

Peter and Pauls  
Event Catering

Christmas Eve  
**MENU** 

SEE LAST PAGE FOR ORDERING INSTRUCTIONS

A collection of Christmas ornaments in the foreground, including a large shiny red one, a matte red one, and a gold one with a red and white pattern, set against a background of green pine needles and a bokeh light effect.

# Christmas Eve MENU

## COLD FOOD

SMALL PLATTER serves 4-6 | MEDIUM PLATTER serves 8-10

### GRILLED VEGETABLE PLATTER

**SMALL PLATTER \$30 | MEDIUM PLATTER \$50**

Eggplant, Zucchini, Peppers, Red Onions, Asparagus

### TRADITIONAL CAPRESE SALAD

**SMALL PLATTER \$35 | MEDIUM PLATTER \$60**

Layered Platter with Basil & Olive Oil with Basil Pesto

### ANTIPASTO PLATTER

**SMALL PLATTER \$45 | MEDIUM PLATTER \$80**

Grilled Vegetables, Marinated Olives, Roasted Peppers, Marinated Mushrooms, Marinated Artichokes, Dried Italian Hot & Mild Sausages, Caprese Salad, Parmigiano Chunks

### GOURMET CHEESE PLATTER

**SMALL PLATTER \$40 | MEDIUM PLATTER \$70**

Assorted Cheese Garnished with Strawberries, Seedless Grapes, Dried Fruit & Nuts  
Platter of Crackers & Fresh Baguette

### ANTIPASTO DE MARE

**SMALL PLATTER \$75 | MEDIUM PLATTER \$125**

Marinated Seafood Salad

### UMBO SHRIMP COCKTAIL

**SMALL PLATTER \$48 (12 PCS) | MEDIUM PLATTER \$80 (20 PCS)**

With Tomato Horseradish Sauce

### SMOKED SALMON PLATTER

**SMALL PLATTER \$45 | MEDIUM PLATTER \$90**

With Capers, Red Onion, Honey Dill Sauce & Rye Bread

### SIGNATURE WINTER SALAD

**SMALL PLATTER \$26 | MEDIUM PLATTER \$46**

Romaine, Baby Kale, Shaved Carrots, Gold Beets, Red Grapes & Pumpkin Seeds

With Apple Cider Pommery Vinaigrette

## PASTA & SAUCES

### LASAGNA

**MEDIUM PAN \$60 (serves 9-12)**

CHOOSE: Homemade Meat OR Vegetarian

### CHEESE MANICOTTI

**\$54 (12 PCS) | \$108 (24 PCS)**

CHOOSE YOUR SAUCE: Tomato OR Cream Sauce OR Rose Sauce

### MEAT FILLED CANELLONI

**\$54 (12 PCS) | \$108 (24 PCS)**

Tomato Sauce

### RICOTTA SPINACH AGNOLOTTI

**(SERVES 10-12) MEDIUM PAN \$120 | (SERVES 20-25) FULL PAN \$225**

CHOOSE YOUR SAUCE: Rose Sauce OR Cream Sauce

## PASTA – CREATE YOUR OWN

CHOOSE YOUR PASTA: Penne, Rigatoni or Casarecce

CHOOSE YOUR SAUCE:

**MEDIUM PAN SERVES 10-12 | FULL PAN SERVES 20-25**

### TOMATO BASIL SAUCE

**MEDIUM PAN \$65 | FULL PAN \$120**

### ROSÉ SAUCE

**MEDIUM PAN \$75 | FULL PAN \$130**

### VODKA SAUCE

**MEDIUM PAN \$85 | FULL PAN \$150**

## FISH & SEAFOOD

SMALL PLATTER serves 4-6 | MEDIUM PLATTER serves 8-10

### STEAMED SEAFOOD

**SMALL PAN \$245 | MEDIUM PAN \$410**

Shrimp, Scallops, Calamari & Mussels

CHOOSE YOUR SAUCE: White Wine Sauce OR Tomato Broth

(PER PORTION PER PERSON: 2 jumbo scallop, 4 jumbo shrimp, 9 mussels & 8 calamari rings)

