

CORPORATE CATERING

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hospitality & entertainment group • Since 1982



BREAKFAST MENUS

■ **BREAKFAST MENU #1 (Continental)**

Fresh Baked Butter Croissants
Homemade Muffins and Fruit Danishes
Bagels & assorted Cream Cheese
UPGRADE \$3.50 per person: add Smoked Salmon
Sliced Fruit Platter
Freshly brewed Coffee, Tea, Juices & Water

■ **BREAKFAST MENU #2 (Continental)**

Individual Yogurts
Granola and Honey
Dried Apricots, Cranberries, Almonds and Raisins
Sliced Fruit platter
Homemade Muffins
Bagels and assorted Cream Cheese
UPGRADE \$3.50 per person: add Smoked Salmon
Freshly brewed Coffee, Tea, Juices & Water

■ **BREAKFAST MENU #3**

Homemade Frittatas including;
Zucchini Frittata, Ham & Cheese Frittata, and Mushroom & Caramelized Onion Frittata
Served with Bacon, Sausage, and Home Fries
Fresh sliced Fruit Arrangement
Individual Yogurts
Granola and Honey
Dried Apricots, Cranberries, Almonds and Raisins
Freshly brewed Coffee, Tea, Juices & Water

■ **BREAKFAST MENU #4**

Farm Fresh Scrambled Eggs with Chives
Bacon, Sausage, and Home Fries
Steal Cut Oats served with Brown Sugar, Fresh Berries, Cranberries, Almonds and Raisins
Fresh sliced Fruit Arrangement
Homemade Muffins
Freshly brewed Coffee, Tea, Juices & Water

BREAKFAST MENUS

■ **BREAKFAST MENU #5**

Sliced Tomatoes with Basil, Olive Oil, and Balsamic
Farm fresh Scrambled Eggs with Chives
Bacon, Sausage, and Home Fries
French Toast served with Icing Sugar & Maple Syrup
Fresh sliced Fruit Arrangement
Homemade Muffins
Freshly brewed Coffee, Tea, Juices & Water

■ **BREAKFAST MENU #6 - The Cocktail Breakfast**

Mini Muffins
Mini Assorted Filled Croissants
Assorted Petite Quiche
Smoked Salmon Platter with Mini Bagels, Cream Cheese, Capers & Red Onions
Individual Yogurts
Fresh sliced Fruit arrangement
Freshly brewed Coffee, Tea, Juices & Water

BREAKFAST MENUS

■ UPGRADES

Live Omelet Bar

Customized Omelets with Green Onions, Caramelized Onions, Diced Bacon, Shredded Cheddar Cheese, Chopped Tomatoes, Smoked salmon, Chopped Peppers, Sautéed Mushrooms, Cubed Potatoes, Cubed Ham

**Egg white omelets available*

Live Belgian Waffle Station

Fresh "Belgian" style Waffles made fresh and served warm with Canadian Maple Syrup, preserves, Nutella and sliced Bananas

Peter and Paul's Pancake Station

Choice of Regular, Chocolate Chip, or Blueberry Buttermilk Pancakes made fresh and served with Canadian Maple Syrup, Icing Sugar and Berry Compote

Bakers Delight

Hand rolled, pressed and baked breakfast pastries including Chocolate and Butter Croissants, Cinnamon Buns, Fruit Danishes and other baked goods

Fresh Fruit Station

An assortment of fresh Seasonal Fruit sliced and served to guests

Smoothie Bar

A variety of Fresh-Fruit Smoothies made-to-order (Client to pre-select 3 seasonal fruits)

Specialty Coffee Bar

(AVAILABLE AT PARAMOUNT AND UNIVERSAL ONLY)

Made to order Espressos, Double Espressos, Long Espressos, Cappuccinos and Lattes.

BREAKFAST MENUS

■ ADD ONS

- Farm fresh Scrambled Eggs with Chives
- Bacon
- Turkey or Pork Sausage
- French Toast
- Pancakes
- Crispy Home Fries
- Homemade Muffins
- Fresh baked Croissants
- Breakfast Loafs
- Scones & Tea Biscuits
- 4" Biscotti dipped in white and dark chocolate
- Bagels and Cream Cheese
- Dark Chocolate and Sour Cherry Mini Bread Puddings
- Individual Yogurts
- Fruit Skewers
- Seasonal Whole Fruit
- Sliced Fruit Platter
- Fresh Seasonal Berries
- Granola Bars
- Dried Fruit and Nuts

COLD WORKING & BUFFET LUNCHESES

■ COLD WORKING LUNCH #1

ASSORTED DELI AND DAIRY SANDWICHES

Served on Peter and Paul's herbed focaccia, Ace Bakery buns, Italian Panini's and Tortilla wraps.

- Ham & Swiss
- Roast Beef and Crispy Onions
- Oven Roasted Turkey Breast
- Gourmet Egg Salad
- Grilled Vegetables, Pesto, & Goat Cheese served in a Wrap
- Smoked Salmon with Red Onions, Bib Lettuce, & Caper Dill Cream Cheese on in a Wrap

SOUP

Chef's choice

SALADS

Mixed Greens Salad in a Balsamic Vinaigrette Dressing

Grilled Vegetable and Pasta Salad with a Pesto Vinaigrette Dressing

DESSERT

Assorted homemade Tarts, Squares and Brownies

■ COLD WORKING LUNCH #2

ASSORTED DELUXE WRAPS & FOCACCIA SANDWICHES

- BBQ Chicken Breast, Grilled Peppers, Cheddar Cheese & Chipotle Mayo served in Wrap
- Steak Spiced Beef Tenderloin with Sautéed Mushrooms, Onions, Swiss cheese, & Dijon Horseradish Mayo on Focaccia
- Grilled Vegetables, Pesto, & Goat Cheese served in a Wrap
- Smoked Salmon with Red Onions, Bib Lettuce, & Caper Dill Cream Cheese on in a Wrap

SOUP

Chef's choice

SALADS

Mixed Greens with Roasted Pear and Tomato in a Lemon Vinaigrette

Hearty Greek Village Salad

DESSERT

Assorted homemade Tarts, Squares and Brownies

BEVERAGES: All Cold Working Lunches, include freshly brewed coffee & tea, soft drinks, juices & bottled water.

