Peter and Pauls
EventCatering

Wedding Menu

est 1982
PETER & PAULS
hospitality group

BREAKFAST

MINIMUM 10 PEOPLE PER ORDER

CONTINENTAL $13.50
Mini Danish
Mini Muffins
Savoury Breakfast Pastries
Seasonal Fruit Platter

CONTINENTAL UPGRADED $19
Mini Danish
Mini Muffins
Savory Breakfast Pastries
Mini Bell Pepper and Cheddar Quiche
Mini Bagels | Cream Cheese
Yogurt I Granola I Fresh Berry Parfait
Seasonal Fruit Platter

SANDWICHES & WRAPS SERVED COLD **$11**
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 **$12**
Omelettes Prepared Live for Guests | Toppings Include: Mushrooms, Peppers, Onions, Ham, Spinach, Cheddar Cheese, and Bacon | Chefs and Equipment are Additional

THE GREAT CANADIAN $18
Chive Infused Scrambled Eggs
French Toast | Syrup
Breakfast Sausage | Crispy Bacon
Lightly Seasoned Home Fries
Seasonal Fruit Platter
Syrup | Ketchup

HOT BREAKFAST OPTION 2 $20.50
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 $19
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 **$7.50**
Dill Cream Cheese | Capers | Mini Bagels

BOXED BREAKFAST

MINIMUM 10 PER VARIETY | SERVED COLD

OPTION 1 $10
Banana Loaf | Individual Vanilla Yogurt | Hard Boiled Eggs

OPTION 2 $10
Egg & Avocado Salad Wrap: Shredded Lettuce | Parsley
Rice Krispy Square

OPTION 3 $10
Sliced Cheese & Crackers | Whole Fruit | Granola Bar

OPTION 4 $18
Daily Quiche | Fruit Yogurt Parfait Granola | Loaf Cake

OPTION 5 $17
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 $10
Overnight Oats | Oat Milk | Berries | Pumpkin Seeds | Maple Syrup | Toasted Coconut

COTTAGE CHEESE BOWL $10
Berries | Dry Apricots | Kiwi | Goji Berries | Granola | Flax Seeds

CHIA PUDDING BOWL $10
Mango | Pineapple | Maple Syrup | Hemp Seeds | Kiwi | Vegan Yogurt

QUINOA BOWL $12
Sautéed Spinach | Cherry Tomatoes | Cottage Cheese | Boiled Eggs

SMOKED SALMON BOWL $15
New Potato Salad | Avocado | Cucumber | Cherry Tomatoes

VEGAN BOWL $14
Quinoa | Roasted Sweet Potatoes | Seasoned Black Beans | Avocado | Vegan Egg Frittata

Gluten-Free Vegetarian Vegan Dairy Free Contains Nuts

All prices subject to HST

BREAKFAST À LA CARTE

MINIMUM ORDER OF 10 PER ITEM

$2 PER PIECE
Pancake | Pure Maple Syrup (2 piece per person)
Mini Croissant | Muffin | Danish
Whole Fruit

$2.50 PER PIECE
Mini Bagels | Cream Cheese
Lightly Seasoned Home Fries
Blueberry | Plain Scones
Nature Valley Granola Bars
Boiled Eggs (2 piece per person)

$3 PER PIECE
Individual Fruit Yogurt
Breakfast Sausage (2 pieces per person)
Condiments: Jams | Marmalade | Whipped Butter

$3.75 PER PIECE
Individual Frittata | Sun-Dried Tomato | Jalapeño Pepper | Goat Cheese
French Toast | Pure Maple Syrup
2" Mini Quiche | Ham | Caramelized Onion | Cheddar

$4 PER PIECE
Belgian Waffles | Pure Maple Syrup (1 piece per person)
Bacon (3 pieces per person)

$4.25 PER PIECE
Banana Loaf | Chocolate Loaf | Lemon Poppy Loaf
Fresh Fruit Skewer

$5.50 PER PIECE
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 $15
Hot & Mild Cacciatore Sausage, Salami, Prosciutto, Parmigiano & Friulano Cheese, & Fresh Sliced Baguette
Artisan Crackers, Seedless Grapes, Dried Fruit

ITALIAN SANDWICH & CHARCUTERIE $27
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 $26
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 $24
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 $27.50
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 $32
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 $30
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 $31
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 $13
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 $12.50
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
$26.50 PER DOZEN | MINIMUM 5 DOZEN
Egg Salad; Tuna Salad; Cucumber | Cream Cheese; Smoked Salmon | Herb Cream Cheese; Turkey | Cheddar

Gluten-Free Vegetarian Vegan Dairy Free Contains Nuts

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SALADS

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

MIXED GREENS
SM $48 | MED $72 | LG $104
Mixed Greens | Cherry Tomatoes | Cucumbers | Balsamic Dressing

RED SALAD
SM $48 | MED $72 | LG $104
Red Leaf Lettuce | Radicchio | Shaved Red Cabbage | Red Beets | Cherry Tomatoes | Raspberry Vinaigrette

FAR EAST NAPPA SALAD
SM $64 | MED $94 | LG $136
Far East Nappa Salad | Sesame Seeds | Sweet Soya Vinaigrette | Crispy Noodles

CAESAR
SM $70 | MED $104 | LG $150
Romaine Lettuce | Parmesan | Focaccia Croutons | Creamy Garlic Parmesan Dressing

SIGNATURE SALAD
SM $70 | MED $104 | LG $150
Romaine Hearts | Radicchio | Heart of Palm | Carrots | Sautéed Mushrooms | Berries | Cherry Tomatoes | Cucumber | Roasted Garlic Honey Lemon Vinaigrette

