



Peter and Pauls
Event Catering

Wedding
MENU

BREAKFAST

MINIMUM 10 PEOPLE PER ORDER

CONTINENTAL

Mini Danish 🍏
Mini Muffins 🍏
Savoury Breakfast Pastries 🍏
Seasonal Fruit Platter 🍏🍏

CONTINENTAL UPGRADED

Mini Danish 🍏
Mini Muffins 🍏
Savory Breakfast Pastries 🍏
Smoked Salmon Platter | Capers | Red Onions 🍏
Mini Bagels | Cream Cheese 🍏
Granola | Berry Parfait 🍏🍏
Seasonal Fruit Platter 🍏🍏

SANDWICHES & WRAPS

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 🍏

OMELETTE STATION MINIMUM 50 GUESTS 🍏

Omelettes Prepared Live for Guests | Toppings
Include: Mushrooms, Peppers, Onions, Ham, Spinach, Cheddar Cheese, and Bacon | Chefs and Equipment are Additional

THE GREAT CANADIAN

Chive Infused Scrambled Eggs 🍏🍏
French Toast | Syrup 🍏
Breakfast Sausage 🍏 | Crispy Bacon 🍏🍏
Lightly Seasoned Home Fries 🍏🍏
Seasonal Fruit Platter 🍏🍏
Syrup | Ketchup 🍏🍏

HOT BREAKFAST OPTION 2

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

Sundried Tomatoes & Sautéed Zucchini Frittata 🍏🍏🍏
Cinnamon Raisin French Toast | Syrup 🍏
Breakfast Sausage | Crispy Bacon 🍏
Hashbrown Patty 🍏🍏
Seasonal Fruit Platter 🍏🍏
Syrup | Ketchup 🍏🍏

BOXED BREAKFAST

MINIMUM 10 PER VARIETY | SERVED COLD

OPTION 1 🍏

Banana Loaf | Individual Vanilla Yogurt | Hard Boiled Eggs

OPTION 2 🍏

Egg & Avocado Salad Wrap: Shredded Lettuce | Parsley
Rice Krispy Square

OPTION 3 🍏

Sliced Cheese & Crackers | Whole Fruit | Granola Bar

OPTION 4 🍏

Daily Quiche | Fruit Yogurt Parfait Granola | Loaf Cake

OPTION 5

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 🍏🍏

Overnight Oats | Oat Milk | Berries | Pumpkin Seeds | Maple Syrup | Toasted Coconut

COTTAGE CHEESE BOWL 🍏🍏

Berries | Dry Apricots | Kiwi | Goji Berries | Granola | Flax Seeds

CHIA PUDDING BOWL 🍏🍏

Mango | Pineapple | Maple Syrup | Hemp Seeds | Kiwi | Vegan Yogurt

QUINOA BOWL 🍏🍏

Sautéed Spinach | Cherry Tomatoes | Cottage Cheese | Boiled Eggs

SMOKED SALMON BOWL 🍏🍏

New Potato Salad | Avocado | Cucumber | Cherry Tomatoes

VEGAN BOWL 🍏🍏

Quinoa | Roasted Sweet Potatoes | Seasoned Black Beans | Avocado | Vegan Egg Frittata

BREAKFAST A LA CARTE

MINIMUM ORDER OF 10 PER ITEM

Pancake | Pure Maple Syrup (1 piece per person) 🍃
Mini Croissant | Muffin | Danish 🍃
Whole Fruit 🍌🍃
Mini Bagels | Cream Cheese 🍃
Lightly Seasoned Home Fries 🍌🍃
Blueberry | Plain Scones 🍃
Nature Valley Granola Bars 🍃
Individual Fruit Yogurt 🍌
Breakfast Sausage (2 pieces per person) 🍌
Condiments: Jams | Marmalade | Whipped Butter 🍃
Individual Frittata | Sun-Dried Tomato | Jalapeño
Pepper | Goat Cheese 🍌🍃
French Toast | Pure Maple Syrup 🍃
2" Mini Quiche | Ham | Caramelized Onion | Cheddar

Belgian Waffles | Pure Maple Syrup (1 piece per person) 🍃
Bacon (3 pieces per person) 🍌🍌
Banana Loaf | Chocolate Loaf | Lemon Poppy Loaf 🍃
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

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

ITALIAN SANDWICH & CHARCUTERIE

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 Vegetables, Basil Pesto & Goat Cheese

HIGH TEA BOX

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

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

SANDWICH LUNCH PACKAGE

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 🌱

EXECUTIVE SANDWICHES

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" | 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

MINIMUM 5 DOZEN

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

SALADS

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

MIXED GREENS 🌱🌿

Mixed Greens | Cherry Tomatoes | Cucumbers | Balsamic Dressing

RED SALAD 🌱🌿

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

FAR EAST NAPPA SALAD 🌱

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

CAESAR 🌱

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

*VEGAN CAESAR SALAD AVAILABLE:

Vegan Cheese | Creamy Vegan Garlic Dressing

SIGNATURE SALAD 🌱🌿

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

GREEN SALAD 🌱🌿

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

BABY ARUGULA & FENNEL 🌱🌿

Roasted Beets | Green Beans | Goat Cheese | Citrus Vinaigrette

GREEK 🌱🌿

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

PASTA PRIMAVERA 🌱

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

MEDITERRANEAN QUINOA 🌱🌿

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

HOT LUNCHES

MINIMUM 10 PEOPLE PER ORDER

ITALIAN OPTION 1

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

Panini Buns with Butter 🍞
Sautéed Vegetable Platter: Hot & 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

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 🍪

GREEK

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 🍪

COMFORT FOOD

Caesar Salad 🍷
Crudité Platter 🥦🌿
Buttermilk Marinated Boneless Fried Chicken
Mac N' Cheese: White Cheddar | Oka | Smoked
Gouda | Crunchy Panko Bread Crumbs | Parmesan
Cheese Topping
Mini Cheese Calzone | Creamy Roasted Garlic
Dipping 🍷
Mini Apple Crumble | Fudge Brownies 🍪

