

CORPORATE CATERING

W  
E  
M  
E  
N  
D



est 1982 **PETER & PAULS**<sup>®</sup>  
hospitality group



# MORNING GLORY

## ■ Light Morning Meal

- Fresh Baked Butter Croissants
- Homemade Muffins & Fruit Danishes
- Bagels With Cream Cheese And Assorted Preserves
- Fresh Sliced Fruit Arrangement
- Freshly Brewed Coffee, Tea, Juices And Water

ADD ON: LOX (CLIENT TO CONFIRM)

## ■ Sweet & Savoury

- Savoury Breakfast Pastries
  - Broccoli Cheddar Crescents
  - Whole Wheat Croissants
    - Egg Salad
    - Tuna Salad
    - B.E.L.T (Bacon, Eggs, Lettuce, Tomato)
- Greek Yogurt Parfait - Build Your Own
  - Vanilla Yogurt, Seasonal Berries, Dried Fruits, Nuts, My Father's Honey
- Freshly Brewed Coffee, Tea, Juices And Water

## ■ Morning Mate!

- In-House Egg Bites;
  - Zucchini
  - Ham & Cheese
  - Tomato Feta
- Sugar Cane Cayenne Bacon
- Sausage Bangers
- Home Fries
- Fresh Sliced Fruit Arrangement
- Freshly Brewed Coffee, Tea, Juices And Water

ADD ON: MINI CINNAMON ROLL BUNS (CLIENT TO CONFIRM)

## ■ English Brekie!

- Farm Fresh Scrambled Eggs / Chives
- Sugar Cane Cayenne Bacon
- Sausage Bangers
- Home Fries
- Hothouse Tomatoes
- Sauteed Mushrooms
- Baked Beans
- Fresh Sliced Fruit Arrangement
- Pancake Stack / Maple Syrup
- Freshly Brewed Coffee, Tea, Juices And Water

# MORNING GLORY

## ■ Club Med

- Hothouse Tomatoes
- Hummus / Pita
- Spanakopita
- Baked Eggs (Peas / Spinach)
- Sugar Cane Cayenne Bacon
- Sausage Bangers
- Home Fries
- Greek Yogurt Parfait - Build Your Own
  - Vanilla Yogurt, Seasonal Berries, Dried Fruits, Nuts, My Father's Honey
- Freshly Brewed Coffee, Tea, Juices And Water

## ■ Super Bowls

- Mediterranean
  - Orzo, Edamame, Tuna Chunks, Tomatoes, Olives, Feta, Lemon
- Moroccan
  - Couscous, Chickpeas, Broccoli, Harissa Yogurt
- South West
  - Quinoa, Boiled Eggs, Black Beans, Corn, Sour Cream
- Fresh Sliced Fruit Arrangement
- Freshly Brewed Coffee, Tea, Juices And Water

## ■ Gringo Fiesta

- Huevos Rancheros: Tomato Poached Egg
- Refried Beans
- Smashed Avocado
- White Flour & Yellow Corn Tortilla
- Ground Chorizo
- Steamed Rice
- Caramelized Orange Wedges

# BRUNCH BRUNCH

## ■ **Steak, Eggs & Frites Brunch**

\*Only in Studio 1 + 4 (manned station)

- Grilled Prime Striploin Steak
- Fried Egg
- Frites
- Fresh Sliced Fruit Arrangement
- French Toast Bites
- Maple Syrup

## ■ **Three Mariachis Brunch**

- Tostadas
- Croissant
- Refried Beans
- Smashed Avocado
- Fried Eggs
- Chorizo
- Jalapeno Rings
- Pickled Onions
- Short Rib Empanada
- Churros

# MORNING UPGRADES

## ■ Live Omelet Bar

- Sautéed Onions
- Sautéed Mushrooms
- Tomatoes
- Peppers
- Spinach
- Prosciutto Cotto (Ham)
- Shredded Cheddar Cheese

### ADD ON (CLIENT TO CONFIRM)

- Feta
- Ricotta
- Lox

## ■ Waffle Lollipops (Exclusively At Universal)

- Belgian Style Waffles
- Maple Syrup
- Chantilly Cream
- Nutella
- Sliced Bananas

## ■ Smoothie Bar

- A Variety of Fresh Fruit Smoothies

## ■ Specialty Coffee Bar

Made To Order:

- Espresso
- Double Espresso
- Cappuccino
- Latte

# MORNING ADD ONS

## ■ ADD ONS

- Farm Fresh Scrambled Eggs With Chives
- Bacon
- Turkey Or Pork Sausage
- Smoked Salmon
- French Toast
- Pancakes
- Crispy Home Fries
- Homemade Muffins
- Fresh Baked Croissants
- Breakfast Loafs
- Scones And Tea Biscuits
- White And Dark Chocolate Biscotti
- Bagels And Cream Cheese
- Dark Chocolate / Sour Cherry Mini Bread Pudding
- Greek Yogurt Parfait Vanilla Yogurt, Seasonal Berries, Dried Fruit, Nuts, My Father's Honey
- Banana And Apples
- Seasonal Sliced Fruit
- Granola Bars

