



Peter and Pauls
Event Catering

*Holiday
Menu*

BREAKFAST

MINIMUM OF 10 ORDERS OF EACH ITEM

CINNAMON BUN 3.5 🌱

LEMON CRANBERRY SCONES WITH BUTTER 4.5 🌱

BERRY FRUIT CUP 5 🌱 🌱

HOME MADE LOAF CAKE 4.5 🌱
Pumpkin Cranberry

CRANBERRY RAISIN FOCACCIA FRENCH TOAST (1PC) | PURE MAPLE SYRUP 4 🌱

HOLIDAY YOGURT PARFAIT 6 🌱 🌱
Vanilla Yogurt | Dried Cranberry | Pumpkin Seed Granola

POMEGRANATE YOGURT PARFAIT 6 🌱 🌱
Pomegranate | Vanilla Yogurt | Chia Seeds

LUNCH

MINIMUM OF 10 ORDERS OF EACH ITEM

MAPLE BUTTERNUT SQUASH SOUP 6 🌱 🌱

ROASTED CARROT SOUP WITH COCONUT MILK AND GINGER 6 🌱 🌱

CREAMY WILD MUSHROOM AND TARRAGON SOUP 6 🌱 🌱

POTATO LEEK SOUP | Toasted Seeds 6 🌱 🌱

ROASTED SQUASH QUINOA SALAD 14 🌱 🌱
Mixed Greens | Dried Cranberries | Pumpkin Seeds | Lemon Herb Dressing

BOXED MEAL - 18
Turkey, Brie and Cranberry Mayo Sandwich OR Montreal Smoked Meat and Swiss Cheese Sandwich
Served with Signature Winter Salad 🌱 🌱 and Shortbread Cookie 🌱

SNACKS

MINIMUM OF 10 ORDERS OF EACH ITEM

ROOT CHIPS 4 🌱 🌱
Our Famous House Made Root Chips

HOLIDAY COOKIES 5 (2 pcs) 🌱

APPLE CINNAMON DONUT 5.50 (2 pcs) 🌱

COOKIES 20 per dozen (minimum 1 dozen) 🌱
Chocolate Chip Cookies | Shortbread Cookies

INDIVIDUAL CRUDITÉS AND DIP 5 🌱 🌱

TRAIL MIX 8 🌱
Mini Pretzels | Dried Fruit | Smarties | Popcorn

MINI FILLED DONUTS 30 (per dozen) 🌱
Filled with Berry Jam, Apricot Jam and Vanilla Custard

DINNER

MINIMUM OF 10 ORDERS OF EACH ITEM

ROASTED CHICKEN SUPREME 22 🌱
Gravy | Seasonal Veggies | Mashed Potatoes

STUFFED TURKEY BREAST 24
Turkey Breast Filled with Stuffing
Seasonal Vegetables | Mashed Potatoes | Gravy

TURKEY BREAST 24
in Pan Gravy | Stuffing | Mashed Potatoes
Cranberry Sauce | Baked Squash

CIDER BRINED PORK CHOP 22 🌱
Brussel Sprouts with Pancetta | Mashed Potatoes
Heirloom Carrots

SALMON WELLINGTON 30
Basmati Rice Pilaf | Broccoli and Peppers | Lemon White Wine Sauce

RED WINE BRAISED BEEF WELLINGTON 30
Mashed Potatoes | Seasonal Mixed Vegetables

BONELESS BRAISED BEEF SHORT RIBS 38 🌱
Red Wine Au Jus | Mashed Potatoes | Mushrooms | Garlic Green Beans

SPINACH AND CHEESE ROTOLO PASTA 18 🌱
Pesto Cauliflower | Orange Glazed Heirloom Carrots