FIESTA SALAD
SM $70 | MED $104 | LG $150
Tomato | Avocado | Cucumber | Red Onion | Peppers | Tortilla Strips | Avocado Lime Dressing

SOBA NOODLE SALAD
SM $70 | MED $104 | LG $150
Carrots | Snap Peas | Bean Sprouts | Watercress | Asian Sesame Dressing

GREEN SALAD
SM $48 | MED $72 | LG $104
Romaine Hearts | Baby Spinach | Green Apples | Celery | Asparagus | Peas | Cucumber | Tahini and Herb Vinaigrette

BABY ARUGULA & FENNEL
SM $64 | MED $94 | LG $136
Roasted Beets | Green Beans | Goat Cheese | Citrus Vinaigrette

GREEK
SM $70 | MED $104 | LG $150
Romaine Lettuce | Cucumbers |Tomatoes | Black Olives | Red Onions | Feta Cheese | Lemon Oregano Vinaigrette

PASTA PRIMAVERA
SM $64 | MED $94 | LG $136
Garden Vegetables | Olives | Sundried Tomatoes | Feta | Lemon Vinaigrette

MEDITERRANEAN QUINOA
SM $70 | MED $104 | LG $150
Cucumber | Kalamata Olives | Red Onions | Cherry Tomatoes | Chickpeas | Feta | Light Greek Yogurt Dressing

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HOT LUNCHES

MINIMUM 10 PEOPLE PER ORDER

ADD ONS: ADD TO ANY HOT LUNCH PACKAGE – MINIMUM 10 PEOPLE PER ORDER $8

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

ASIAN OPTION #1 - CHINESE $32

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 $34

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 $32

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 $32

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 $34

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 $34

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 $32

Caesar Salad
Crudités 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 $31

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 $35

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 $32

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 $33

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

Gluten-Free Vegetarian Vegan Dairy Free Contains Nuts

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peterandpaulseventcatering.com
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HOT LUNCHES

MINIMUM 10 PEOPLE PER ORDER

ITALIAN OPTION #1 $34
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 $31
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 $32
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 $31
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 $31
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)

Gluten-Free Vegetarian Vegan Dairy Free Contains Nuts

COLD BOXED LUNCHES

MINIMUM ORDER OF 10 PER VARIETY

OPTION 1 $16
Grilled Chicken Souvlaki | Greek Pasta Salad | Tzatziki

OPTION 2 $16
Spanakopita | Greek Pasta Salad

OPTION 3 $17
Soya Ginger Glazed Salmon | Wild Rice Salad: Carrots | Cucumber | Edamame

OPTION 4 $16
Quinoa Bowl: Garlic Quinoa | Greens | Grilled Mexican Honey Lime Tofu | Onions | Cucumber | Corn | Black Beans | Chopped Tomatoes | Chipotle Tahini Sauce

OPTION 5 $16
Sweet Beef Teriyaki | Soba Noodle Salad | Shredded Cabbage | Sesame Seeds

OPTION 6 $16
Mediterranean Bowl: Quinoa | Falafel | Cucumber | Kalamata Olives | Red Onions | Cherry Tomatoes | Chickpeas | Feta | Light Greek Yogurt Dressing

ENTRÉE SALAD $20
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 - $17 PER BOX

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 $18
Brown Rice | Teriyaki Glazed Eggplant | Crispy Tofu | Edamame Beans | Cherry Tomatoes

VEGETARIAN BOWL $18
Quinoa | Chickpeas | Cherry Tomatoes | Olives | Cucumber | Feta | Hummus

CHICKEN BOWL $18
Brown Rice | Corn | Black Beans | Cherry Tomatoes | Avocado | Grilled Chicken

SALMON BOWL $20
Brown Rice | Sweet Chili Salmon | Cucumber | Avocado | Cherry Tomatoes | Sesame Seed | Nori

GRILLED BEEF BOWL $20
Quinoa | Sweet Potatoes | Sautéed Peppers | Broccoli | Carrot

BEEF BIBIMBAP BOWL $20
Bulgogi Beef | Short Grain Rice | Carrots | Zucchini | Beansprouts | Spinach | Egg | Sesame Seed | Bibimbap Sauce

MEXICAN BEEF BOWL $20
Pulled Short Rib | Mexican Rice | Corn | Black Beans | Tomato | Shredded Lettuce | Sour Cream | Cheese | Guacamole

CHICKEN COBB SALAD $20
Chicken Breast | Romaine Hearts | Egg | Cherry Tomatoes | Avocado | Corn | Blue Cheese | Red Wine Vinaigrette

TUNA NIÇOISE $22
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 $42
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 $56
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 $42
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 l Homemade Tomato Basil Sauce
Accompanied with Parmesan Cheese & Crushed Chilies
Chicken Supreme Filled with l Shiitake Mushrooms l Wild Rice l Sun-Dried Cranberries
Herb Roasted Fingerling Potatoes
Seasonal Vegetables
Mini Apple Crumble Tarts & Brownies

DINNER BUFFET OPTION #4 $44
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 $60
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

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STATIONARY PLATTERS

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

ROASTED STRIPLOIN
SM $275 | MED $410 | LG $495
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
SM $165 | MED $245 | LG $355
Grilled & Sliced Chicken Breast | Grilled Vegetables | Goat Cheese | Pesto Mayo | Hot Banana Peppers | Assorted Dinner Rolls

COLD GRILLED SALMON
SM $220 | MED $330 | LG $480
Teriyaki Glazed 4oz Chilled Salmon Fillets | Soba Noodle Julienne Vegetable Salad with Sesame Sweet Chili Vinaigrette

SMOKED SALMON
SM $180 | MED $270 | LG $390
Smoked Salmon | Capers | Red Onion | Cream Cheese | Dijon Honey Dill Sauce | English Cucumber | Chopped Egg | Sprouts | Rye Bread