# CHILLED MEALS

## ■ Delicatessen

### Deli & Dairy Sandwiches (White Baguettes, Italian Paninis, Tortilla Wraps)

- Grilled Prime Striploin Steak
- Fried Egg
- Frites
- Fresh Sliced Fruit Arrangement
- French Toast Bites
- Maple Syrup

### Soup

- Chef's Choice

### Salads

- Mixed Green Garden Salad (Grape tomatoes, Heirloom Carrots, Moroccan Cucumber)
- Pasta Salad, Grilled Vegetable, Pesto Aioli

### Dessert

- Assorted Homemade Tarts, Squares And Brownies

BASED ON 2 PIECES PER PERSON

NOTE: FOR GROUPS OF 25 AND UNDER ONLY 4 SANDWICH OPTIONS TO BE SELECTED

## ■ Crunch Hour Sandwich

### Focaccia & Ciabatta Sandwiches

- Roast Beef, Swiss Cheese, Crispy Onions, Thousand Island Dressing
- Deli Porchetta, Cotto, Banana Peppers, Dijonnaise
- Deli Turkey, Provolone, Sun-Dried Tomato Pesto
- Rapini, Bufala Mozzarella

### Soup

- Chef's Choice

### Salads

- Mediterranean Salad To Include Cucumber, Kalamata Olives, Red Onions, Cherry Tomatoes, Chickpeas & Feta In A Light Greek Yogurt Dressing
- Crisp Romaine Greens Tossed In A Creamy Caesar Dressing Topped With Freshly Grated Parmesan Cheese And Home-Baked Croutons

### Dessert

- Assorted Homemade Tarts, Squares And Brownies

# HOT MEALS

## ■ What A Pinsa

### Roman Style Pizza 80% Hydration Hand Pressed

- Vine Tomato, Balsamic, Fresh Basil
- Eggplant, Fiore Di Latte, Fresh Basil
- Mortadella, Vine Tomato, Charred Onions
- Chicken, Pesto, Tuma (Semi Soft Cheese)

### Salads

- Romaine Greens, Caesar Dressing, Parmesan Shavings, Focaccia
- Baby Arugula, Fennel, Roasted Beets, Green Beans, Goat Cheese, Citrus Vinaigrette

### Dessert

- Assorted Homemade Tarts, Squares And Brownies

## ■ Mangia Mangia

### Italian Pressed Subs

- Classic: Genoa Salami, Prosciutto Cotto, Provolone, Hothouse Tomatoes,
- Calabrese: Sopressata, Mortadella, Fior Di Latte, Giardiniera
- Panzanella: Cucumber, Vine Tomato, Arugula, Bufala, Balsamic, Basil
- Smoked Chicken: Pesto, Vine Tomato, Bufala
- Vegetarian: Hothouse Tomatoes, Bufala Cheese, Pesto

### Salads

- Romaine Greens, Caesar Dressing, Parmesan Shavings, Focaccia
- Baby Arugula, Fennel, Roasted Beets, Green Beans, Goat Cheese, Citrus Vinaigrette

### Dessert

- Assorted Homemade Tarts, Squares And Brownies

**Beverages:** All Cold Working Lunches Include Freshly Brewed Coffee And Tea, Soft Drinks, Juices And 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 MEALS

## ■ Italian Fare

### Main Course

- Chicken Parma
- Nonna Meatballs, Rustic Tomato Sauce
- Maltagliati Pasta With Slow Oven Roasted Cherry Tomatoes In A Garlic And Genovese Pesto (Vegetarian Option)
- Seasonal Vegetables
- My Mother's Lemon Potatoes
- Fresh Baked Focaccia With Whipped Butter And Olive Oil

### Salads

- Classic Caesar Salad With Heart Of Romaine, Croutons, Parmesan Cheese And Caesar Dressing
- Cucumber, Vine Tomatoes And Shaved Fennel With Bermuda Onions In A Citrus Vinaigrette

### Dessert

- Traditional Italian Cannoli

## ■ Surf & Turf

### Main Course

- Cornish Hen Served Peter & Paul's Style
- Blackened Lemon Pepper Atlantic Salmon, Signature Beurre Blanc
- Stir Fried Rice (Vegetarian Option)
- My Mother's Lemon Potatoes
- Seasonal Vegetables
- Fresh Baked Focaccia With Whipped Butter And Olive Oil

### Salads

- Mixed Greens With Pears And Roasted Tomato In A Lemon Vinaigrette
- Baby Spinach Salad With Cucumber, Cherry Tomatoes, Radish, Pumpkin Seeds, Sundried Cranberries, In A Herb Vinaigrette

### Dessert

- Cheesecake With Fruit Toppings

**Beverages:** All Cold Working Lunches Include Freshly Brewed Coffee And Tea, Soft Drinks, Juices And 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 MEALS