UPGRADE: ADD A TRADITIONAL STYLE PIZZA OVEN TO ANY COLD WORKING LUNCH FOR GROUPS OF 100 OR MORE (PARAMOUNT AND UNIVERSAL Only)

COLD WORKING & BUFFET LUNCHESES

■ COLD WORKING LUNCH #3

Salad Bar

Includes: Romaine, Arugula, Frisée and Radicchio Lettuces

- Focaccia Croutons
- Assorted Roasted Nuts and Seeds
- Cucumbers, Grape Tomatoes, Peppers, Red Onions, Broccoli and Celery
- Assorted Cheeses, including Feta, Chèvre and Blue Cheese
- Mixed Beans
- Marinated and Pickled Vegetables
- 3 Homemade Dressings

Protein: Marinated Tofu, Grilled Chicken Breast, Sliced Grilled Beef Tenderloin and Flaked Tuna

SOUP

Chef's Choice

DESSERT

Assorted homemade Tarts, Squares and Brownies

BEVERAGES: All Cold Working Lunches, include freshly brewed coffee & tea, soft drinks, juices & bottled water.

UPGRADE: ADD A TRADITIONAL STYLE PIZZA OVEN TO ANY COLD WORKING LUNCH FOR GROUPS OF 100 OR MORE (PARAMOUNT AND UNIVERSAL Only)

HOT WORKING & BUFFET LUNCHESES

■ HOT LUNCH #1

MAIN COURSE

Chicken Parmesan

Escallop of Veal topped with Ham and Cheese

Maltagliati Pasta with Slow Oven Roasted Cherry Tomatoes in a Garlic and Olive Oil base (Vegetarian Option)

Seasonal Vegetables

Chef's choice Potatoes

SALADS

Classic Caesar Salad with Heart of Romaine, Croutons, Parmesan Cheese and Caesar Dressing

Cucumber, Vine Tomatoes, & Shaved Fennel with Bermuda Onions in a Citrus Vinaigrette

Fresh baked Focaccia with whipped Butter and Olive Oil

DESSERT

Traditional Italian Cannoli's

■ HOT LUNCH #2

MAIN COURSE

Cornish Hen served Peter and Paul's style

Oven roasted Salmon in a Lemon Butter Sauce

Basmati Rice

Chef's choice Potatoes

Seasonal Vegetables

SALAD

Mixed Greens with Pears and roasted Tomato in a Lemon Vinaigrette

Baby Spinach Salad with Cucumber, Cherry Tomatoes, Radish, Pumpkin Seeds,

Sun Dried Cranberries, in a Herb Vinaigrette

Fresh baked Focaccia with whipped Butter and Olive Oil

DESSERT

Cheesecake with Fruit toppings and fresh sliced Fruit Platters

BEVERAGES: All Cold Working Lunches, include freshly brewed coffee & tea, soft drinks, juices & bottled water.

UPGRADE: ADD A TRADITIONAL STYLE PIZZA OVEN TO ANY COLD WORKING LUNCH FOR GROUPS OF 100 OR MORE (PARAMOUNT AND UNIVERSAL Only)

HOT WORKING & BUFFET LUNCHESES

■ HOT LUNCH #3

MAIN COURSE

Pork and Chicken Souvlaki

Tzatziki Sauce

Vegetarian Moussaka

Basmati Rice

Chef's Choice Potatoes

Seasonal Vegetables

SALADS

Hearty Greek Village Salad

Mediterranean Orzo Salad with Olives, Roasted Red Peppers, and Edamame

Beans

Grilled Pita & Lalagides with Hummus

DESSERT

- Baklava and assorted Greek Pastries

HOT LUNCH #4

MAIN COURSE

Coq Au Vin: Boneless Chicken Breast with Mushrooms and Onions in a White Wine Sauce

Beef Bourguignon with Cremini Mushrooms & Pearl Onions

Penne in fresh Tomato and Basil Sauce

Roasted Garlic Mashed Potatoes

Seasonal Vegetables

SALADS

Romaine, Radicchio, & Wild Arugula Leaves tossed with Julienne Apples & Artichoke Hearts in a Balsamic Vinaigrette

Green & Yellow Bean Salad tossed with Heirloom Cherry Tomatoes, Feta

Cheese, in a Lemon and an Oregano Emulsion

Sliced Baguettes with whipped Butter and Olive Oil

DESSERT

Apple Crumble with Vanilla Ice Cream

BEVERAGES: All Cold Working Lunches, include freshly brewed coffee & tea, soft drinks, juices & bottled water.

UPGRADE: ADD A TRADITIONAL STYLE PIZZA OVEN TO ANY COLD WORKING LUNCH FOR GROUPS OF 100 OR MORE (PARAMOUNT AND UNIVERSAL Only)

HOT WORKING & BUFFET LUNCHESES

■ HOT LUNCH #5

MAIN COURSE

Tandoori Beef Skewers

Butter Chicken

Tender Pieces of Boneless Chicken Breast in a Rich Indian Spiced Creamy Tomato Sauce

Chickpea Curry

Chickpea Braised in Mild Cilantro & Cumin Curry Sauce (Vegetarian option)

Basmati Rice

SALADS

Tomato, Radish & Red Onion Salad

Spiced Yogurt Potato Salad

Garlic Butter Brushed Naan Bread

DESSERT

Assorted Pastries & Squares

■ HOT LUNCH #6

MAIN COURSE

Chicken Quesadilla

Tortilla Shells Filled with Grilled Chicken, Sautéed Peppers & Onion, Cheddar & Jack Cheese

Empanadas with Seasoned Pulled Beef & Cheese with Chimichurri

Black Bean Enchiladas

Sweet Corn, Black Beans, Cheddar & Jack Cheese with Salsa Rolled in Soft Flour Tortilla (Vegetarian option)

SALAD

Tortilla Chips with Salsa, Sour Cream & Guacamole

Fiesta Salad with Tomato, Avocado, Cucumber, Red Onion & Peppers in Cilantro & Cumin Vinaigrette

DESSERT

Assorted Pastries & Squares

BEVERAGES: All Cold Working Lunches, include freshly brewed coffee & tea, soft drinks, juices & bottled water.