HOLIDAY HOT HORS D'OEUVRES

MINIMUM OF 24 ORDERS OF EACH ITEM

TURKEY SLIDER 4

Buttermilk Fried Turkey | Cranberry Mayo | Biscuit

MINI WELLINGTON 4.5

Braised Beef | Red Wine Jus

SHEPHERD'S PIE TART 4

Seasoned Beef | Potato Topping

PHYLLO BUNDLE 4

Feta Cheese | Fig Jam | Sesame Seeds

DUCK CONFIT 4.5

Pommary Pancake | Sour Cherry Compote

SQUASH AND MANCHEGO ARANCINI 4

Roasted Garlic and Sage Aioli

TURKEY MEATBALL 4

Sweet and Sour Cranberry Glaze

STEAK & FRITES 4.5

Crispy Fried Potato | Tenderloin | Truffle Butter

CARBONARA TART 4

Parmesan Cream | Eggs | Pancetta

SPRING ROLL 4.5

Braised Turkey | Sautéed Apples | Brie | Cranberry Ketchup

TAJIN DUSTED CHURRO 4

Lime Crema | Cotija Cheese

CHIMICHURRI GRILLED LAMB KEBOB 4.5

Corn Tostada | Lime Crema | Salsa

BABY KALE AND SQUASH FRITTER 4

Tamarind Sauce

HALOUMI SLIDER 4.5

Grilled Haloumi | Chimichurri Aioli | Sun Dried Tomato Jam

CROQUETTE 4.5

Salt Cod | Potatoes | Garlic and Lemon Aioli

HOLIDAY COLD HORS D'OEUVRES

MINIMUM OF 24 ORDERS OF EACH ITEM

TORCHED BRIE 3.5

Cranberry Orange Chutney | Mini Naan Crisp

GOLD BEET | GORGONZOLA | BAKED SLICED PEAR 4

ROSEMARY PINK PEPPERCORN SHORTBREAD 4

Ricotta | Roasted Tomatoes

SMOKED TUNA 4.5

Wakami Salad | Zucchini and Sweet Potato Latke

CAPRESE 3.5

Cherry Bocconcini | Grape Tomatoes | Basil

GOAT CHEESE TRUFFLE | GRAPE | DRIED CRANBERRIES 3.5

MINI PROFITEROLE 3.5

Roasted Green Apple | Cranberry and Goat Cheese Mousse

AAA TENDERLOIN TATAKI 4.5

Grainy Mustard Aioli | Cornichons | Taro Crisp

BLACK CARROT PANCAKE 3.5

Chicken Roulade | Mango Cranberry Salsa

ORGANIC CANADIAN CAVIAR | BLINI | CRÈME FRAICHE 6

BEET CAPRESE 3.5

Candy Beet | Fior do Latte | Basil

MINI VOL-AU-VENT 3.5

Cannellini Bean and Mushroom Pate | Heirloom Beets Relish

BEEF CARPACCIO 4.5

Truffle Mascarpone Flat Bread | Balsamic Tomatoes | Shaved Parmesan

SALMON TARTAR 4

Sesame Cone | Crème Fraiche

All prices subject to HST

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HOLIDAY STATIONS

MINIMUM OF 24 ORDERS OF EACH ITEM

BLACK COD 16 🌱

Crispy Skin Cod | Saffron Risotto Cake | Fennel Heirloom Carrots Slaw | Lemon Sauce

SURF & TURF 16

Beef Striploin | Potato and Shrimp Croquette | Peppercorn Butter | Crispy Shallots

TURKEY 14

Roasted Turkey Breast | Dauphinoise Potatoes | Charred Brussel Sprouts | Cranberry Coulis

CHICKEN 12

Corn and Scallion Casserole | Crispy Chicken Thighs | PnP Pan Sauce

BARLEY RISOTTO 12 🌱

Roasted Butternut Squash | Baby Arugula | Ricotta Salata | Spiced Pumpkin Seeds

PASTA 14 🌱

Porcini Mushroom Filled Medallions | Oyster Mushrooms | Roasted Peppers | Brown Butter Sauce