## ■ Trofi (Greek Food)

### Main Course

- Chicken Souvlaki
- Beef Souvlaki
- Mediterranean Rice, Tomato Sauce (Vegetarian)
- My Mother's Lemon Potatoes
- Seasonal Vegetables
- Grilled Pita, Lalagides, Hummus, Tzatziki, Olives

### Salads

- Hearty Greek Village Salad

### Dessert

- Baklava And Assorted Greek Pastries

## ■ Meat Lovers

### Main Course

- Veal Cutlet
- Grilled Sausage
- Plant Based Burger (Vegetarian)
- My Mother's Lemon Potatoes
- Texas Chili
- Roasted Garlic Mashed Potatoes
- Seasonal Vegetables
- Sliced Baguettes With Whipped Butter And Olive Oil

### Salads

- Romaine, Radicchio And Wild Arugula Leaves Tossed With Julienne Apples And Artichoke Hearts In A Balsamic Vinaigrette
- Green Bean Salad Tossed With Heirloom Cherry Tomatoes, Feta Cheese, In A Lemon And An Oregano Emulsion

### Dessert

- Apple Crumble With Vanilla Ice Cream

**Beverages:** All Cold Working Lunches Include Freshly Brewed Coffee And Tea, Soft Drinks, Juices And Bottled Water.  
**Upgrade:** Add A Traditional Style Pizza Oven To Any Cold Working Lunch For Groups Of 100 Or More (Paramount And Universal Only)

Live Outdoor BBQ Menu's Available Only At The Manor, Clubhouse Eventspace And Universal Eventspace Between The Months Of May-September

# BBQ COOKOUT

## ■ Traditional

### Proteins

- Chicken Paillard
- In-House Prime Burger (Plant Based Burger Available Upon Request)
- All-Beef Hot Dogs
- Bakery Style Buns
- Served With Traditional Condiments

### Salads

- Mixed Field Greens, Aged Balsamic Vinaigrette
- Garden Vegetable Pasta Salad

### Dessert

- Assorted Pastries And Squares

## ■ Santorini Bar-B-Q

### Proteins

- Peter & Paul's Chicken Souvlaki
- Hot Sausage
- Black Tiger Shrimp Greek Style
- Pita & Dips (Hummus And Tzatziki)
- Plant Based Burger (Vegetarian)

### Salads

- Greek Village Salad
- Red Skin Potato Salad

### Dessert

- Assorted Pastries And Squares

ADD ON: GRILLED OCTOPUS AND/OR LAMB CHOPS (CLIENT TO CONFIRM)

## The Classico

### Proteins

- Canadian Prime Striploin Steak
- BBQ Chicken Breast
- Hot Sausage
- Mini Calabrese Buns
- Sautéed Mushrooms & Onion, Roasted Peppers
- Plant Based Burger (Vegetarian)

### Salads

- Crisp Romaine Greens Tossed In A Creamy Caesar Dressing Topped With Freshly Grated Parmesan Cheese And Home-Baked Croutons
- Tomato, Fennel, Pickled Onions

### Dessert

- Assorted Pastries And Squares

ADD ON: CORN ON THE COBB WITH LIME AILOI & TAJIN (CLIENT TO CONFIRM)

ALL INTERACTIVE STATIONS AVAILABLE FOR GROUPS OF 75 PEOPLE OR MORE

# BOXED LUNCHES

## ■ Sandwich Box

- Turkey Sandwich, Lettuce, Gouda Cheese, Chipotle Aioli
- Mixed Greens Salad With Balsamic
- Fruit Salad
- Cookie

## Greek

- Peter & Paul's Chicken Souvlaki
- Greek Pasta Salad With Feta Cheese And Oregano
- Fruit Salad
- Cookie

## ■ Supreme of Chicken

- Herb Marinated Chicken Supreme
- Signature Salad
  - Romaine Hearts, Radicchio, Candied Cashews, Heart Of Palm, Carrots, Sautéed Mushrooms, Berries, Cherry Tomatoes And Cucumber With Roasted Garlic And Honey Lemon Dressing
- Fruit Salad
- Cookie

## Entrée Salad

- • Signature Salad
  - Romaine Hearts, Radicchio, Candied Cashews, Heart Of Palm, Carrots, Sautéed Mushrooms, Berries, Cherry Tomatoes And Cucumber With Roasted Garlic Honey Lemon Dressing

## With Your Choice Of:

- Grilled Chicken Breast
- Blackened Salmon
- Sliced Roast Beef
- Marinated Grilled Tofu
- Fruit Salad
- Cookie

**NOTE:** All Boxed Lunches Served At Room Temperature  
**Beverages:** All Boxed Lunches Include One Soft Drink, Juice Or Bottled Water

