 🌾🌿 | Butternut Squash Puree 🌾🌿 | Olive Oil Garlic Caper Sauce 🌾🌿

CAULIFLOWER WEDGE 🌾🌿

Chimichurri 🌾🌿 | Whipped Potatoes 🌾🌿 | Sautéed Kale and Heirloom Cherry Tomatoes 🌾🌿 | Beet Tahini Sauce 🌾🌿

LOADED SWEET POTATO 🌾🌿

Black Beans and Cherry Tomatoes 🌾🌿 | Crispy Chickpeas 🌾🌿 | Lemon Tahini 🌾🌿

MISO ROASTED EGGPLANT 🌾🌿

Sushi Rice Cake 🌾🌿 | Edamame and Heirloom Carrots 🌾🌿

POLENTA 🌾🌿

Sautéed Mushrooms 🌾🌿 | Charred Broccolini 🌾🌿 | Crispy Chickpeas 🌾🌿

GRILLED VEGETABLE & FETA CHEESE PHYLLO BUNDLE 🌿

Grilled Vegetables 🌾🌿 | Feta Cheese 🌾🌿 | Fingerling Potatoes 🌾🌿 | Roasted Pepper Coulis 🌾🌿

EGGPLANT & HEIRLOOM TOMATO PARMESAN 🌿 (INDIVIDUAL PORTIONS AVAILABLE)

Layered with Fiore De Latte 🌿 | Sautéed Rapini with Garlic and Chili Oil 🌾🌿 | Fingerling Potatoes 🌾🌿

ROASTED RED PEPPER MEDALLIONS (INDIVIDUAL PORTIONS AVAILABLE)

With Smoked Red Pepper Sauce 🌾🌿 | Lentil and Vegetable Stuffing 🌾🌿 | Wild Rice and Quinoa 🌾🌿

ADD-ON TO THE MAIN ENTRÉE

BLACK TIGER SHRIMPS 2 piece 🌾🌿

GRILLED SHRIMP SKEWER 3 pieces 🌾🌿

4oz LOBSTER TAIL 🌾

GRILLED SEAFOOD SKEWERS 🌾🌿

Shrimp | Scallops | Sword Fish

SIDES

ROASTED SWEET POTATO MEDALLIONS 🌾🌿

ROASTED FINGERLING POTATOES | SEA SALT 🌾🌿

GARLIC WHIPPED MASHED POTATOES 🌾🌿

HERB ROASTED POTATOES 🌾🌿

LEMON ROASTED POTATO 🌾🌿

BASMATI RICE PILAF 🌾🌿

WILD RICE 🌾🌿

STEAMED ASPARAGUS 🌾🌿

SAUTÉED GREEN BEANS 🌾🌿

STEAMED VEGETABLE BUNDLE 🌾🌿

SAUTÉED BROCCOLINI 🌾🌿

SEASONAL VEGETABLES 🌾🌿

DESSERT

NEW YORK CHEESECAKE 🌿

Graham Cracker Crust | Passionfruit

DOUBLE CHOCOLATE MOUSSE 🌿

Salted Crumble | Strawberry Coulis

STRAWBERRY SHORTCAKE 🌿

Macerated Strawberries

LEMON MERINGUE 🌿

Lemon Custard | Torched Meringue

TIRAMISU 🌿

Cocoa Tuille

MANGO COCONUT MOUSSE 🌿

Raspberry Coulis

WARM APPLE BLOSSOM 🌿

Fresh Berries | Caramel Drizzle

SICILLAIN LEMON BUTTER TART 🌿

Candied Lemon Garnish

VANILLA BEAN CRÈME BRULEE 🌿

Cranberry Biscotti

DECEDENT CHOCOLATE CAKE 🌿

White Chocolate Shavings | Raspberries

WARM LEMON CHEESECAKE BAKLAVA 🌿🌿

Honey Pistachio Crumble

DESSERT PLATTER 🌿

Cookies | Squares | Biscotti | Mini Pastries

All prices subject to HST

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COCKTAIL STATIONS

MINIMUM 50 PEOPLE PER ITEM

ADDITIONAL CHARGES: Event Staff/Chef & Rentals as Required

PLATED ANTIPASTO

Chef will plate the below items to your guests:
Focaccia x2 | My Mother's Olives x3 | Grapes | Hot Cacciatore Sausage x1 | Mild Cacciatore Sausage x1 | Prosciutto x1
Parmigiano Cheese | Manchego