CANADIAN

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 🍪

FRENCH OPTION: BEEF BOURGUIGNON

"AAA" Beef Tenderloin Tips Slow Cooked
in Red Wine | Glazed Pearl Onions | Sautéed
Mushrooms 🍷🌿
Sliced Baguette | Whipped Butter 🍷
Baby Arugula & Frisée Salad | Green Beans | Beets
Goat Cheese | Lemon Vinaigrette 🍷🌿
Roasted Garlic Mashed Potatoes 🍷
Sautéed Seasonal Vegetables 🥦🌿
French Pastries & Tarts 🍪

FRENCH OPTION: COQ AU VIN

Boneless Chicken Breast Pieces | Mushroom |
Onions | Red Wine Sauce 🍷🌿
Sliced Baguette | Whipped Butter 🍷
Baby Arugula & Frisée Salad | Green Beans | Beets
Goat Cheese | Lemon Vinaigrette 🍷🌿
Roasted Garlic Mashed Potatoes 🍷
Sautéed Seasonal Vegetables 🥦🌿
French Pastries & Tarts 🍪

MEXICAN OPTION 1

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

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 | Jalapenos | Salsa | Sour Cream
Mexican Rice Pilaf 🍷🌿
Nutella Banana Empanada (1pp) 🍪🌿

ASIAN

Vegetarian Spring Rolls | Sweet Chili Sauce 🍷
Nappa Salad: Peppers | Crispy Noodles | Sesame
Seeds | Sweet Soy Vinaigrette 🍷
Sweet & Sour Chicken: Peppers | Pineapple | Green
Onion 🍷🌿
Vegetable & Egg Fried Rice 🍷🌿
Assorted Mini Tarts 🍪

INDIAN

Mixed Vegetable Fritters | Tamarind Chutney 🍷🌿
Chickpea Salad: Tomato | Cucumber | Red Onion |
Peppers | Cilantro Lime Dressing 🍷🌿
Butter Chicken: Tandoori Chicken | Creamy Tomato
Curry 🍷
Cumin & Peas Basmati Rice Pilaf 🍷🌿
Garlic Butter Naan Bread 🍷
Assorted Cookies & Dessert Squares 🍪

COLD BOXED LUNCHES

MINIMUM ORDER OF 10 PER VARIETY

OPTION 1

Grilled Chicken Souvlaki | Greek Pasta Salad | Tzatziki

OPTION 2

Spanakopita | Greek Pasta Salad

OPTION 3

Soya Ginger Glazed Salmon | Wild Rice Salad: Carrots | Cucumber | Edamame

OPTION 4

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





OPTION 5

Sweet Beef Teriyaki | Soba Noodle Salad | Shredded Cabbage | Sesame Seeds







OPTION 6

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

ENTRÉE SALAD

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  




GREEK

Lemon Grilled Chicken Souvlaki | Tzatziki 
Greek Pasta Salad | Feta Cheese | Oregano Vinaigrette 
Fruit Salad  

SALAD & WRAP

BBQ Chicken Wrap: Lettuce | Tomato | Avocado | Aged Cheddar
Pasta Primavera Salad
Whole Fruit  

ASIAN

Soya Ginger Glazed Salmon 
Napa Cabbage & Sweet Potato Salad:
Crunchy Noodles | Sesame Teriyaki Vinaigrette
Fruit Salad  

SANDWICH BOXED LUNCHES

MINIMUM ORDER OF 10 PER VARIETY

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 | Crispy Bacon | 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 🌱🥬