# BREAK MENU

## ■ COFFEE BREAK MENU & ADD ONS

- Madeleines, Chantilly, Fruit Spread
- Meringue, Berry Compote, Chantilly, Maple Syrup
- Granola Bars
- Individual Yogurts
- Whole Fruit
- Home Baked Cookies
- Brownies
- Assorted Cupcakes
- Domestic And International Cheese And Cracker Platter
- Fresh Cut Vegetables And Dip Platter
- Pita Bread, Flatbread & Dip
- Mini Pizza And Focaccia Spears
- Salted Pretzels And Potato Chips
- California Rolls, Soy Sauce, Pickled Ginger, Wasabi
- Dried Fruits And Nuts
- Seasonal Sliced Fruit
- Assortment Of Candy Bars
- Assortment Of Candy (Gummy Bears, Licorice, M&M's, Jube Jubes, Swedish Berries, Chocolate Covered Pretzels, Etc.)

# STARTING PLATTERS

## ■ Raw & Chilled

Sliced Smoked Salmon, Capers, Red Onion, Cream Cheese, Dijon Honey Dill Dip, English Cucumber And Rye Bread

ADD ON: EAST COAST OYSTERS & JUMBO COCKTAIL SHRIMP (CLIENT TO CONFIRM)

## ■ Crudités & Crostini

Vegetable Batons (Carrot, Celery, Broccoli, Cauliflower, Cucumber, Sweet Peppers, Cherry Tomatoes), Homemade Dip, Tomato Oregano Bruschetta

## ■ Chips & Dip

Tri Colour Nacho Chips, Spicy Salsa, Guacamole, Sour Cream & Jalapeno Rings

## ■ Mykonos Platter

Hummus, Tzatziki And Eggplant Caviar Served With Grilled Pita Bread, Focaccia Spears, Flat Bread & Lalagides

## ■ Artisan Cheese Board

Gourmet Selection Of Local & Imported – Soft, Semi-Soft, Hard & Blue Cheeses, Served With Specialty Breads, Artisan Crackers, & Fresh And Dried Fruits & Nuts

## ■ Antipasto

Grilled Vegetables, Marinated Olives, Roasted Peppers, Marinated Mushrooms, Dried Italian Hot And Mild Sausages, Caprese Salad, Parmigiano Chunks And Marinated Artichokes, Focaccia And Lalagides

## ■ Gourmet Pinsa (Served At Room Temperature)

Classic Margherita

Sopressata Cherry Tomatoes And Fresh Basil

## ■ Traditional Tea Sandwich & Wraps (Minimum 3 Dozen)

Served On White, Whole Wheat & Rye Bread Fillings To Include A Variety Of The Following: Egg Salad, Tuna Salad, Smoked Salmon, Ham And Swiss, Grilled Veggies And Cucumber And Cream Cheese

## ■ Charcuterie

Artisan Cured Meats, Parma Ham, Local Salamis, Smoked Cheeses, House Made Pickles, Marinated Olives, Whole Grain Mustard And Sliced Baguettes

# SWEET MAIN PLATTERS PLATTERS

- **Canadian Prime Roasted Striploin**

Gourmet Mustards, Horseradish, Sautéed Mushrooms, Swiss Cheese, Peppercorn Au Jus, Dinner Rolls

- **Canadian Prime Beef Tenderloin**

Gourmet Mustards, Horseradish, Charred Onion & Thyme Chutney, Dinner Rolls

- **Grilled Chicken Breast Platter**

Grilled Vegetables, Goat Cheese, Pesto Mayo, Hot Banana Peppers, Dinner Rolls

- **Fresh Fruit**

Seasonal Fresh Fruit And Berries

- **Mini Delights**

Selection To Include Mini Pastries, Gourmet Cookies, Assorted Dessert Squares And Artisan Tarts

- **Brownies & Blondies**

- **Cookies**

# KICK OFF 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 & Soy Vinaigrette, Seafood Salad, Beer Battered Codfish With Garlic Dip, Freshly Sliced Prosciutto, Carved Parmigiano Padano Chunks, Oven Roasted Italian Sausage With Green Peppers & Onions, Homemade Focaccia And Specialty Breads

## ■ Grazing Station

Freshly Sliced Prosciutto, Cured Meats Including Dried Italian Hot & Mild Sausages, Imported & Domestic Cheeses, Caprese Salad, Carved Parmigiano Padano Chunks, With Fig Compote, Focaccia & Lalagides, Artisan Crackers, Strawberries & Seedless Grapes, Roasted Nuts & Dried Fruit, Sliced Tomatoes, Aged Balsamic Drizzle & Fresh Basil, "My Mother's" Olives

## ■ Salad Bar

Romaine, Arugula, Frisée, Napa And Radicchio Lettuces

- Croutons
- Focaccia
- Lalgidas (Unavailable At The Manor Event Venue)
- Parmesan Shavings
- Marinated Tofu
- Roasted Nuts And Seeds
- Cucumbers, Vine Tomatoes, Vidalia Onions, Broccoli And Celery Hearts
- Feta, Chèvre And Blue Cheese
- Medley of Beans, Marinated And Pickled Vegetables (Pickled Mushrooms, Roasted Bell Peppers, Olives)
- Aged Balsamic, Lemon Honey Mustard, Pomoranny Molasses

