
PeterandPauls
EventCatering

BARBEQUE

Menu

SEE LAST PAGE FOR ORDERING INSTRUCTIONS

+1 905 326 6000

peterandpaulseventcatering.com

catering@bypnp.com

corporate bbq packages

MINIMUM ORDER OF 25 PER PACKAGE

TRADITIONAL - \$23 per person

PROTEIN – 2 pieces per person

HOMEMADE BURGER 🌱

Our own Classic 6oz. Beef Burger

HOT DOG 🌱

Traditional All-Beef Dog

VEGETARIAN PROTEIN – for vegetarians only; quantities due prior to event (2 pieces per person)

VEGETARIAN BURGER 🌱

Homemade Veggie Burger with Hummus

VEGETARIAN HOT DOG 🌱

Hickory Smoked Meatless Dog

CONDIMENTS INCLUDED: 🌱

Burger Buns / Hot Dog Buns

Ketchup, Mustard, Relish, Lettuce, Tomatoes, Pickles, Sliced Onions

SIDES

NEW POTATO SALAD 🌱

With Sour Cream Dijon Dressing Tossed with Peppers, Scallions, and Herbs in our own Creamy Dressing

TRADITIONAL COLESLAW 🌱

Shaved Cabbage and Carrots in an Olive Oil Vinegar Dressing

DESSERT

SLICED WATERMELON 🌱

ASSORTED COOKIES (1) 🌱

CLASSIC - \$29 per person

PROTEIN – 2 pieces per person

STEAK ON A KAISER 🌱

Grilled Marinated 4 Oz. Striploin Steak served on a Kaiser Bun with Chimichurri Sauce

CHICKEN BREAST WITH HOMEMADE BBQ SAUCE 🌱

4oz. Boneless Skinless Chicken Breast grilled and brushed with Our Own BBQ Sauce

ITALIAN SAUSAGE 🌱

A Mix of Hot and Sweet served with Hot Banana Peppers

VEGETARIAN PROTEIN – for vegetarians only; quantities due prior to event (2 pieces per person)

VEGETARIAN BURGER 🌱

Homemade Veggie Burger with Hummus

TOFU STEAK 🌱

Marinated Grilled Tofu with Chimichurri Sauce

CONDIMENTS INCLUDED: 🌱

Kaiser Buns / Sausage Buns

Ketchup, Mustard, Relish, Lettuce, Tomatoes, Pickles, Sliced Onions

SIDES

PASTA PRIMAVERA SALAD 🌱

Fusilli Pasta Tossed with Broccoli, Cherry Tomatoes, Sweet Peppers, Kalamata Olives and Feta Cheese in an Oregano Vinaigrette

CRANBERRY COLESLAW 🌱

Shaved Cabbage, Carrots and Sun-Dried Cranberries in a Creamy Dressing

DESSERT

SLICED WATERMELON 🌱

GOURMET COOKIES & BISCOTTI (1) 🌱

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

corporate bbq packages MINIMUM ORDER OF 25 PER PACKAGE

MEDITERRANEAN - \$25 per person

PROTEIN – 2 pieces per person

HOMEMADE BURGER 🌱

Our own Classic 6oz. Beef Burger

GRILLED CHICKEN SOUVLAKI 🌱

4oz Lemon and Oregano Marinated Chicken Souvlaki
Grilled and served with Tzatziki

ITALIAN SAUSAGE 🌱 🌱

Mix of Hot and Sweet served with Hot Banana Peppers

VEGETARIAN PROTEIN – for vegetarians only; quantities due prior to event (2 pieces per person)

VEGETARIAN BURGER 🌱

Homemade Veggie Burger with Hummus

VEGETARIAN ITALIAN SAUSAGE 🌱

Served with Hot Banana Peppers

CONDIMENTS INCLUDED: 🌱

Burger Buns / Whole Pita / Sausage Buns
Ketchup, Mustard, Relish, Lettuce, Tomatoes, Pickles,
Sliced Onions, Tzatziki

SIDES

NEW POTATO SALAD 🌱 🌱

With Sour Cream Dijon Dressing Tossed with Peppers,
Scallions and Herbs in our own Creamy Dressing

VILLAGE GREEK SALAD 🌱 🌱

Crisp Lettuce, Tomato, Peppers, Cucumber, Onion,
Olives and Feta Cheese in an Oregano Vinaigrette