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

VEGETARIAN BOWL 🌱🥬

Quinoa | Chickpeas | Cherry Tomatoes | Olives | Cucumber | Feta | Hummus

CHICKEN BOWL 🌱🥬

Brown Rice | Corn | Black Beans | Cherry Tomatoes | Avocado | Grilled Chicken

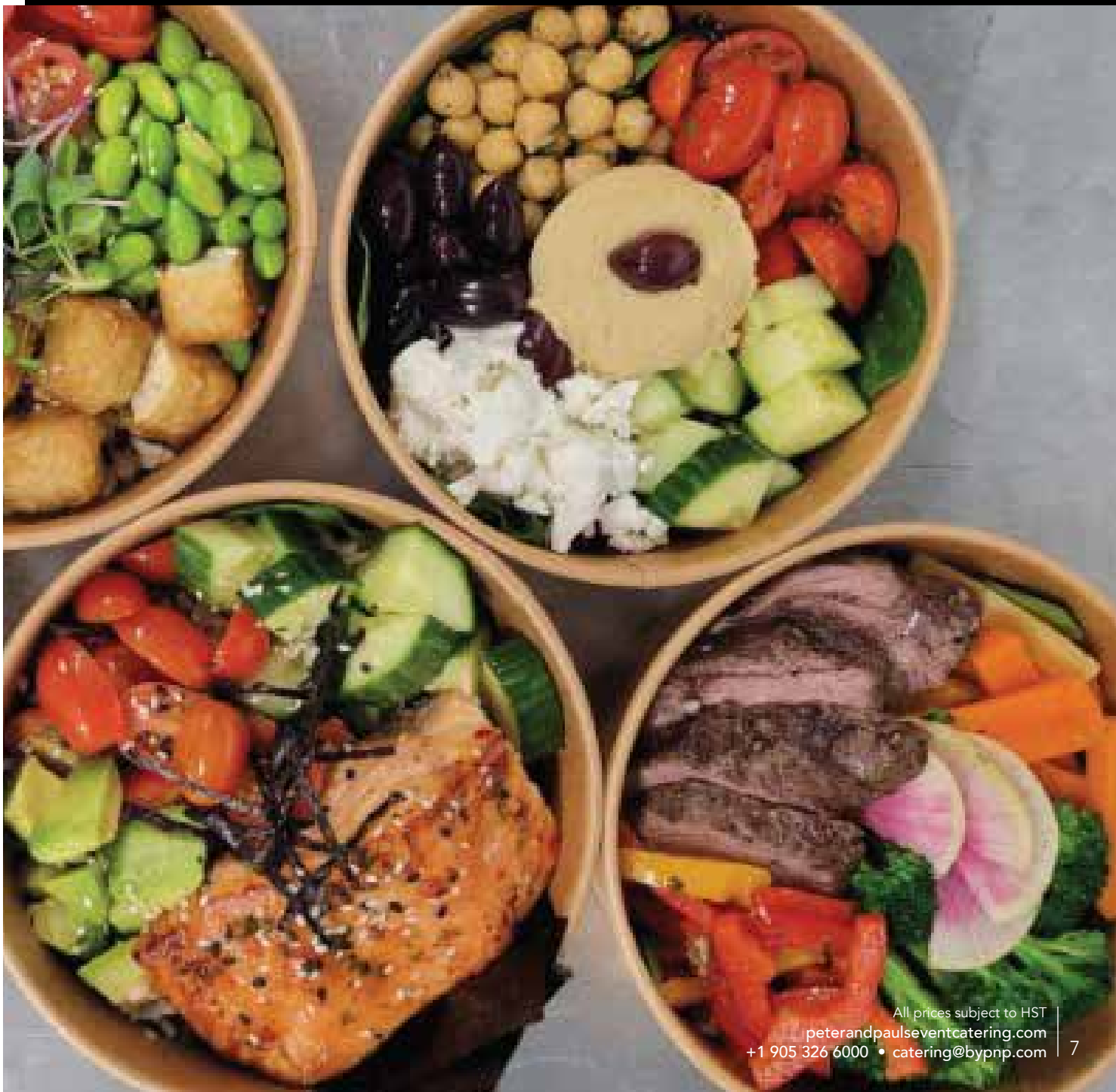
SALMON BOWL 🌱🥬

Brown Rice | Sweet Chili Salmon | Cucumber | Avocado | Cherry Tomatoes | Sesame Seed | Nori

GRILLED BEEF BOWL 🌱🥬

Quinoa | Sweet Potatoes | Sautéed Peppers | Broccoli | Carrot

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



BUFFET DINNER

MINIMUM 10 PEOPLE PER ORDER

OPTION 1

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 🌱

OPTION 2

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 🌱

OPTION 3

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 | Homemade Tomato Basil Sauce 🌱🌱
Accompanied with Parmesan Cheese & Crushed Chilies 🌱
Chicken Supreme Filled with | Shiitake Mushrooms |
Wild Rice | Sun-Dried Cranberries 🌱🌱
Herb Roasted Fingerling Potatoes 🌱🌱
Seasonal Vegetables 🌱🌱
Mini Apple Crumble Tarts & Brownies 🌱

OPTION 4

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 🌱

OPTION 5

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 🌱

STATIONARY PLATTERS

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

ROASTED STRIPLOIN

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

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

COLD GRILLED SALMON

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

SMOKED SALMON

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

SEAFOOD SELECTION

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

CHIP & DIP

Tortilla Chips | Salsa | Guacamole | Sour Cream

MEDITERRANEAN DIP

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

CRUDITÉS & DIP

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

RICE PAPER ROLL

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

CROSTINI & BRUSCHETTA

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

CHEESE & CRACKERS

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

ARTISAN CHEESE BOARD

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

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

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

GOURMET PIZZA

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

GOURMET FOCACCIA

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

ARTISAN FOCACCIA

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

ROOT CHIPS

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)

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

DELI

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

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

FRESH FRUITS 🌱🌿

Seasonal Fresh Fruit & Berries

GOURMET DESSERT 🌱

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

BROWNIES & BLONDIES 🌱

Fudge Brownies | S'mores Blondies

GOURMET COOKIES 🌱

Chocolate Chip | Shortbread | Double Chocolate

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 🌱🌱
Vegetable Fritters | Tamarind Sauce 🌱🌱
Avocado Quesadillas 🌱
Grilled Vegetable Skewer | Yakitori Sauce 🌱
Falafel | Garlic Hummus | Tabbouleh** 🌱

VEGETARIAN

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

CHICKEN

Thyme & Sea Salt Dusted Crispy Chicken Lollipop | Truffle Aioli 🌱🌱
Honey Ginger Chicken Satay Skewer 🌱🌱
Tandoori Chicken Skewers | Cucumber Yogurt Dip 🌱
Grilled Mini P&P Chicken Souvlaki with Lemon Herb Sauce | Tzatziki 🌱🌱
Butter Chicken Spring Rolls
Korean Fried Chicken Sliders | Asian Slaw | Kimchi Sauce**
Buffalo Chicken Slider | Blue Cheese Dressing**

BEEF

Sheppard's Pie Arancini: Crispy Rice Coating | Mashed Potatoes | Prime Beef | Peas 🌱
Ruben Phyllo Bundle: Shaved Corned Beef | Sauerkraut | Swiss Cheese | Russian Dressing
Beef Short Rib Empanadas | Chimichurri
Grilled Steak Bites | Chimichurri 🌱🌱
Mini Slider | P&P Secret Sauce | Pickles | Onions | Lettuce | Cheese | Sesame Seed Bun**
Kobe Beef Slider | Truffle Aioli | Crispy Onions**
Bacon Wrapped Filet Mignon Bite | Maple Pommery Mustard Glaze 🌱🌱

FISH / SEAFOOD

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

PORK / LAMB

Grilled New Zealand Lamb Chops | Fresh Lemon | Oregano | Rock Salt 🌱🌱
Pulled Pork | Mushroom Cap 🌱🌱
Korean BBQ Pork Tenderloin Skewers 🌱🌱
Thai Lamb Croquette | Basil & Chili Dip 🌱🌱

COLD HORS D'OEUVRES

MINIMUM 24 PER ITEM

VEGAN

Thai Mango Salad Rolls with Thai Chili Sauce 🌱🌱
Charred Bread | Vegan Cheese | Fruit Salsa 🌱

VEGETARIAN

Caramelized Onion | Goat Cheese | Fig Tartlet 🌱
Pear | Ricotta | Grape | Crostini 🌱
Caprese | Bocconcini | Grape Tomato | Basil 🌱🌱

CHICKEN

Chicken Teriyaki Rice Paper Roll | Toasted Sesame | Julienned Vegetables 🌱🌱
Cajun Chicken and Corn | Phyllo Cup | Green Mango Salsa 🌱
Gochujang Marinated Chicken | Mini Kimchi Pancake
Piri Piri Chicken | Sweet Potato Pancake