SUMMER SALAD

Served in Individual Rented Mason Jars:
Quinoa Tabbouleh Salad: Lemon | Parsley | Tomatoes 🌱🌿
Roasted Yam and Lentil Salad: Baby Spinach | Dijon Honey Vinaigrette 🌱🌿🌱
Baby Arugula & Fennel Salad: Roasted Beets | Green Beans | Light Feta Cheese | Citrus Vinaigrette 🌱🌿

THAI MANGO SALAD 🌱🌿🌱

Julienne Mango | Peppers | Napa Cabbage | Red Onion
Glass Noodles | Roasted Cashew Nuts | Cilantro
Lime Vinaigrette

SUSHI 🌱🌿

Assorted Maki Rolls & Nigiri Sushi
(Three Pieces Per Person)
Soy Sauce | Pickled Ginger | Wasabi
Side of Sesame Seaweed Salad

SHRIMP COCKTAIL 🌱🌿

Chilled Shrimp (Three Pieces Per Person) | Vodka Spiked Cocktail Sauce | Rented Martini Glass

FLAMBÉ OUZO SHRIMP 🌱🌿

Black Tiger Shrimp Flambéed Live with Ouzo | Basmati Rice Pilaf

CAPRESE 🌱

Fior Di Latte Cheese | Olive Oil | Sea Salt | Freshly Cracked Pepper | Heirloom Tomatoes | Fennel | Radicchio Salad | Homemade Focaccia

GRAZING

Artisan Cured Meats to Include: Dry Cured Sausage | Local Salamis | Capocollo
Gouda | Parmigiano Cheese | Aged Cheddar
In-House Pickled Vegetables
Lalagides | Sliced Baguette | Focaccia

SAGANAKI

Kefalotyri Cheese Flambéed with Ouzo
Pita Wedges | Homemade Focaccia | Kalamata Olives

🌱 Gluten-Free 🌿 Vegetarian 🌱 Vegan 🌿 Dairy Free 🌱 Contains Nuts



MINI ENTRÉE STATIONS

MINIMUM 50 PEOPLE PER ITEM

ADDITIONAL CHARGES: Event Staff/Chef & Rentals as Required

STRIPLOIN OPTION #1 🍷

Option to Carve Live

Grilled Medium Rare Beef Striploin | Red Wine Jus
Roasted Garlic Mashed Potatoes | French Beans

STRIPLOIN OPTION #2 🌱

Option to Carve Live

Grilled Medium Rare Beef Striploin | Red Wine Jus
Buns | Crispy Onions | Horseradish
Grainy Mustards | Sautéed Wild Mushrooms

SEARED BEEF TENDERLOIN 🍷 🌱

Roasted Fingerling Potatoes | Grilled Asparagus |
Red Chimichurri | Crispy Onions

GRILLED NEW YORK STRIP 🍷

Dauphinoise Potato | Charred Brussels Sprouts |
Pickled Shallots | Red Wine Jus

BEEF CROQUETTE

Garlic Mashed Potatoes | Glazed Heirloom Carrots |
Mustard Gastrique

BONELESS BEEF SHORT RIBS 🍷

Braised Beef Short Ribs | Red Wine Jus | Truffle
Mashed Potatoes | Buttered Peas | Mini Yorkshire
Pudding

STIR FRY 🍷 🌱

Choose One Option: Ginger Beef OR Chili Chicken
OR Crispy Tofu | Sesame Scented Jasmine Rice |
Green Onion
Toasted Sesame Seeds | Chili Pepper Sauce