DESSERT

SLICED WATERMELON 🌱 🌱

ASSORTED COOKIES (1) 🌱

SURF & TURF - \$32 per person

PROTEIN – 2 pieces per person

HOMEMADE 6oz. TOP SIRLOIN PORCINI & SUN-DRIED TOMATO BURGER

Served with Sliced Provolone Cheese, Garlic Aioli and
Caramelized Onions

HARISSA MARINATED GRILLED CHICKEN BREAST 🌱 🌱

Served with Sautéed Peppers and Lemon Herb Aioli

GRILLED SALMON MEDALLION 🌱 🌱

Served with Capers, Olives, Cherry Tomatoes, Salsa

VEGETARIAN PROTEIN – for vegetarians only; quantities due prior to event (2 pieces per person)

VEGETARIAN BURGER 🌱

Homemade Veggie Burger with Hummus

GRILLED TOFU MEDALLIONS 🌱 🌱

Served with Capers, Olives, Cherry Tomatoes, Salsa

CONDIMENTS INCLUDED: 🌱

Burger Buns / Kaiser Buns
Sliced Provolone Cheese, Garlic Aioli,
Caramelized Onions, Sautéed Peppers

SIDES

MIXED GREEN SALAD 🌱 🌱

Served in a Honey Balsamic Dressing

TRADITIONAL COLESLAW 🌱

Shaved Cabbage and Carrots in an Olive Oil Vinegar
Dressing

PASTA PRIMAVERA SALAD 🌱

Fusilli Pasta Tossed with Garden Vegetables, Olives and
Feta Cheese in a Lemon Vinaigrette

DESSERT

SLICED WATERMELON 🌱 🌱

ASSORTED SUMMER TARTS (1) 🌱

Includes Chocolate Ganache, Apple Crumble and
Pecan Tart

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

corporate bbq packages

MINIMUM ORDER OF 25 PER PACKAGE

ASIAN FUSION - \$32 per person

PROTEIN – 2 pieces per person

THAI CHICKEN SATAYS 🌾 🥛

Sweet Chilli Dipping Sauce

GRILLED BLACK TIGER SHRIMP SKEWER 🌾 🥛

Honey Garlic Glaze

FIVE SPICE ENCRUSTED SALMON 🌾 🥛

Finished with a Hoisin Glaze

VEGETARIAN PROTEIN – for vegetarians only; quantities due prior to event
(2 pieces per person)

VEGETARIAN BURGER 🌱

Homemade Veggie Burger with Hummus

TOFU & VEGETABLE SATAYS 🌾 🌱

Served with Sweet Chili Dipping Sauce

SIDES

GREEN MANGO SALAD 🌾 🌱

Julienne Mangoes, Carrots & Peppers, tossed with Mint, Cilantro & Lime Juice

SOBA NOODLE SALAD 🌱

Carrots, Cabbage, Cucumber, Peppers & Scallions in Sesame Soya Vinaigrette

DESSERT

SLICED WATERMELON 🌾 🌱

FUDGE BROWNIE & WHITE CHOCOLATE BLONDIE (1) 🌱

VEGETARIAN OPTION - \$26 per person

PROTEIN – 2 pieces per person

TOFU KEBABS 🌾 🌱

Marinated Grilled Vegetable and Tofu Kebabs served with Garlic Herb Aioli

VEGETARIAN BURGER 🌱

Homemade Veggie Burger with Hummus

CONDIMENTS INCLUDED: 🌱

Burger Buns / Whole Pita

Ketchup, Mustard, Relish, Lettuce, Tomatoes, Pickles, Sliced Onions

SIDES

LEMON ORZO SALAD 🌱

With Asparagus, Olives, Cherry Tomatoes and Goat Cheese

THREE BEAN SALAD 🌾 🌱

With Mixed Pepper and Red Onion in Lemon Vinaigrette

TRADITIONAL COLESLAW 🌾 🌱

Shaved Cabbage and Carrots in an Olive Oil Vinegar Dressing

DESSERT

ASSORTED SUMMER TARTS (1) 🌱

To Include Chocolate Ganache, Apple Crumble and Lemon Tarts

FRESH FRUIT 🌾 🌱

Platter of Seasonal Fresh Fruit and Berries

sandwiches

MINIMUM ORDER OF 10 PER SANDWICH

All buns and breads contain gluten and/or dairy.