UPGRADE: ADD A TRADITIONAL STYLE PIZZA OVEN TO ANY COLD WORKING LUNCH FOR GROUPS OF 100 OR MORE (PARAMOUNT AND UNIVERSAL Only)

HOT WORKING & BUFFET LUNCHESES

■ BBQ Lunch Buffet (Manor and Universal Locations Only) Prepared Live on Outdoor BBQ

Grilled Boneless Skinless Chicken Breast, Grilled Beef Burgers (Vegetarian Burgers available upon request) & All-Beef Hot Dogs served on Bakery Style Buns
Condiments: Relish, Mustard, Onions, Tomatoes, Swiss Cheese, Cheddar Cheese, Sautéed Mushrooms, Shredded Lettuce, Sliced Dill Pickles and Mayonnaise

SALADS & SIDES:

- Mixed Field Greens with Cucumbers & Cherry Tomatoes tossed in an Aged Balsamic Vinaigrette
- Crisp Romaine Greens tossed in a Creamy Caesar Dressing topped with Freshly Grated Parmesan Cheese, Crisp Panchetta and Home-Baked Croutons
- Coleslaw
- Red Skin Potato Salad
- Garden Vegetable Pasta Salad

DESSERT

Assorted Pastries & Squares

BEVERAGES: All Cold Working Lunches, include freshly brewed coffee & tea, soft drinks, juices & bottled water.

UPGRADE: ADD A TRADITIONAL STYLE PIZZA OVEN TO ANY COLD WORKING LUNCH FOR GROUPS OF 100 OR MORE (PARAMOUNT AND UNIVERSAL Only)

BOXED LUNCHESES

■ Supreme of Chicken

- **Signature Salad**
Romaine Hearts, Radicchio, Candied Cashews, Heart of Palm, Carrots, Sautéed Mushrooms, Berries, Cherry Tomatoes & Cucumber with Roasted Garlic & Honey Lemon Dressing
- **Herb Marinated Supreme of Chicken**
- **Chocolate Dipped Strawberries**
- **Fruit Salad**

■ Deli

- **Trio of Sandwiches**
Egg Salad, Tuna Salad & Grilled Vegetables with Pesto
- **Coleslaw with Vinaigrette Dressing**
- **Chocolate Chip Cookie**
- **Whole Apple**

■ Asian

- **Soya Ginger Glazed Salmon**
- **Soba Noodle Salad with Carrots, Snow Peas, Green Onions, Bean Sprouts & Watercress with Sweet Chili Dressing**
- **Fruit Salad**
- **Almond Tart**

■ Greek

- **Lemon Grilled Chicken Souvlaki**
- **Greek Pasta Salad with Feta Cheese & Oregano**
- **Fruit Salad**
- **Baklava**

■ Entrée Salad

- **Signature Salad**
Romaine Hearts, Radicchio, Candied Cashews, Heart of Palm, Carrots, Sautéed Mushrooms, Berries, Cherry Tomatoes & Cucumber with Roasted Garlic & Honey Lemon Dressing
- **With your choice of:**
Grilled Chicken Breast
Pesto Marinated Salmon
Grilled Beef Tenderloin
Marinated Grilled Tofu

■ BEVERAGES

All Coffee Breaks Include Assorted Bottled Juices, Soft Drinks, Bottled Water, Coffee, Decaffeinated Coffee, and Assorted Teas

■ ADD ONS

- Granola Bars
- Individual Yogurts
- Breakfast Loafs
- Whole Fruit
- Scones & Tea Biscuits
- Home baked Cookies
- Chocolate Dipped Strawberries
- Brownies
- Assorted Cupcakes
- Domestic & International Cheese & Cracker Platter
- Fresh cut Vegetables & Dip Platter
- Pita Wedges, Flatbreads & Spreads
- Mini Pizza & Focaccia Spears
- Salted Pretzels and Potato Chips
- Salted Trail Mix
- Blue & Yellow Nacho Chips with Spicy Salsa
- California Rolls with Soya Sauce, Pickled Ginger & Wasabi
- Ice Cream Bars
- Crispy French Fries
- Dried Fruits & Nuts
- Sliced Fresh Fruit
- Assortment of Candy Bars
- Assortment of Candy (Gummy Bears, Licorice, M&M's, Jube Jubes, Swedish Berries, Chocolate Covered Pretzels, etc...)