SEAFOOD SELECTION
SM $175 | MED $260 | LG $375
Individual Shrimp Cocktail | Smoked Salmon Rosette on Pumpernickel Rounds | Spicy Crab Rice Paper Rolls

CHIP & DIP
SM $75 | MED $115 | LG $165
Tortilla Chips | Salsa | Guacamole | Sour Cream

MEDITERRANEAN DIP
SM $75 | MED $115 | LG $165
Hummus | Tzatziki | Eggplant Caviar | Grilled Pita Bread | Focaccia Spears | Flat Bread | Lalagides

CRUDITÉS & DIP
SM $75 | MED $115 | LG $165
Market Fresh Vegetables: Carrot | Celery | Broccoli | Cauliflower | Cucumber | Sweet Peppers | Cherry Tomatoes | Homemade Dip

CHEESE & CRACKERS
SM $90 | MED $135 | LG $195
Cheese Selection to Include Cheddar | Jalapeño Havarti | Swiss | Blue | Boursin | Friulano Baguette | Crackers | Fresh and Dried Fruit Garnish

ARTISAN CHEESE BOARD
SM $125 | MED $190 | LG $275
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
SM $190 | MED $290 | LG $420
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
SM $155 | MED $335 | LG $340
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
SM $90 | MED $135 | LG $195
Thai Mango Salad Rice Paper Rolls
Lemon Chicken and Basil Rice Paper Rolls
Sweet Chili Dipping Sauce

PETER'S NEW PIZZA
LG $85 (LARGE ONLY) *(served at room temperature)*
Grilled Vegetables | Olives | Pesto | Mozzarella Cheese | Feta Cheese

GOURMET PIZZA
LG $85 (LARGE ONLY) *(served at room temperature)*
Mini Margherita Pizza Squares
Soppressata with Roasted Cherry Tomatoes and Fresh Basil Pizza Squares

GOURMET FOCACCIA
LG $85 (LARGE ONLY) *(served at room temperature)*
Anna's Pizza: Freshly Sliced Tomatoes | Balsamic | Fresh Basil
Spicy Eggplant Pizza: Mozzarella | Fresh Parsley | Oregano

ARTISAN FOCACCIA
LG $85 (LARGE ONLY)
(served at room temperature)
Sliced Pears | Gorgonzola | Truffle Honey
Grapes | Rosemary | Olive Oil

CROSTINI & BRUSCHETTA
SM $50 | MED $75 | LG $110
Homemade Garlic Herb and Traditional Crostini | Tomato Basil Bruschetta | Lemon Cannellini Bean Bruschetta

ROOT CHIPS
SM $50 | MED $75 | LG $110
House-made Taro Root Chips | Sweet Potato Chips | Plantain Crisps | Individual Paper Bags on Side for Fillings

Gluten-Free Vegetarian Vegan Dairy Free Contains Nuts

All prices subject to HST
peterandpaulseventcatering.com
+1 905 326 6000 • catering@bypnp.com

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) $26.50 per dozen
Breads: White | Whole Wheat | Rye
Fillings: Egg Salad | Tuna Salad | Smoked Salmon | Turkey & Swiss | Grilled Vegetable & Goat Cheese | Cucumber & Cream Cheese

DELI SANDWICHES
SM $165 | MED $250 | LG $360
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
SM $185 | MED $275 | LG $395
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
SM $65 | MED $100 | LG $145
Seasonal Fresh Fruit & Berries

GOURMET DESSERT
SM $65 | MED $100 | LG $145
Mini Pastries | Gourmet Cookies | Assorted Dessert Squares | Artisan Tarts

BROWNIES & BLONDIES
SM $55 | MED $80 | LG $120
Fudge Brownies | S'mores Blondies

GOURMET COOKIES
SM $45 | MED $70 | LG $100
Chocolate Chip | Shortbread | Double Chocolate

MINI PASTRY PLATTER
SM $85 | MED $125 | $180
Mango Coconut Mousse | Strawberry White Chocolate Mousse | Dulce Cheesecake | Crunchy Chocolate | Maple Blueberry Mousse

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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 $3.5
Vegetable Fritters I Tamarind Sauce $2.5
Korean Fried Cauliflower | Gochujang Honey Sauce | Green Onion | Sesame Seeds $3
Grilled Vegetable Skewer| Yakitori Sauce $3
Sweet Potato Fritter | Corn | Black Beans $3

VEGETARIAN

Feta Forno: Imported Feta | Phyllo | Honey | Sesame Seeds $3.5
Figs in Blanket: Red Wine Soaked Figs | Manchego Cheese | Puff Pastry $3.5
Potato & Vegetable Samosas I Tamarind Chutney $2.5
Maple Grilled Cheese $3
Mini Cheese Arancini I Tomato Basil Dipping Sauce $3
Spanakopita Triangles $2.5
Mini Grilled Cheese I Tomato Soup Shooter $4.5
Beyond Meat Sliders | Crispy Onion | Chipotle Mayo $4.5**

CHICKEN

Thyme & Sea Salt Dusted Crispy Chicken Lollipop | Truffle Aioli $4
Tandoori Chicken Skewers I Cucumber Yogurt Dip $3
Grilled Mini P&P Chicken Souvlaki with Lemon Herb Sauce I Tzatziki $3.5
Butter Chicken Spring Rolls $5
Buffalo Chicken Slider I Blue Cheese Dressing $4.5**
Chicken Skewers | Gochujang and Honey Glaze | Green Onion | Sesame Seeds $3
Nashville Hot Chicken Sliders | Nashville Style Hot Sauce | Pickles | Smoked Chipotle Mayo $4.5**