CAJUN SPICED PULLED BEEF \$9/PP 🌱 🥚
Slow Cooked Pulled Beef in BBQ Sauce, served on a Kaiser

SMOKED BEEF BRISKET \$9/PP 🌱 🥚
On a Brioche Bun with Pommery Mustard, Dill Pickle and Crispy Onions

STEAK ON A KAISER \$15/PP 🌱 🥚
Beef Striploin Marinated Steak served on a Kaiser with Grilled Peppers, Red Onion and BBQ Sauce

6OZ. HOMEMADE BEEF BURGER 🥚
\$8.50/PP
Grilled Beef Burger served with Traditional Condiments on a Sesame Bun

BEEF KAFTA KABAB \$8/PP 🌱
Grilled Beef Kabab with Tzatziki, Lettuce and Tomatoes on a Pita Bread

BEEF BULGOGI \$9/PP 🌱 🥚
Sautéed Shaved Beef, Bulgogi Sauce, Caramelized Onions with Pickled Radish and Carrots on a Sesame Bun

SAUSAGE \$7.50/PP 🌱 🥚
Grilled Hot or Mild Italian Sausage served with Sautéed Onion and Peppers on an Italian Bun

HOT DOG \$6.50/PP 🥚
All-Beef Hot Dog, Bun, Ketchup, Mustard, and Relish

VEGETARIAN HOT DOG \$7.00/PP 🌱
Vegetarian Hot Dog, Bun, Ketchup, Mustard, and Relish

BEYOND MEAT SAUSAGE \$11.00/PP 🌱 🌱
Vegan Hot Dog, Bun, Sautéed Peppers, and Onions

VEGETARIAN BURGER \$7.00/PP 🌱
4oz Vegetarian Burger, Bun, and Traditional Condiments

BEYOND MEAT BURGER \$9.00/PP 🌱 🌱
4oz Beyond Meat Burger, Bun, and Traditional Condiments

PULLED PORK \$7/PP 🌱 🥚
Spice Rubbed and Smoked Pork Shoulder served with BBQ Sauce and Fried Onions on a Brioche Bun

PORCHETTA \$8/PP 🌱 🥚
Traditional Roast Pork Shoulder, served with Horseradish Aioli and Banana Peppers on a Kaiser Bun

TEQUILA LIME MARINATED CHICKEN BREAST \$8/PP 🌱 🥚
Grilled Marinated Chicken Breast served with Grilled Peppers and BBQ Sauce on a Kaiser Bun

TANDOORI CHICKEN THIGHS \$8/PP 🌱
Grilled Marinated Chicken Thighs with Cabbage Red Onion Slaw and Yogurt Sauce on a Naan

CHIMICHURRI MARINATED CHICKEN BREAST \$9/PP 🌱
Grilled Marinated Chicken Breast served with Chipotle Mayo, Roasted Red Peppers and Goat Cheese on a Kaiser Bun

ADD \$1.50 TO ADD GLUTEN FREE AND VEGAN BUN TO ANY SANDWICH

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

à la carte MINIMUM ORDER OF 10 PER PROTEIN

BEEF

GRILLED 8OZ RIB EYE STEAK \$30/PP 🌿 🥛
Spiced Rubbed Grilled Rib Eye Steak with Homemade BBQ Sauce

BEER SMOKED BEEF RIBS \$12/PP 🌿 🥛
Beer and Spice Rubbed Marinated Beef Ribs smoked In house and brushed with our own BBQ Sauce

SMOKED BEEF BRISKET \$10/PP 🌿 🥛
In House Slow Smoked Beef Brisket with Spice Rub and BBQ Sauce

HOMEMADE 6OZ TOP SIRLOIN, PORCINI AND SUN-DRIED TOMATO BURGER \$10/PP
Condiments include Sliced Provolone Cheese, Garlic Aioli and Caramelized Onions

VEAL CHOPS MARINATED WITH LEMON AND SAGE \$32/PP 🌿 🥛
10-12oz Chops Drizzled with Olive Oil and Aged Balsamic Garnished with Grilled Lemon

PORK

MEMPHIS STYLE PULLED PORK \$8/PP 🌿 🥛
Spice Rubbed Pork Shoulder Cooked for 10 Hours in our Smoker

KANSAS CITY STYLE RIBS, SMOKED WITH MESQUITE WOOD CHIPS \$18/HALF-RACK 🌿 🥛
Spice Rubbed Pork Ribs Smoked for 2 Hours in our Smoker, served by the Half-Rack

GREEK STYLE RIBS \$18/HALF-RACK 🌿 🥛
Pork Ribs Drizzled with Olive Oil and Oregano, Garnished with Grilled Lemon

