

Peter and Pauls
EventCatering

Barbeque
Menus

CORPORATE BBQ PACKAGES

MINIMUM ORDER OF 25 PER PACKAGE

TRADITIONAL \$24 PER PERSON

PROTEIN - 2 PIECES PER PERSON

HOMEMADE BURGER 🌱

Our own Classic 6oz. Beef Burger

HOT DOG 🌱

Traditional All-Beef Dog

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

VEGETARIAN BURGER 🌱

Homemade Veggie Burger with Hummus

VEGETARIAN HOT DOG 🌱

Hickory Smoked Meatless Dog

CONDIMENTS INCLUDED: 🌱 🌱

Burger Buns / Hot Dog Buns

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

SIDES

NEW POTATO SALAD 🌱 🌱

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

TRADITIONAL COLESLAW 🌱 🌱

Shaved Cabbage and Carrots in an Olive Oil Vinegar Dressing

DESSERT

SLICED WATERMELON 🌱 🌱

ASSORTED COOKIES (1pp) 🌱

CLASSIC \$32 PER PERSON

PROTEIN - 2 PIECES PER PERSON

STEAK ON A KAISER 🌱

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

CHICKEN BREAST WITH HOMEMADE BBQ SAUCE 🌱 🌱

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

ITALIAN SAUSAGE 🌱 🌱

A Mix of Hot and Sweet served with Hot Banana Peppers

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

VEGETARIAN BURGER 🌱

Homemade Veggie Burger with Hummus

TOFU STEAK 🌱 🌱

Marinated Grilled Tofu with Chimichurri Sauce

CONDIMENTS INCLUDED: 🌱 🌱

Kaiser Buns / Sausage Buns

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

SIDES

PASTA PRIMAVERA SALAD 🌱

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

CRANBERRY COLESLAW 🌱 🌱

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

DESSERT

SLICED WATERMELON 🌱 🌱

GOURMET COOKIES & BISCOTTI (1pp) 🌱

CORPORATE BBQ PACKAGES

MINIMUM ORDER OF 25 PER PACKAGE

MEDITERRANEAN - \$27 PER PERSON

PROTEIN - 2 PIECES PER PERSON HOMEMADE BURGER

Our own Classic 6oz. Beef Burger

GRILLED CHICKEN SOUVLAKI

4oz Lemon and Oregano Marinated Chicken Souvlaki

Grilled and served with Tzatziki

ITALIAN SAUSAGE

Mix of Hot and Sweet served with Hot Banana Peppers

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

VEGETARIAN BURGER

Homemade Veggie Burger with Hummus

VEGETARIAN ITALIAN SAUSAGE

Served with Hot Banana Peppers

CONDIMENTS INCLUDED:

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

SIDES

NEW POTATO SALAD

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

VILLAGE GREEK SALAD

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

DESSERT

SLICED WATERMELON

ASSORTED COOKIES (1pp)

SURF & TURF - \$34 PER PERSON

PROTEIN - 2 PIECES PER PERSON HOMEMADE 6oz. TOP SIRLOIN PORCINI & SUN-DRIED TOMATO BURGER

Served with Sliced Provolone Cheese, Garlic Aioli and Caramelized Onions

HARISSA MARINATED GRILLED CHICKEN BREAST

Served with Sautéed Peppers and Lemon Herb Aioli

GRILLED SALMON MEDALLION

Served with Capers, Olives, Cherry Tomatoes, Salsa

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

VEGETARIAN BURGER

Homemade Veggie Burger with Hummus

GRILLED TOFU MEDALLIONS

Served with Capers, Olives, Cherry Tomatoes, Salsa

CONDIMENTS INCLUDED:

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

SIDES

MIXED GREEN SALAD

Served in a Honey Balsamic Dressing

TRADITIONAL COLESLAW

Shaved Cabbage and Carrots in an Olive Oil Vinegar Dressing

PASTA PRIMAVERA SALAD

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

DESSERT

SLICED WATERMELON

ASSORTED SUMMER TARTS (1pp)