INTERACTIVE STATIONS

■ Antipasto Bar

Marinated Eggplant, Marinated homemade Roasted Red Peppers, Grilled & Fried Zucchini, Bruschetta, Hot Banana Peppers, Sundried Tomatoes, Marinated Mushrooms, Fior Di Latte a La Caprese, Kalamata Olives with Pepperoncini, home seasoned Green Olives with Chili Flakes, Beetroot Salad, Potato Pizza & roasted Tomato with reduced Balsamic Pizza, Mixed Bean Salad, Greek Village Salad, Far East Salad with Sweet & Soya Vinaigrette, Seafood Salad, Beer Battered Codfish with Garlic Dip, freshly sliced Prosciutto, carved Parmigiano Padano Wheel, oven roasted Italian Sausage with Green Peppers & Onions, homemade Focaccia and specialty Breads

■ Prosciutto & Parmigiano Carving Station

Freshly sliced Prosciutto, carved Parmigiano Wheel, sliced Melon Balls, large round slices of Hot House Tomatoes (drizzled with Olive Oil and reduced Balsamic) and homemade Focaccia

■ Garlic Mashed Potato Station & Lamb Chops

Garlic Mashed Potatoes served in a Martini Glass topped with Gravy & Fried Crisp Onions with a selection of Grated Cheese & fresh Bacon Bits topped with French Cut Grilled Marinated Lamb Chops

■ Carving Station

Oven Roasted Top Sirloin carved & served with Au Jus & Horseradish

■ Fajita Station

Chefs will prepare & present live for guests Sautéed Beef, Chicken & Vegetables in Mexican Spices with a selection of ingredients to choose from

■ Chicken Roulade Station

Oven Roasted Chicken carved & served in a Pita with a selection of condiments to choose from

INTERACTIVE STATIONS

- **Mediterranean Shawarma Station**
(EXCLUSIVELY AT PARAMOUNT AND UNIVERSAL)
Authentic Chicken Shawarma sliced & served on fresh Pita with traditional condiments to choose from. Accompanied by Coronita Beer on Ice
- **Mediterranean Chicken & Pork Brochette**
Marinated Chicken and Pork Brochette Grilled to order served with Avocado Tzatziki and Peach Tomato Chutney
- **Pork Schnitzel Station**
Fried Mini Pork Schnitzel served in Mini Calabrese Buns with Hot Banana Peppers, Crispy Onion and Sauerkraut or with Warm Pita, Tzatziki, Lettuce, Onion & Tomatoes.
- **Steak & Fries**
Grilled Angus Beef Strip Loin rubbed with Dijon & Herbs and hand carved at the station
Served on Rosemary Focaccia Bun, Thyme tossed Russet Fries and Beef Jus
- **Ginger Hoisin Marinated Beef**
Hoisin Marinated sliced Beef with roasted Corn, Avocado, Red Pepper Salad with Chipotle Ginger Vinaigrette. Crisp Rice Noodle Garnished with Scallions
- **Boneless Beef Short Ribs**
Braised Beef Short Ribs with Red Wine Jus with Julienne Grilled King Oyster Mushrooms. Served over a bed of Roasted Cauliflower and Celery Root Potato Purée, Garnished with Sweet Pea Tendrils
- **Southern Station**
Buttermilk Fried Boneless Chicken, Creamy White Cheddar and Smoked Paprika Macaroni and Sautéed Collard Greens
- **Chicken and Waffle**
Buttermilk Fried Boneless Chicken with Picked Red Cabbage, served on a Waffle with Dijon Aioli and Cabbage Cress

INTERACTIVE STATIONS

■ **Jerk Chicken**

Marinated Jerk Chicken with Traditional Rice and Peas, Fried Plantain and Scallions

■ **Roast Turkey**

Oven Roasted Turkey Breast, carved at the station with Yukon Gold and Sweet Potato Mash, Herbed Stuffing & Cranberry Sauce

■ **Greek Station**

Grilled Oregano and Lemon Chicken Skewer, Lemon Roast Potatoes, Greek Salad, Grilled Pita and Tzatziki Sauce

■ **Taco Stand**

Two Grilled 6" Soft Tacos filled with (CHOOSE 2 VARIETIES)

- Grilled Cajun Chicken with Pineapple-Jalapeño Salsa
- Herb Marinated Flank Steak with Pico de Gallo
- Spiced Black Beans with Sautéed Peppers and Onions with Shredded Cheese

GUESTS MAY CHOOSE FROM THE FOLLOWING TOPPINGS

Guacamole, Salsa Verde, Tomato Salsa, Sour Cream, Shredded Cheddar, Cilantro and Hot Chili Sauce

■ **Porchetta & Coronita Station**

Oven Roasted Porchetta carved & served with Calabrese Buns, Hot Banana Peppers, crispy Onion and Horseradish or Warm Pita with Tzatziki, Lettuce, Onion & Tomatoes accompanied by Coronita Beer on Ice

■ **Montreal Style Deli Station**

Montreal Smoked Meat, Corned Beef & Pastrami Sliced for guest
Served on assorted Rye Breads with a selection of Mustards (Dijon, Pommery, French's), Dill Pickles, and Coleslaw

INTERACTIVE STATIONS

■ Cuban Sandwich Stand

Cuban Sandwiches served warm at the station; Cuban Style Roast Pork, Pickles, Mustard and Swiss Cheese on Cuban Style Baguettes, Cajun Kettle Chips on the side

■ Nonna's" Veal & Brio Station

A byPeterandPauls.com Signature Station! Tender Veal Cutlet on a fresh Bakery Bun, topped with "Nonna's" Homemade Tomato Sauce and a variety of toppings to include Hot Peppers, Sautéed Mushrooms and Provolone Cheese. Also enjoy a Rapini and Feta Sandwich and top off the experience with an Ice Cold Brio!