SAUSAGE \$7.50/PP 🌿 🥛
Grilled Hot or Mild Italian Sausage, served with Sautéed Onion and Peppers on an Italian Bun

CHICKEN

HARISSA MARINATED GRILLED CHICKEN BREAST \$10/PP 🌿 🥛
Served with Smoked Corn and Red Pepper Salsa

TEQUILA LIME MARINATED CHICKEN BREAST \$10/PP 🌿
5-6oz Boneless Skinless Chicken Breast Marinated in Tequila and Lime, served with Cilantro and Citrus Zest Sour Cream

GRILLED CHICKEN BREAST WITH ROMESCO SAUCE \$10.50/PP 🌿 🥛
Herb Marinated 6oz Boneless Chicken Breast in an Almond, Roasted Pepper, Garlic and Olive Oil Sauce

GRILLED ½ CORNISH HEN \$14/PP 🌿 🥛
Lemon Oregano Marinated Flattened Boneless Cornish Hen

THAI CHICKEN SATAYS \$8/PP 🌿 🥛
Sweet Chilli Dipping Sauce

LAMB

GRILLED LAMB CHOPS \$8/PER PIECE 🌿
Chops from the Rack, marinated in Lemon Juice, Olive Oil, and Oregano, served with Tzatziki and Tomato Confit

LAMB SKEWERS \$10/PER SKEWER 🌿
Rosemary Infused Grilled Lamb Kebabs with Tzatziki

LAMB KEBABS \$9/PER KABAB 🌿
Indian Inspired Minced Lamb Kebabs with Yogurt Mint Chutney

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

á la carte MINIMUM ORDER OF 10 PER PROTEIN

SEAFOOD

SEAFOOD PAELLA \$15/PP 🌾 🌱
Grilled Calamari, Shrimp and Scallops on Saffron Rice

GRILLED SALMON MEDALLIONS
\$10/PP 🌾 🌱
4oz Medallions served with Capers, Olives, Cherry Tomato, Salsa

SICILIAN STYLE SWORDFISH STEAKS \$15/PP 🌾 🌱
4oz Medallions Topped with Caponata and Fresh Herb Citrus Oil

GRILLED SHRIMP SKEWER \$12/PP 🌾 🌱
3 Garlic Herb Marinated Black Tiger Shrimp

CEDAR PLANK SALMON WITH MAPLE BOURBON AND PINK PEPPERCORN GLAZE \$140/PER SIDE (Serves 10-12 People) 🌾 🌱
Whole Side of Salmon Cooked on a Cedar Plank

MOJITO SHRIMP SKEWERS \$12/PP 🌾 🌱
(3 Shrimp per Skewer)
Black Tiger Shrimp Marinated with Rum, Mint and Lime
Finished with a Citrus Honey Glaze

FIVE SPICE ENCRUSTED SALMON
\$10/PP 🌾 🌱
Finished with a Hoisin Glaze

SKEWERS

ASSORTMENT OF SKEWERS \$8/PER PIECE
GRILLED BEEF SKEWERS 🌾 🌱
Marinated In Rosemary, Lemon, Oregano, and Olive Oil
Served with Tzatziki

GRILLED PORK SKEWERS 🌾 🌱
Marinated In Rosemary, Lemon, Oregano, and Olive Oil
Served with Tzatziki

GRILLED CHICKEN SKEWERS 🌾 🌱
Marinated In Rosemary, Lemon, Oregano, and Olive Oil
Served with Tzatziki

GRILLED VEGETARIAN SKEWERS 🌾 🌱
Marinated In Rosemary, Lemon, Oregano, and Olive Oil
Served with Tzatziki

VEGETARIAN

TOFU STEAK \$6/PP 🌾 🌱
Marinated Grilled Tofu with Chimichurri Sauce

BEYOND MEAT VEGETARIAN ITALIAN SAUSAGE \$10/PP 🌾 🌱
Served with Hot Banana Peppers

TOFU KEBAB \$6/PP 🌾 🌱
Marinated Grilled Vegetable and Tofu Kebabs served with Garlic Herb Aioli

GRILLED TOFU MEDALLIONS \$6/PP 🌾 🌱
Served with Capers, Olives, Cherry Tomatoes, Salsa