DESSERT STATION 12 🌱

Waffle Bites | Tiramisu Toppings | Strawberry Shortcake Toppings | Matcha White Chocolate Toppings

HOLIDAY FAMILY STYLE MENU

SMALL (SM) SERVES 4-6 PEOPLE | MEDIUM (MED) SERVES 8-10 PEOPLE

OVEN ROASTED TURKEY 🌱🌱

(WHITE MEAT ONLY)

SM 95 | MED 160

Served Pre-Carved in Gravy with Cranberry and Orange Relish

OVEN ROASTED TURKEY 🌱🌱

(DARK MEAT ONLY)

SM 95 | MED 160

Served Pre-Carved in Gravy with Cranberry and Orange Relish

POMMERY APRICOT GLAZED ROAST PORK

LOIN 🌱🌱

SM 60 | MED 100

Served Pre-Carved with Pan Sauce

PORK LOIN CUTLETS TOPPED WITH

SAUTEED PEPPERS AND ONIONS 🌱

SM (6pcs) 55 | MED (10pcs) 90

RED WINE BRAISED AAA BONELESS BEEF

SHORT RIBS 🌱🌱

SM (12pcs) 130 | MED (20pcs) 215

SLOW ROASTED BEEF TOP SIRLOIN ROAST

WITH GRAVY 🌱🌱

SM 95 | MED 160

8OZ. SLOW ROASTED AAA PRIME RIB OF

BEEF WITH HORSERADISH 🌱🌱

SM (6pcs) 195 | MED (12pcs) 325

HERB ROASTED CHICKEN SUPREME 🌱

SM (6pcs) 95 | MED (10pcs) 160

Filled with Ricotta, Dried Figs, Green Olives and Sage Sauce

HERB ROASTED CHICKEN SUPREME WITH PAN GRAVY 🌱🌱

SM (6pcs) 75 | MED (10pcs) 125

PENNE PASTA WITH JULIENNE VEGETABLES IN ROSE SAUCE 🌱

SM 45 | MED 80

Accompanied with Parmesan Cheese and Crushed Chillies

SPANAKOPITA MAC AND CHEESE 🌱

SM 45 | MED 75

Creamy Pasta with Sauteed Spinach, Leeks, Feta Cheese, White Cheddar and Parmesan Cheese

ROASTED POTATOES WITH SEA SALT 🌱🌱

SM 20 | MED 32

ROASTED GARLIC WHIPPED MASHED

POTATOES 🌱🌱

SM 22 | MED 35

YUKON GOLD MASHED POTATOES 🌱🌱

SM 22 | MED 35

MEDLEY OF SEASONAL VEGETABLES 🌱🌱

GF V - SM 24 | MED 40

GLAZED CARROTS AND BUTTERED GREEN BEANS 🌱🌱

SM 24 | MED 40

ORANGE AND FENNEL BRAISED HEIRLOOM

CARROTS 🌱🌱

SM 24 | MED 40

BASMATI AND WILD RICE PILAF WITH

DRIED CRANBERRIES 🌱🌱

SM 20 | MED 32

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HOLIDAY FAMILY STYLE MENU

SMALL (SM) SERVES 4-6 PEOPLE | MEDIUM (MED) SERVES 8-10 PEOPLE

**DRIED APRICOTS, CRANBERRIES AND
APPLE SAGE STUFFING** 🌱
SM 30 | MED 50

CRANBERRY AND ORANGE RELISH 🌱🌱
½ litre 10

MUSHROOM FOCACCIA PLATTER 🌱
24pcs 40
Truffle Mascarpone Cream, Wild Mushrooms, Thyme
and Ricotta

SIGNATURE WINTER SALAD 🌱🌱
SM 30 | MED 50
Mixed Greens, Shaved Fennel, Candy Beets,
Mandarins, Watermelon Radish, Roasted Apples and
Pomegranate Seeds with Cider Pommery Vinaigrette

