

# Peter and Pauls

## Event Catering

BEFORE & AFTER

# *Ceremony*

M E N U

SEE LAST PAGE FOR ORDERING INSTRUCTIONS



## 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

2 NEW HOT  
BREAKFAST  
MENU  
SELECTIONS

### 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

### 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 ORDER OF 10 PER ITEM

### \$2 per piece

Pancake | Syrup (1 piece per person)  
Mini Croissant | Muffin | Danish  
Whole Fruit

### \$2.50 per piece

Mini Bagels | Cream Cheese  
Lightly Seasoned Home Fries **Gf**  
Nature Valley Granola Bars  
Blueberry | Plain Scones

### \$3 per piece

Individual Fruit Yogurt **Gf**  
Breakfast Sausage (2 pieces per person)  
Condiments: Jams | Marmalade | Whipped Butter

### \$3.75 per piece

Individual Frittata | Sun-Dried Tomato | Jalapeño Pepper | Goat Cheese **Gf**  
French Toast | Pure Maple Syrup  
Mini Quiche | Ham | Caramelized Onion | Cheddar

### \$4 per piece

Belgian Waffles | Pure Maple Syrup (1 piece per person)  
Bacon **Gf** (3 pieces per person)

### \$4.25 per piece

Banana Loaf | Chocolate Loaf | Lemon Poppy Loaf

### \$5.50 per piece

Fruit Salad Cup **V**  
Yogurt | Granola | Fresh Berry Parfait  
Farm Fresh Scrambled Eggs | Cheese | Scallions **Gf**  
Scrambled Egg Whites | Bell Peppers | Onions | Herbs **Gf**

## Boxed Brunches – For The Bus / Limo

BOXED BRUNCHES – FOR THE 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 Apricots, Roasted Nuts

### ITALIAN SANDWICH & CHARCUTERIE - \$27

Hot & Mild Cacciatore Sausage, Parmigiano Reggiano & Friulano Cheese, Kalamata Olives  
Artisan Crackers, Seedless Grapes, Dried Apricots, Roasted Nuts  
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, Ham & 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 tarts (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 PEOPLE PER ORDER

## SANDWICH LUNCH PACKAGE \$26

### MIXED GREEN SALAD **V** **Gf**

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 PASTRIES, SQUARES

## SALADS

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

### MIXED GREENS **V** **Gf**

SM 42 | MED 66 | LG 92

Mixed Greens | Cherry Tomatoes | Cucumbers  
Balsamic Vinaigrette

### RED SALAD **V** **Gf**

SM 42 | MED 66 | LG 92

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

### FAR EAST NAPPA SALAD **V**

SM 55 | MED 82 | LG 120

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

### CAESAR

SM 60 | MED 90 | LG 130

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

**\*VEGAN CAESAR SALAD AVAILABLE:**

Vegan Cheese | Creamy Vegan Garlic Dressing

### SIGNATURE SALAD **V** **Gf**

SM 60 | MED 90 | LG 130

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

### GREEN SALAD **Gf**

SM 42 | MED 66 | LG 92

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

### BABY ARUGULA & FENNEL **Gf**

SM 55 | MED 82 | LG 120

Roasted Beets | Green Beans | Goat Cheese |  
Citrus Vinaigrette

### GREEK **Gf**

SM 60 | MED 90 | LG 130

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 **Gf**

SM 60 | MED 90 | LG 130

Cucumber | Kalamata Olives | Red Onions | Cherry

## Cold Lunches

MINIMUM 10 PEOPLE PER ORDER

### 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 | Crispy Bacon | 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; Ham |  
Cheddar (6 pcs per person)

#### ASSORTED GOURMET WRAPS

SM 144 | MED 216 | LG 312

Choose ONLY Four Varieties: 12"

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 **V**

#### 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

## Stationary Platters

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

#### ROASTED STRIPLOIN

SM 225 | MED 335 | LG 485

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 135 | MED 205 | LG 295

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: Sesame Sweet  
Chili Vinaigrette

#### SMOKED SALMON

SM 165 | MED 245 | LG 355

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

# Stationary Platters

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

## SEAFOOD SELECTION

SM 165 | MED 250 | LG 360

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

## CHIP & DIP **Gf**

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 **V Gf**

SM 65 | MED 95 | LG 150

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

## CHEESE & CRACKERS

SM 75 | MED 110 | LG 170

Assorted Cheese | Strawberries | Seedless Grapes | Dried Fruit | Crackers & Fresh Baguette

