

CORPORATE CATERING

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PETER & PAULS®

hospitality group



BREAKFAST MENUS

■ BREAKFAST MENU #1 (Continental)

- Fresh baked butter coissants
- Homemade muffins and fruit danishes
- Bagels with cream cheese and assorted preserves
- *UPGRADE \$3.50 per person: add smoked salmon*
- Fresh sliced fruit arrangement
- Freshly brewed coffee, tea, juices and water

■ BREAKFAST MENU #2 (Continental)

- Individual yogurts
- Granola and honey
- Dried apricots, cranberries, almonds and raisins
- Fresh sliced fruit arrangement
- Homemade muffins
- Bagels with cream cheese and assorted preserves
- *UPGRADE \$3.50 per person: add smoked salmon*
- Freshly brewed coffee, tea, juices and 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 and water

■ BREAKFAST MENU #4

- Farm fresh scrambled eggs with chives
- Bacon, sausage and home fries
- Cereal with brown sugar, fresh berries, cranberries, almonds and raisins
- 1% milk available
- Fresh sliced fruit arrangement
- Homemade muffins
- Freshly brewed coffee, tea, juices and 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 and maple syrup
- Fresh sliced fruit arrangement
- Homemade muffins
- Freshly brewed coffee, tea, juices and 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 and red onions
- Individual yogurts
- Fresh sliced fruit arrangement
- Freshly brewed coffee, tea, juices and 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 sliced seasonal fruit

Smoothie Bar

A variety of fresh fruit smoothies made-to-order

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 and 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 Paninis and tortilla wraps.

- Ham and Swiss
- Roast beef and crispy onions
- Oven roasted turkey breast
- Gourmet egg salad
- Grilled vegetables, pesto and goat cheese
- Smoked salmon with red onions, bib lettuce and caper dill cream cheese

Soup

Chef's choice

Salads

- Mixed greens salad with a balsamic vinaigrette
- Grilled vegetable and pasta salad with a pesto vinaigrette

Dessert

Assorted homemade tarts, squares and brownies

■ COLD WORKING LUNCH #2

Assorted Deluxe Wraps and Focaccia Sandwiches

- BBQ chicken breast, grilled peppers, cheddar cheese and chipotle mayo
- Steak spiced beef tenderloin with sautéed mushrooms, onions, Swiss cheese and dijon horseradish mayo
- Grilled vegetables, pesto and goat cheese
- Smoked salmon with red onions, bib lettuce and caper dill cream cheese

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 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

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

COLD WORKING & BUFFET LUNCHESES

■ COLD WORKING LUNCH #3

Salad Bar to include 4 pre-assembled salads

- *Classic Caesar salad with heart of romaine, croutons, parmesan cheese and Caesar dressing*
- *Baby spinach, kale and arugula salad with seasonal berries and raspberry vinaigrette*
- *Mediterranean pasta salad*
- *Lentil salad*

Proteins *(for guests to add to any salad)*

Marinated tofu, sliced grilled chicken breast, sliced grilled beef tenderloin

Breads

Assorted specialty bakery breads and fresh baked focaccia, served with a variety of dips and spreads

Soup

Chef's choice

Dessert

Assorted homemade tarts, squares and brownies

Beverages: *All Hot Working Lunches include freshly brewed coffee and tea, soft drinks, juices and bottled water.*

Upgrade: Add a Traditional Style Pizza oven to any Hot 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

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 cannolis

■ 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

Fresh baked focaccia with whipped butter and olive oil

Salad

Mixed greens with pears and roasted tomato in a lemon vinaigrette

Baby spinach salad with cucumber, cherrytomatoes, radish, pumpkin seeds, sundried cranberries, in a herb vinaigrette

Dessert

Cheesecake with fruit toppings

Beverages: All Hot Working Lunches include freshly brewed coffee and tea, soft drinks, juices and bottled water.

Upgrade: Add a Traditional Style Pizza oven to any Hot 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

Vegetarian moussaka

Basmati rice

Chef's choice potatoes

Seasonal vegetables

Grilled pita and lalagides with hummus and tzaziki

Salads

Hearty Greek village salad

Mediterranean orzo salad with olives, roasted red peppers and edamame beans

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

Gourmet hand rolled meatballs poached in tomato sauce

Penne in fresh tomato and basil sauce

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 and yellow 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 Hot Working Lunches include freshly brewed coffee and tea, soft drinks, juices and bottled water.

Upgrade: Add a Traditional Style Pizza oven to any Hot Working Lunch for groups of 100 or more (Paramount and Universal Only)

HOT WORKING & BUFFET LUNCHESES

■ HOT LUNCH #5

Main Course

Butter chicken

Spinach and rapini saag with malai paneer (Vegetarian)

Pan roasted aloo gobi (potatoes & cauliflower - Vegetarian)

Basmati rice pilaf

Tandoori naan bread

Salads

Tomato, radish and red onion salad

Spiced yogurt potato salad

Dessert

Assorted pastries and squares

■ HOT LUNCH #6

Main Course

Beef quesadilla with sautéed peppers & onion, cheddar and jack cheeses served on a tortilla shell

Filet of sole with sweet peppers and cilantro

Chicken mole

Mexican Style Rice

Tortilla chips with salsa, sour cream and guacamole

Soup

Tortilla soup

Salad

Fiesta salad with tomato, avocado, cucumber, red onion and peppers in cilantro and cumin vinaigrette

Dessert

Assorted pastries and squares

Beverages: All Hot Working Lunches include freshly brewed coffee and tea, soft drinks, juices and bottled water.