VEGETABLE CHOW MEIN 🌱

Stir-fry Noodles | Vegetables
Chinese Style - Boxes with Chop Sticks
ADD Chicken OR Crispy Tofu 5 each
ADD Beef OR Shrimp 6 each

TACO STAND

Two 6" Soft Tacos Filled with (Choose Two
Options):

Grilled Cajun Chicken: Pineapple-Jalapeño Salsa 🌱

Herb Marinated Flank Steak: Pico de Gallo 🌱

Spiced Black Beans: Sautéed Peppers & Onions |
Shredded Cheese 🌱

Crispy Fish Taco: Battered White Fish | Crunchy
Slaw | Salsa Verde | Cilantro 🌱

CONDIMENTS: Guacamole | Salsa Verde | Tomato
Salsa | Sour Cream | Hot Chili Sauce 🍷 🌱

COMFORT FOOD OPTION #1

Mini Hamburgers | Mini Grilled Cheese | Ketchup
Regular Potato Wedges | Sweet Potato Wedges

COMFORT FOOD OPTION #2

Buffalo Chicken Sliders: Crispy Chicken | Hot Sauce
| Blue Cheese Sauce | Kettle Chips

POT PIE

3" Pies (One Per Person) Choice of Two Fillings:
Beef Ale and Mushroom Pie
Chicken Pot Pie
Root Vegetable and Lentil Pie 🌱
All Served with Arugula and Fennel Salad 🍷 🌱

GREEK

Grilled Lemon & Oregano Marinated Chicken
Skewers
Lemon Roasted Potatoes | Greek Salad | Grilled Pita
| Tzatziki

INDIAN \$12

Traditional Butter Chicken | Jeweled Basmati Rice |
Mini Naan

HARISSA GRILLED CHICKEN 🌱

Pearl Couscous | Charred Broccolini | Crispy
Chickpeas | Tabbouleh

TERIYAKI CHICKEN 🌱

Garlic Fried Rice | Baby Bok Choy | Pickled Chilies |
Green Onion

FRIED CHICKEN

Boneless Fried Chicken | Nashville Hot Sauce |
Sweet Potato Mash | Creamed Corn | Crunchy
Vinegar Coleslaw

KOREAN FRIED CHICKEN 🌱

Sweet and Spicy Korean Fried Chicken | Sweet
Potato Noodles | Spinach Carrots Peppers |
Cabbage Slaw

SWEET & SOUR CHICKEN 🌱

Chow Mein | Sautéed Vegetables | Green Onion |
Sesame

PIRI-PIRI CHICKEN 🍷 🌱

Grilled Piri-Piri Chicken | Portuguese Tomato Rice |
Charred Corn and Red Peppers | Chimichurri

JERK CHICKEN 🍷 🌱

Rice and Peas | Jerk Gravy | Pineapple Relish |
Plantain Chip

PETER & PAUL CORNISH HEN 🍷 🌱

Grilled Boneless Cornish Hen | Lemon Herb Sauce
Roasted Root Vegetables

MINI ENTRÉE STATIONS

MINIMUM 50 PEOPLE PER ITEM

ADDITIONAL CHARGES: Event Staff/Chef & Rentals as Required

PASTA STATION

Choose One Option:

- Artichoke Asiago Ravioli:** Sun Dried Tomatoes | Shitake Mushrooms | Asparagus | Basil Olive Oil 🌱
- Cavatelli:** Sautéed Zucchini | Red Onions | Peppers | Sun Dried Tomatoes | Sweet Peas | Roasted Garlic and Basil Puree 🌱
- Mafalda Mushroom Pasta:** Mafalda Pasta | Sautéed Wild Mushrooms | Truffle Cream Sauce | Shaved Parmesan Cheese 🌱
- Casarecce:** Tomato Basil Sauce 🌱🌱
- Orecchiette Option #1:** Rapini | Sun-Dried Tomatoes | Garlic Olive Oil 🌱
- Orecchiette Option #2:** Rapini | Crumbled Sausage | Basil Pesto | Roasted Garlic Sauce 🌱
- Butternut Squash Agnolotti Option #1:** Brown Butter Cream Sauce 🌱
- Butternut Squash Agnolotti Option #2:** Sweet Peas | Cherry Tomatoes | Olive Oil Herb Sauce 🌱