Includes Chocolate Ganache, Apple Crumble and Pecan Tart

All prices subject to HST

peterandpaulseventcatering.com

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CORPORATE BBQ PACKAGES

MINIMUM ORDER OF 25 PER PACKAGE

ASIAN FUSION - \$32 PER PERSON

PROTEIN - 2 PIECES PER PERSON

THAI CHICKEN SATAYS 🌱🌱

Sweet Chilli Dipping Sauce

GRILLED BLACK TIGER SHRIMP SKEWER 🌱🌱

Honey Garlic Glaze

FIVE SPICE ENCRUSTED SALMON 🌱🌱

Finished with a Hoisin Glaze

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

VEGETARIAN BURGER 🌱

Homemade Veggie Burger with Hummus

TOFU & VEGETABLE SATAYS 🌱🌱

Served with Sweet Chili Dipping Sauce

SIDES

GREEN MANGO SALAD 🌱🌱

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

SOBA NOODLE SALAD 🌱

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

DESSERT

SLICED WATERMELON 🌱🌱

FUDGE BROWNIE & WHITE CHOCOLATE BLONDIE

(1) 🌱

VEGETARIAN OPTION - \$26 PER PERSON

PROTEIN - 2 PIECES PER PERSON

TOFU KEBABS 🌱🌱

Marinated Grilled Vegetable and Tofu Kebabs served with Garlic Herb Aioli

VEGETARIAN BURGER 🌱

Homemade Veggie Burger with Hummus

CONDIMENTS INCLUDED: 🌱

Burger Buns / Whole Pita

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

SIDES

LEMON ORZO SALAD 🌱

With Asparagus, Olives, Cherry Tomatoes and Goat Cheese

THREE BEAN SALAD 🌱🌱

With Mixed Pepper and Red Onion in Lemon Vinaigrette

TRADITIONAL COLESLAW 🌱🌱

Shaved Cabbage and Carrots in an Olive Oil Vinegar Dressing

DESSERT

ASSORTED SUMMER TARTS (1) 🌱

To Include Chocolate Ganache, Apple Crumble and Lemon Tarts

FRESH FRUIT 🌱🌱

Platter of Seasonal Fresh Fruit and Berries

SANDWICHES

MINIMUM ORDER OF 10 PER SANDWICH

ADDITIONAL CHARGES: Event Staff/Chef & Rentals as required

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

CAJUN SPICED PULLED BEEF \$10/PP 🌱 🌿

Slow Cooked Pulled Beef in BBQ Sauce, served on a Kaiser

SMOKED BEEF BRISKET \$11/PP 🌱 🌿

On a Brioche Bun with Pommery Mustard, Dill Pickle and Crispy Onions

STEAK ON A KAISER \$16/PP 🌱 🌿

Beef Striploin Marinated Steak served on a Kaiser with Grilled Peppers, Red Onion and BBQ Sauce

6OZ. HOMEMADE BEEF BURGER \$8.50/PP 🌿

Grilled Beef Burger served with Traditional Condiments on a Sesame Bun

BEEF KAFTA KABAB \$8/PP 🌿

Grilled Beef Kabab with Tzatziki, Lettuce and Tomatoes on a Pita Bread

BEEF BULGOGI \$10/PP 🌱 🌿

Sautéed Shaved Beef, Bulgogi Sauce, Caramelized Onions with Pickled Radish and Carrots on a Sesame Bun

SAUSAGE \$8/PP 🌱 🌿

Grilled Hot or Mild Italian Sausage served with Sautéed Onion and Peppers on an Italian Bun

