



STEAL THE SHOW THIS

Holiday
Season

WITH

Peter and Pauls
EventCatering

Spend ^{the} Holidays with us

The holiday season is upon us, let us take the stress out of it for you! Inside you will find a variety of dishes and options that will make you the star at your own party.

*Corporate Events • At Home Catering
Rentals & Furniture • Event Staffing • Decor*



**SCAN TO PLACE
YOUR ORDER!**

Festive Buffet

Lunches & Dinners

FESTIVE BUFFET

OPTION # 1

\$40/PP - MINIMUM OF 10

GOURMET BREAD BASKET

To Include Assorted Dinner Rolls, Focaccia And Lalagides With Butter

SIGNATURE SALAD

Romaine, Watercress, Radicchio, Gold Beets, Dates, Cherry Tomatoes, Spiced Chickpeas and Pomegranate Seeds with Dill and Blood Orange Vinaigrette

OVEN ROASTED TURKEY *(white meat only)*

Served Pre-carved in Homemade Gravy

CRANBERRY COMPOTE

DRIED APRICOT, CRANBERRY & APPLE SAGE STUFFING

YUKON GOLD MASHED POTATOES

MEDLEY OF SEASONAL VEGETABLES

HOLIDAY DESSERT PLATTER

Selection of Holiday Cookies and Dessert Squares

FESTIVE BUFFET

OPTION # 3

\$42/PP - MINIMUM OF 10

GOURMET BREAD BASKET

To Include Assorted Dinner Rolls, Focaccia and Lalagides with Butter

SIGNATURE SALAD

Romaine, Watercress, Radicchio, Gold Beets, Dates, Cherry Tomatoes, Spiced Chickpeas and Pomegranate Seeds with Dill and Blood Orange Vinaigrette

HERB ROASTED CHICKEN SUPREME WITH PAN GRAVY

SLOW ROASTED BEEF TOP SIRLOIN ROAST WITH GRAVY

YUKON GOLD MASHED POTATOES

MEDLEY OF SEASONAL VEGETABLES

HOLIDAY DESSERT PLATTER

Selection of Holiday Cookies and Dessert Squares

FESTIVE BUFFET

OPTION # 2

\$38/PP - MINIMUM OF 10

GOURMET BREAD BASKET

To Include Assorted Dinner Rolls, Focaccia And Lalagides with Butter

MIXED GREEN SALAD

With Shaved Fennel, Pomegranate and Julienne Heirloom Carrots with Balsamic Vinaigrette

PENNE PASTA WITH JULIENNE VEGETABLES IN ROSE SAUCE

Accompanied with Parmesan Cheese & Crushed Chillies

HERB ROASTED CHICKEN SUPREME WITH PAN GRAVY

ROASTED MINI POTATOES WITH SEA SALT

MEDLEY OF SEASONAL VEGETABLES

HOLIDAY DESSERT PLATTER

Selection of Holiday Cookies and Dessert Squares

FESTIVE BUFFET

OPTION # 4

\$52/PP - MINIMUM OF 10

GOURMET BREAD BASKET

To Include Assorted Dinner Rolls, Focaccia And Lalagides With Butter

SIGNATURE SALAD

Romaine, Watercress, Radicchio, Gold Beets, Dates, Cherry Tomatoes, Spiced Chickpeas and Pomegranate Seeds with Dill and Blood Orange Vinaigrette

8OZ. SLOW ROASTED AAA PRIME RIB OF BEEF WITH HORSERADISH

ROASTED GARLIC WHIPPED MASHED POTATOES

GLAZED CARROTS AND BUTTERED GREEN BEANS

SIGNATURE DESSERT PLATTER

Shortbread Cookies, Mini Tarts & Pastries



FESTIVE BUFFET OPTION # 5

\$50/PP - MINIMUM OF 10

GOURMET BREAD BASKET

To Include Assorted Dinner Rolls, Focaccia and Lagagides with Butter

SIGNATURE SALAD

Romaine, Watercress, Radicchio, Gold Beets, Dates, Cherry Tomatoes, Spiced Chickpeas and Pomegranate Seeds with Dill and Blood Orange Vinaigrette