TUNA TATAKI 🌱

Miso Sesame Crust | Crispy Rice Cake | Heirloom Carrot Slaw | Avocado Wasabi Purée

SALMON OPTION #1 🌱

Grainy Mustard Honey Glaze | Potato Rosti | Dill Sour Cream | Pickled Red Onion | Crispy Capers

SALMON OPTION #2

Harissa Marinade and Za'atar Crust | Mujadara Lentil Rice | Whipped Sumac & Honey Labneh | Lavash Crisps

POKE BOWL 🌱🌱

Sushi Grade Salmon | Sticky Rice | Cilantro | Scallions | Sesame Seeds | Avocado | Edamame | Mango | Carrots | Cucumber | Pea Shoots | Ginger | Wasabi | Sriracha | Ponzu

SHRIMP 🌱

Grilled Garlic Black Tiger Shrimp | Spanish Rice | Peppers and Corn | Salsa Verde | Crispy Tortilla Strips

PORK TENDERLOIN 🌱🌱

Dijon Mustard Montreal Spice Crust | Roasted Sweet Potatoes | Green Beans | Balsamic Jus

PULLED PORK 🌱

Bourbon Braised Pork | BBQ Sauce | Cider Slaw | Brioche Soft Bun | Kettle Chips

LAMB CHOPS (2 pieces) 🌱🌱

Roasted Baby Red Potatoes | Asparagus | Rosemary Mint Chimichurri

DUCK BREAST

Orange Glaze | Garlic Mashed Potatoes | Kale | Orange Segments

VEGETARIAN

RISOTTO 🌱🌱

Choose One Option:

- Asparagus and Lemon Zest
Butternut Squash and Baby Arugula
Shiitake, Cremini, Oyster Mushrooms and Truffle Oil

HEIRLOOM CARROT SALAD 🌱🌱

Roasted Baby Heirloom Carrots | Beluga Lentils | Shaved Fennel | Radicchio | Spiced Pumpkin Seeds | Lemon Yogurt Dressing

ENDIVE SALAD 🌱

Farro | Orange Segments | Radicchio | Parmesan Petals | Sunflower Seeds | Maple Pommery Vinaigrette

HEIRLOOM TOMATO CAPRESE 🌱

Burrata | Focaccia | Basil | Balsamic | Maldon Salt

BEEF SALAD 🌱🌱

Heirloom Beets | Baby Arugula | Whipped Honey Goat Cheese | Beet Chips | Red Wine Vinaigrette

MAC & CHEESE 🌱

Old-Fashioned Macaroni and Cheese: White Cheddar | Oka | Gouda | Panko Bread Crumbs | Parmesan Cheese | Garlic Bread

KING OYSTER "SCALLOPS" 🌱🌱

Pea Puree | Grilled Asparagus and Red Peppers | Garlic Caper Oil

CAULIFLOWER STEAK 🌱🌱

Carrot Fennel Slaw | Heirloom Cherry Tomatoes | Pomegranate | Beet Tahini

ROASTED RED PEPPER MEDALLIONS 🌱🌱

Stuffed With Lentils and Cauliflower | Red Pepper Coulis

SALADS

Classic and Fresh Salads (Two Per Person)
Served in Rented Mini Bowls:

PETER & PAUL'S SIGNATURE SALAD: Arugula | Romaine | Cabbage | Orange Segments | Pomegranates | Avocado | Cherry Tomatoes | Julienne Mango | Pepper | Cucumbers | Citrus Vinaigrette 🌱🌱

MEDITERRANEAN ORZO SALAD: Olives | Roasted Red Peppers | Edamame Beans 🌱

SOBA NOODLE SALAD: Carrots | Snap Peas | Bean Sprouts | Watercress | Asian Sesame Dressing 🌱