HOT DOG \$6.50/PP 🌿

All-Beef Hot Dog, Bun, Ketchup, Mustard, and Relish

VEGETARIAN HOT DOG \$7.00/PP 🌿

Vegetarian Hot Dog, Bun, Ketchup, Mustard, and Relish

BEYOND MEAT SAUSAGE \$11.00/PP 🌱 🌿

Vegan Hot Dog, Bun, Sautéed Peppers, and Onions

VEGETARIAN BURGER \$7.50/PP 🌿

4oz Vegetarian Burger, Bun, and Traditional Condiments

BEYOND MEAT BURGER \$9.00/PP 🌱 🌿

4oz Beyond Meat Burger, Bun, and Traditional Condiments

PULLED PORK \$8.50/PP 🌱 🌿

Spice Rubbed and Smoked Pork Shoulder served with BBQ Sauce and Fried Onions on a Brioche Bun

PORCHETTA \$9.50/PP 🌱 🌿

Traditional Roast Pork Shoulder, served with Horseradish Aioli and Banana Peppers on a Kaiser Bun

TEQUILA LIME MARINATED CHICKEN

BREAST \$9/PP 🌱 🌿

Grilled Marinated Chicken Breast served with Grilled Peppers and BBQ Sauce on a Kaiser Bun

TANDOORI CHICKEN THIGHS \$8.50/PP 🌱

Grilled Marinated Chicken Thighs with Cabbage Red Onion Slaw and Yogurt Sauce on a Naan

CHIMICHURRI MARINATED CHICKEN BREAST \$10/PP 🌱

Grilled Marinated Chicken Breast served with Chipotle Mayo, Roasted Red Peppers and Goat Cheese on a Kaiser Bun

A LA CARTE

MINIMUM ORDER OF 10 PER SANDWICH

BEEF

GRILLED 8OZ RIB EYE STEAK \$34/PP 🌾 🌿

Spiced Rubbed Grilled Rib Eye Steak with
Homemade BBQ Sauce

BEER SMOKED BEEF RIBS \$12/PP 🌾 🌿

Beer and Spice Rubbed Marinated Beef Ribs smoked
In house and brushed with our own BBQ Sauce

SMOKED BEEF BRISKET \$12/PP 🌾 🌿

In House Slow Smoked Beef Brisket with Spice Rub
and BBQ Sauce

HOMEMADE 6OZ TOP SIRLOIN, PORCINI AND SUN-DRIED TOMATO BURGER \$11/PP

Condiments include Sliced Provolone Cheese, Garlic
Aioli and Caramelized Onions

VEAL CHOPS MARINATED WITH LEMON AND SAGE \$36/PP 🌾 🌿

10-12oz Chops Drizzled with Olive Oil and Aged
Balsamic Garnished with Grilled Lemon

PORK

MEMPHIS STYLE PULLED PORK \$9/PP 🌾 🌿

Spice Rubbed Pork Shoulder Cooked for 10 Hours in
our Smoker

KANSAS CITY STYLE RIBS, SMOKED WITH MESQUITE WOOD CHIPS \$18/HALF-RACK 🌾 🌿

Spice Rubbed Pork Ribs Smoked for 2 Hours in our
Smoker, served by the Half-Rack

GREEK STYLE RIBS \$18/HALF-RACK 🌾 🌿

Pork Ribs Drizzled with Olive Oil and Oregano,
Garnished with Grilled Lemon

SAUSAGE \$8/PP 🌾 🌿

Grilled Hot or Mild Italian Sausage, served with
Sautéed Onion and Peppers on an Italian Bun

LAMB

GRILLED LAMB CHOPS \$8/PER PIECE 🌾

Chops from the Rack, marinated in Lemon Juice,
Olive Oil, and Oregano, served with Tzatziki and
Tomato Confit

LAMB SKEWERS \$10/PER SKEWER 🌾

Rosemary Infused Grilled Lamb Kebabs with Tzatziki

LAMB KEBABS \$9/PER KABAB 🌾

Indian Inspired Minced Lamb Kebabs with Yogurt
Mint Chutney

CHICKEN

HARISSA MARINATED GRILLED CHICKEN BREAST

\$10/PP 🌾 🌿

Served with Smoked Corn and Red Pepper Salsa

TEQUILA LIME MARINATED CHICKEN BREAST

\$10/PP 🌾

5-6oz Boneless Skinless Chicken Breast Marinated in
Tequila and Lime, served with Cilantro and Citrus Zest
Sour Cream