■ Bahn Mi Sandwich

Barbeque Roast Pork Loin, Pickled Carrot and Daikon, Cucumber Julienne and fresh Cilantro served on Baguette, served with Green Mango and Cashew Salad

■ Gourmet Pizza & Flat Bread

(EXCLUSIVELY AT PARAMOUNT AND UNIVERSAL)

(CHOOSE 2 VARIETIES)

- The Canadian - bacon, mushrooms, pepperoni, sundried tomatoes, tomato sauce, cheese
- Mediterranean - feta, olives, sun dried tomatoes, caramelized onions, pesto, cheese
- Classic - fresh mozzarella, tomato sauce, basil, roasted garlic
- Hog Town - pulled pork, roasted red peppers, BBQ sauce, and mozzarella cheese
- Buffalo Mozzarella, Vine Ripened Tomatoes, Tomato Sauce and fresh Basil
- Grilled Chicken, Pesto, Roasted Peppers and Herbed Chèvre
- Gorgonzola, Caramelized Onions, Fig and Spiced Walnuts

INTERACTIVE STATIONS

■ Gourmet Panini Bar

Gourmet, European inspired Panini Sandwiches served warm at the station
(CHOOSE 2 VARIETIES)

- BBQ Chicken Breast, Grilled Peppers, Jack Cheese, Caramelized Onions and Dijon Aioli on a Ciabatta Bun
- Steak Spiced Beef Tenderloin with Sautéed Mushrooms, Onions, Swiss Cheese, & Dijon Horseradish Mayo on a Baguette
- Turkey Breast with Artichoke, Provolone Cheese, & Pesto on a Swiss Triangle Bun
- Grilled Vegetables, Pesto, & Goat Cheese on a Multigrain Panini
- Thyme Marinated and Grilled Chicken with Roasted Peppers, Swiss Cheese and Dijon Aioli on Ciabatta Bun
- Seared Beef and Sliced Brie Cheese with Arugula and Tomato Butter on Rosemary Focaccia
- Prosciutto, Genoa Salami and Provolone Cheese on Panini Bun with Pesto Aioli
- Shaved Beef Brisket, Swiss Cheese, Sauerkraut and Mustard on Dark Rye Bread

■ Naan Bread Station

Fresh Tandoori Breads served With A Selection Of Dips & Meats

- Tandoori Naan Triangles
- Potato & Caramelized Onion Stuffed Tandoor Naan Triangles
- Tandoor Cooked Chicken Kebab Wrapped in a freshly Baked Naan & cut into bite size pieces
- Tandoor Roasted Paneer Wraps
- Mint Yogurt Dip
- Served with Fresh Mango Salad

INTERACTIVE STATIONS

■ **Chow Mein Station**

Vegetable Chow Mein accompanied by Shrimp and Thai Chicken, served to guests In authentic Chinese Style Boxes with Chop Sticks

■ **Asian Station**

Sesame Crusted Salmon served on a Bed of Green Mango & Papaya Salad with Soya Ginger Citrus Glaze, Nappa Cabbage and Crisp Noodle Salad and Assorted California Rolls (2 types) with traditional accompaniments

■ **Stir Fry Station**

Ginger Beef, Chili Chicken and Crispy Tofu with Vegetables.
Served with Sesame Oil and scented Jasmine Rice.

GARNISHES INCLUDE: Green Onions, Cilantro, Toasted Sesame Seeds and Chili Pepper Sauce

■ **Dim Sum**

Chinese Vegetable, Pork & Shrimp and Curried Chicken Dumplings steamed Live in Steamer Baskets then seared to a Golden Crisp served in Chinese Take-Away Boxes with Chopsticks. Accompanied by Seasoned Soy Sauce, Hoisin Glaze, Tomato Chili Dip, Hot Mustard and Plum Compote

■ **Sushi Bar**

Sushi & Sashimi prepared by Chefs in front of your guests with Ginger, Wasabi, Soya Sauce & Chop Sticks

■ **Comfort Food Station**

Mini Hamburgers, Mini Hot Dogs & Mini Grilled Cheese, Regular & Sweet Potato Fries

■ **Slider Station**

Mini Beef Sliders served with a variety of toppings and condiments for guests to create their desired "Snack" to include Cheddar Cheese, Swiss Cheese, Honey BBQ Sauce, Wasabi Mayonnaise, Fried Onions, Pickled Cucumbers, Tomatoes, Scallions, Shredded Lettuce & Pomerry Mustards. Sliders accompanied by Crisp French Fries and Golden Onion Rings with Ketchup & Mayo for dipping

INTERACTIVE STATIONS

■ Japadog Style Mini Hot Dogs

CHOICE OF:

- Kurogoma Kimuchi
Turkey Sausage with Mild Kimchi topped with Kurogoma (Black Sesame)
- Terimayo
Beef Hotdog, Teriyaki Sauce, Mayo and Seaweed

■ Nacho and Cheese Station

Nachos and Cheese just like at the movie theatre! A fun and interactive station, as guests get to choose and top their own Nachos.

STATION INCLUDES:

Nacho Chips and Cheese served hot and to order in easy carry trays.
Condiment station so guests can top Nachos to order (includes Salsa, Sour Cream, Jalapeno Peppers)

■ Wings and Nacho Station

3 Different Flavored Chicken Wings to include Hot, Mild, and Honey Garlic
Nachos and Salsa
Crudités with Dip and Pretzels

■ Flambé Ouzo Shrimp Station

Chefs will Flambé Black Tiger Shrimp with Ouzo for guests to enjoy

■ Oyster Bar

Fresh select Oysters will be displayed on ice served with traditional condiments

■ Vodka & Caviar Station

Guests will enjoy flavored frozen Vodka displayed in tower Ice Sculpture & served with Beluga Caviar on a Blini

■ Seafood Bar

AN ASSORTMENT OF SEAFOOD INCLUDING: Cold & Hot Canadian Lobster (1/2 per guest), Cold & Hot variety of Crab Legs (1 x 3" piece per guest), Peel & Eat Shrimp (5 per guest), Steamed Mussels (6 per guest), Cod Fish Balls & Shrimp Patties (1 per guest), Rice with Clams & Scallops & Chorizo

INTERACTIVE STATIONS

■ **Poutine Station**

Poutine made with all fresh ingredients and toppings and traditional flavors, French Fries, Gravy, and Cheese Curds for your guests to enjoy.