FISH / SEAFOOD

Smoked Salmon Blini: Smoked Salmon | Dill Cream Cheese | Salmon Roe
Poached Octopus | Crostini | Caponata Spread | Red Pepper Jelly 🌱
Tequila Lime Jumbo Shrimp | Tropical Salsa 🌱🌱
Signature Jumbo Shrimp Cocktail | Peppercorn Vodka | Spices | Seafood Sauce 🌱🌱
Seared Cajun Tuna | Rice Cracker | Mango Salsa 🌱🌱
Salmon Poke | Sesame Tart 🌱

PORK / BEEF

Pressed Melon | Whipped Ricotta | Balsamic Reduction | Crispy Prosciutto 🌱
Beef Carpaccio: Beef Tenderloin | Taro Tostada | Shaved Parmesan | Fried Capers 🌱
Sweet Potato Tartlet | Maple Bacon | Chives | Smoked Cheddar
Steak | Stilton | Crostini
Spiced Pork Tenderloin | Crostini | Cranberry Jam | Goat Cheese

PLATED DINNER PACKAGES

MINIMUM 15 PEOPLE PER ITEM

ADDITIONAL CHARGES: Event Staff/Chef & Rentals as required

OPTION 1

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

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

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

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 🌱

PLATED DINNER A LA CARTE

MINIMUM 15 PEOPLE PER ITEM

ADDITIONAL CHARGES: Event Staff/Chef & Rentals as required

BREAD PER PERSON

Herbed Focaccia | Sea Salt & Rosemary Butter 🌱

OR

SPECIALTY BREAD BASKET

Homemade Focaccia | Assorted Dinner Rolls |
Lalagides | Flatbreads | Whipped Butter Balls 🌱

SALADS

BABY ARUGULA & FENNEL SALAD 🌱🌱

Heirloom Beets | Green Beans | Shaved Pecorino
Citrus Vinaigrette

MIXED GREENS SALAD 🌱🌱

Mesclun Mixed Greens | Cucumbers | Cherry
Tomatoes
Red Wine Vinaigrette

ROMAINE & RADICCHIO SALAD 🌱🌱

Orange | Green Olives | Cucumber | Heirloom Cherry
Tomatoes | Feta Cheese | Red Wine Vinaigrette
Dressing

CLASSIC CAESAR SALAD 🌱

Romaine Lettuce | Parmesan | Focaccia Croutons
Creamy Garlic Parmesan Dressing

BABY SPINACH & SHIITAKE MUSHROOM SALAD 🌱🌱

Grilled Artichokes | Goat Cheese | Pommery
Mustard Vinaigrette

BEETS & BERRIES SALAD 🌱🌱

Romaine | Baby Kale | Gold Beets | Candy Cane
Beets | Blackberries | Blueberries | Strawberries |
Goat Cheese | Balsamic Vinaigrette

SPINACH, PEAR & ENDIVE SALAD 🌱🌱

Pumpkin Seeds | Sundried Cranberries | Stilton |
Red Wine Vinaigrette

KALE & ROASTED RED & GOLDEN BEET SALAD 🌱🌱

Kale | Red and Golden Beets | Goat's Cheese |
Quinoa | Taro Chips | Maple Balsamic Vinaigrette