DESSERT STATIONS

MINIMUM 50 PEOPLE PER ITEM

ADDITIONAL CHARGES: Event Staff/Chef & Rentals as Required

MINI WAFFLES STATION 🌱

Waffle Bites | Tiramisu Topping | Strawberry Shortcake Topping | Matcha White Chocolate Topping

CRÊPE SUZETTE 🌱

Thin Crêpe (One Per Person) | Buttery Orange Sauce | Grand Marnier | Candied Orange Zest

APPLE CINNAMON DONUTS WITH DULCE DE LECHE 🌱

Homemade Apple Donuts (One Per Person) | Cinnamon Sugar | Dulce De Leche

NUTELLA BANANA EMPANADAS 🌱🥜

Handmade Empanada (One Per Person) Filled With: Nutella | Banana

NUTELLA CRÊPE 🌱🥜

Crêpes Warmed and Rolled by Chef (One Per Person) | Mixed Berries | Whipped Cream | Syrup | Nutella

BROWNIE SUNDAE BAR 🌱

Chocolate Brownie Bites | Blondie Brownie Bites | Chocolate Sauce | Caramel Sauce | Stewed Berries | Whipped Cream

NEW YORK, NEW YORK 🌱

Mini New York Style Cheesecakes | Cherry Sauce | Mixed Berry Compote | Chocolate Fudge Sauce | Caramel Sauce | Oreo Cookie Crumbs | Coconut Flakes

CUPCAKE STAND 🌱

A Variety of Mini Cupcakes (Two Per Person) | Buttercream Frosting

FRUIT PIE BAR 🌱

Pies Served with Whipped Cream:
Ontario Caramelized Apple Crumble Pie
Muskoka Wild Blueberry Cranberry Pie with Oat Crumble Topping
Scillian Lemon Pie with Berries

OH SO SWEET! 🌱

Fresh Fruit | Pastries | Cakes | Mini Desserts

FEATURED DESSERT STATIONS

INQUIRE FOR MINIMUMS, PRICING, + AVAILABILITY

ICE CREAM TRUCK 🌱

(🌱 and 🥜 Options Available)

Sundaes | Shakes | Floats | Soft Served Ice Cream | Slushies | Variety of Popsicles

MAPLE SNOW 🌱🥜

Pure Maple Syrup Reduction | Frosted on Food-Grade Snow | Wrapped Around Artisan Cheese | Made Live in Front of Guests

GELATO BAR

OPTION ONE: Ice Sculpture 🌱🥜

(🌱 Options Available)

Ice Sculpture with Custom Writing or Image in the Ice | Client's Choice of 4 Flavours of Gelato | All Cups, Spoons and Napkins | Includes 2 Event Staff for a 2 Hour Duration

OPTION TWO: Gelato Freezer 🌱🥜

(🌱 Options Available)

Gelato Freezer - Requires Dedicated Power Outlet | Client's Choice of 7-10 Flavours of Gelato | All Cups, Spoons and Napkins | Includes 2 Event Staff for a 2 Hour Duration

LATE NIGHT STATIONS

MINIMUM 50 PEOPLE PER ITEM

POUTINE 🌱

French Fries | House Gravy | Cheese Curds

UPGRADED POUTINE

Deep Fried French Fries | Sweet Potato Fries | House Gravy | Cheese Curds | Slow Roasted Pulled Pork | Sautéed Vegetables | Bacon Crumble | Ketchup | Hot Sauce | Vinegar

GRILLED CHEESE 🌱

Grilled Cheese Sandwiches Prepared Live | Thick Cut Potato Wedges | Ketchup

PORCHETTA 🌱

Oven-Roasted Porchetta Carved | Hot Banana Peppers | Crispy Onion | Horseradish Aioli | Calabrese Buns

MEDITERRANEAN SHAWARMA & FALAFEL 🌱

Chicken Shawarma | Pita | Shredded Lettuce | Chopped Tomatoes | Sliced Red Onions | Pickles | Turnips | Tahini | Tzatziki | Hot Sauce
Vegetarian Option: Homemade Falafel Balls