PENNE PASTA WITH JULIENNE VEGETABLES IN ROSE SAUCE

Accompanied with Parmesan Cheese & Crushed Chillies

SLOW ROASTED BEEF TOP SIRLOIN ROAST WITH GRAVY

OVEN ROASTED TURKEY *(white meat only)*

Served Pre-carved in Homemade Gravy

CRANBERRY COMPOTE

DRIED APRICOT, CRANBERRY & APPLE SAGE STUFFING

YUKON GOLD MASHED POTATOES

MEDLEY OF SEASONAL VEGETABLES

HOLIDAY DESSERT PLATTER

Selection of Holiday Cookies and Dessert Squares

Festive Family Style Menus

1/3 PAN serves 4-6 | **1/2 PAN** serves 8-10

OVEN ROASTED TURKEY *(white meat only)*

1/3 Pan \$95 | 1/2 Pan \$160

Served Pre-Carved in Gravy with Cranberry and Orange Relish

OVEN ROASTED TURKEY *(dark meat only)*

1/3 Pan \$90 | 1/2 Pan \$150

Served Pre-Carved in Gravy with Cranberry and Orange Relish

POMMERY APRICOT GLAZED ROAST PORK LOIN

1/3 Pan \$60 | 1/2 Pan \$100

Served Pre-Carved with Pan Sauce

PORK LOIN CUTLETS TOPPED WITH SAUTÉED PEPPERS AND ONIONS

1/3 Pan (6pcs) \$55 | 1/2 Pan (10pcs) \$90

RED WINE BRAISED AAA BONELESS BEEF SHORT RIBS

1/3 Pan (12pcs) \$115 | 1/2 Pan \$190 (20pcs)

HERB ROASTED CHICKEN SUPREME

1/3 Pan (6pcs) \$95 | 1/2 Pan (10pcs) \$160

Filled with Ricotta, Dried Figs, Green Olives and Sage Sauce

SPANAKOPITA MAC AND CHEESE

1/3 Pan \$45 | 1/2 Pan \$75

Creamy Pasta with Sautéed Spinach, Leeks, Feta Cheese, White Cheddar and Parmesan Cheese

ROASTED POTATOES WITH SEA SALT

1/3 Pan \$20 | 1/2 Pan \$32

ROASTED GARLIC AND LEEK INFUSED MASHED POTATOES

1/3 Pan \$22 | 1/2 Pan \$35

BASMATI AND WILD RICE PILAF WITH DRIED CRANBERRIES

1/3 Pan \$20 | 1/2 Pan \$32

SAUTÉED GREEN BEANS AND HEIRLOOM CARROTS

1/2 Pan \$24 | 1/2 Pan \$40

STUFFING

1/3 Pan \$30 | 1/2 Pan \$50

CRANBERRY SAUCE

1/2 litre \$15

MUSHROOM FOCACCIA PLATTER (24pcs) \$40

Truffle Mascarpone Cream, Wild Mushrooms, Thyme and Ricotta

SIGNATURE WINTER SALAD

1/3 Pan \$26 | 1/2 Pan \$46

Romaine, Watercress, Radicchio, Gold Beets, Dates, Cherry Tomatoes, Spiced Chickpeas and Pomegranate Seeds with Dill and Blood Orange Vinaigrette

Festive Hors D'oeuvres

MINIMUM 24 OF EACH

HOT

MINIMUM 24 PIECES OF EACH

TURKEY SLIDER \$4

Buttermilk Fried Turkey | Cranberry Mayo | Biscuit

MINI WELLINGTON \$4.5

Braised Beef | Red Wine Jus

SHEPHERD'S PIE TART \$4

Seasoned Beef | Potato Topping

PHYLLO BUNDLE \$4

Feta Cheese | Fig Jam | Sesame Seeds

DUCK CROQUETTE \$4.5

Duck Confit | Potatoes | Cherry Compote

COLD

MINIMUM 24 PIECES OF EACH

BRIE | CRANBERRY ORANGE CHUTNEY |

MINI NAAN CRISP \$3.5

GOLD BEET | GORGONZOLA | BAKED

SLICED PEAR \$4

ROSEMARY CRACKED PEPPER

SHORTBREAD | RICOTTA | ROASTED

TOMATOES \$4

CAJUN SEARED TUNA | MANGO SALSA |

RICE CRACKERS \$4

SQUASH AND MANCHEGO ARANCINI \$4

Roasted Garlic and Sage Aioli

TURKEY MEATBALL \$4

Sweet and Sour Cranberry Glaze

CARBONARA TART \$4

Parmesan Cream | Eggs | Pancetta

SPRING ROLL \$4.5

Braised Turkey | Sautéed Apples | Brie |

Cranberry Ketchup

BABY KALE AND SQUASH FRITTER \$4

Tamarind Sauce

CAPRESE | CHERRY BOCCONCINI |

GRAPE TOMATOES | BASIL \$3.5

DRIED CRANBERRY ROLLED GOAT

CHEESE TRUFFLE | DRIED FIGS \$3.5

CAVIAR | ORGANIC CANADIAN CAVIAR |

BLINI | CRÈME FRAICHE \$6

Festive Dinner

MINIMUM OF 10 ORDERS OF EACH ITEM

ROASTED CHICKEN SUPREME \$22

Gravy | Seasonal Vegetables | Mashed Potatoes

STUFFED TURKEY BREAST \$24

Turkey Breast Filled with Stuffing | Seasonal Vegetables |
Mashed Potatoes | Gravy