BEEF

Sheppard's Pie Arancini: Crispy Rice Coating | Mashed Potatoes | Prime Beef | Peas $4.5
Beef Short Rib Empanadas I Chimichurri $4
Grilled Steak Bites I Chimichurri $ 4
Mini Slider I P&P Secret Sauce I Pickles | Onions I Lettuce I Cheese I Sesame Seed Bun $4.5**
Bacon Wrapped Filet Mignon Bite I Maple Pommery Mustard Glaze $4.5
Beef Yorkshire Pudding | Shaved Roasted Beef | Horseradish Gravy | Peas $4
Short Rib Croquette | Panko Crust | Grainy Honey Mustard Aioli $4
Wagyu Beef Slider | Truffle Aioli | Crispy Onions | Bun $5**

FISH / SEAFOOD

Mini Crab Cake | Remoulade Sauce $4.5
Hawaiian Shrimp I Coconut Breaded Shrimp I Sweet Chili Sauce $4
Mini Fish Tacos I Slaw $4.5**
Bacon Wrapped Scallop I Apricot Mustard Glaze $4.5
Blackened Shrimp I Tropical Salsa $4.5
Baked Salmon Bites I Smoky Maple Drizzle $3.5
Lobster Mac & Cheese Fritter $5

PORK / LAMB

Grilled New Zealand Lamb Chops | Fresh Lemon | Oregano | Rock Salt $7.5
Korean BBQ Pork Tenderloin Skewers $3
BBQ Pulled Pork Sliders | Memphis BBQ Sauce | Crunchy Slaw $3.5
Thai Lamb Croquette | Basil and Chili Dip $4

COLD HORS D'OEUVRES

MINIMUM 24 PER ITEM

VEGAN

Thai Mango Salad Rolls | Thai Chili Sauce $3.5
Endive Cups | Beet Tartar | Vegan Feta | Pumpkin Seeds | Balsamic $3.5

VEGETARIAN

Caramelized Onion I Goat Cheese I Fig Tartlet $3.5
Radicchio Cups | Whipped Mascarpone | Pomegranate | Pumpkin Seeds | Balsamic $3
Pear I Ricotta I Grape I Crostini $3.5
Caprese | Bocconcini | Grape Tomato | Basil $3.5

PORK / BEEF

Pressed Melon | Whipped Ricotta | Balsamic Reduction | Crispy Prosciutto $4
Beef Carpaccio | Endive | Whipped Stilton Cream | Caramelized Onions | Cracked Pepper $4.5
Sweet Potato Tartlet | Maple Bacon | Chives | Cheddar $4
Beef Tataki | Taro Chip | Grainy Mustard Aioli | Cornichon $4.5
Spiced Pork Tenderloin | Crostini | Cranberry Jam | Goat Cheese $4

CHICKEN

Chicken Teriyaki Rice Paper Roll | Toasted Sesame I Julienned Vegetables $3.5
Chicken Roulade | Black Carrot Pancake | Mango Relish $3.5
Gochujang Marinated Chicken | Mini Kimchi Pancake $3.5
Piri Piri Chicken | Sweet Potato Pancake $3.5

FISH / SEAFOOD

Smoked Salmon | Potato Latke | Dill Crème Fraiche | Crispy Capers $4
Tequila Lime Jumbo Shrimp | Tropical Salsa $4.5
Signature Jumbo Shrimp Cocktail | Peppered Vodka | Spices | Seafood Sauce $4.5
Salmon Tartar | Lemon and Mint Yogurt | Cucumber Coin | Radish Slaw $4
Salmon Sashimi | Sushi Rice Cake | Gochujang Aioli | Green Onion $4
Tuna Tataki | Sweet Potato Zucchini Latke | Wakame Salad | Smoked Soy | Sesame Seeds $4
Salmon Poke | Sesame Tart $4
Caviar: Organic Canadian Caviar | Blini | Crème Fraiche $6

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PLATED DINNER PACKAGES

MINIMUM 15 PEOPLE PER ITEM

ADDITIONAL CHARGES: Event Staff/Chef & Rentals as Required

OPTION 1 $55

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 $50

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 $55

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 $55

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

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PLATED DINNER À LA CARTE

MINIMUM 15 PEOPLE PER ITEM

ADDITIONAL CHARGES: Event Staff/Chef & Rentals as Required

BREAD PER PERSON $2 PER PERSON
Herbed Focaccia | Sea Salt & Rosemary Butter

OR

SPECIALTY BREAD BASKET $2.50 PER PERSON
Homemade Focaccia | Assorted Dinner Rolls | Lalagides | Flatbreads | Whipped Butter Balls

SOUP $7 PER PERSON

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 $10
Heirloom Beets | Green Beans | Shaved Pecorino | Citrus Vinaigrette

MIXED GREENS SALAD $10
Mesclun Mixed Greens | Cucumbers | Cherry Tomatoes | Red Wine Vinaigrette

ROMAINE & RADICCHIO SALAD $10
Orange | Green Olives | Cucumber | Heirloom Cherry Tomatoes | Feta Cheese | Red Wine Vinaigrette Dressing

CLASSIC CAESAR SALAD $10
Romaine Lettuce | Parmesan | Focaccia Croutons | Creamy Garlic Parmesan Dressing

BEETS & BERRIES SALAD $10
Romaine | Baby Kale | Gold Beets | Candy Cane Beets | Blackberries | Blueberries | Strawberries | Goat Cheese | Balsamic Vinaigrette

WATERMELON SALAD $12
Compressed Watermelon | Feta | Cucumber Carpaccio | Lemon Ginger Vinaigrette

TUNA TATAKI SALAD $14
Edamame Frisée Radish Salad | Ponzu Green Onion Vinaigrette | Crispy Taro Threads