SOUP

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 & TARRAGON 🌱🌱

Fried Honey Mushrooms Garnish

SMOKED TOMATO BISQUE 🌱🌱

Hint of Gin | Cheese Crostini



PLATED DINNER A LA CARTE

MINIMUM 15 PEOPLE PER ITEM

ADDITIONAL CHARGES: Event Staff/Chef & Rentals as required

MAIN ENTREES

BEEF/VEAL

DIJON & STEAK SPICE MARINATED PRIME RIB 8oz

PRIME RIB ROAST AU JUS 🌾 🌿 🍷

Garlic Whipped Mashed Potato 🌾 🌿 🍷

Sautéed Green Beans & Carrots 🌾 🌿 🍷 | Yorkshire

Pudding

GRILLED AAA 8oz BEEF STRIPLOIN 🌾 🌿 🍷

Port Wine Reduction 🌾 🌿 🍷

Roasted Fingerling Potatoes with Sea Salt 🌾 🌿 🍷

Steamed Vegetable Bundle 🌾 🌿 🍷

GRILLED BALSAMIC 8oz RIB EYE STEAK 🌾 🌿 🍷

Balsamic Au Jus 🌾 🌿 🍷

Herb Roasted Potatoes 🌾 🌿 🍷 | Sautéed Broccoli 🌿 🍷

SLOW BRAISED BONELESS BEEF SHORT RIBS 🌾 🌿 🍷

Red Wine Sauce 🌾 🌿 🍷

Garlic Whipped Mashed Potatoes 🌾 🌿 🍷 | Sautéed

Wild Mushrooms 🌾 🌿 🍷

GRILLED AAA 6 Oz. BEEF TENDERLOIN 🌾 🌿 🍷

Port Wine Reduction 🌾 🌿 🍷

Truffle Mashed Potatoes 🌾 🌿 🍷 | Steamed Vegetable

Bundle 🌾 🌿 🍷

SCALLOPINI OF VEAL 🌾 🌿 🍷

Marsala Mushroom Wine Sauce 🌾 🌿 🍷

Roasted Fingerling Potatoes with Sea Salt 🌾 🌿 🍷

Sautéed Asparagus & Green Beans 🌾 🌿 🍷

FISH

GRILLED SALMON FILET 🌾 🌿 🍷

Heirloom Tomatoes, Olives, and Caper Salsa 🌾 🌿 🍷

Wild Rice 🌾 🌿 🍷 | Seasonal Vegetables 🌾 🌿 🍷

BAKED SOLE

Stuffed with Spinach & Feta Creamy Dill and Lemon

Sauce 🌿 🍷

Pearl Couscous 🌿 🍷 | Steamed Asparagus 🌾 🌿 🍷

OVEN ROASTED BLACK COD 🌾 🌿 🍷

Lemon Beurre Blanc 🌾 🌿 🍷

Asparagus & Sweet Pea Risotto 🌾 🌿 🍷

GRILLED SNAPPER FILLET 🌾 🌿 🍷

Tomato Chutney 🌾 🌿 🍷

Basmati Rice Pilaf 🌾 🌿 🍷 | Sautéed Broccoli 🌿 🍷

MISO & SAKE GLAZED HALIBUT 🌾 🌿 🍷

On a Sushi Rice Cake 🌾 🌿 🍷 | Ginger Honey Glazed

Carrots 🌾 🌿 🍷

BREADED COD & CHIPS

Mushy Peas 🌾 🌿 🍷 | Caper Remoulade 🌾 🌿 🍷 | Fresh

Lemon 🌾 🌿 🍷

CHICKEN

CHICKEN SUPREME 🌾 🌿 🍷

White Wine Herb Sauce 🌾 🌿 🍷

Stuffed with Baby Spinach, Mushrooms & Sun-Dried

Tomatoes 🌾 🌿 🍷

Herb Roasted Potato 🌾 🌿 🍷

Steamed Asparagus, Green Beans & Carrots 🌾 🌿 🍷

ROASTED CHICKEN SUPREME

White Wine Sauce 🌾 🌿 🍷

Roasted Fingerling Potatoes with Sea Salt 🌾 🌿 🍷

Sautéed Spinach, Mushrooms, & Cherry Tomatoes 🌾 🌿 🍷

CHICKEN SUPREME 🌾 🌿 🍷

Basil Beurre Blanc

Stuffed with Roasted Red Pepper & Mascarpone 🌾 🌿 🍷

Herb Roasted Potatoes 🌾 🌿 🍷

Steamed Asparagus, Green Beans & Carrots 🌾 🌿 🍷

CHICKEN ROULADE

Lightly Breaded, Stuffed with Spinach and Ricotta

Cheese

Roasted Sweet Potato Medallions 🌾 🌿 🍷

Sautéed Broccoli 🌿 🍷

GRILLED BONELESS CORNISH HEN (half hen) 🌾 🌿 🍷

Lemon & Oregano Sauce 🌾 🌿 🍷

Pearl Couscous

Seasonal Vegetables 🌾 🌿 🍷

VEGETARIAN

MISO ROASTED EGGPLANT 🌾 🌿 🍷

Sushi Rice Cake 🌾 🌿 🍷 | Edamame & Heirloom Carrots 🌾 🌿 🍷

POLENTA 🌾 🌿 🍷

Sautéed Mushrooms 🌾 🌿 🍷 | Charred Broccoli 🌿 🍷 |

Crispy Chickpeas 🌾 🌿 🍷

GRILLED VEGETABLE & FETA CHEESE PHYLLO

BUNDLE 🌿 🍷

Grilled Vegetables 🌾 🌿 🍷 | Feta Cheese 🌾 🌿 🍷 |

Fingerling Potatoes 🌾 🌿 🍷 | Roasted Pepper Coulis 🌾 🌿 🍷

GRILLED VEGETABLE & GOAT CHEESE TART 🌿 🍷

(MINIMUM 25 PIECES)

Seasonal Mixed Green Salad 🌾 🌿 🍷

EGGPLANT & HEIRLOOM TOMATO PARMESAN 🌿 🍷

(INDIVIDUAL PORTIONS AVAILABLE)

Layered with Fiore De Latte 🌿 🍷 | Sautéed Rapini with

Garlic & Chili Oil 🌾 🌿 🍷 | Fingerling Potatoes 🌾 🌿 🍷

ROASTED RED PEPPER MEDALLIONS 🌾 🌿 🍷

(INDIVIDUAL PORTIONS AVAILABLE)

With Smoked Red Pepper Sauce 🌾 🌿 🍷 | Lentil &

Vegetable Stuffing 🌾 🌿 🍷 | Wild Rice & Quinoa 🌾 🌿 🍷

PLATED DINNER A LA CARTE

MINIMUM 15 PEOPLE PER ITEM

ADD-ON TO THE MAIN ENTRÉE

BLACK TIGER SHRIMPS 2 piece 🌱🌱🌱

GRILLED SHRIMP SKEWER 3 pieces 🌱🌱🌱

4oz LOBSTER TAIL 🌱

GRILLED SEAFOOD SKEWERS 🌱🌱🌱

Shrimp | Scallops | Sword Fish

PASTA COURSE

CASARECCE POMODORO 🌱🌱🌱

In a Fresh Tomato Basil Sauce

ORECCHIETTE PASTA OPTION #1 🌱

With Rapini, Sun-Dried Tomatoes, Garlic Olive Oil

ORECCHIETTE PASTA OPTION #2 🌱

With Rapini & Crumbled Sausage in a Basil Pesto and Roasted Garlic Sauce

BUTTERNUT SQUASH AGNOLOTTI OPTION #1 🌱

Butternut Squash Ravioli in a Brown Butter Cream Sauce

BUTTERNUT SQUASH AGNOLOTTI OPTION #2 🌱

Butternut Squash Ravioli with Sweet Peas, Cherry Tomatoes and Olive Oil Herb Sauce

ARTICHOKE ASIAGO RAVIOLI 🌱

Ravioli with Sun Dried Tomatoes, Shitake Mushrooms, Asparagus and Basil Olive Oil

CAVATELLI PRIMAVERA 🌱

Sautéed Zucchini, Red Onions, Peppers, Sun Dried Tomatoes, Sweet Peas, Roasted Garlic and Basil Puree

MAFALDA MUSHROOM PASTA 🌱

Mafalda Pasta with Sauteéd Wild Mushrooms, Truffle Cream Sauce and Shaved Parmesan Cheese

SQUID INK TAGLIATELLE 🌱

Squid Ink Tagliatelle with Shrimps, Calamari, Sun Dried Tomatoes and Spicy Tomato Basil Sauce