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

side options

MINIMUM ORDER OF 10 PER MENU ITEM

SALAD

WATERMELON, ARUGULA & FETA

SALAD \$5.50/PP 🌾🌱

With Orange Vinaigrette

VILLAGE GREEK SALAD \$5/PP 🌾🌱

Crisp Lettuce, Tomato, Peppers, Cucumber, Onion, Olives and Feta Cheese

MIXED GREEN SALAD \$4/PP

With Honey Balsamic Dressing 🌾🌱 **OR** Lemon Honey

Roasted Garlic Dressing 🌾🌱🥛

CAESAR SALAD \$5/PP 🌱

Served with Croutons, Grated Parmesan Cheese and our own Creamy Dressing

NEW POTATO SALAD \$4/PP 🌾🌱

Tossed with Peppers, Scallions, and Herbs in our own Sour Cream Dijon Dressing

POTATO AND AVOCADO SALAD

\$4.50/PP 🌾🌱

New Potato Salad with Avocado, Cilantro, Tomato and Red Onion

SWEET POTATO SALAD \$4.50/PP 🌾🌱

With Peppers and Green Onions, tossed in Honey Mustard Dressing

HEARTS OF PALM SALAD \$4.50/PP 🌾🌱

Tossed with Romaine Lettuce, Orange Segments and Red Onion with Citrus Vinaigrette

THREE BEAN SALAD \$3.50/PP 🌾🌱

With Mixed Peppers and Red Onions in Lemon Vinaigrette

PASTA PRIMAVERA SALAD \$4.50/PP 🌱

Fusilli Pasta Tossed with Broccoli, Cherry Tomatoes, Sweet Peppers, Kalamata Olives and Feta Cheese, in Oregano Vinaigrette

GREEN AND YELLOW BEAN SALAD

\$4.50/PP 🌾🌱

Green and Yellow Beans and Red Peppers in Lemon Olive Oil Dressing

BEETS AND ORANGE SALAD \$5/PP 🌾🌱

Romaine Lettuce, Green Olives, Orange Segments, Candy Beets, Feta Cheese with Lemon Olive Oil Dressing

PEACH AND WATERMELON SALAD

\$4.50/PP 🌾🌱

With Iceberg Lettuce, Cucumber, Red Onions, Thai Basil and Mint, with Sweet Chili Vinaigrette

COLESLAW

COUNTRY \$4/PP 🌾🌱

Shredded Cabbage, Carrots, and Sun Dried Cranberries in a Creamy Dressing

TRADITIONAL \$3.50/PP 🌾🌱

Shaved Cabbage and Carrots in an Olive Oil Vinegar Dressing

CITRUS MANGO \$4.50/PP 🌾🌱

Julienne Mango, Shaved Cabbage and Cilantro, tossed in Citrus Vinaigrette

GRILLED

CORN ON THE COB \$3.50/PP 🌾🌱

Served with Knobs of Butter

GRILLED CORN ON THE COB \$6/PP 🌾🌱

Lime Crema, Tajin and Cotija Cheese

PEPPERS AND VIDALIA ONIONS

\$3.50/PP 🌾🌱

Mixed quartered Peppers and Thick Sliced Onions

POLENTA \$3/PP 🌾🌱

4oz. Pieces of Traditional Polenta made with Parmesan Cheese

🌾 Gluten-Free 🌱 Vegetarian 🌿 Vegan 🥛 Dairy Free 🥜 Contains Nuts

side options

MINIMUM ORDER OF 10 PER MENU ITEM

POTATO

BAKED \$4/PP 🌾 🌱

Served with Chive Sour Cream, Shredded Cheddar and Knobs of Butter

TRADITIONAL

BAKED BEANS \$3.50/PP 🌾 🌱

Made with Bacon, Onion and Maple Syrup

CORN BREAD \$3/PP 🌾 🌱

Traditional Corn Bread with Jalapeno and Cream Cheese served individual muffin size

GAZPACHO \$4/PP 🌾 🌱

Chilled Spanish Tomato Soup

COUNTRY MASHED \$3.50/PP 🌾 🌱

Crushed New Potato Whipped with Buttermilk

HERB ROASTED \$3.50/PP 🌾 🌱

Red Skinned Potatoes

PLATTERS

MEDITERRANEAN DIP \$6/PP 🌱

Hummus, Baba Ghanoush and Tzatziki Served with Grilled Pita, Focaccia, Assorted Flatbreads and Lalagides

GRILLED VEGETABLE \$8/PP 🌾 🌱

Grilled and Marinated Pepper, Zucchini, Eggplant, Red Onion, Asparagus and Portobello Mushrooms