### GRILLED SHRIMPS

**SMALL PAN \$48 (12 PCS) | MEDIUM PAN \$96 (24 PCS)**

Marinated with Garlic & Extra Virgin Olive Oil

### FRITTURA MISTA

**SMALL PAN \$170 | MEDIUM PAN \$285**

Calamari, Shrimp & Sole with Fresh Lemons and Tomato Horseradish

(8 calamari rings, 2 jumbo shrimp, 2 -2oz pcs of sole per portion)

### COD FRITTERS

**SMALL PAN \$65 | MEDIUM PAN \$110**

With Fresh Lemons and Roasted Garlic Aioli  
(5 pcs per person)

### BACCALÀ IN UMIDO

**SMALL PAN \$90 | MEDIUM PAN \$170 (Order Deadline December 19th)**

Stewed Salted Cod with Potatoes in Tomato Broth

### GRILLED SALMON

**SMALL PAN \$85 (6 PCS) | MEDIUM PAN \$140 (10 PCS)**

With Cherry Tomatoes, Olives & Capers

### FRIED CALAMARI

**SMALL PAN \$145 | MEDIUM PAN \$240**

With Tomato Horseradish Sauce & Fresh Lemons  
(12 rings per person)

### MUSSELS

**SMALL PAN \$45 | MEDIUM PAN \$80**

CHOOSE YOUR SAUCE: White Wine Sauce OR Tomato Broth

(8 per person)

### GRILLED CALAMARI

**SMALL PAN \$90 | MEDIUM PAN \$150**

2 pieces of cut up calamari per person

## MAIN ENTRÉES

SMALL PLATTER serves 4-6 | MEDIUM PLATTER serves 8-10

### EGGPLANT PARMESAN

**SMALL PAN \$ 40 | MEDIUM PAN \$ 70**

Breaded Eggplant layered with Mozzarella

### DIJON & THYME MARINATED ROAST PORK LOIN

**(SERVES 4-6) SMALL PAN \$60 | (SERVES 8-10) MEDIUM PAN \$100**

Served Pre-carved with Sherry & Mushroom Cream Sauce

### CHICKEN PARMESAN

**SMALL PAN \$ 65 - 6 pcs | MEDIUM PAN \$ 110 - 10 pcs**

Breaded Chicken layered with Mozzarella

### VEAL PARMESAN

**SMALL PAN \$ 75 - 6 pcs | MEDIUM PAN \$ 125 - 10 pcs**

Breaded Veal layered with Mozzarella

### CHICKEN SCALLOPINI

**SMALL PAN \$ 75 - 6 pcs | MEDIUM PAN \$ 125 - 10 pcs**

CHOOSE YOUR SAUCE: Lemon White Wine Sauce OR Mushroom Sauce

### VEAL SCALLOPINI

**SMALL PAN \$ 80 - 6 pcs | MEDIUM PAN \$ 130 - 10 pcs**

CHOOSE YOUR SAUCE: Lemon White Wine Sauce OR Mushroom Sauce

### BREADED CHICKEN CUTLET

**SMALL PAN \$ 55 - 6 pcs | MEDIUM PAN \$ 90 - 10 pcs**

Breaded Chicken Topped with Tomato Sauce

### BREADED VEAL CUTLETS

**SMALL PAN \$ 60- 6 pcs | MEDIUM PAN \$ 100 - 10 pcs**

Served with Tomato Sauce

### OVEN ROASTED TURKEY (White Meat ONLY)

**SMALL PAN \$90 | MEDIUM PAN \$150**

Served pre-carved with Gravy & Cranberry Sauce

### ROASTED HOT OR SWEET SAUSAGES

**(SERVES 4-6) SMALL PAN \$25 | (SERVES 8-10) MEDIUM PAN \$40**

Cut up - Served with Peppers and onions

## MAIN ENTRÉES

SMALL PLATTER serves 4-6 | MEDIUM PLATTER serves 8-10

BEEF SHORT RIBS  
(SERVES 4-6) SMALL PAN \$110 | (SERVES 8-10) MEDIUM PAN \$185  
Red Wine Braised Boneless Beef Short ribs