## ARTISAN CHEESE BOARD

SM 100 | MED 145 | LG 215

Gourmet Selection of Local & Imported Cheeses to include Parmesan | Manchego | Gouda | Blue Specialty Breads | Artisan Crackers | Fresh and Dried Fruits

## ARTISAN CHEESE BOARD & CHARCUTERIE

SM 185 | MED 280 | LG 420

Gourmet Selection of Local & Imported Cheeses to include Parmesan | Manchego | Gouda | Blue Specialty Breads | Artisan Crackers | Fresh and Dried Fruits  
Hot & Mild Cacciatore Sausage | Prosciutto  
My Mother's Olives | Focaccia | Lalagides

## ROOT CHIPS **V Gf**

M 40 | MED 60 | LG 90

House-made Taro Root Chips | Sweet Potato Chips | Plantain Crisps | Individual Paper bags on side for Fillings

## ANTIPASTO

SM 135 | MED 205 | LG 310

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

## RICE PAPER ROLL **Gf**

SM 75 | MED 105 | LG 165

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

## GOURMET PIZZA

(served at room temperature)

LG 85 (SMALL AND MEDIUM NOT AVAILABLE)

Mini Margherita Pizza Squares | Soppressata with Roasted Cherry Tomatoes and Fresh Basil Pizza Squares

## GOURMET FOCACCIA

(served at room temperature)

LG 85 (SMALL AND MEDIUM NOT AVAILABLE)

Anna's Pizza: Freshly Sliced Tomatoes | Balsamic | Fresh Basil

Spicy Eggplant Pizza: Mozzarella | Fresh Parsley | Oregano

## ARTISAN FOCACCIA

(served at room temperature)

LG 85 (SMALL AND MEDIUM NOT AVAILABLE)

Sliced Pears | Gorgonzola | Truffle Honey Grapes | Rosemary | Olive Oil

## CROSTINI & BRUSCHETTA

SM 50 | MED 75 | LG 110

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

## TRADITIONAL TEA SANDWICH & PINWHEEL TORTILLA WRAPS

SM 144 | MED 216 | LG 312

(6 pieces per person)

Breads: White | Whole Wheat | Rye

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

**V** - Vegetarian **Gf** - Gluten Free

## Stationary Platters

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

### DELI

SM 150 | MED 225 | LG 325

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 175 | MED 260 | LG 375

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

### FRESH FRUITS **V Gf**

SM 50 | MED 75 | LG 110

Seasonal Fresh Fruit & Berries

### GOURMET DESSERT

SM 60 | MED 90 | LG 125

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

## WOULD YOU LIKE TO ADD TO YOUR ORDER:

### Cold Beverages – 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 Beverages – 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

# BEFORE & AFTER

# *Ceremony*

## M E N U

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

### REQUIRED ORDER INFORMATION

- DELIVERY TIME:
  - EATING TIME:
  - GUEST NUMBER:
  - DELIVERY LOCATION NAME:
  - DELIVERY ADDRESS:
  - ORDERED BY: NAME/PHONE:
  - EMAIL ADDRESS:
  - MENU: please outline preferred menu choices
- 
- DIETARY REQUIREMENTS: NONE REQUIRED \_\_\_X
  - OR YES: GLUTEN-FREE x\_#, VEGAN x\_#, VEGETARIAN x\_#, NUT FREE x\_#, OTHER\_\_\_\_\_ x\_#
- 
- DO YOU REQUIRE:
  - DISPOSABLES? YES/NO Cutlery, Plates \$0.30 each OR Serving Utensils \$1 each?
  - COLD BEVERAGES? YES/NO (\$1.75 EACH)
  - HOT BEVERAGES? YES/NO (\$2.25 EACH)
  - STAFF / BARTENDERS / CHEFS? YES/NO
  - RENTALS? YES/NO

### INVOICING INFORMATION:

Full Company Address / Contact Information Required

# BEFORE & AFTER

# *Ceremony*

## M E N U

## Order Online!

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

### HOW TO ORDER

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

### IMPORTANT ORDER INFORMATION

- **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.