SIDES

ROASTED SWEET POTATO MEDALLIONS 🌱🌱

ROASTED FINGERLING POTATOES | SEA SALT 🌱🌱

GARLIC WHIPPED MASHED POTATOES 🌱🌱

HERB ROASTED POTATOES 🌱🌱

LEMON ROASTED POTATO 🌱🌱

BASMATI RICE PILAF 🌱🌱

WILD RICE 🌱🌱

STEAMED ASPARAGUS 🌱🌱

SAUTÉED GREEN BEANS 🌱🌱

STEAMED VEGETABLE BUNDLE 🌱🌱

SAUTÉED BROCCOLINI 🌱🌱

SEASONAL VEGETABLES 🌱🌱

DESSERT

CHOCOLATE MOLTEN LAVA CAKE 🌱

Raspberry Coulis

WARM APPLE BLOSSOM 🌱

Fresh Berries | Caramel Drizzle

SICILIAN LEMON BUTTER TART 🌱

Candied Lemon Garnish

VANILLA BEAN CRÈME BRULEE 🌱

Cranberry Biscotti

DECEDENT CHOCOLATE CAKE 🌱

White Chocolate Shavings | Raspberries

WARM LEMON CHEESECAKE BAKLAVA 🌱🌱

Honey Pistachio Crumble

DESSERT PLATTER 🌱

Cookies | Squares | Biscotti | Mini Pastries

COCKTAIL STATIONS

MINIMUM 50 PEOPLE PER ITEM

ADDITIONAL CHARGES: Event Staff/Chef & Rentals as required

PLATED ANTIPASTO

Chef will plate the below items to your guests:
Focaccia x2 | My Mother's Olives x3 | Grapes | Hot Cacciatore Sausage x2 | Mild Cacciatore Sausage x1 | Prosciutto x2 |
Choice of Two Cheeses: Parmigiana Cheese | Semi Hard Cheeses: Piave | Gouda | Manchego

SUMMER SALAD

Served in Individual Rented Mason Jars:
Quinoa Tabbouleh Salad: Lemon | Parsley | Tomatoes 🍷🌱
Roasted Yam & Lentil Salad | Baby Spinach
With Dijon Honey Vinaigrette 🍷🌱🌿
Baby Arugula & Fennel Salad:
With Roasted Beets | Green Beans | Light Feta Cheese | Citrus Vinaigrette 🍷

THAI MANGO SALAD 🍷🌱🌿

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

LEMONGRASS CHICKEN

Lemongrass Chili Chicken | Green Beans | Sweet Peppers | Garlic | Chili Paste 🍷🌱
Basil Infused Basmati Rice 🍷🌱

SUSHI 🍷🌱

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

CAPRESE 🌱

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

GRAZING

Artisan Cured Meats to Include: Dry Cured Sausage | Local Salamis | Shaved Brisket
Smoked Gouda | Parmigiano Cheese
In-House Pickled Vegetables
Gourmet Mustards | Sliced Baguette | Focaccia

SHRIMP COCKTAIL 🍷🌱

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

FLAMBE OUZO SHRIMP 🍷🌱

Black Tiger Shrimp Flambéed Live with Ouzo |
Basmati Rice Pilaf

SAGANAKI 🌱

Kefalotyri Cheese Flambéed with Ouzo
Pita Wedges | Homemade Focaccia |
Kalamata Olives

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



MINI ENTREE STATIONS

MINIMUM 50 PEOPLE PER ITEM

ADDITIONAL CHARGES: Event Staff/Chef & Rentals as required

PETER & PAUL CORNISH HEN 🌱🌱

Grilled Boneless Cornish Hen | Lemon Herb Sauce
Roasted Root Vegetables

JERK 🌱🌱

Boneless Jerk Chicken | Rice | Peas | Fried Plantain |
Creamy Slaw

GREEK

Grilled Lemon & Oregano Marinated Chicken
Skewers
Lemon Roasted Potatoes | Greek Salad
Grilled Pita | Tzatziki

BRAISED CHICKEN & POLENTA 🌱

Chicken Braised in Red Wine | Cremini Mushrooms |
Pearl Onions | Herb Polenta Medallion | Enoki
Mushrooms

CHICKEN BIRYANI

Cucumber Mint Raita | Pomegranate | Naan

SOUTHERN

Buttermilk Fried Boneless Chicken
Creamy White Cheddar and Smoked Gouda
Macaroni
Sautéed Collard Greens

INDIAN 🌱

Traditional Butter Chicken | Jeweled Basmati Rice
Vegetable Fritters | Mint-Mango Chutney

STRIPLOIN - OPTION ONE 🌱

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

STRIPLOIN - OPTION TWO 🌱

Option to Carve Live
Grilled Medium Rare Beef Striploin | Red Wine Jus
Buns | Crispy Onions | Horseradish
Grainy Mustards | Sautéed Wild Mushrooms

BONELESS BEEF SHORT RIBS 🌱

Braised Beef Short Ribs | Red Wine Jus
Truffle Mashed Potatoes
Julienne Grilled Oyster Mushrooms

EMPANADA

Chilean Braised Beef Empanada (1pc)
Chimichurri | Sour Cream | Brazilian Rice Pilaf

POT PIE 3" Pies (One Per Person)

Choice of Two Fillings:

Beef Ale & Mushroom Pie | Chicken Pot Pie
OR Root Vegetable & Lentil Pie
Arugula | Fennel Salad 🌱🌱

CHILI CON CARNE

Shredded Cheese | Sour Cream | Garlic Bread

RICOTTA MEATBALL

Tomato Basil Sauce | Focaccia | Shaved Parmesan

ROASTED RED PEPPER MEDALLIONS 🌱🌱

Stuffed With Lentils & Cauliflower | Red Pepper
Coulis

PASTA STATION

Choose One Option:

Artichoke Asiago Ravioli: Sun Dried Tomatoes |
Shitake Mushrooms | Asparagus | Basil Olive Oil 🌱

Cavatelli Primavera: 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 🌱

RISOTTO 🌱

Choose One Option:

Asparagus and Lemon Zest **OR** Butternut Squash
and Baby Arugula **OR** Shiitake, Cremini, Oyster
Mushrooms and Truffle Oil

MAC & CHEESE 🌱

Old-Fashioned Macaroni & Cheese: White Cheddar |
Oka | Smoked Gouda | Crunch Panko Bread Crumbs
| Parmesan Cheese

STIR FRY 🌱🌱

Choose One Option:

Ginger Beef | Chili Chicken | Vegetables | Crispy
Tofu

Sesame Scented Jasmine Rice | Green Onion
Toasted Sesame Seeds | Chili Pepper Sauce

VEGETABLE CHOW MEIN 🌱

Stir-fry Noodles | Vegetables
Chinese Style - Boxes with Chop Sticks
ADD Chicken **OR** Crispy Tofu \$4 each
ADD Beef **OR** Shrimp \$5 each

MINI ENTREE STATIONS

MINIMUM 50 PEOPLE PER ITEM

ADDITIONAL CHARGES: Event Staff/Chef & Rentals as required

TACO STAND

Two 6" Soft Tacos Filled with (Choose Two Options):