TURKEY BREAST \$24

In Pan Gravy | Stuffing | Mashed Potatoes |
Cranberry Sauce | Baked Squash

CIDER BRINED PORK CHOP \$22

Brussel Sprouts with Pancetta | Mashed Potatoes |
Heirloom Carrots

RED WINE BRAISED BEEF WELLINGTON \$30

Mashed Potatoes | Seasonal Mixed Vegetables

BONELESS BRAISED BEEF SHORT RIBS \$36

In Red Wine Au Jus | Mashed Potatoes | Mushrooms |
Garlic Green Beans

**SPINACH AND CHEESE ROTOLO PASTA
(VEGETARIAN) \$18**

Pesto Cauliflower | Orange Glazed Heirloom Carrots

Breakfast

MINIMUM OF 10 ORDERS OF EACH ITEM

CINNAMON BUN **\$3.5**

LEMON CRANBERRY SCONE WITH BUTTER **\$4.5**

BERRY FRUIT CUP **\$5**

LOAF CAKE **\$5**
Apple Cranberry

RUM SAUSAGES **\$5 (2pcs)**
Breakfast Sausages | Brown Sugar | Light Rum

CRANBERRY RAISIN FOCACCIA FRENCH TOAST **\$4 (1pcs)**
Pure Maple Syrup

HOLIDAY YOGURT PARFAIT **\$6**
Vanilla Yogurt | Dried Cranberry | Pumpkin Seed Granola

POMEGRANATE YOGURT PARFAIT **\$6**
Pomegranate | Vanilla Yogurt | Chia Seeds

Snacks

MINIMUM OF 10 ORDERS OF EACH ITEM

ROOT CHIPS **\$4**
Our Famous House Made Root Chips

HOLIDAY COOKIES **\$5 (2 pcs)**

WHITE CHOCOLATE, CANDIED FRUIT AND RICE KRISPY BAR **\$5**

MINI FILLED DONUTS **\$30 per dozen**
Filled with Strawberry Jam, Apricot Jam and Vanilla Custard

APPLE CINNAMON DONUT **\$5 (2 pcs)**

COOKIES **\$20 per dozen**
(minimum 1 dozen)
Chocolate Chip Cookies | Shortbread Cookies

INDIVIDUAL CRUDITÉS & DIP **\$5**

Lunch

MINIMUM OF 10 ORDERS OF EACH ITEM

HOLIDAY

MAPLE BUTTERNUT SQUASH SOUP **\$6**

CHESTNUT & LENTIL SOUP **\$6**

CREAMY WILD MUSHROOM &
TARRAGON SOUP **\$6**

POTATO LEEK SOUP **\$6**
Toasted Seeds

ROASTED SQUASH QUINOA SALAD **\$10**
Mixed Greens | Dried Cranberries | Pumpkin
Seeds | Lemon Herb Dressing

BOXED MEAL **\$18**
Turkey, Brie & Cranberry Mayo Sandwich **OR**
Montreal Smoked Meat & Swiss Cheese
Sandwich
Served With: Signature Winter Salad and
Shortbread Cookie





Christmas Eve Menu

Cold Food

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

GRILLED VEGETABLE PLATTER

SMALL PLATTER \$M \$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

JUMBO 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, Watercress, Radicchio, Gold Beets, Dates, Cherry Tomatoes, Spiced Chickpeas & Pomegranate Seeds with Dill & Blood Orange Vinaigrette

Pasta & Sauces

LASAGNA

MEDIUM PAN \$60 (serves 9-12)

CHOOSE: Homemade Meat OR Vegetarian

CHEESE MANICOTTI

\$60 (12 PCS) | \$120 (24 PCS)

CHOOSE YOUR SAUCE: Tomato OR Cream Sauce OR Rose Sauce

MEAT FILLED CANELLONI

\$60 (12 PCS) | \$129 (24 PCS)