GRILLED CHICKEN BREAST WITH ROMESCO SAUCE

\$10.50/PP 🌾 🌿 🌿

Herb Marinated 6oz Boneless Chicken Breast in an
Almond, Roasted Pepper, Garlic and Olive Oil Sauce

GRILLED ½ CORNISH HEN \$17/PP 🌾 🌿

Lemon Oregano Marinated Flattened Boneless
Cornish Hen

THAI CHICKEN SATAYS \$8/PP 🌾 🌿

Sweet Chilli Dipping Sauce

SEAFOOD

SEAFOOD PAELLA \$16/PP 🌾 🌿

Grilled Calamari, Shrimp and Scallops on Saffron Rice

GRILLED SALMON MEDALLIONS \$10/PP 🌾 🌿

4oz Medallions served with Capers, Olives, Cherry
Tomato, Salsa

SICILIAN STYLE SWORDFISH STEAKS \$15/PP 🌾 🌿

4oz Medallions Topped with Caponata and Fresh
Herb Citrus Oil

GRILLED SHRIMP SKEWER \$12/PP 🌾 🌿

3 Garlic Herb Marinated Black Tiger Shrimp

CEDAR PLANK SALMON WITH MAPLE BOURBON AND PINK PEPPERCORN GLAZE \$140/PER SIDE 🌾 🌿

(Serves 10-12 People)

Whole Side of Salmon Cooked on a Cedar Plank

MOJITO SHRIMP SKEWERS \$12/PP 🌾 🌿

(3 Shrimp per Skewer)

Black Tiger Shrimp Marinated with Rum, Mint and
Lime Finished with a Citrus Honey Glaze

FIVE SPICE ENCRUSTED SALMON \$10/PP 🌾 🌿

Finished with a Hoisin Glaze

All prices subject to HST

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A LA CARTE

MINIMUM ORDER OF 10 PER SANDWICH

VEGETARIAN

TOFU STEAK \$6/PP 🌱 🌿

Marinated Grilled Tofu with Chimichurri Sauce

BEYOND MEAT VEGETARIAN ITALIAN SAUSAGE \$10/PP 🌱 🌿

Served with Hot Banana Peppers

TOFU KEBAB \$6/PP 🌱 🌿

Marinated Grilled Vegetable and Tofu Kebabs served with Garlic Herb Aioli

GRILLED TOFU MEDALLIONS \$6/PP 🌱 🌿

Served with Capers, Olives, Cherry Tomatoes, Salsa

SKEWERS

GRILLED BEEF SKEWERS \$12/PP 🌱 🌿

Marinated In Rosemary, Lemon, Oregano, and Olive Oil
Served with Tzatziki

GRILLED PORK SKEWERS \$8/PP 🌱 🌿

Marinated In Rosemary, Lemon, Oregano, and Olive Oil
Served with Tzatziki

GRILLED CHICKEN SKEWERS \$8/PP 🌱 🌿

Marinated In Rosemary, Lemon, Oregano, and Olive Oil
Served with Tzatziki

GRILLED VEGETARIAN SKEWERS \$8/PP 🌱 🌿

Tofu and Vegetables Marinated In Rosemary, Lemon, Oregano and Olive Oil
Served with Tzatziki