Grilled Cajun Chicken: Pineapple-Jalapeno 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 🌱 🌱

CALIFORNIA BURGER BOWL 🌱

Beef **OR** Vegan Burger Served in Chic Bowl | Arugula | Cherry Tomatoes | Avocado | Pickled Red Onions | "Big Mac" Sauce | Ranch Dressing | Chipotle Aioli

COMFORT FOOD - OPTION ONE

Mini Hamburgers | Mini Grilled Cheese | Ketchup Regular Potato Wedges | Sweet Potato Wedges

COMFORT FOOD - OPTION TWO

Buffalo Chicken Sliders: Crispy Chicken | Hot Sauce | Blue Cheese Sauce | Kettle Chips

CAJUN FRIES 🌱 🌱

Fresh Potato Fries Coated in Cajun Seasoning | Chipotle Aioli

GOURMET PANINI

Gourmet European Inspired Panini Sandwiches | Kettle Chips

Choose Three Options:

BBQ Chicken Breast: Grilled Peppers | Jack Cheese | Caramelized Onions | Dijon Aioli | Ciabatta Bun

Steak Spiced Beef Tenderloin: Sautéed Mushrooms | Onions | Swiss Cheese | Dijon Horseradish Mayo | Baguette

Turkey Breast: Artichoke Provolone Cheese | Pesto | Swiss Bun

Marinated Grilled Vegetables: Pesto | Goat Cheese | Multigrain Panini

Mortadella & Genoa Salami: Provolone Cheese | Panini Bun | Pesto Aioli

Shaved Beef Brisket: Swiss Cheese | Sauerkraut | Mustard | Dark Rye Bread

CALIFORNIA PANINI

Gourmet California Inspired Panini Sandwiches Grilled at the Station:

Chicken: Avocado | Tomato | Mozzarella | Cheddar

Spinach: Brie | Fig | Green Apple 🌱

Sweet Potato Fries | Chipotle Aioli

ASIAN 🌱

Soya Ginger Citrus Glaze Sesame Crusted Salmon Soba Noodle Salad | Assorted California Rolls (2pc/pp)

Vegetarian Option: Mini Grilled Tofu Skewer

SESAME CRUSTED SALMON 🌱

Soba Noodle Salad | Soya Ginger Citrus Glaze

FIVE SPICE SALMON 🌱 🌱

Five Spice Salmon | Asian Vegetable Stir-Fry

POKE BOWL 🌱 🌱

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

PORK SCHNITZEL

Fried Mini Pork Schnitzel | Mini Kaiser Buns | Kettle Chips

Pommery Mustard Aioli | Swiss Cheese | Sauerkraut

PULLED PORK 🌱

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

VEGAN PULLED 'PORK' 🌱

Slow Cooked Jackfruit | BBQ Sauce | Crunchy Slaw | Soft Bun

Kettle Chips

SALADS

Classic and Fresh Salads (Two Per Person)

Served in Rented 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 🌱

MONTREAL STYLE DELI 🌱

Choose One Option:

Montreal Smoked Meat | Corned Beef | Pastrami Rye Breads | Dill Pickles | Coleslaw

Selection of Mustards: Dijon | Pommery | French's

DESSERT STATIONS

MINIMUM 50 PEOPLE PER ITEM

ADDITIONAL CHARGES: Event Staff/Chef & Rentals as required

OH SO SWEET! 🌱

Fresh Fruit | Pastries | Cakes | Mini Desserts

APPLE CINNAMON DONUTS WITH DULCE DE LECHE 🌱

Homemade Apple Donuts (One Per Person) | Cinnamon Sugar | Dulce De Leche

NUTELLA BANANA EMPANADAS 🌱🥜

Handmade Empanada (One Per Person) | Filled With: Nutella | Banana

NUTELLA CREPE 🌱🥜

Crepes Warmed and Rolled by Chef (One Per Person) | Mixed Berries | Whipped Cream | Syrup | Nutella

BROWNIE SUNDAE BAR 🌱

Chocolate Brownie Bites | Blondie Brownie Bites | Chocolate Sauce | Caramel Sauce | Stewed Berries | Whipped Cream | Chopped Toasted Almonds

MILK & COOKIES 🌱

Chocolate Chip Cookies | Small Rented Glasses for Milk

NEW YORK, NEW YORK 🌱

Mini New York Style Cheesecakes | Cherry Sauce | Mixed Berry Compote | Chocolate Fudge Sauce | Caramel Sauce | Oreo Cookie Crumbs | Sliced Almonds | Coconut Flakes

CUPCAKE STAND 🌱

A Variety of Mini Cupcakes (Two Per Person) | Buttercream Frosting

FRUIT PIE BAR 🌱

Pies Served with Whipped Cream:
Ontario Caramelized Apple Crumble Pie
Muskoka Wild Blueberry Cranberry Pie with Oat Crumble Topping
Scillian Lemon Pie with Berries

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

LATE NIGHT STATIONS

MINIMUM 50 PEOPLE PER ITEM

POUTINE

French Fries | House Gravy | Cheese Curds

UPGRADED POUTINE

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

Grilled Cheese Sandwiches Prepared Live | Thick Cut Potato Wedges | Ketchup

PORCHETTA

Oven-Roasted Porchetta Carved | Hot Banana Peppers | Crispy Onion | Horseradish Aioli | Calabrese Buns | Pita

MEDITERRANEAN SHAWARMA & FALAFEL

Chicken Shawarma | Pita | Shredded Lettuce | Chopped Tomatoes | Sliced Red Onions | Pickles | Turnips | Tahini | Tzatziki | Hot Sauce
Vegetarian Option: Homemade Falafel Balls

FISH & CHIPS STAND

Beer Battered Cod Fillet | Spiced Red Skin Potato Wedges | Tartar Sauce | Malt Vinegar | Ketchup

BONELESS CHICKEN & WAFFLE

Buttermilk Fried Boneless Chicken | Soft Waffle | Spiced Maple Syrup OR Savory Mushroom Sauce


PIEROGI

Pierogi Pan-Seared (Two Pieces Per Person) | Sour Cream | Caramelized Onions | Bacon Pieces

COMFORT FOOD

Mini Hamburgers | Mini Grilled Cheese | Regular Potato Wedges | Sweet Potato Wedges | Ketchup