CRUDITÉS & DIP \$6/PP

Fresh Cut Vegetables served with Homemade Ranch Dip 🌾 🌱 or Hummus 🌾 🌱

dessert

MINIMUM ORDER OF 10 PER MENU ITEM

SWEETS

DOUBLE CHOCOLATE FUDGE
BROWNIE AND WHITE CHOCOLATE
BLONDIE (2pcs) \$4.50/PP 🌱

ASSORTED COOKIES \$3.50/PP 🌱

Chocolate Chip, Double Chocolate, Shortbread (2pcs)

APPLE CINNAMON DONUTS WITH
DULCE DE LECHE \$2.75/PP 🌱

Homemade Apple Donuts dusted with Cinnamon Sugar

NUTELLA BANANA EMPANADAS
\$4/PP 🌱 🌾

All the Goodness of Nutella and Bananas in a Handmade Empanada

MINI CHOCOLATE GANACHE TARTS
& APPLE CRUMBLE TARTS (2pcs) \$5/PP 🌱

FRESH FRUIT

SLICED WATERMELON \$2/PP 🌾 🌱

FRESHLY SLICED FRUIT \$4/PP 🌾 🌱

FRESH FRUIT KEBABS \$3.50/PP 🌾 🌱

STATIONS

Inquire for pricing

ICE CREAM TRUCK 🌱

(Gluten Free and Dairy Free Options Available)

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

GELATO FREEZER 🌾 🌱

(Dairy Free 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

BARBEQUE

Menu

**FOR ALL CATERING ORDERS
WHEN PLACING AN ORDER THE FOLLOWING INFORMATION IS REQUIRED**

REQUIRED ORDER INFORMATION

- **DELIVERY DATE**
- **DELIVERY TIME**
- **EATING TIME**
- **GUEST NUMBER**
- **DELIVERY ADDRESS** — *Please include floor, room and postal code*
- **ADDITIONAL DELIVERY INFORMATION** — *Please include notes to provide to the driver, where to go upon arrival, loading dock, etc.*
- **FOR DELIVERY - ONSITE CONTACT NAME / CELL NUMBER**
- **ORDER PLACED BY - NAME / PHONE**
- **EMAIL ADDRESS**
- **BILLING INFORMATION** — *Full company address and contact information*
- **MENU** — *Please outline your preferred menu choices/selections and quantities*

PLEASE INCLUDE THE FOLLOWING INFORMATION — IF REQUIRED:

SPECIAL DIETARY REQUIREMENTS — *List any of the following and the quantities required*

- **GLUTEN-FREE / VEGAN / VEGETARIAN / NUT FREE / OTHER** _____

TO HELP CUSTOMIZE YOUR EVENT, LET US KNOW IF YOU REQUIRE ANY OF THE FOLLOWING:

- **DISPOSABLES** — *Cutlery, Plates (\$0.30 each) or Serving Utensils (\$1 each)*
- **COLD BEVERAGES** (\$1.75 each)
- **HOT BEVERAGES** (\$2.25 each)
- **EVENT STAFF** — *Supervisor, Staff, Chefs, Bartenders to assist with set up, service and clean up*
- **RENTALS** — *Tables, Chairs, Pop-up Tents, Linens, Dinnerware, Flatware, Glassware, Serving Equipment, Bar Equipment, etc.*

BARBEQUE Menu

Order Online!

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

HOW TO ORDER

- Order directly online at <https://store.peterandpaulseventcatering.com/>
- Orders can also be emailed to catering@bypnpcatering.com

IMPORTANT ORDER INFORMATION

- **Minimum 48 Hour Notice Required.** Confirmation and 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.* **NOTE:** to avoid sold out dates, a \$500 non-refundable booking deposit is highly recommended
- **All Orders must be pre-paid; HST & Delivery are additional**
- **Cancellation** of catering orders must be made a minimum of 48 hours prior to event date by 12 noon for events under 30 people; 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

DELIVERY & PICK-UP DETAILS

- Cold food may be delivered within 1 hour prior to requested time
- Hot food may be delivered within 30 minutes prior to requested time
- **Option to BBQ live onsite with chef and staff** - set up will be 2 hours prior to start time - *additional staffing and rental charges will apply as required*
- Additional delivery fees will apply outside of our delivery boundaries (North to King Road, South to Lake Ontario, West to Hwy 410, East to Kennedy Rd)
- **Inquire regarding Sunday orders and delivery times outside of business hours**