HOLIDAY DESSERT PLATTER 🌱
SM 36 | MED 60
Mini Yuzu Meringue Tart, Mini White Chocolate and
Passion Fruit Bignè, Dark Chocolate and Raspberry
Tart, Chocolate Pot de Crème Tart and Cranberry
Shortbread Cookies

INDIVIDUAL DESSERT SELECTION
Minimum of 12 Orders of Each Item

**PASSION FRUIT FILLED GREEK YOGURT
DOME, OLIVE OIL CAKE AND FIG SYRUP** 10 🌱

**CRISPY SHREDDED PHYLLO WRAPPED
CHEESECAKE WITH CARAMELIZED APPLES
AND CRANBERRY** 10 🌱

**WHITE CHOCOLATE, COCONUT AND BLACK
SESAME BREAD PUDDING** 8 🌱

**DUBAI CHOCOLATE TART WITH DARK
CHOCOLATE GANACHE, PISTACHIO AND
CRISPY PHYLLO** 10 🌱🌱

FESTIVE BUFFET PACKAGES

MINIMUM OF 10 ORDERS OF EACH PACKAGE

FESTIVE BUFFET OPTION #1 42.50 PER PERSON

- **Gourmet Bread Basket** 🌱
 - Artisan Dinner Rolls, Focaccia and Lalagides
 - Served with Whipped Butter
- **Signature Winter Salad** 🌱🌱
 - Mixed Greens, Shaved Fennel, Candy Beets,
Mandarins, Watermelon Radish, Roasted Apples
and Pomegranate Seeds with Cider Pommery
Vinaigrette
- **Oven Roasted Turkey (White Meat only)** 🌱🌱
 - Served Pre-Carved in Homemade Gravy |
Cranberry Compote
- **Dried Apricots, Cranberries and Apple Sage
Stuffing** 🌱
- **Yukon Gold Mashed Potatoes** 🌱🌱
- **Medley of Seasonal Vegetables** 🌱🌱
- **Holiday Dessert Platter** 🌱
 - Selection of Holiday Cookies and Dessert
Squares

FESTIVE BUFFET OPTION #2 40 PER PERSON

- **Gourmet Bread Basket** 🌱
 - Artisan Dinner Rolls, Focaccia and Lalagides
 - Served with Whipped Butter
- **Signature Winter Salad** 🌱🌱
 - Mixed Greens, Shaved Fennel, Candy Beets,
Mandarins, Watermelon Radish, Roasted Apples
and Pomegranate Seeds with Cider Pommery
Vinaigrette
- **Penne Pasta with Julienne Vegetables in Rose
Sauce** 🌱
 - Accompanied with Parmesan Cheese and
Crushed Chillies
- **Herb Roasted Chicken Supreme with Pan Gravy** 🌱🌱
- **Roasted Mini Potatoes with Sea Salt** 🌱🌱
- **Medley of Seasonal Vegetables** 🌱🌱
- **Holiday Dessert Platter** 🌱
 - Selection of Holiday Cookies and Dessert
Squares

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FESTIVE BUFFET PACKAGES

MINIMUM OF 10 ORDERS OF EACH PACKAGE

FESTIVE BUFFET OPTION #3

44 PER PERSON

- **Gourmet Bread Basket** 
 - Artisan Dinner Rolls, Focaccia and Lalagides
 - Served with Whipped Butter
- **Signature Winter Salad**  
 - Mixed Greens, Shaved Fennel, Candy Beets, Mandarins, Watermelon Radish, Roasted Apples and Pomegranate Seeds with Cider Pommery Vinaigrette
- **Herb Roasted Chicken Supreme with Pan Gravy**  
- **Slow Roasted Beef Top Sirloin Roast with Gravy**  
- **Yukon Gold Mashed Potatoes**  
- **Medley of Seasonal Vegetables**  
- **Holiday Dessert Platter** 
 - Selection of Holiday Cookies and Dessert Squares