■ **Bubble and Squeak**

Crisp Bubble N' Squeak Potato with Vegetables, Served with Caramelized Onion and Sausage Hash and Topped with a Fried Egg Crisp

■ **Grilled Cheese Station**

Grilled Cheese Sandwiches prepared live in front of your guests served with French Fries & Onion Rings with Ketchup for dipping

■ **Vegetarian Strudel**

Delicate Golden Pastry, filled with Roasted Ontario Market Vegetables and Aromatic Red Lentil Pâté. Garnished with Ontario Tomato Chutney accompanied by Dressed Spinach, Endive, and Radicchio

■ **Salad Bar**

Romaine, Arugula, Frisée and Radicchio Lettuces

- Focaccia Croutons
- Marinated Tofu
- Assorted Roasted Nuts and Seeds
- Cucumbers, Grape Tomatoes, Peppers, Red Onions, Broccoli and Celery
- Assorted Cheeses, including Feta, Chèvre and Blue Cheese
- Mixed Beans
- Marinated and Pickled Vegetables (Mushrooms, Roasted Red Peppers, Olives, Pickles and other delicacies from the cellar)

Choice of three house made dressings

INTERACTIVE STATIONS

■ Potato Tikki Station

Paneer and Potato Tikki topped with Curried Chickpeas
Served with Mint and Tamarind Chutney

■ Mac and Cheese Bar

Old Fashioned Macaroni and Cheese, made with White Cheddar, Oka and Smoked Gouda, baked with Crunchy Panko Bread Crumbs and Parmesan Cheese
Served in disposable Take Out Boxes

■ Rice Bar

Saffron Basmati Rice served with (CHOOSE 2 VARIETIES):

- BBQ Chicken in a Tandoori Spiced Sauce
- Thai Coconut Seafood Curry with Scallops, Shrimp and White Fish
- Vegetarian Chickpea Curry with assorted Vegetables

Garnished with Scallions and Cilantro

Served with Papadum

Hot Sauce on the side

■ Pasta Station

Our chefs will prepare a choice of Pasta with a selection of Sauces & a variety of ingredients.

■ Risotto Station

Saffron Risotto topped with (CHOOSE 1 VARIETY):

- Edamame and Sun-Dried Tomatoes
- Asparagus and Prosciutto
- Truffled Wild Mushroom
- Purple Beet, Goat's Cheese with Lemon Zest and Crispy Leeks garnished with Parmesan Shards and Truffle Oil

SWEET INTERACTIONS STATIONS

- **Belgian Waffle Station**
Fresh "Belgian" Style Waffles served Warm with Vanilla Ice Cream, Whipped Cream, Maple Syrup Chocolate Sauce and an assortment of Berries
- **Nutella and Banana Flambé Crepe Station**
Bananas and Pecans flambéed in Rum Served in a homemade Crepe, spread with warm Nutella topped with Vanilla Ice Cream
- **Crêpe Station**
Fresh Crêpes prepared with Whipped Cream, Vanilla Ice Cream, assorted Berries & Chocolate Sauce
- **Cherries Jubilee**
Flambé Cherries Jubilee served over Vanilla Ice Cream in a Martini Glass
- **New York, New York**
A variety of New York Cheese Cakes with selections of different sauces & traditional toppings
- **Candyland**
A selection of "Classic" Candies displayed & made available for guests to shop from
- **Sweet Table**
Fresh Fruit & assorted Cakes and Pastries
- **Market Style Fresh Fruit Station**
A selection of Seasonal & Tropical Fresh Fruit carved by our Chef and displayed for guests to enjoy

SWEET INTERACTIONS STATIONS

■ Grilled Pineapple Station

Grilled "Golden" Pineapple with Hot Caramel Sauce served with Whipped Cream, Vanilla Ice Cream, assorted Berries & Chocolate Sauce

■ Brioche Station

Fresh Brioche to be cut and stuffed with Torrone Ice Cream, Ferrero Rocher Ice Cream, Yogurt & Frutti di Bosco Ice Cream

■ Loukoumades Station

(EXCLUSIVELY AT PARAMOUNT AND UNIVERSAL)

Freshly made Loukoumades tossed in Honey and sprinkled with Cinnamon and Icing Sugar for guests to enjoy

■ Cannoli Station

Freshly made Cannoli with a selection of Chocolate or Vanilla Custard and Traditional Sicilian Cannoli for guests to enjoy

■ Chestnut & Clementine Stations (Seasonal)

Roasted live in front of guests, served in mini bags accompanied with Clementine's

■ Funnel Cake

(EXCLUSIVELY AT PARAMOUNT AND UNIVERSAL)

Fresh "Funnel Cake" style served warm with Vanilla Ice Cream, Whipped Cream, Strawberry Sauce, Chocolate Sauce and an Assortment of Berries

■ Delectable Mini Desserts Station

Mini Cannoli with Chocolate and Vanilla Custard, Traditional Sicilian Cannoli, Mini Vanilla Crème Brule, Mini Lemon Panna Cotta, Mini Lemoncello Tiramisu, Chocolate Mousse on a Chinese Spoon with fresh Raspberry & large Chocolate Dipped Strawberries for guests to enjoy

SWEET INTERACTIONS STATIONS

- **Mini Mars Bar Station**

(EXCLUSIVELY AT PARAMOUNT AND UNIVERSAL)

Deep Fried Battered Mini Mars Bars served with a scoop of Vanilla Ice Cream

- **Specialty Italian Gelato Station**

Specialty Italian Gelato (Choice of 3 Flavours: Lemon, Banana, Chocolate, Frutti di Bosco, Coffee or Mint) served with Waffle Cones & Martini Glasses

- **Sundae Bar**

Vanilla, Strawberry & Chocolate Ice Cream along with a selection of Strawberry, Chocolate & Butterscotch Sauces, accompanied by specialty candies for guests to create their own unique Sundae

- **Specialty Ice Cream Truck**

Sundaes, Shakes, Floats, Soft Serve Ice Cream, Slushies & a variety of Popsicles

(Based on number of guests and season)