"NONNA'S VEAL & BRIO STATION"

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 🌾🌱

GLUTEN-FREE VEGAN CARROT PINEAPPLE MUFFIN 🌾🌱

GLUTEN-FREE VEGAN FRENCH TOAST WITH MAPLE SYRUP 🌾🌱

GLUTEN-FREE PANCAKE 🌾🌱

GLUTEN-FREE WAFFLE 🌾🌱

GLUTEN-FREE VEGAN FRITTATA 🌾🌱

GLUTEN-FREE VEGAN QUICHE 3" 🌾🌱

GLUTEN-FREE VEGAN QUICHE 5" 🌾🌱

GLUTEN-FREE VEGAN OMELETTE 🌾🌱

GLUTEN-FREE VEGAN BERRY & OATMEAL PARFAIT 🌾🌱

VEGAN SAUSAGE APPLE SAGE 🌱

VEGAN BACON 🌱

GLUTEN-FREE AND HALAL CHICKEN APPLE SAUSAGE 🌾🌱

TURKEY BACON 🌾🌱

HALAL BEEF BACON 🌾🌱

GLUTEN-FREE VEGAN HOME FRIES 🌾🌱

SNACKS

GLUTEN-FREE VEGAN BANANA LOAF 🌾🌱

GLUTEN-FREE VEGAN CARROT PINEAPPLE LOAF 🌾🌱

GLUTEN-FREE VEGAN WILD BLUEBERRY SCONE 🌾🌱

GLUTEN-FREE VEGAN LEMON CRANBERRY SCONE 🌾🌱

GLUTEN-FREE DARK CHOCOLATE DRIZZLED RICE KRISPY 🌾🌱

GLUTEN-FREE VEGAN ROOT CHIPS 🌾🌱

GLUTEN-FREE VEGAN INDIVIDUAL BAG OF CHIPS 🌾🌱

SANDWICHES

GLUTEN-FREE TEA SANDWICHES 🌾

To Include Egg Salad, Tuna Salad & Cucumber & Cheese

GLUTEN-FREE AND DAIRY-FREE GRILLED CHICKEN SANDWICH 🌾🌱

Consisting Of Herb Marinated Chicken, Hummus, Roasted Peppers, Vegan Cheese & Arugula

GLUTEN-FREE MONTREAL SMOKED MEAT SANDWICH 🌾

Consisting Of Smoked Meat, Swiss Cheese, Sliced Pickles & Horseradish Aioli

GLUTEN-FREE VEGAN FALAFEL WRAP 🌾🌱

Consisting Of Chickpea Falafel, Tabbouleh Salad, Romaine & Hummus

ALLERGEN FRIENDLY OPTIONS

NOTE: Below are the only special meals available – No Substitutions

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ENTREE

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

HALAL GRILLED CHICKEN BREAST WITH OLIVE OIL AND LEMON SAUCE 🌾🌱

HALAL CHICKEN SOUVLAKI WITH OLIVE OIL AND LEMON SAUCE 🌾🌱

HALAL HERB ROASTED CHICKEN SUPREME WITH MUSHROOM SAUCE 🌾🌱

HALAL CHICKEN, VEGETABLES & CHICKPEA STEW IN TOMATO SAUCE 🌾🌱

GRILLED HALF CORNISH HEN WITH OLIVE OIL, LEMON JUICE AND OREGANO 🌾🌱

GRILLED SALMON WITH DILL POMMERY MUSTARD GLAZE 🌾🌱

BAKED COD LOIN WITH CHERRY TOMATOES, OLIVES AND CAPERS 🌾🌱

AAA BEEF SOUVLAKI WITH OLIVE OIL AND LEMON SAUCE 🌾🌱

AAA BRAISED BEEF SHORT RIBS (FOR 2 PIECES) 🌾🌱

AAA BEEF AND ROOT VEGETABLES STEW 🌾🌱

VEGAN ROASTED RED PEPPER MEDALLIONS WITH TOMATO COULIS 🌾🌱

VEGAN QUESADILLA WITH BEYOND MEAT STEAK BITES, VEGAN CHEESE AND PEPPERS 🌾🌱

VEGAN BEYOND MEAT MEATBALLS BRAISED IN TOMATO BASIL SAUCE 🌾🌱

VEGAN 5" POT PIE WITH VEGETABLES IN CREAMY COCONUT CURRY SAUCE 🌾🌱

SIDES

ALL VEGAN

HERB ROASTED MINI POTATOES 🌾🌱

LEMON OREGANO ROASTED SWEET POTATOES 🌾🌱

BASMATI RICE AND QUINOA PILAF 🌾🌱

YUKON GOLD MASHED POTATOES 🌾🌱

MIXED SEASONAL VEGETABLES 🌾🌱

HEIRLOOM CARROTS AND GREEN BEANS 🌾🌱

DESSERT

GLUTEN-FREE BROWNIE 🌾🌱

GLUTEN-FREE VEGAN BROWNIE 🌾🌱

GLUTEN-FREE VEGAN BLONDIE 🌾🌱

GLUTEN-FREE VEGAN NANAIMO BAR 🌾🌱

GLUTEN-FREE BROWNIE BITES 🌾🌱

GLUTEN-FREE VEGAN BLONDIE BITES 🌾🌱

GLUTEN-FREE VEGAN 3" BUTTER TART 🌾🌱

GLUTEN-FREE VEGAN 3" WILD BLUEBERRY TART 🌾🌱

GLUTEN-FREE VEGAN 3" CHERRY TART 🌾🌱

GLUTEN-FREE SHORTBREAD COOKIE 🌾🌱

GLUTEN-FREE CHOCOLATE CHIP COOKIE 🌾🌱

VEGAN CHOCOLATE CHIP COOKIE 🌾🌱

GLUTEN-FREE VEGAN OOIEY GOOEY COOKIE 🌾🌱

GLUTEN-FREE VEGAN CHOCO-CHIA COOKIE 🌾🌱

GLUTEN-FREE VEGAN INDIVIDUAL CHOCOLATE 🌾🌱

DECADENCE CAKE 🌾🌱

Peter and Pauls

EventCatering

CORPORATE & SOCIAL

EVENT AND DAILY CATERING MENUS

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 _____