## ■ Sushi Ya

Sushi, Sashimi, Ura Maki, California Rolls Freshly Prepared By Chefs  
Ginger, Wasabi, Soy Sauce

OR

Sushi Boat (NO CHEF - PER PIECE )

ALL INTERACTIVE STATIONS AVAILABLE FOR GROUPS OF 75 PEOPLE OR MORE

# OCEAN BITES

## ■ East Vs. West

Fresh Select Oysters Crushed Ice, Mignonette, Lemons, Tabasco, Worcestershire Sauce, Fruit Gastric

ADD ON: GUINNESS SHOTS (CLIENT TO CONFIRM)

## ■ Raw & Chilled

- Ahi Tuna Tataki
  - Seaweed Salad, Plantain Chips
- Salmon Gravlax
  - Pernod Or Vodka Cured, Shaved Fennel, Potato Blini, Cucumber, Cream Fraiche, Tobiko
- Shrimp Scallop Ceviche
  - Avocado, Grilled Corn Lime Chili

## ■ Chips & Cod

Battered Cod, Tartar Sauce, French Fries  
Sriracha Ranch Dip And Malt Vinegar

## ■ Fritto Misto

Calamari Rings, Baby Cuttlefish, Black Tiger Shrimps, Fleur De Sel, Lemons, Arugula  
Tartar Dip

## ■ Far East

Sesame Crusted Salmon Napa Slaw, Soy Ginger Yuzu  
California Rolls With Classic Trimmings

## ■ Ouzo Shrimps

Black Tiger Shrimps, Beluga Compote, Lychee Beurre Blanc

ALL INTERACTIVE STATIONS AVAILABLE FOR GROUPS OF 75 PEOPLE OR MORE

# AROUND THE WORLD

## ■ Al Dente

Our Chefs Will Prepare A Choice Of Pasta & Risotto With A Selection Of Sauces & A Variety Of Seasonal Ingredients

## ■ Chow Mein

- Chow Mein Noodles
- Tofu, Shrimp, Thai Chicken
- Asian Greens, Sweet Soy, Ginger, Yuzu

## ■ Pani Puri

- Butter Chicken
- Spinach And Rapini Saag With Malai Paneer (Vegetarian)
- Roasted Aloo Gobi (Potatoes And Cauliflower – Vegetarian)
- Basmati Rice Pilaf
- Tandoori Naan
- Cucumber Mint Raita

ALL INTERACTIVE STATIONS AVAILABLE FOR GROUPS OF 75 PEOPLE OR MORE

# FROM THE OVEN

## ■ Authentic Thin Crust Pizza Station (Exclusively At Paramount And Universal)

- Hot Pizza Squares With Authentic Toppings
  - Mushroom, Roasted Red Peppers, Olives (VT)
  - Rustic Tomatoes, Hothouse Tomatoes, Basil, EVOO, Balsamic (DF)
  - Fig Jam, Pecans, Gorgonzola, Candied Walnut, Balsamic (VT)
  - Traditional Margarita (VT)

## ■ Hot Pressed Subs

- Cubano
  - Slow Roasted Porchetta, Prosciutto Cotto, Mustards, Swiss Cheese, Pickles, Cuban Style Baguettes
- Monte Cristo
  - Roast Beef, Thousand Islands, Swiss Cheese, Sliced Pickles, Crispy Onions
- Veggie
  - Hothouse Tomatoes, Bufala, Arugula Pesto

## ■ Timeless Pita

- Spit Roast Chicken Leg, Tabouli, Pickled Turnips, Hummus, Garlic Sauce

ALL INTERACTIVE STATIONS AVAILABLE FOR GROUPS OF 75 PEOPLE OR MORE

# FROM THE CARVING BOARD

**\*\*\*ALL OUR MEATS ARE CERTIFIED CANADIAN PRIME\*\*\***

■ **Top Butt Sirloin**

Oven Roasted, Au Jus And Horseradish, Crispy Onions, Butter Potato Buns  
**UPGRADE: PRIME RIB ROAST OR STRIPLOIN ROAST (CLIENT TO CONFIRM)**

■ **Rack of Lamb**

Garlic Mashed Potatoes, Rosemary Au Jus, Crispy Onions, White Cheddar, Guanciale,  
Sour Cream

■ **Boneless Beef Short Ribs**

Slow Braised Flat Chuck, King Oyster Mushrooms, Cauliflower And Celery Root Purée,  
Bordelaise Au Jus

■ **Spartacus**

Peter & Paul's Chicken Skewer, Lemon Spuds, Village Salad, Grilled Pita, Tzatziki

**ALL INTERACTIVE STATIONS AVAILABLE FOR GROUPS OF 75 PEOPLE OR MORE**

# FUN FOOD BAR

## ■ Man Cave

Kobe Beef Burger, Italian Sausage, Regular And Sweet Potato Fries  
Brioche Buns And Traditional Condiments