- **Beaver Tails**

Golden Brown Beaver Tails lightly dusted with Cinnamon and Sugar, served with a Chocolate Hazelnut Spread and an assortment of Berries

COCKTAILS/LIQUOR/ SPECIALTY COFFEE

- **Alize Station**
Guests will enjoy Flavored Alize displayed in Ice luge Sculpture
- **Specialty Coffee Station**
Guests will be able to choose from a selection of liqueurs and create the desired specialty Coffee with Whipped Cream & Maraschino Cherry toppings
- **Greek Coffee Station**
Authentic Greek Coffee prepared for guests
- **Ice Cappuccino Station**
Granita style ice Frappuccino topped with Whipped Cream and Maraschino Cherry and your favourite liqueur
- **Grappa & Ice Wine Station**
Guests will enjoy flavored frozen Grappa and a selection of Ontario Ice Wines
- **Chocolate, Liqueur & Wine Station**
An Assortment of Digestive Liqueurs, Ice Wine and Digestive Wines
Accompanied with a Selection of White, Dark and Milk Chocolate Slabs

HORS D'OEUVRES

■ COLD

- Mini Soup Sips (Cold)
- Spicy Bloody Mary with Shrimp
- Spicy Bloody Mary with fresh Shucked Oysters (Seasonal)
- Baby Shrimp Cocktail in a Shooter Glass
- Baby Shrimp with Chipotle Dip in a Shooter Glass
- BBQ Duck, Thai Basil, Scallion Roll with Oyster Sauce
- Blue Cheese with Caramelized Pear and Walnut Tart
- Brie with Red Onion Jam and Caramelized Pear
- Caprese Salad Lollipop
- Citrus Ceviche of Bay Scallops with Avocado Mousse in a Profiterole
- Crab Salad with Salted Mango in a Filo Cup
- Cured Beef Carpaccio on a White Pizza
- Dried Figs with Honey Yogurt
- Fig Souvlaki with Feta and Prosciutto (Seasonal)
- Gravalax with Mango Cucumber Slaw
- Honey and Rosemary Caramelized Pear wrapped with Prosciutto
- Lobster and Corn Salad in a Filo Cup
- Mini Greek Salad
- Mini Veggies and Dip in a Shot Glass
- Pickled Beets with Feta and Orange Supreme
- Roasted Tomato and Tapenade Pilassadiere
- Seared Medium Rare Certified Angus Beef Sirloin with Rocket and Fennel
- Smoked Salmon and Cream Cheese Mousse with Capers
- Smoked Salmon, Avocado and Grapefruit Ceviche
- Watermelon and Feta with Mint
- Wild Mushroom and Grilled Artichoke Bruschetta
- Goat Cheese, Roasted Pears Canapés
- Figs, Gorgonzola Braised Bermuda Onion Canapés

(NOTE: SUBJECT TO SEASON AND PRODUCT AVAILABILITY)

HORS D'OEUVRES

■ HOT

- Arepas/Pupusa stuffed with Chorizo and Queso
- Apricot, Gruyere and Fennel in a Phyllo Pastry
- Brochette of Chicken with fresh Ginger and Lime
- Chicken and Tarragon Mousse in a Wonton Wrapper
- Jerk Pork Skewers with Pineapple Salsa
- Mini Baha Fish Tacos
- Shrimp and Brie Firecrackers
- Risotto Balls with Tomato Sauce
- Baked Ricotta Quesadillas
- Pistachio, Strawberry and Greek Yogurt Turnover
- Shrimp Tempura with Wasabi Mayonnaise
- Mini Beef Wellington
- Brazilian Marinated Beef Satays with Chimichurri
- Chef's Choice Soup Sips (Hot)
- Mini New Red Potato Bites
- Coconut Chicken Satays with Spicy Thai Sauce
- Warm Brie En Croute with Strawberries and Crushed Candied Cashews
- Warm Brie en Croute with Mango Chutney and Toasted Almonds
- Wild Mushroom and Chianti Braised Red Onion Baklava
- Tandoori Chicken Skewers
- Roasted Mushroom Caps stuffed with Crab drizzled with a Citrus Remoulade
- Roasted Mushroom Caps stuffed with Sausage and Cheddar Cheese
- Grilled Polenta Rounds with Gorgonzola and Oven Dried Tomatoes
- Chicken Saltimbocca Skewer
- Corn Fritter with a Toasted Cumin, Jalapeno and Lime Crème
- Piri Piri Shrimp Skewer
- Spanakopita
- Mini Beef Tacos
- Mac And Cheese Fritter
- Mini BLT
- Mini Pulled Pork Sandwiches with Mango Coleslaw and Fried Onions
- Mini Beef Sliders
- Mini Chicken Sliders
- Mini Grilled Cuban Sandwich
- Bacon Wrapped Figs (Seasonal)

(NOTE: SUBJECT TO SEASON AND PRODUCT AVAILABILITY)

1ST COURSE OPTIONS

■ Soups

- Chilled Gazpacho with Baby Shrimp
- Creamy Wild Mushroom & Tarragon
- Smoked Tomato Bisque with Hint of Gin
- Boston Style Clam Chowder
- Cream of Asparagus
- Butternut Squash with Pumpkin Seed
- Traditional Minestrone with Beans & Potatoes
- Carrot & Parsnips with fresh Orange
- Curried Cauliflower Puree with diced Potatoes & Coconut Milk
- Chicken & Chorizo Gumbo
- Hearty Beef & Barley
- Miso Soup with Tofu & Seaweed
- Chinese Chicken & Corn Soup

