

# Peter and Pauls

## Event Catering

● GLUTEN-FREE ● VEGAN

LET US CATER ALL YOUR BEFORE AND AFTER CEREMONY CELEBRATIONS

### *platters*

**SM** serves 10-12 / **MED** serves 16-18 / **LRG** serves 24-30

#### **MINI BAGEL SM \$50 | MED \$78 | LRG \$120**

SESAME AND MARBLE MINI BAGELS, ACCOMPANIED BY CREAM CHEESE, ASSORTED JAMS AND BUTTER

#### **FRITTATA SM \$55 | MED \$85 | LRG \$135**

HOMEMADE FRITTATAS TO INCLUDE: SUN-DRIED TOMATO, JALAPEÑO PEPPER AND GOAT CHEESE, ASPARAGUS, LEEK, SPINACH & FETA CHEESE; WESTERN: ONIONS, PEPPERS AND HAM

#### **QUICHE SM \$55 | MED \$85 | LRG \$135**

ASSORTED MINI QUICHE TO INCLUDE: SUN DRIED TOMATO, JALAPENO PEPPER AND GOAT CHEESE; ASPARAGUS, LEEK, SPINACH AND FETA CHEESE; WESTERN: ONIONS, PEPPERS AND HAM

#### **ANTIPASTO SM \$95 | MED \$145 | LRG \$215**

GRILLED VEGETABLES; MARINATED OLIVES; ROASTED PEPPERS AND MARINATED ARTICHOKE; MARINATED MUSHROOMS; DRIED HOT AND MILD ITALIAN SAUSAGES; CAPRESE SALAD AND PARMIGIANA CHUNKS; SLICED BAGUETTE AND LALAGIDES

#### **ARTISAN CHEESE & CRACKERS SM \$45 | MED \$90 | LRG \$145**

ASSORTED CHEESE GARNISHED WITH STRAWBERRIES, SEEDLESS GRAPES, DRIED FRUIT AND NUTS, PLATTER OF CRACKERS AND FRESH BAGUETTE

#### **SMOKED SALMON SM \$95 | MED \$135 | LRG \$215**

SLICED SMOKED SALMON SERVED WITH CAPERS, RED ONION, CREAM CHEESE, DIJON HONEY DILL SAUCE, ENGLISH CUCUMBER, CHOPPED EGG, SPROUTS AND RYE BREAD

#### **CRUDITÉS & DIP SM \$30 | MED \$58 | LRG \$75**

MARKET FRESH VEGETABLES TO INCLUDE CARROT, CELERY, BROCCOLI, CAULIFLOWER, CUCUMBER, SWEET PEPPERS, CHERRY TOMATOES AND HOMEMADE DIP

#### **GOURMET PIZZA SM \$35 | MED \$50 | LRG \$75**

(Served at Room Temperature)

MINI MARGHERITA PIZZA SQUARES AND SOPRESSATA WITH ROASTED CHERRY TOMATOES AND FRESH BASIL PIZZA SQUARES

#### **GOURMET FOCACCIA SM \$35 | MED \$50 | LRG \$75**

ANNA'S PIZZA WITH FRESHLY SLICED TOMATOES, BALSAMIC AND FRESH BASIL; SPICY EGGPLANT PIZZA WITH MOZZARELLA, FRESH PARSLEY AND OREGANO

#### **CROSTINI & BRUSCHETTA SM \$36 | MED \$58 | LRG \$85**

HOMEMADE GARLIC HERB AND TRADITIONAL CROSTINI SERVED WITH TOMATO BASIL BRUSCHETTA AND LEMON CANNELLINI BEAN BRUSCHETTA AND OLIVE TAPENADE

#### **RICE PAPER ROLL SM \$55 | MED \$85 | LRG \$135**

THAI MANGO SALAD RICE PAPER ROLLS AND LEMON CHICKEN AND BASIL RICE PAPER ROLLS WITH SWEET CHILI DIPPING SAUCE

#### **SEAFOOD SELECTION SM \$99 | MED \$155 | LRG \$245**

INDIVIDUAL SHRIMP COCKTAIL, SMOKED SALMON ROSETTE ON PUMPERNICKEL ROUNDS AND SPICY CRAB RICE PAPER ROLLS

#### **FRESH FRUIT SM \$28 | MED \$56 | LRG \$75**

SEASONAL FRESH FRUIT AND BERRIES ●●

#### **GOURMET DESSERT \$32 | MED \$49 | LRG \$75**

MINI PASTRIES, GOURMET COOKIES, ASSORTED DESSERT SQUARES AND ARTISAN TARTS

PETERANDPAULSEVENTCATERING.COM ● +1 905 326 6000 ● CATERING@BYPNP.COM

Limo ● Engagement Parties ● Bridal Showers ● Afternoon Tea  
Day After Brunch ● Rehearsal Dinners and More!