FESTIVE BUFFET OPTION #4

54.50 PER PERSON

- **Gourmet Bread Basket** 
 - Artisan Dinner Rolls, Focaccia and Lalagides
 - Served with Whipped Butter
- **Signature Winter Salad**  
 - Mixed Greens, Shaved Fennel, Candy Beets, Mandarins, Watermelon Radish, Roasted Apples and Pomegranate Seeds with Cider Pommery Vinaigrette
- **8oz. Slow Roasted AAA Prime Rib of Beef with Horseradish**  
- **Roasted Garlic Whipped Mashed Potatoes**  
- **Glazed Carrots and Buttered Green Beans**  
- **Signature Dessert Platter** 
 - Shortbread Cookies, Mini Tarts and Pastries

FESTIVE BUFFET OPTION #5

52.50 PER PERSON

- **Gourmet Bread Basket** 
 - Artisan Dinner Rolls, Focaccia and Lalagides
 - Served with Whipped Butter
- **Signature Winter Salad**  
 - Mixed Greens, Shaved Fennel, Candy Beets, Mandarins, Watermelon Radish, Roasted Apples and Pomegranate Seeds with Cider Pommery Vinaigrette
- **Penne Pasta with Julienne Vegetables in Rose Sauce** 
 - Accompanied with Parmesan Cheese and Crushed Chillies
- **Slow Roasted Beef Top Sirloin Roast with Gravy**  
- **Oven Roasted Turkey (White Meat only)**  
 - Served Pre-Carved in Homemade Gravy | Cranberry Compote
- **Dried Apricots, Cranberries and Apple Sage Stuffing** 
- **Yukon Gold Mashed Potatoes**  
- **Medley of Seasonal Vegetables**  
- **Holiday Dessert Platter** 
 - Selection of Holiday Cookies and Dessert Squares

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Order Online!

VISIT US AT
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FOR QUICK AND EASY ORDERING!

ORDERING NOTES:

- You may order directly Online : <https://store.peterandpaulseventcatering.com/>
- Orders are to be emailed to: catering@bypnpcatering.com
- **AT CAPACITY DATES:** Due to volume of orders, advance notice is strongly recommended to secure your date with a Booking Deposit
- **48 Hours' 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 of 10 business days' notice; Some exceptions may apply
- All Orders must be pre-paid; HST, Admin Service Fee & Delivery are Additional
- **CANCELLATION** of catering must be made 48 hours prior to event date by 12noon; for orders under 30 people
- For orders over 50 people, 7-10 business days is required for cancellation
- Any payments collected will be kept as a Credit on file for the Purchasing Client to use for future events unless cancellation is not within timelines; Any payments will be applied to cover costs incurred

DELIVERY NOTES: (for Drop-Offs)

- Cold Food may be delivered within 1 hour prior to requested time
- Hot Food may be delivered within 30 minutes prior to requested time
- **Delivery windows during peak season may be expanded**
- Minimum Delivery Fees include: \$25 Woodbridge, \$35 Vaughan, North York, Etobicoke (\$250 food minimum required)
- Minimum Delivery Fees include: \$50 Downtown Toronto; Markham, Brampton, Mississauga, Bolton, Aurora, Newmarket, King (\$500 food minimum required)
- Minimum Delivery Fees, based on a per KM basis to include Oakville, Burlington, Milton, Pickering, Ajax, Whitby, Oshawa, Uxbridge, Keswick, Caledon, Wasaga, Barrie, Innisfil (\$1000 food minimum required)
- Additional delivery fees will be applied for orders over 50 people
- Inquire regarding Saturday & Sunday Orders and Delivery Times outside of business hours
- Pick-up is available at: Paramount Event Space 222 Rowntree Dairy Rd Vaughan, ON L4L 9T2 (Weston & Hwy 7 Area)