## ■ D'Italiano

Tender Veal Cutlet, Bakery Bun, Rustic Tomato Sauce.  
Toppings Include: Hot Peppers, Sautéed Mushrooms, Provolone Cheese.  
**AVAILABLE UPON REQUEST AT STATION: RAPINI AND FETA SANDWICH**

## ■ Say Cheese!

White & Marble Rye Toastie

- Three Cheese (Aged Cheddar, Brie, Mozzarella)
- Smoked Brisket, Swiss
- Deli Porchetta, Cotto, Manchego
- Regular And Sweet Potato Fries With BBQ Ketchup/ Chipotle Aioli
- Coleslaw

## ■ Steak & Frites

Rib Eye Steak, Frites, Potatoes Rolls, Provolone, Crispy Onions

## ■ Southern Waffles

Buttermilk Fried Boneless Chicken, Savory Waffles Creamy Mac N Cheese

## ■ De Porchetta

Oven Roasted Porchetta, Hot Banana Peppers, Crispy Onion And Horseradish, Tzatziki,  
Lettuce, Onion And Tomatoes, Calebrese Bun OR Warm Pita  
**ADD ON: CORONITA BEER ON ICE (CLIENT TO CONFIRM)**

## ■ South of the Border

Braised Short Ribs, Pulled Pork, Chicken Pimento, Refried Beans  
In-House Guacamole, Salsa, Sour Cream, Pickled Onions, Jalapeno Rings  
White Tortilla, Corn Tostada

ALL INTERACTIVE STATIONS AVAILABLE FOR GROUPS OF 75 PEOPLE OR MORE

# SWEET TREATS

- **Puff Puff (Exclusively At Universal)**  
Jelly Donuts Stuffed Live Chocolate Fudge, Jellies, Crème Brûlée
  
- **Churro Fiesta**  
Spanish Doughnut, Cinnamon Sugar, Chocolate Fudge And Dulce De Leche
  
- **Cup Cake Counter**  
Baked In-House Vanilla, Chocolate, Red Velvet Cupcake, Inhouse Frosting
  
- **Sweet Shawarma**  
Spit Roasted Pineapple, Butterscotch Brandy, Baklava Ice Cream
  
- **Waffle Lollipops (Exclusively At Universal)**  
Belgian Style Waffles
  - Nutella, Sliced Bananas
  - Cinnamon Apples
  - Strawberry SauceChantilly Cream
  
- **Beaver Tail**  
Golden Brown BeaverTail
  - Cinnamon Sugar
  - Nutella
  - Mascarpone, Berries,
  - Poached Fruit, Granola
  
- **Nutella Banana**  
Flambé Bananas, Candied Pecans, Inhouse Made Crepes, Nutella, French Vanilla Ice Cream
  
- **Loukoumades (Exclusively At Paramount And Universal)**  
Greek Style Timbits, My Father's Honey, Cinnamon Sugar
  
- **Simply Cannoli**  
Freshly Filled Cannoli, Nutella, Orange Custard, Ricotta
  
- **Italian Ice Cream Sundae (Exclusively At Universal)**  
Assorted Flavoured Ice Cream With Sundae Toppings And Topped With Pizzelle And A Mini Cannoli
  
- **Ice Cream Parlour (Exclusively At Universal)**  
Creamy Vanilla, Chocolate, Swirl, Sugar Cones & Cup

ALL INTERACTIVE STATIONS AVAILABLE FOR GROUPS OF 75 PEOPLE OR MORE

# SPECIALTY LIQUOR

- **Specialty Coffee Station**

Guests Will Be Able To Choose From A Selection Of Liqueurs And Create The Desired Specialty Coffee With Whipped Cream And 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 Favorite Liqueur

- **Grappa And Ice Wine Station**

Guests Will Enjoy Flavored Frozen Grappa And A Selection Of Ontario Ice Wines

- **Chocolate, Liqueur And Wine Station**

An Assortment Of Digestive Liqueurs, Ice Wine And Digestive Wines Accompanied With A Selection Of White, Dark And Milk Chocolate Slabs

ALL INTERACTIVE STATIONS AVAILABLE FOR GROUPS OF 75 PEOPLE OR MORE

# LET'S GET IT STARTED

## ■ Hors D'oeuvres

OPTION 1: Chef's Choice

- Our chefs will prepare a delicious variety of hot, cold, vegan and gluten free selections

OPTION 2: Client's Choice (Premium pricing applied compared to chefs choice)

- Choice of 3 hot & 3 cold items from list below. Must be chosen no less than 3 weeks prior to event date