Made with Love

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### wedding day breakfast

#### TRADITIONAL CONTINENTAL BREAKFAST

\$12 per person

MINI CROISSANTS  
MINI MUFFINS  
CINNAMON BUNS  
ASSORTED MINI DANISHES  
SAVOURY BREAKFAST PASTIES  
SEASONAL FRUIT PLATTER ● ●  
GOURMET COFFEE, TEA & ASSORTED JUICES

#### COCKTAIL BREAKFAST

\$16 per person

MINI MUFFINS  
MINI ASSORTED FILLED CROISSANTS  
ASSORTED PETIT QUICHE  
SMOKED SALMON PLATTER WITH MINI BAGELS,  
CREAM CHEESE, CAPERS AND RED ONIONS  
INDIVIDUAL YOGURT, GRANOLA & BERRY PARFAIT  
SEASONAL FRUIT PLATTER ● ●  
ASSORTED JUICE AND BOTTLED WATER

#### THE GREAT CANADIAN

\$15 per person

CHIVE INFUSED SCRAMBLED EGGS ●  
FRENCH TOAST WITH PURE MAPLE SYRUP  
MONTREAL STYLE MINI BAGELS  
BREAKFAST SAUSAGE  
CRISPY BACON ●  
LIGHTLY SEASONED HOME FRIES ● ● ●  
SEASONAL FRUIT PLATTER ● ●  
YOGURT, GRANOLA & BERRY PARFAIT  
ACCOMPANIMENTS:  
ASSORTED JAMS, SYRUP AND KETCHUP  
GOURMET COFFEE, TEA AND ASSORTED JUICES

#### BREAKFAST SANDWICHES

\$8 per sandwich

POACHED EGG  
WITH PEAMEAL BACON AND AGED CHEDDAR  
ON AN ENGLISH MUFFIN

CLT: CHEESE, LETTUCE AND TOMATO  
ON A MULTIGRAIN CROISSANT

WESTERN OMELETTE WRAP  
WITH ONIONS, PEPPERS AND HAM

### boxed lunches

#### FOCACCIA AND ITALIAN PANINI SANDWICHES

\$16 per person

WITH ASSORTED COLD CUTS TO INCLUDE:  
SMOKED CHICKEN, ROASTED TURKEY,  
BLACK FOREST HAM, MORTADELLA,  
SALAMI AND CAPPICOLLO

CRUDITÉS WITH RANCH DIP  
SEASONAL FRUIT SALAD  
HOMEMADE FUDGE BROWNIE  
CHOICE OF JUICE, POP OR BOTTLED WATER

### sandwiches & wraps

#### EXECUTIVE

\$10.50 per person

CHIMICHURRI GRILLED CHICKEN  
WITH CHIPOTLE MAYO, ROASTED PEPPERS  
AND GOAT CHEESE ON A SOFT PANINI

SMOKED MEAT BRISKET  
WITH SWISS CHEESE, DILL PICKLE, MUSTARD  
AIOLI ON A PRETZEL BUN

SLICED TOMATO AND BOCCONCINI  
WITH FRESH BASIL AND BALSAMIC ON  
SUN DRIED TOMATO BREAD

SMOKED SALMON SALAD  
ON FRESHLY BAKED MULTIGRAIN CROISSANT

TURKEY BREAST WITH CRANBERRY MAYO,  
ONTARIO BRIE AND CARAMELIZED ONION ON  
ROSEMARY CIABATTA

BAKED HAM AND SWISS WITH HONEY MUSTARD,  
SMOKED BACON, SLICED TOMATO  
AND CRISP LETTUCE ON MULTIGRAIN BREAD

#### RUSTIC

\$12.50 per person

VEAL CUTLET WITH LIGHT TOMATO SAUCE  
AND HOT BANANA PEPPERS ON AN ITALIAN BUN

DELI STYLE PORCHETTA ON A SOFT PANINI BUN WITH  
SWISS CHEESE, APRICOT MUSTARD, CRISPY ONIONS  
AND ARUGULA

MORTADELLA AND SALAMI WITH PESTO,  
PROVOLONE AND MARINATED ARTICHOKE

STEAMED RAPINI ON A CRUSTY BUN  
WITH SLICED FETA AND EXTRA VIRGIN OLIVE OIL

#### TEA SANDWICHES AND PINWHEELS

\$15 per dozen

EGG SALAD; TUNA SALAD; CUCUMBER  
AND CREAM CHEESE; SMOKED SALMON; HAM AND  
CHEDDAR; TURKEY, SWISS AND CRANBERRY; GRILLED  
VEGETABLE AND GOAT CHEESE

#### WRAPS

\$9 per person

EGG AND AVOCADO SALAD WITH LETTUCE,  
CUCUMBER AND SPROUTS

TUNA SALAD WITH BALSAMIC, JULIENNE PEPPERS,  
LETTUCE, CUCUMBER AND SPROUTS

TANDOORI CHICKEN TIKKA  
WITH BABY SPINACH, MINT AIOLI, SUN-DRIED TOMATO,  
CUCUMBER AND CILANTRO

SWEET BEEF TERIYAKI WITH SAUTÉED PEPPERS AND  
SCALLIONS WITH SESAME OIL AND CRUNCHY SLAW

GRILLED VEGETABLES AND GOAT CHEESE  
WITH FRESH BASIL PESTO

VEGETABLE CROQUETTE WITH HUMMUS,  
LETTUCE, CUCUMBER AND TABOULEH

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