

Peter and Pauls
Event Catering

Before & After
Ceremony
Menus

BREAKFAST

MINIMUM 10 PER ORDER

CONTINENTAL \$15

Mini Danish 🍏
Mini Muffins 🍏
Savoury Breakfast Pastries 🍏
Seasonal Fruit Platter 🍏🍏
Gourmet Coffee | Tea
Assorted Juices | Water

CONTINENTAL UPGRADED \$22

Mini Danish 🍏
Mini Muffins 🍏
Savory Breakfast Pastries 🍏
Smoked Salmon Platter | Capers | Red Onions 🍏
Mini Bagels | Cream Cheese 🍏
Granola | Berry Parfait 🍏🍏
Seasonal Fruit Platter 🍏🍏
Gourmet Coffee | Tea
Assorted Juices | Water

THE GREAT CANADIAN \$19

Chive Infused Scrambled Eggs 🍏🍏
French Toast | Syrup 🍏
Breakfast Sausage 🍏 | Crispy Bacon 🍏🍏
Lightly Seasoned Home Fries 🍏🍏
Seasonal Fruit Platter 🍏🍏
Jams | Syrup | Ketchup 🍏🍏
Gourmet Coffee | Tea
Assorted Juices | Water

SANDWICHES & WRAPS \$10

Fried Egg | Peameal Bacon | Aged Cheddar | English Muffin
BLT: Bacon | Roma Tomatoes | Bib Lettuce | Freshly Baked Bread
Western Omelet Wrap | Onions | Peppers | Ham
TLC: Roma Tomatoes | Bib Lettuce | Aged Cheddar | Multigrain Bread 🍏

BOXED BREAKFAST

MINIMUM ORDER OF 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 | Roast Sweet Potatoes | Seasoned Black Beans | Avocado | Vegan Egg Frittata






BREAKFAST A LA CARTE

MINIMUM 10 PER ORDER

\$2 PER PIECE

Pancake | Pure Maple Syrup (1 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 




\$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 

\$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 - FOR BUS/LIMO

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 Fruits
Italian Sandwich with Cheese
BOX A: Mortadella, Prosciutto
BOX B: Turkey, Grilled Vegetables, Basil Pesto &
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  

COLD LUNCHES

MINIMUM 10 PER ORDER

SANDWICH LUNCH PACKAGE \$26

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 🌱

SANDWICH PLATTERS

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

EXECUTIVE SANDWICHES

SM 156 | MED 234 | LG 338

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

TEA SANDWICHES & PINWHEELS

SM 144 | MED 216 | LG 312

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

ASSORTED GOURMET WRAPS

SM 144 | MED 216 | LG 312

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 🌱

ITALIAN DELI SANDWICHES

SM 175 | MED 260 | LG 375

Thin Sliced Mortadella | Capicola | Soppressata |
Salami | Prosciutto | Sliced Provolone | Sliced
Havarti | Baby Arugula
On Assorted Panini Buns
Roasted Vegetable & Goat Cheese Sandwich

SALADS

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

MIXED GREENS 🌱🌿

SM 45 | MED 68 | LG 98

Mixed Greens | Cherry Tomatoes | Cucumbers | Balsamic Dressing

RED SALAD 🌱🌿

SM 45 | MED 68 | LG 98

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

FAR EAST NAPPA SALAD 🌱

SM 60 | MED 90 | LG 130

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

CAESAR 🌿

SM 66 | MED 100 | LG 142

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

*VEGAN CAESAR SALAD AVAILABLE:

Vegan Cheese | Creamy Vegan Garlic Dressing

SIGNATURE SALAD 🌱🌿

SM 66 | MED 100 | LG 142

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

GREEN SALAD 🌱🌿

SM 45 | MED 68 | LG 98

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

BABY ARUGULA & FENNEL 🌱🌿

SM 60 | MED 82 | LG 130

Roasted Beets | Green Beans | Goat Cheese | Citrus Vinaigrette

GREEK 🌱🌿

SM 66 | MED 100 | LG 142

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

PASTA PRIMAVERA 🌿

SM 60 | MED 90 | LG 130

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

MEDITERRANEAN QUINOA 🌱🌿

SM 66 | MED 100 | LG 142

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



STATIONARY PLATTERS

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

ROASTED STRIPLOIN

SM 240 | MED 360 | LG 520

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 150 | MED 225 | LG 325

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

COLD GRILLED SALMON

SM 210 | MED 315 | LG 450

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

SMOKED SALMON

SM 175 | MED 265 | LG 375

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

SEAFOOD SELECTION

SM 170 | MED 255 | LG 370

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

CHIP & DIP

SM 70 | MED 105 | LG 155

Tortilla Chips | Salsa | Guacamole | Sour Cream

MEDITERRANEAN DIP

SM 70 | MED 105 | LG 155

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

CRUDITÉS & DIP

SM 75 | MED 105 | LG 165

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

RICE PAPER ROLL

SM 85 | MED 125 | LG 185

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

CROSTINI & BRUSCHETTA

SM 50 | MED 75 | LG 110

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

CHEESE & CRACKERS

SM 85 | MED 125 | LG 185

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

ARTISAN CHEESE BOARD

SM 120 | MED 180 | LG 260

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

ARTISAN CHEESE BOARD & CHARCUTERIE

SM 185 | MED 280 | LG 420

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

ANTIPASTO

SM 150 | MED 225 | LG 325

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

GOURMET PIZZA

LG 85

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

GOURMET FOCACCIA

LG 85

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

ARTISAN FOCACCIA

LG 85

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

ROOT CHIPS

SM 45 | MED 65 | LG 95

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) \$25 per dozen

Breads: White | Whole Wheat | Rye

Fillings: Egg Salad | Tuna Salad | Smoked Salmon | Turkey & Swiss | Grilled Vegetable & Goat Cheese | Cucumber & Cream Cheese