HEIRLOOM BEET SALAD $12
Baby Arugula | Heirloom Cherry Tomatoes | Fior Di Latte | Honey Tahini Vinaigrette

BEET AND HEIRLOOM CARROT SALAD $10
Radicchio | Baby Arugula | Lentils | Goat Cheese Crumble | Pumpkin Seeds | Maple Apple Cider Dressing

HALLOUMI SQUASH SALAD $12
Hot Honey Grilled Halloumi | Roasted Squash and Chickpeas | Mixed Greens | Cucumber | Peppers | Pomegranate | Sunflower Seeds | Green Goddess Tahini Dressing

WEDGE SALAD $12
Iceberg/Gem lettuce | Cherry tomato | Radish | Pickled Red Onion | Stilton Cheese | Brown Butter Garlic Panko Crumb | Creamy Garlic Dressing

KALE FARRO SALAD $10
Spiced Chickpeas | Corn | Shaved Fennel | Spinach | Radicchio | Watermelon Radish | Miso Rice Wine Vinaigrette

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PLATED DINNER À LA CARTE

MINIMUM 15 PEOPLE PER ITEM

ADDITIONAL CHARGES: Event Staff/Chef & Rentals as Required

PASTA COURSE

CASARECCE POMODORO $8
In a Fresh Tomato Basil Sauce

ORECCHIETTE PASTA OPTION #1 $10
With Rapini, Sun-Dried Tomatoes, Garlic Olive Oil

ORECCHIETTE PASTA OPTION #2 $12
With Rapini & Crumbled Sausage in a Basil Pesto and Roasted Garlic Sauce

BUTTERNUT SQUASH AGNOLOTTI OPTION #1 $12
Butternut Squash Ravioli in a Brown Butter Cream Sauce

BUTTERNUT SQUASH AGNOLOTTI OPTION #2 $12
Butternut Squash Ravioli with Sweet Peas, Cherry Tomatoes and Olive Oil Herb Sauce

ARTICHOKE ASIAGO RAVIOLI $12
Ravioli with Sun Dried Tomatoes, Shitake Mushrooms, Asparagus and Basil Olive Oil

CAVATELLI $12
Sautéed Zucchini, Red Onions, Peppers, Sun Dried Tomatoes, Sweet Peas, Roasted Garlic and Basil Purée

MAFALDA MUSHROOM PASTA $14
Mafalda Pasta with Sauteéd Wild Mushrooms, Truffle Cream Sauce and Shaved Parmesan Cheese

SQUID INK TAGLIATELLE $16
Squid Ink Tagliatelle with Shrimps, Calamari, Sun Dried Tomatoes and Spicy Tomato Basil Sauce

MAIN ENTRÉES

BEEF/VEAL

PRIME RIB ROAST AU JUS $42
Garlic Whipped Mashed Potato
Sautéed Green Beans & Carrots

GRILLED AAA 8oz BEEF STRIPLOIN $32
Port Wine Reduction
Roasted Fingerling Potatoes with Sea Salt
Steamed Vegetable Bundle

GRILLED BALSAMIC 8oz RIB EYE STEAK $40
Balsamic Au Jus
Herb Roasted Potatoes | Sautéed Mushrooms
Roasted Red Peppers

SLOW BRAISED BONELESS BEEF SHORT RIBS $32
Red Wine Sauce
Garlic Whipped Mashed Potatoes | Glazed Heirloom Carrots | Mini Yorkshire Puddings

MAIN ENTRÉES

BEEF/VEAL

GRILLED AAA 6 Oz. BEEF TENDERLOIN $50
Mushroom and Port Wine Reduction | Potato Fondant | Grilled Asparagus

SCALLOPINI OF VEAL $34
Marsala Mushroom Wine Sauce
Roasted Fingerling Potatoes with Sea Salt
Sautéed Asparagus and Green Beans

FISH

GRILLED SALMON FILET $30
Marinated in Harissa Honey and a Light Za'atar Crust
Smoked Romesco Sauce | Peppers and Broccoli
Wild Rice Pilaf

BAKED SOLE $30
Stuffed with Spinach and Feta Creamy Dill Lemon Sauce | Pearl Couscous | Steamed Asparagus

OVEN ROASTED BLACK COD $45
Lemon Beurre Blanc | Roasted Pepper and Broccolini | Sweet Pea Risotto

GRILLED SNAPPER FILLET $32
Tomato Chutney | Basmati Rice Pilaf | Sautéed Broccolini

MISO & SAKE GLAZED HALIBUT $45
On a Sushi Rice Cake | Ginger Honey Glazed Carrots

CHICKEN

PAN SEARED CHICKEN SUPREME $25
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 $24
White Wine Sauce | Roasted Baby Red Potatoes | Mixed Vegetable Bundle

GRILLED CHICKEN SUPREME $26
Basil Beurre Blanc | Stuffed with Roasted Red Pepper and Mascarpone
Herb Roasted Potatoes | Steamed Asparagus, Green Beans and Carrots

CHICKEN ROULADE $26
Lightly Breaded, Stuffed with Spinach and Ricotta Cheese
Roasted Sweet Potato Medallions | Sautéed Broccolini

GRILLED BONELESS CORNISH HEN (half hen) $26
Lemon and Oregano Sauce | Brown Butter Roasted Sweet Potato | Sautéed Spinach, Roasted Corn and Cherry Tomatoes

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PLATED DINNER À LA CARTE

MINIMUM 15 PEOPLE PER ITEM

MAIN ENTRÉES

VEGETARIAN

KING OYSTER "SCALLOPS" $24
Grilled Asparagus | Sweet Peas | Butternut Squash Puree | Olive Oil Garlic Caper Sauce