### VEGETARIAN

#### HOT

- Halloumi Fries, Kumquat Jam, Sweet Chili
- Margherita Arancini, Arrabbiata Sauce
- Samosa, Potatoes, Peas, Tamarind Sauce
- Falafel, Mint Tahini Dip, Pickled Carrot
- Honey Garlic Cauliflower Wings
- Semi Dry Tomato Puffs, Baked Feta
- Cremini Mushrooms, Spinach, Ricotta, Herbed Crumbs
- Veggie Spring Rolls, Mango-Miso Chutney
- Perogies, Sweet Potato, Cheddar, Fried Onions, Bacon Bits, Chives

#### COLD

- Beet Hummus, Crudités
- Chilled Caponata, Tuma Cheese, Ciabatta
- Polenta Crisp, Dolcelatte Cheese, Fig Bites
- Poppadom, Mango Salad
- Pickled Beets, Goat Cheese, Candied Walnuts
- Greek Yogurt Parfait, Fig Jam, Pistachio
- Grilled Cheese Bite, Tomato Gazpacho Shot
- Watermelon, Feta, Citrus Dressing

### MEAT

#### HOT

- Short Rib Empanada, Sriracha Dip
- BBQ Pulled Beef, Slaw, Potato Bun
- Veal Ricotta Meatball, Nonna Style Sugo, Reggiano
- P&P Lamb Chop, Fava Bean, Lemon
- Arepas Chorizo, Queso Fresco, Cortado
- Hoisin Duck Breast, Pan Brioche, Blueberry, Vin Cotto
- Duck Confit Leg, Pancake, Scallion
- Pulled Pork Tostadas, Inhouse Salsa, Sour Cream, Guacamole
- Chicken Momos, 9AM Schezwan Chutney

#### COLD

- Prime Rib Profiterole, Bearnaise
- Charcuterie Cup, Focaccia, Grapes
- Beef Carpaccio, Lavash Crackers, Honey Mustard Aioli
- Prosciutto, Bufala, Melon
- Mini Charcuterie Cups With Assorted Cheeses And A Variety Of Salami, Pickled Vegetables & Crackers Served In Disposable Paper Cups

### SEAFOOD

#### HOT

- Black Cod, Fregola Sarda, Romesco Sauce
- Black Tiger Shrimp, Lentil Salad
- Fritto Misto, Arugula Dip
- Beer Battered Cod, Scordalia
- Tempura Shrimp, Wasabi

#### COLD

- Smoked Salmon Tea Sandwich
- Baby Shrimps, Thousand Island, Butter Lettuce Cup
- Ahi Tuna, Rice Crisps, Miso Mayo
- Crab Salad, Pineapple Tostada
- Whipped Cod, Polenta Chips

# JUST THE BEGINNING

## ■ Salads (Plated & Buffet)

- House Mixed Field Greens - PLATED & BUFFET
  - Roasted Vine Tomato, Poached Pear, Lemon Honey Mustard
- Horiatiki - BUFFET
  - Village Greek Salad
- Radicchio - PLATED
  - Frisee, Fiji Apple, Grilled Artichoke, Goat Cheese Brûlée, Pineapple Chips, Aged Balsamic
- Roasted Beets Carpaccio - PLATED
  - Frisée, Crispy Kale, Quinoa, Squash, Avocado, Root Chips, Preserved Lemon
- Poached Pear - PLATED
  - Baby Greens, Mascarpone, Candied Pecans, Pomegranate, Vin Cotto
- Fennel Salad - PLATED
  - Arugula, Ribera Oranges, Imported Feta, Moroccan Cucumber
- Vegetable Tartare (UNDER 500 GUESTS) - PLATED
  - Topped With Pineapple Crisp, Cucumber Leaf And Feta Foam
- Iceberg Wedges (SUMMER SEASON) - PLATED
  - Buffalo Mozzarella, Grilled Peaches, Vin Cotto
- Capri - BUFFET
  - Fior Di Latte, Hothouse Tomatoes, Aged Balsamic, Basil, EVOO
- Crisp Head Lettuce - BUFFET
  - Iceberg Leaves Poached Cranberry Imported Feta, Lemon Essence
- Panzanella - PLATED
  - Ciabatta, Bufala, Aged Balsamic, Vine Tomato, Moroccan Cucumber, Pickled Onions
- Far East - BUFFET
  - Crispy Noodles, Napa Leaves, Sweet Soy, Poppy Seeds
- Hail Caesar - PLATED & BUFFET
  - Romaine Hearts, Grana Padano, Toasted Baguette
- Organic Green Endive - PLATED & BUFFET
  - Pear Salad, Lemon-Shallot Honey Vinaigrette
- Arugula Salad - BUFFET
  - Roasted Pepper, Grilled Oysters, Red Wine Oil Vinaigrette

## ■ Soup (French Served)

- Roasted Squash, Ginger, Apple, Cinnamon
- Roast Tomato Fennel Bisque
- Cream of Cauliflower
- Cream of Mushroom
- Lentil Soup
- Caldo Verde