Tomato Sauce

RICOTTA SPINACH AGNOLOTTI

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

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 serves 4-6 | **MEDIUM** 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 (PER PORTION PER
 PERSON: 8 calamari rings, 2 jumbo shrimp, 2
 -2oz pcs of sole)

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 serves 4-6 | **MEDIUM** serves 8-10

EGGPLANT PARMESAN

SMALL PAN \$ 40 | MEDIUM PAN \$ 70

Breaded Eggplant layered with Mozzarella

DIJON & THYME MARINATED ROAST PORK LOIN

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

Served with Pan Sauce and Caramelized Onions & Apple Compote

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

BEEF SHORT RIBS

SMALL PAN \$115 (serves 4-6) | MEDIUM PAN \$190 (serves 8-10)

Red Wine Braised Boneless Beef Short ribs

BRAISED BEEF WELLINGTON

SMALL PAN \$150 | MEDIUM PAN \$250

Served with Red Wine 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 \$95 | MEDIUM PAN \$160

Served pre-carved with Gravy & Cranberry Sauce

ROASTED HOT OR SWEET SAUSAGES

SMALL PAN \$30 (serves 4-6) | MEDIUM PAN \$50 (serves 8-10)

Cut Up and Served with Peppers and Onions

6 OZ AAA BEEF TENDERLOIN MEDALLION

SMALL PAN \$ 215 (6 pcs) | MEDIUM PAN \$ 360 (10 pcs)

With Green Peppercorn Sauce

8 OZ AAA OVEN ROASTED PRIME RIB ROAST

SMALL PAN \$ 195 (6 pcs) | MEDIUM PAN \$ 325 (10 pcs)

Served with Au Jus & Horseradish



Sides

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

ROASTED POTATOES WITH SEA SALT
SMALL PAN \$20 | MEDIUM PAN \$32

YUKON GOLD MASHED POTATOES
SMALL PAN \$22 | MEDIUM PAN \$35

RICE PILAF
SMALL PAN \$ 18 | MEDIUM PAN \$30

RAPINI WITH OLIVE OIL & GARLIC
SMALL PAN \$28 | MEDIUM PAN \$45

SAUTÉED PEAS & MUSHROOMS
SMALL PAN \$24 | MEDIUM PAN \$40

SAUTÉED SEASONAL VEGETABLES
SMALL PAN \$24 | MEDIUM PAN \$40

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

TURKEY GRAVY
1 LITRE \$15

CRANBERRY SAUCE
½ LITRE \$15

Breads

FRESHLY BAKED DINNER ROLLS
SMALL PAN \$6 (6 pcs) | MEDIUM \$10 (10 pcs)

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

VALID ONLY FOR CHRISTMAS EVE

ORDER DEADLINE: Friday December 20th by 3:00 PM

PICK UP ONLY on December 24th FROM: 10:00 AM – 1:00 PM

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



New Years Eve Menu

(MINIMUM 2) - \$100 per person

Specialty Bread Basket:

An Assortment of Homemade Focaccia, Flat Breads, Lalagides and Fresh Baked Dinner Rolls Whipped Butter

Appetizer:

CHARCUTERIE PLATTER

Selection of Gourmet Cheeses, Cacciatore Sausage, Salami & Prosciutto
Served with Olives, Dried Fruits & Crostini

Main Entree:

4 Oz. AAA Bacon Wrapped Tenderloin in a Green Peppercorn sauce, 4 Oz. Lobster tail with Garlic Parsley Butter, Broccolini, Heirloom Carrots, Mini Red Potatoes and Sweet Potatoes

Salad:

Romaine, Watercress, Radicchio, Gold Beets, Dates, Cherry Tomatoes, Spiced Chickpeas & Pomegranate Seeds With Dill and Blood Orange Vinaigrette

Dessert:

Dark Chocolate Lava Cake with Strawberry
Coulis & Fresh Berries

Late Night:

FRIED CHICKEN & WAFFLE FRIES
Buttermilk Fried Chicken on a Brioche Bun, Chipotle Mayo & Colslaw. Served with waffle Fries.

ORDER DEADLINE: Friday December 27TH by 12 PM

PICK UP OR DELIVERY on December 31ST FROM: 10:00 AM – 2:00 PM



3 ways to order for the HOLIDAYS

1. EMAIL US
CATERING@BYPNP.COM

2. CALL US
+1 905 326 6000

3. SCAN TO PLACE
YOUR ORDER!



- *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.*
- *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. Orders over 25 guests require 5 business days' notice for cancellation.*
- *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****