CAULIFLOWER WEDGE $24
Chimichurri | Whipped Potatoes | Sautéed Kale and Heirloom Cherry Tomatoes | Beet Tahini Sauce

LOADED SWEET POTATO $24
Black Beans and Cherry Tomatoes | Crispy Chickpeas | Lemon Tahini

MISO ROASTED EGGPLANT $24
Sushi Rice Cake | Edamame and Heirloom Carrots

POLENTA $24
Sautéed Mushrooms | Charred Broccolini | Crispy Chickpeas

GRILLED VEGETABLE & FETA CHEESE PHYLLO BUNDLE $25
Grilled Vegetables | Feta Cheese | Fingerling Potatoes | Roasted Pepper Coulis

EGGPLANT & HEIRLOOM TOMATO PARMESAN $24 (INDIVIDUAL PORTIONS AVAILABLE)
Layered with Fiore De Latte | Sautéed Rapini with Garlic and Chili Oil | Fingerling Potatoes GF V

ROASTED RED PEPPER MEDALLIONS $22 (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 $10

GRILLED SHRIMP SKEWER 3 pieces $14

4oz LOBSTER TAIL $25

GRILLED SEAFOOD SKEWERS $20
Shrimp | Scallops | Sword Fish

SIDES

ROASTED SWEET POTATO MEDALLIONS $3

ROASTED FINGERLING POTATOES | SEA SALT $4

GARLIC WHIPPED MASHED POTATOES $4

HERB ROASTED POTATOES $3

LEMON ROASTED POTATO $3

BASMATI RICE PILAF $4

WILD RICE $4

STEAMED ASPARAGUS $5

SAUTÉED GREEN BEANS $4

STEAMED VEGETABLE BUNDLE $5

SAUTÉED BROCCOLINI $5

SEASONAL VEGETABLES $4

DESSERT

NEW YORK CHEESECAKE $10
Graham Cracker Crust | Passionfruit

DOUBLE CHOCOLATE MOUSSE $10
Salted Crumble | Strawberry Coulis

STRAWBERRY SHORTCAKE $10
Macerated Strawberries

LEMON MERINGUE $10
Lemon Custard | Torched Meringue

TIRAMISU $10
Cocoa Tuille

MANGO COCONUT MOUSSE $10
Raspberry Coulis

WARM APPLE BLOSSOM $8
Fresh Berries | Caramel Drizzle

SICILLAIN LEMON BUTTER TART $8
Candied Lemon Garnish

VANILLA BEAN CRÈME BRULEE $8
Cranberry Biscotti

DECEDENT CHOCOLATE CAKE $9
White Chocolate Shavings | Raspberries

WARM LEMON CHEESECAKE BAKLAVA $10
Honey Pistachio Crumble

DESSERT PLATTER $6
Cookies | Squares | Biscotti | Mini Pastries

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COCKTAIL STATIONS

MINIMUM 50 PEOPLE PER ITEM

ADDITIONAL CHARGES: Event Staff/Chef & Rentals as Required

PLATED ANTIPASTO $12

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 $10

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 $8

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

SUSHI $14

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

SHRIMP COCKTAIL $12

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

FLAMBÉ OUZO SHRIMP $13

Black Tiger Shrimp Flambéed Live with Ouzo | Basmati Rice Pilaf

CAPRESE $10

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

GRAZING $16

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 $8

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 $16
Option to Carve Live
Grilled Medium Rare Beef Striploin | Red Wine Jus
Roasted Garlic Mashed Potatoes | French Beans

STRIPLOIN OPTION #2 $16
Option to Carve Live
Grilled Medium Rare Beef Striploin | Red Wine Jus
Buns | Crispy Onions | Horseradish
Grainy Mustards | Sautéed Wild Mushrooms

SEARED BEEF TENDERLOIN $18
Roasted Fingerling Potatoes | Grilled Asparagus | Red Chimichurri | Crispy Onions

GRILLED NEW YORK STRIP $16
Dauphinoise Potato | Charred Brussels Sprouts | Pickled Shallots | Red Wine Jus

BEEF CROQUETTE $14
Garlic Mashed Potatoes | Glazed Heirloom Carrots | Mustard Gastrique

BONELESS BEEF SHORT RIBS $16
Braised Beef Short Ribs | Red Wine Jus | Truffle Mashed Potatoes | Buttered Peas | Mini Yorkshire Pudding

STIR FRY $10
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 $6
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 $14
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 $12
Mini Hamburgers | Mini Grilled Cheese | Ketchup
Regular Potato Wedges | Sweet Potato Wedges

COMFORT FOOD OPTION #2 $8
Buffalo Chicken Sliders: Crispy Chicken | Hot Sauce | Blue Cheese Sauce | Kettle Chips

POT PIE $8
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 $12
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 $12
Pearl Couscous | Charred Broccolini | Crispy Chickpeas | Tabbouleh

TERIYAKI CHICKEN $12
Garlic Fried Rice | Baby Bok Choy | Pickled Chilies | Green Onion

FRIED CHICKEN $12
Boneless Fried Chicken | Nashville Hot Sauce | Sweet Potato Mash | Creamed Corn | Crunchy Vinegar Coleslaw

KOREAN FRIED CHICKEN $12
Sweet and Spicy Korean Fried Chicken | Sweet Potato Noodles | Spinach Carrots Peppers | Cabbage Slaw

SWEET & SOUR CHICKEN $12
Chow Mein | Sautéed Vegetables | Green Onion | Sesame

PIRI-PIRI CHICKEN $12
Grilled Piri-Piri Chicken | Portuguese Tomato Rice | Charred Corn and Red Peppers | Chimichurri