BRAISED BEEF WELLINGTON  
SMALL PAN \$150 | MEDIUM PAN \$250  
Served with Red Wine Sauce

6 OZ AAA BEEF TENDERLOIN MEDALLION  
SMALL PAN \$ 210 - 6 pcs | MEDIUM PAN \$ 350 - 10 pcs  
With Green Peppercorn Sauce

8 OZ AAA OVEN ROASTED PRIME RIB ROAST  
SMALL PAN \$ 165 - 6 pcs | MEDIUM PAN \$ 275 - 10 pcs  
Served with Au Jus & Horseradish

## SIDES

SMALL PLATTER serves 4-6 | MEDIUM PLATTER serves 8-10

ROASTED POTATOES WITH SEA SALT  
SMALL PAN \$19 | MEDIUM PAN \$30

YUKON GOLD MASHED POTATOES  
SMALL PAN \$19 | MEDIUM PAN \$30

RICE PILAF  
SMALL PAN \$ 17 | MEDIUM PAN \$ 28

RAPINI WITH OLIVE OIL & GARLIC  
SMALL PAN \$25 | MEDIUM PAN \$40

SAUTÉED PEAS & MUSHROOMS  
SMALL PAN \$22 | MEDIUM PAN \$38

SAUTÉED SEASONAL VEGETABLES  
SMALL PAN \$22 | MEDIUM PAN \$38

STUFFING  
SMALL PAN \$30 | MEDIUM PAN \$50

TURKEY GRAVY  
1L \$15

CRANBERRY SAUCE  
1/2L - \$15

## BREADS

FRESHLY BAKED DINNER ROLLS  
SMALL \$5.5 - 6 PCS | MEDIUM \$9.5 - 10 PCS

HOMEMADE BREADSTICKS (Lalagides)  
SMALL \$6 - 12 pcs | MEDIUM \$12 - 24 pcs

# Christmas Eve MENU

## Order Online!

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

### ORDERING NOTES:

- **\*ORDER DEADLINE: WEDNESDAY DECEMBER 20TH BY 3 PM\***
- Orders are to be emailed to: [catering@bypnpcatering.com](mailto:catering@bypnpcatering.com)
- You may also order directly Online: <https://store.peterandpaulseventcatering.com/>
- **MINIMUM 48 – 72 Hour Notice required.** Confirmation and payment must be received no later than 12 noon, 48 hours before the event date, for orders under 25 people.
- Orders over 50 people require a minimum of 5-7 business days' notice. Some exceptions may apply
- All Orders must be pre-paid. HST and delivery are Additional.
- **CANCELLATION** of catering must be 48 – 72 hours before the event date by 12 noon for orders under 25. Any payments collected will be kept as a Credit on file for the client to use for future events. Orders over 25 guests require 5 business days' notice for cancellation.
- **Any Dietary Requirements** must be outlined when placing an initial order – prior to signed contract
- **\*\*\* A \$500 BOOKING DEPOSIT IS HIGHLY RECOMMENDED TO RESERVE THE DATE\*\*\***
- **PICK UP ONLY** on December 24th FROM: 10:00 AM – 1:00 PM
- **PICK UP LOCATION:** Paramount EventSpace – 222 Rowntree Dairy Rd Woodbridge, ON L4L 9T2 – Enter through Taylor/Office Doors
- **\*\*\*Please ensure you have your complete order PRIOR to leaving the building\*\*\***

**NOTE:** Food will be prepared cooked with reheating instructions - as ovens vary, please ensure food is properly reheated.