DELI

SM 160 | MED 240 | LG 345

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

ITALIAN DELI

SM 185 | MED 275 | LG 395

Thin Sliced Mortadella | Capicola | Soppressata | Salami | Prosciutto | Sliced Provolone | Sliced Havarti | Baby Arugula | Assorted Panini Buns

FRESH FRUITS

SM 60 | MED 90 | LG 130

Seasonal Fresh Fruit & Berries

GOURMET DESSERT

SM 60 | MED 90 | LG 130

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

BROWNIES & BLONDIES

SM 50 | MED 75 | LG 110

Fudge Brownies | S'mores Blondies

GOURMET COOKIES

SM 40 | MED 65 | LG 95

Chocolate Chip | Shortbread | Double Chocolate

ITALIAN PASTRIES

SM 72 | MED 108 | LG 156

Mini Canoli, Mini Sfogliatella, Tiramisu Square And Biscotti *Nut-free platter

DRINKS

COLD - NON-ALCOHOLIC

INDIVIDUAL SPRING WATER BOTTLES
\$1.75

INDIVIDUAL FAIRLEE FRUIT JUICES
(OJ, Cranberry, Apple)
\$1.75

INDIVIDUAL SOFT DRINKS
(Coke, Diet Coke, Gingerale, Sprite)
\$1.75

INDIVIDUAL SPARKLING WATER BOTTLES
\$2.25

HOT - NON-ALCOHOLIC

COFFEE & TEA SERVICE \$2.25
Sent in Brown Coffee/Hot Water Boxes

CONDIMENTS INCLUDED: Milkettes, Creamers, White & Brown Sugar Packages, Splenda Packages Paper Coffee Cups, Wood Stir Sticks, Lids

ECO FRIENDLY DISPOSABLES

CATEGORY	ITEM	PER ITEM
Dinnerware	Heavy Duty White Dinner Plates	\$0.30
Dinnerware	Heavy Duty White Dessert Plates	\$0.30
Flatware	Heavy Duty White Dinner Forks	\$0.30
Flatware	Heavy Duty White Dinner Knives	\$0.30
Flatware	Heavy Duty White Forks	\$0.30
Flatware	Heavy Duty White Teaspoons	\$0.30
Serving Utensils	Tongs	\$1.00
Serving Utensils	Serving Spoons	\$1.00
Coffee Service	P&P Paper Cups, Lids & Wood Stir Sticks	\$0.50
Napkins	P&P Cocktail Napkins	Complimentary
Napkins	P&P Dinner Napkins	Complimentary
Take Out	Individual Take Out Containers	\$1.00

EVENT STAFF

ALL STAFF ARE BOOKED ON A FOUR HOUR MINIMUM.

STAFF	HOURS	START-END TIMES	RATE
Event Supervisor	*4 + 1 Hour Travel Time*	10:00AM - 2:00PM	\$50.00 Per Hour
Event Staff	*4 + 1 Hour Travel Time*	10:00AM - 2:00PM	\$38.00 Per Hour
Event Bartender	*4 + 1 Hour Travel Time*	10:00AM - 2:00PM	\$45.00 Per Hour
Event Chef	*4 + 1 Hour Travel Time*	10:00AM - 2:00PM	\$60.00 Per Hour

Peter and Pauls

EventCatering

BEFORE & AFTER CEREMONY MENU

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

DELIVERY DATE	EATING TIME	GUEST COUNT
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DELIVERY LOCATION NAME

DELIVERY ADDRESS

CLIENT NAME

CLIENT PHONE NUMBER

CLIENT EMAIL ADDRESS

MENU

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:

DISPOSABLES CUTLERY PLATES SERVING UTENSILS STAFF RENTALS

COLD DRINKS HOT DRINKS OTHER _____

INVOICING INFORMATION

Full Company Address/Contact Information Required

Order Online!

VISIT US AT
PETERANDPAULSEVENTCATERING.COM
FOR QUICK AND EASY ORDERING!

HOW TO ORDER:

- Orders are to be emailed to: catering@bypnpcatering.com
- You may also order directly Online : <https://store.peterandpaulseventcatering.com/>

ORDERING NOTES:

- **48 Hour Notice required.** Confirmation & Payment must be received no later than 12 noon, 48 hours prior to event date for orders under 30 people.
- Orders over 50 people require a minimum 5 business days' notice. Some exceptions may apply
- All Orders must be pre-paid. HST & Delivery are Additional.
- **Cancellation** of catering must be 72 hours prior to event date by 12 noon. Any payments collected will be kept as a Credit on file for client to use for future events.
- Any **Dietary Requirements** must be outlined when placing initial order – prior to signed contract.
- \$500 Booking Deposit is initially required to reserve the date.

DELIVERY NOTES:

- Cold Food may be delivered within 1 hour prior to requested time
- Additional delivery fees will apply outside of our Delivery Boundaries (North to King, South to Lake Ontario, West to Hwy 410, East to Kennedy Rd)
- ***Inquire regarding Sunday Orders and Delivery Times outside of business hours***
- Pick-up is available at: Paramount Event Space 222 Rowntree Dairy Rd (Weston & Hwy 7 Area)
- **PICK UP INCENTIVE** – Pick up your order and receive a 10% incentive towards the food.