JERK CHICKEN $12
Rice and Peas | Jerk Gravy | Pineapple Relish | Plantain Chip

PETER & PAUL CORNISH HEN $12
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 $12

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 $14

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

SALMON OPTION #1 $12

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

SALMON OPTION #2 $12

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

POKE BOWL $14

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

SHRIMP $14

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

PORK TENDERLOIN $12

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

PULLED PORK $10

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

LAMB CHOPS (2 pieces) $18

Roasted Baby Red Potatoes | Asparagus | Rosemary Mint Chimichurri

DUCK BREAST $16

Orange Glaze | Garlic Mashed Potatoes | Kale | Orange Segments

VEGETARIAN RISOTTO $14

Choose One Option:
Asparagus and Lemon Zest
Butternut Squash and Baby Arugula
Shiitake, Cremini, Oyster Mushrooms and Truffle Oil

HEIRLOOM CARROT SALAD $8

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

ENDIVE SALAD $8

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

HEIRLOOM TOMATO CAPRESE $10

Burrata | Focaccia | Basil | Balsamic | Maldon Salt

BEET SALAD $8

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

MAC & CHEESE $8

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

KING OYSTER "SCALLOPS" $12

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

CAULIFLOWER STEAK $12

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

ROASTED RED PEPPER MEDALLIONS $12

Stuffed With Lentils and Cauliflower | Red Pepper Coulis

SALADS $10

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

Gluten-Free Vegetarian Vegan Dairy Free Contains Nuts

DESSERT STATIONS

MINIMUM 50 PEOPLE PER ITEM

ADDITIONAL CHARGES: Event Staff/Chef & Rentals as Required

MINI WAFFLES STATION $12
Waffle Bites | Tiramisu Topping | Strawberry Shortcake Topping | Matcha White Chocolate Topping

CRÊPE SUZETTE $10
Thin Crêpe (One Per Person) | Buttery Orange Sauce | Grand Marnier | Candied Orange Zest

APPLE CINNAMON DONUTS WITH DULCE DE LECHE $2.75
Homemade Apple Donuts (One Per Person) | Cinnamon Sugar | Dulce De Leche

NUTELLA BANANA EMPANADAS $4
Handmade Empanada (One Per Person) Filled With: Nutella | Banana

NUTELLA CRÊPE $8
Crêpes Warmed and Rolled by Chef (One Per Person) | Mixed Berries | Whipped Cream | Syrup | Nutella

BROWNIE SUNDAE BAR $8
Chocolate Brownie Bites | Blondie Brownie Bites | Chocolate Sauce | Caramel Sauce | Stewed Berries | Whipped Cream

NEW YORK, NEW YORK $10
Mini New York Style Cheesecakes | Cherry Sauce | Mixed Berry Compote | Chocolate Fudge Sauce | Caramel Sauce | Oreo Cookie Crumbs | Coconut Flakes

CUPCAKE STAND $8
A Variety of Mini Cupcakes (Two Per Person) | Buttercream Frosting

FRUIT PIE BAR $10
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! $16
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

Gluten-Free Vegetarian Vegan Dairy Free Contains Nuts

All prices subject to HST

LATE NIGHT STATIONS

MINIMUM 50 PEOPLE PER ITEM

POUTINE $7
French Fries | House Gravy | Cheese Curds

UPGRADED POUTINE $12
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 $8
Grilled Cheese Sandwiches Prepared Live | Thick Cut Potato Wedges | Ketchup

PORCHETTA $12
Oven-Roasted Porchetta Carved | Hot Banana Peppers | Crispy Onion | Horseradish Aioli | Calabrese Buns

MEDITERRANEAN SHAWARMA & FALAFEL $12
Chicken Shawarma | Pita | Shredded Lettuce | Chopped Tomatoes | Sliced Red Onions | Pickles | Turnips | Tahini | Tzatziki | Hot Sauce
Vegetarian Option: Homemade Falafel Balls

FISH & CHIPS STAND $10
Beer Battered Cod Fillet | Spiced Red Skin Potato Wedges | Tartar Sauce | Malt Vinegar | Ketchup

BONELESS CHICKEN & WAFFLE $12
Buttermilk Fried Boneless Chicken | Soft Waffle | Spiced Maple Syrup OR Savory Mushroom Sauce

COMFORT FOOD $12
Mini Hamburgers | Mini Grilled Cheese | Regular Potato Wedges | Sweet Potato Wedges | Ketchup

"NONNA'S VEAL & BRIO STATION" $15
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
$4.25 EACH

GLUTEN-FREE VEGAN CARROT PINEAPPLE MUFFIN
$4.25 EACH

GLUTEN-FREE VEGAN FRENCH TOAST WITH MAPLE SYRUP
$5.50 PER PIECE

GLUTEN-FREE PANCAKE
$3 EACH

GLUTEN-FREE WAFFLE
$4 EACH

GLUTEN-FREE VEGAN FRITTATA
$5 EACH

GLUTEN-FREE VEGAN QUICHE 3”
$6 EACH

GLUTEN-FREE VEGAN QUICHE 5”
$10 EACH

GLUTEN-FREE VEGAN OMELETTE
$10 EACH

GLUTEN-FREE VEGAN BERRY AND OATMEAL PARFAIT
$7 EACH

VEGAN SAUSAGE APPLE SAGE
$4.50 (FOR 2 PIECES)

VEGAN BACON
$3 (FOR 2 PIECES)

GLUTEN-FREE AND HALAL CHICKEN APPLE SAUSAGE
$4 (FOR 2 PIECES)

TURKEY BACON
$4 (FOR 2 PIECES)

HALAL BEEF BACON
$5 (FOR 2 PIECES)