1ST COURSE OPTIONS

■ Salads

GREEN SALADS

- Mixed Field Greens tossed in an aged Balsamic Vinaigrette and wrapped in a Cucumber Jacket
- Village Greek Salad
- Mixed Field Greens with Roasted Pears and Tomatoes in a Lemon Vinaigrette Dressing
- Baby Spinach Leaves, Orange Segments and Candied Walnuts on a Ricotta Salata (Goat Cheese) in a Honey Mustard Vinaigrette
- Organic Greens, Endive and Pear Salad with Crumbled Stilton in a Lem On-Shallot-Honey Vinaigrette
- Baby Arugula & Fennel Salad with Roasted Beets, Green Beans & Light Feta Cheese in Citrus Vinaigrette
- Signature Salad: Romaine Hearts, Radicchio, Candied Cashews, Heart of Palm, Berries, Carrots, Sautéed Mushrooms
- Arugula Salad with Walnuts, Red Onion, Stilton & Sun Dried Cherries in Balsamic Vinaigrette
- Baby Spinach Salad with Cucumber, Cherry Tomatoes, Radish, Pumpkin Seeds, Sun Dried Cranberries in an Herb Vinaigrette
- Mixed Green Salad with Cherry Tomatoes, Cucumber & Julienne Vegetables with Citrus Vinaigrette
- Classic Caesar Salad with Heart of Romaine, Croutons, Parmesan Cheese & Caesar Dressing

2ND COURSE OPTIONS

■ PASTA/RISOTTO

- Risotto with Wild Mushroom and Prosecco
- Risotto with Shiitake Mushroom, Leeks and White Truffle Oil
- Beet Risotto
- Radicchio Risotto with Shrimp
- Amarone Risotto, Fried Leeks and Bone Marrow
- Penne in a Plum Tomato and Fresh Garden Basil Sauce
- Agnolotti stuffed with Ricotta Cheese and Spinach in a Parmegiano Cream Sauce
- Short Pappardelle Wild Boar Ragout
- Penne with Wild Mushroom and Sun Dried Pesto
- Orecchiette alla Barese (Rapini) Oil Base
- Short Tagliatelle with Brown Butter and Greek Cheese
- Spinach Ricotta Rotollo in a White Cream Sauce
- Wild Mushroom Rotollo in a Pesto Cream Sauce
- Shiitake Mushroom risotto stuffed in a Pasta Bundle served with a Sundried Tomato Pesto sauce
(Upgrade: Add 2 JumboTiger Shrimp)

2ND COURSE OPTIONS

■ MAIN ENTRÉE OPTIONS

BEEF

Centre Cut AAA Beef Tenderloin

Grilled AAA Beef Tenderloin

Beef Wellington

Chateau Briand

Grilled Rib Eye Steak

Dry Aged Sirloin Steak

SAUCES: Vintage Balsamic Demi Glaze, Port Glaze, Peppercorn Bourbon, Red Wine Reduction, Chantrelle Sauce, Brandy sauce, Marsala Wine and Wild Mushroom, Wild Mushroom and Cream, Herbs

VEAL

Veal Rib Eye Steak

Natural Farm Veal Chop

Bacon Wrapped Veal Striploin

SAUCES: Rosemary Au Jus, Rosemary and Thyme sauce, Jus Naturelle, Veal Demi glaze

LAMB

Four Bone Savory Crust Rack of Lamb

Lamb Chops marinated in Olive Oil, Lemon, and Oregano

SAUCE: Chef's Choice

PORK

Flash Seared Pork Tenderloin

Pork Chop

SAUCE: Chef's Choice

CHICKEN/HEN

Roasted Boneless Cornish Hen

Supreme Breast of Chicken stuffed (a variety of stuffing's available)

SAUCES: Wild Mushroom and Cream, White Wine and Herb, Saffron and Wild Mushroom, Spinach and Cream

FISH

Filet of Halibut

Salmon Filet

Sea Bass

SAUCES: Butter, Lemon Butter, Garlic Butter, Capers and Butter, Dill Cream, Saffron and Mango, Saffron and Cream

2ND COURSE OPTIONS

■ SIDE DISH OPTIONS

POTATOES

- Goat Cheese and Yukon Gold Potato Cakes with Scallions
- Horseradish Buttermilk Mashed Potatoes
- Garlic Mashed Potatoes
- Scalloped Potatoes
- Sweet Potato Cakes
- Roasted Fingerling Potatoes
- Oven Roasted Lemon Potatoes

VEGETABLES

- Smashed Peas
- Heirloom Carrot
- Asparagus Spears
- Roasted Peppers (Red, Yellow, or Orange)
- Green and Yellow beans
- Baby Bok Choy
- Rapini

2ND COURSE OPTIONS

■ DESSERT OPTIONS

Build your own Mini Dessert Trilogy per person (CHOOSE 3 VARIETIES):

- Vanilla Crème Brule
- Cheesecake Lollipops
- Chocolate Dipped Strawberries
- Coconut Lime Panacotta
- Tiramisu
- Raspberry Tiramisu
- Chocolate Rum Pudding with Cherry and Caramel Sauce
- Gorgonzola Cheesecake Bite
- Red Wine Poached Figs and Port Syrup
- Vanilla-Pistachio Crème Brule
- Chocolate Espresso Crème Brule
- Cheesecake Baklava

Individual Dessert per person:

- Tiramisu
- Chocolate Decadence Cake with Rum Flavored Sabayon
- Fresh Fruit Pavlova served with Lemon Cream garnished with fresh Berries
- Apple Tarte Tatin served with Butterscotch Sauce
- Carrot and Raisin Cake with Cream Cheese Icing
- Vanilla or Chocolate Espresso Crème Brulé garnished with fresh Fruit
- Mascarpone Cheesecake with Honey Caramel Apples and Almond Praline
- Traditional Apple Pie with Vanilla Bean Ice Cream
- Traditional Cheesecake served with a Fruit topping
- Chocolate Cheesecake
- Lemon Layer Cake garnished with fresh Berries
- Bread Pudding served with a Vanilla Custard sauce

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