FISH & CHIPS STAND 🌱

Beer Battered Cod Fillet | Spiced Red Skin Potato Wedges | Tartar Sauce | Malt Vinegar | Ketchup

BONELESS CHICKEN & WAFFLE

Buttermilk Fried Boneless Chicken | Soft Waffle | Spiced Maple Syrup OR Savory Mushroom Sauce

COMFORT FOOD

Mini Hamburgers | Mini Grilled Cheese | Regular Potato Wedges | Sweet Potato Wedges | Ketchup

"NONNA'S VEAL & BRIO STATION"

A Peter&Pauls Hospitality Group Signature Station!
Tender Veal Cutlets | Fresh Bakery Buns | Nonna's Homemade Tomato Sauce | Hot Peppers | Sautéed Mushrooms | Provolone Cheese | Ice Cold Brio
Vegetarian Option: Rapini & Feta Sandwich 🌱

🌱 Gluten-Free 🌱 Vegetarian 🌱 Vegan 🌱 Dairy Free 🌱 Contains Nuts



ALLERGEN FRIENDLY OPTIONS

NOTE: Below are the only special meals available - No Substitutions

*Special Meals must be chosen at the time of ordering - No Exceptions

BREAKFAST

GLUTEN-FREE VEGAN BANANA MUFFIN 🌾🌱

GLUTEN-FREE VEGAN CARROT PINEAPPLE MUFFIN 🌾🌱

GLUTEN-FREE VEGAN FRENCH TOAST WITH MAPLE SYRUP 🌾🌱

GLUTEN-FREE PANCAKE 🌾🌱

GLUTEN-FREE WAFFLE 🌾🌱

GLUTEN-FREE VEGAN FRITTATA 🌾🌱

GLUTEN-FREE VEGAN QUICHE 3" 🌾🌱

GLUTEN-FREE VEGAN QUICHE 5" 🌾🌱

GLUTEN-FREE VEGAN OMELETTE 🌾🌱

GLUTEN-FREE VEGAN BERRY AND OATMEAL PARFAIT 🌾🌱

VEGAN SAUSAGE APPLE SAGE 🌱 (2 PIECES)

VEGAN BACON 🌱 (2 PIECES)

GLUTEN-FREE AND HALAL CHICKEN APPLE SAUSAGE 🌾🌱🥛 (2 PIECES)

TURKEY BACON 🌾🥛 (2 PIECES)

HALAL BEEF BACON 🌾🥛 (2 PIECES)

GLUTEN-FREE VEGAN HOME FRIES 🌾🌱

BREAKFAST BOXES

OPTION #1: BANANA LOAF, VEGAN YOGURT PARFAIT AND FRUIT SALAD 🌾🌱

OPTION #2: 3" VEGAN QUICHE, VEGAN MUFFIN, FRUIT SALAD 🌾🌱

SNACKS

GLUTEN-FREE VEGAN BANANA LOAF 🌾🌱

GLUTEN-FREE VEGAN CARROT PINEAPPLE LOAF 🌾🌱

GLUTEN-FREE VEGAN WILD BLUEBERRY SCONE 🌾🌱

GLUTEN-FREE VEGAN LEMON CRANBERRY SCONE 🌾🌱

GLUTEN-FREE DARK CHOCOLATE DRIZZLED RICE KRISPY 🌾🌱

GLUTEN-FREE VEGAN ROOT CHIPS 🌾🌱

GLUTEN-FREE VEGAN INDIVIDUAL BAG OF CHIPS 🌾🌱

SANDWICHES

GLUTEN-FREE BREAKFAST SANDWICH 🌾🌱
Gluten-Free Bun, Vegetarian Breakfast Sausage, Fried Egg and Cheddar Cheese

GLUTEN-FREE VEGAN WRAP 🌾🌱
Vegan Eggs, Sautéed Peppers and Onions, with Vegan Cheese