GLUTEN-FREE VEGAN HOME FRIES
$3 PER PORTION

BREAKFAST BOXES

OPTION #1: BANANA LOAF, VEGAN YOGURT PARFAIT AND FRUIT SALAD $15

OPTION #2: 3” VEGAN QUICHE, VEGAN MUFFIN, FRUIT SALAD $15

SNACKS

GLUTEN-FREE VEGAN BANANA LOAF
$6.50 EACH

GLUTEN-FREE VEGAN CARROT PINEAPPLE LOAF
$6.50 EACH

GLUTEN-FREE VEGAN WILD BLUEBERRY SCONE
$5.50 EACH

GLUTEN-FREE VEGAN LEMON CRANBERRY SCONE
$5.50 EACH

GLUTEN-FREE DARK CHOCOLATE DRIZZLED RICE KRISPY
$3 EACH

GLUTEN-FREE VEGAN ROOT CHIPS
$4.50

GLUTEN-FREE VEGAN INDIVIDUAL BAG OF CHIPS
$2.50

SANDWICHES

GLUTEN-FREE BREAKFAST SANDWICH $15
Gluten-Free Bun, Vegetarian Breakfast Sausage, Fried Egg and Cheddar Cheese

GLUTEN-FREE VEGAN WRAP $15
Vegan Eggs, Sautéed Peppers and Onions, with Vegan Cheese

GLUTEN-FREE TEA SANDWICHES $28 PER DOZEN
Egg Salad, Tuna Salad, Cucumber and Cheese

GLUTEN-FREE DAIRY-FREE GRILLED CHICKEN SANDWICH $15
Herb Marinated Chicken, Hummus, Roasted Peppers, Vegan Cheese and Arugula

GLUTEN-FREE MONTREAL SMOKED MEAT SANDWICH $15
Smoked Meat, Swiss Cheese, Sliced Pickles and Horseradish Aioli

GLUTEN-FREE VEGAN FALAFEL WRAP $14
Chickpea Falafel, Tabbouleh Salad, Romaine and Hummus

VEGAN BURRITO $16
Beyond Meat Steak Bites, Vegan Cheese with Onion and Peppers

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ALLERGEN FRIENDLY OPTIONS

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LUNCH BOX

GLUTEN-FREE LUNCH BOX $25
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 $10

HALAL CHICKEN SOUVLAKI WITH OLIVE OIL AND LEMON SAUCE $10

HALAL HERB ROASTED CHICKEN SUPREME WITH MUSHROOM SAUCE $14

HALAL CHICKEN, VEGETABLES AND CHICKPEA STEW IN TOMATO SAUCE $10

GRILLED HALF CORNISH HEN WITH OLIVE OIL, LEMON JUICE AND OREGANO $15

GRILLED SALMON WITH DILL POMMERY MUSTARD GLAZE $16

BAKED COD LOIN WITH CHERRY TOMATOES, OLIVES AND CAPERS $15

AAA BEEF SOUVLAKI WITH OLIVE OIL AND LEMON SAUCE $14

AAA BRAISED BEEF SHORT RIBS $20 (FOR 2 PIECES)

AAA BEEF AND ROOT VEGETABLES STEW $14

VEGAN ROASTED RED PEPPER MEDALLIONS WITH TOMATO COULIS $12

VEGAN BEYOND MEAT MEATBALLS BRAISED IN TOMATO BASIL SAUCE $14

VEGAN 5" POT PIE WITH VEGETABLES IN CREAMY COCONUT CURRY SAUCE $16

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 $6

POTATO SALAD WITH CARROTS, OLIVES, PARSLEY AND OLIVE OIL $6

CHICKPEA SALAD WITH CELERY, CARROTS, RADISH, ROMAINE AND HERB VINAIGRETTE $6

COLESLAW WITH SHAVED CABBAGE, CARROTS, MANGO AND OLIVE OIL VINAIGRETTE $6

SIDES

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

HERB ROASTED MINI POTATOES $4

LEMON OREGANO ROASTED SWEET POTATOES $4

BASMATI RICE AND QUINOA PILAF $4

YUKON GOLD MASHED POTATOES $4

MIXED SEASONAL VEGETABLES $4

HEIRLOOM CARROTS AND GREEN BEANS $4

PENNE PASTA WITH FRESH TOMATO BASIL SAUCE $8

PASTA WITH SAUTÉED ZUCCHINI, PEPPERS, SUN DRIED TOMATOES, SWEET PEAS WITH PESTO $10

GLUTEN-FREE BUN WITH PLANT BASED BUTTER $3.50

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ALLERGEN FRIENDLY OPTIONS

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DESSERT

GLUTEN-FREE BROWNIE $6.50

GLUTEN-FREE VEGAN BROWNIE $6.50

GLUTEN-FREE VEGAN BLONDIE $6.50

GLUTEN-FREE VEGAN NANAIMO BAR $4.50

GLUTEN-FREE BROWNIE BITES $2.25

GLUTEN-FREE VEGAN BLONDIE BITES $2.25

GLUTEN-FREE VEGAN 3" BUTTER TART $4

GLUTEN-FREE VEGAN 3" WILD BLUEBERRY TART $4

GLUTEN-FREE VEGAN 3" CHERRY TART $4

GLUTEN-FREE SHORTBREAD COOKIE $2

GLUTEN-FREE CHOCOLATE CHIP COOKIE $2

VEGAN CHOCOLATE CHIP COOKIE $1.25

GLUTEN-FREE VEGAN OOEY GOOEY COOKIE $4

GLUTEN-FREE VEGAN CHOCO-CHIA COOKIE $4

GLUTEN-FREE VEGAN INDIVIDUAL CHOCOLATE DECADENCE CAKE $8.50

Peter and Pauls
EventCatering

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

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 _____

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