SIDE OPTIONS

MINIMUM ORDER OF 10 PER SANDWICH

SALAD

WATERMELON, ARUGULA & FETA SALAD

\$5.50/PP 🌱 🌿

With Orange Vinaigrette

VILLAGE GREEK SALAD \$5.50/PP 🌱 🌿

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

MIXED GREEN SALAD \$4/PP

With Honey Balsamic Dressing OR Lemon Honey Roasted Garlic Dressing

CAESAR SALAD \$5.50/PP 🌱

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

NEW POTATO SALAD \$4/PP 🌱 🌿

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

POTATO AND AVOCADO SALAD \$4.50/PP 🌱 🌿

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

SWEET POTATO SALAD \$4.50/PP 🌱 🌿

With Peppers and Green Onions, tossed in Honey Mustard Dressing

HEARTS OF PALM SALAD \$4.50/PP 🌱 🌿

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

THREE BEAN SALAD \$3.50/PP 🌱 🌿

With Mixed Peppers and Red Onions in Lemon Vinaigrette

PASTA PRIMAVERA SALAD \$5/PP 🌱

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

GREEN AND YELLOW BEAN SALAD \$4.50/PP 🌱 🌿

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

BEETS AND ORANGE SALAD \$5/PP 🌱 🌿

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

PEACH AND WATERMELON SALAD \$4.50/PP 🌱 🌿

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

COLESLAW

COUNTRY \$4/PP 🌱 🌿

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

TRADITIONAL \$3.50/PP 🌱 🌿

Shaved Cabbage and Carrots in an Olive Oil Vinegar Dressing

CITRUS MANGO \$4.50/PP 🌱 🌿

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

SIDE OPTIONS

MINIMUM ORDER OF 10 PER SANDWICH

GRILLED

CORN ON THE COB \$3.50/PP 🌾 🌱

Served with Knobs of Butter

GRILLED CORN ON THE COB \$6/PP 🌾 🌱

Lime Crema, Tajin and Cotija Cheese

PEPPERS AND VIDALIA ONIONS \$3.50/PP 🌾 🌱

Mixed quartered Peppers and Thick Sliced Onions

POLENTA \$3/PP 🌾 🌱

4oz. Pieces of Traditional Polenta made with Parmesan Cheese

TRADITIONAL

BAKED BEANS \$3.50/PP 🌾 🌱

Made with Bacon, Onion and Maple Syrup

CORN BREAD \$3/PP 🌾 🌱

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

GAZPACHO \$4/PP 🌾 🌱

Chilled Spanish Tomato Soup

POTATO

BAKED \$4/PP 🌾 🌱

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

COUNTRY MASHED \$3.50/PP 🌾 🌱

Crushed New Potato Whipped with Buttermilk

HERB ROASTED \$3.50/PP 🌾 🌱

Red Skinned Potatoes

PLATTERS

MEDITERRANEAN DIP \$6/PP 🌱

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

GRILLED VEGETABLE \$8/PP 🌾 🌱

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

CRUDITÉS & DIP \$6/PP

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

DESSERTS

MINIMUM ORDER OF 10 PER SANDWICH

SWEETS

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

ASSORTED COOKIES \$3.50/PP 🌱

Chocolate Chip, Double Chocolate, Shortbread (2pcs)

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

Homemade Apple Donuts dusted with Cinnamon Sugar

NUTELLA BANANA EMPANADAS \$4/PP 🌱 🥜

All the Goodness of Nutella and Bananas in a Handmade Empanada

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

FRESH FRUIT

SLICED WATERMELON \$2/PP 🌱 🌾

FRESHLY SLICED FRUIT \$5/PP 🌾 🌱

FRESH FRUIT KEBABS \$4.50/PP 🌾 🌱

STATIONS

Inquire for pricing

ICE CREAM TRUCK

(Gluten Free and Dairy Free Options Available)
Sundaes | Shakes | Floats | Soft Served Ice Cream | Slushies | Variety of Popsicles

GELATO FREEZER

(Dairy Free Options Available)
Gelato Freezer - Requires Dedicated Power Outlet | Client's Choice of 7-10 Flavours of Gelato | All Cups, Spoons and Napkins | Includes 2 Event Staff for a 2 Hour Duration

Order Online!

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

HOW TO ORDER:

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

ORDERING NOTES:

- **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 & PICK-UP NOTES:

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