GLUTEN-FREE TEA SANDWICHES 🌾
Egg Salad, Tuna Salad, Cucumber and Cheese

GLUTEN-FREE DAIRY-FREE GRILLED CHICKEN SANDWICH 🌾🥛
Herb Marinated Chicken, Hummus, Roasted Peppers, Vegan Cheese and Arugula

GLUTEN-FREE MONTREAL SMOKED MEAT SANDWICH 🌾
Smoked Meat, Swiss Cheese, Sliced Pickles and Horseradish Aioli

GLUTEN-FREE VEGAN FALAFEL WRAP 🌾🌱
Chickpea Falafel, Tabbouleh Salad, Romaine and Hummus

VEGAN BURRITO 🌱
Beyond Meat Steak Bites, Vegan Cheese with Onion and Peppers

ALLERGEN FRIENDLY OPTIONS

NOTE: Below are the only special meals available – No Substitutions

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LUNCH BOX

GLUTEN-FREE LUNCH BOX 🌾

GLUTEN-FREE SANDWICH - CHOOSE ONE:

Gluten-Free Dairy-Free Grilled Chicken Sandwich:

Herb Marinated Chicken, Hummus, Roasted Peppers,

Vegan Cheese and Arugula 🌾 🌿

Gluten-Free Montreal Smoked Meat Sandwich:

Smoked Meat, Swiss Cheese, Sliced Pickles and

Horseradish Aioli 🌾

Gluten-Free Vegan Falafel Wrap: Chickpea Falafel,

Tabbouleh Salad, Romaine and Hummus 🌾 🌿

MIXED GREENS WITH HEIRLOOM CARROTS AND CUCUMBER WITH BALSAMIC VINAIGRETTE 🌾 🌿

GLUTEN-FREE VEGAN COOKIE 🌾 🌿

ENTRÉE

ALL-GLUTEN FREE, DAIRY FREE, NO ONIONS, NO

GARLIC, NO BLACK PEPPER, NO NUTS

HALAL GRILLED CHICKEN BREAST WITH OLIVE OIL AND LEMON SAUCE 🌾 🌿

HALAL CHICKEN SOUVLAKI WITH OLIVE OIL AND LEMON SAUCE 🌾 🌿

HALAL HERB ROASTED CHICKEN SUPREME WITH MUSHROOM SAUCE 🌾 🌿

HALAL CHICKEN, VEGETABLES AND CHICKPEA STEW IN TOMATO SAUCE 🌾 🌿

GRILLED HALF CORNISH HEN WITH OLIVE OIL, LEMON JUICE AND OREGANO 🌾 🌿

GRILLED SALMON WITH DILL POMMERY MUSTARD GLAZE 🌾 🌿

BAKED COD LOIN WITH CHERRY TOMATOES, OLIVES AND CAPERS 🌾 🌿

AAA BEEF SOUVLAKI WITH OLIVE OIL AND LEMON SAUCE 🌾 🌿

AAA BRAISED BEEF SHORT RIBS (2 PIECES) 🌾 🌿

AAA BEEF AND ROOT VEGETABLES STEW 🌾 🌿

VEGAN ROASTED RED PEPPER MEDALLIONS WITH TOMATO COULIS 🌾 🌿

VEGAN BEYOND MEAT MEATBALLS BRAISED IN TOMATO BASIL SAUCE 🌾 🌿

VEGAN 5" POT PIE WITH VEGETABLES IN CREAMY COCONUT CURRY SAUCE 🌾 🌿

SALADS

ALL GLUTEN-FREE, DAIRY-FREE, NO ONIONS, NO GARLIC, NO BLACK PEPPER, NO NUTS

MIXED GREENS SALAD WITH HEIRLOOM CARROTS, CUCUMBER AND BALSAMIC VINAIGRETTE 🌾 🌿

POTATO SALAD WITH CARROTS, OLIVES, PARSLEY AND OLIVE OIL 🌾 🌿

CHICKPEA SALAD WITH CELERY, CARROTS, RADISH, ROMAINE AND HERB VINAIGRETTE 🌾 🌿

COLESLAW WITH SHAVED CABBAGE, CARROTS, MANGO AND OLIVE OIL VINAIGRETTE 🌾 🌿

SIDES

ALL-GLUTEN FREE, DAIRY FREE, NO ONIONS, NO GARLIC, NO BLACK PEPPER, NO NUTS

HERB ROASTED MINI POTATOES 🌾 🌿

LEMON OREGANO ROASTED SWEET POTATOES 🌾 🌿

BASMATI RICE AND QUINOA PILAF 🌾 🌿

YUKON GOLD MASHED POTATOES 🌾 🌿

MIXED SEASONAL VEGETABLES 🌾 🌿

HEIRLOOM CARROTS AND GREEN BEANS 🌾 🌿

PENNE PASTA WITH FRESH TOMATO BASIL SAUCE 🌾 🌿

PASTA WITH SAUTÉED ZUCCHINI, PEPPERS, SUN DRIED TOMATOES, SWEET PEAS WITH PESTO 🌾 🌿

GLUTEN-FREE BUN WITH PLANT BASED BUTTER 🌾 🌿

ALLERGEN FRIENDLY OPTIONS

NOTE: Below are the only special meals available – No Substitutions

*Special Meals must be chosen at the time of ordering – No Exceptions

DESSERT

GLUTEN-FREE BROWNIE 🌾🌱

GLUTEN-FREE VEGAN BROWNIE 🌾🌱

GLUTEN-FREE VEGAN BLONDIE 🌾🌱

GLUTEN-FREE VEGAN NANAIMO BAR 🌾🌱

GLUTEN-FREE BROWNIE BITES 🌾🌱

GLUTEN-FREE VEGAN BLONDIE BITES 🌾🌱

GLUTEN-FREE VEGAN 3" BUTTER TART 🌾🌱

GLUTEN-FREE VEGAN 3" WILD BLUEBERRY TART 🌾🌱

GLUTEN-FREE VEGAN 3" CHERRY TART 🌾🌱

GLUTEN-FREE SHORTBREAD COOKIE 🌾🌱

GLUTEN-FREE CHOCOLATE CHIP COOKIE 🌾🌱

VEGAN CHOCOLATE CHIP COOKIE 🌾🌱

GLUTEN-FREE VEGAN OOY GOOEY COOKIE 🌾🌱

GLUTEN-FREE VEGAN CHOCO-CHIA COOKIE 🌾🌱

GLUTEN-FREE VEGAN INDIVIDUAL CHOCOLATE DECADENCE CAKE 🌾🌱

Peter and Pauls

Event Catering

WEDDINGS

Orders are to be emailed to: catering@bypnp.com | Please include the below details when ordering:

TYPE OF EVENT	EVENT DATE	GUEST ARRIVAL TIME	APPROXIMATE END TIME	GUEST COUNT
<hr/>	<hr/>	<hr/>	<hr/>	<hr/>

NAME OF VENUE (where event is taking place):

VENUE ADDRESS:

CLIENT NAME

CLIENT PHONE NUMBER

CLIENT EMAIL ADDRESS

PREFERRED STYLE OF SERVICE: please choose option below:

- PLATED MEAL BUFFET COCKTAIL PARTY
 STATIONARY PLATTERS HORS D'OEUVRES

MENU THOUGHTS/IDEAS

What Food would you like to serve? | Please outline / list preferred menu choices:

DIETARY REQUIREMENTS: please indicate # of meals

- NONE GLUTEN-FREE VEGAN VEGETARIAN NUT FREE OTHER _____

DO YOU REQUIRE ANY ADDITIONAL SERVICES:

- STAFF / BARTENDER / CHEFS RENTALS TABLES, CHAIRS, LINENS PLATES, CUTLERY, GLASSES
 COLD DRINKS HOT DRINKS ALCOHOL TENT DECOR OR FLORALS AV OR DJ
 OTHER _____
-