# JUST THE BEGINNING

## ■ Seafood Starter Skewers

- N.S. Lobster
  - 5oz Tail, Artichokes, Fava Bean Risotto, Lemon Grass Beurre Blanc
- Salmon Two Ways
  - Lemon Pepper Blackened Salmon Arborio Rice, Acorn Squash, Smoked Salmon, Mascarpone
- Jumbo Shrimps
  - Orzo, Charred Tomato, Saffron Broth

## ■ Pasta

### Tomato Sauce

- Penne In A Fresh Plum Tomato & Garden Basil Sauce
- Tortiglioni, Sicilian Eggplant, Signature Tomato Sauce, Ricotta Salata, Basil

### Cream

- Agnolotti Stuffed With Ricotta Cheese & Spinach In A Parmigiano Cream Sauce
- Porcini Mushroom Quadroni, Pesto Gorgonzola

### Rose

- Gnocchetti Sardi, Smoked Salmon, Spinach & Peppered Vodka Sauce
- Caprese Ravioli , Peppered Vodka Sauce

### Garlic Oil Base

- Short Pappardelle, Broccoli Pesto, Grilled Artichokes, Blistered Tomato, Grana Padano
- Asiago Artichoke Ravioli, Asparagus, Mushrooms, Cherry Tomato Pesto Au Jus
- Fusilli, Smoked Chicken, Sun Dried Tomato, Arugula, Leeks & Pesto
- Elicoidali, Italian Sausage, Broccoli, Roast Garlic, Basil
- Casarecce, Wild Boar Sausage, Shiitake Mushrooms, Roasted Garlic
- Bavette Black Tiger Shrimp With Sun Dried Tomatoes & Jus De Nage

## ■ Risotto

- Leeks, Shiitake Mushroom, Grana Padano
- Roasted Squash, Sweet Pea, Smoked Gouda
- Eggplant, Roasted Tomato, Burrata
- Sweet Corn, Boar Sausage, Fennel, Provola
- Artichokes, Asparagus Tips, Black Tiger Shrimp (2)

# MAIN ATTRACTION

## ■ MAIN ENTRÉE OPTIONS

### Beef

- 10oz Canadian Prime Ribeye With Natural Au Jus
- 8oz Canadian Prime Beef Tenderloin, Merlot reduction
- 10oz Canadian Prime New York Steak Green Peppercorn Brandy
- 7oz Canadian Prime Beef Tenderloin Chateaubriand Style, Bordelaise Sauce
- 8oz AAA Boneless Short Ribs, Mushroom Brandy Sauce
- 12oz Naturally Farmed Frenched Veal Chop

### Poultry

- 8oz Chicken Supreme, Blueberry Molasses
- 8oz Chicken Supreme, Wild Rice, Buffalo Ricotta, Basil (Stuffed)
- Half Cornish Hen Peter & Paul's Style (Wing Stub On/ Drum Bone In)
- Half Cornish Hen Peri Peri Glazed (Wing Stub On/ Drum Bone In)
- Half Cornish Hen Jerk Style (Wing Stub On/ Drum Bone In)

### Fish

- Whole Deboned Branzino, Creamy Fregola, Roasted Heirloom Tomato, Basil
- 7oz Black Cod Filet, Aromatic Couscous, Sauteed Greens

## ■ SIDE DISH OPTIONS

### Potatoes

- Signature Potato (Included): My Mother's Lemon Roasted Potatoes
- ALTERNATIVE POTATO OPTIONS
- Potato Croquettes
  - Yam Wheel | Duchesse Mashed Potatoes
  - Scalloped Potatoes
  - Sweet Potato Batons
  - Roasted Fingerling Potatoes
  - Mini Red Roasted Potatoes

### Vegetables

- Heirloom Carrots
- Asparagus Spears
- Roasted Peppers (Red)
- Green Beans
- Baby Bok Choy
- Rapini
- Seasonal Root Vegetable Medley
- Horta

# SWEET ENDINGS

## ■ DESSERT OPTIONS

### Individual Dessert Per Person (Select 1 Option)

- Bosc Pears, Chianti Poached, Mascarpone Mousse, Velvety Raspberry Coulis
- Cheesecake Baklava, Served Warmed In Phyllo Crust, Butter Scotch Cream
- Vegan Chocolate Mousse, Dark Chocolate, Coconut Base, Micro Berries
- English Trifle With Brandy Sponge And French Custard, Apricot Jam, Berries And Chantilly Topping
- Tiramisu, Elegant Mascarpone Mousse, Delicate Espresso Grand Marnier Savoiardi, Cocoa Powder
- Crème Brûlée, Rich Custard, Scented Amarena Cherries, Caramelized Sugar
- Molten Chocolate Lava Cake, Warm Chocolate Sauce
- Decadent Opera Cake, Layers Of Almond Sponge Soaked In Coffee Syrup, Layered With Ganache And Coffee, Buttercream, Chocolate Glaze Topping
- Bread Pudding: Chocolate, Rum, Sour Cherry, Butterscotch
- Ekmek, Layers Of Katife, Custard, Infused With Honey, Signature Cream