Upgrade: Add a Traditional Style Pizza oven to any Hot Working Lunch for groups of 100 or more (Paramount and Universal Only)

LIVE BBQ STATIONS

■ **BBQ Lunch/Dinner Buffet: Traditional**

- Grilled boneless skinless chicken breast
- Grilled beef burgers (vegetarian burgers available upon request)
- All-beef hot dogs served on bakery style buns
- Served with traditional condiments

Salads and Sides

- Mixed field greens with cucumbers and cherry tomatoes tossed in an aged balsamic vinaigrette
- Red skin potato salad
- Garden vegetable pasta salad
- Traditional coleslaw

Dessert

Assorted pastries and squares

■ **BBQ Lunch/Dinner Buffet: Mediterranean**

- Lemon and oregano marinated chicken souvlaki
- Hot and sweet Italian sausage
- Grilled beef burgers (vegetarian burgers available upon request)
- Served with traditional condiments, hummus and tzatziki

Salads and Sides

- Greek village salad with crisp lettuce, tomatoes, peppers, cucumber, onion, olives and feta cheese
- Red skin potato salad

Dessert

Assorted pastries and squares

■ **BBQ Lunch/Dinner Buffet: Classic**

- Grilled marinated striploin steak served on a Vienna bun
- Marinated grilled chicken breast with homemade BBQ sauce
- Hot and sweet Italian sausage
- Served with traditional condiments

Salads and Sides

- Crisp romaine greens tossed in a creamy Caesar dressing topped with freshly grated parmesan cheese, crisp panchetta and home-baked croutons
- Cranberry coleslaw

Dessert

Assorted pastries and squares

Live Outdoor BBQ Menu's available only at The Manor, Clubhouse Eventspace and Universal Eventspace between the months of May-September
All Live BBQ Stations Require a Minimum Guarantee of 50 Guests. Live Station unavailable if poor weather conditions are present.

LIVE BBQ STATIONS

■ Premium BBQ Lunch/Dinner: Asian Fusion

- Thai chicken satays with peanut sauce
- Grilled jumbo shrimp skewer with a honey garlic glaze
- Five spice encrusted salmon
- Tofu and vegetable skewer (available when pre-requested)

Salads and Sides

- Green mango salad with mint, cilantro and lime
- Mixed greens with peppers, carrots and cherry tomatoes in a sesame soya vinaigrette

Dessert

- Assorted pastries and squares
- Sliced watermelon platter

■ Premium BBQ Lunch/Dinner: Surf & Turf

- Top sirloin porcini and sundried tomato burgers
- Harissa marinated grilled chicken breast
- Grilled salmon medallion
- Tofu and vegetable skewers available when pre-requested
- Condiments to include lemon herb aioli, garlic aioli, sautéed peppers, provolone cheese

Salads and Sides

- Lemon grain salad with asparagus, almonds and goat cheese
- Red skin potato salad
- Pasta primavera salad

Dessert

- Assorted pastries and squares
- Sliced watermelon platter

Live Outdoor BBQ Menu's available only at The Manor, Clubhouse Eventspace and Universal Eventspace between the months of May-September
All Live BBQ Stations Require a Minimum Guarantee of 50 Guests. Live Station unavailable if poor weather conditions are present.

BOXED LUNCHESES

■ Supreme of Chicken

- 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
- Herb marinated supreme of chicken
- Chocolate dipped strawberries
- Fruit salad

■ Deli

- Trio of Sandwiches
Egg salad, tuna salad and 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 and watercress with sweet chili dressing
- Fruit salad
- Almond tart

■ Greek

- Lemon grilled chicken souvlaki
- Greek pasta salad with feta cheese and oregano
- Fruit salad
- Baklava

■ Entrée Salad

- 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

With your choice of:

- *Grilled chicken breast*
- *Pesto marinated salmon*
- *Grilled beef tenderloin*
- *Marinated grilled tofu*

Beverages: All Boxed Lunches include one soft drink, juice or bottled water.

LUNCH MENUS

■ ADD ONS

- *Granola bars*
- *Individual yogurts*
- *Breakfast loafs*
- *Whole fruit*
- *Scones and tea biscuits*
- *Home baked cookies*
- *Chocolate dipped strawberries*
- *Brownies*
- *Assorted cupcakes*
- *Domestic and international cheese and cracker platter*
- *Fresh cut vegetables and dip platter*
- *Pita wedges, flatbreads and spreads*
- *Mini pizza and focaccia spears*
- *Salted pretzels and potato chips*
- *Salted trail mix*
- *Blue and yellow nacho chips with spicy salsa*
- *California rolls with soya sauce, pickled ginger and wasabi*
- *Ice cream bars*
- *Crispy french fries*
- *Dried fruits and 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...)*

PLATTERS

■ Roasted Striploin

Pommery mustard and steak spice crusted shaved AAA beef striploin served with gourmet mustards, horseradish-peppercorn aioli, sautéed mushrooms, Swiss cheese and assorted dinner rolls

■ Peppercorn Crusted Beef Tenderloin

Dijon mustard and peppercorn crusted thinly sliced beef tenderloin served with gourmet mustards, horseradish, caramelized onions, thyme chutney and assorted dinner rolls

■ Grilled Chicken Breast Platter

Sliced grilled chicken breast served with grilled vegetables, goat cheese, pesto mayo, hot banana peppers and assorted dinner rolls

■ Cold Grilled Salmon

Sided smoked salmon served with capers, red onion, cream cheese, Dijon honey dill sauce, English cucumber, chopped egg, sprouts and rye bread

■ Seafood Selection

Individual shrimp cocktail, smoked salmon rosette on pumpernickel rounds and spicy crab rice paper rolls

■ Chip & Dip

Tortilla chips served with salsa, guacamole and sour cream

■ Mediterranean Dip

Hummus, tzatziki and eggplant caviar served with grilled pita bread, focaccia spears, flat bread and lalagides

■ Crudités & Dip

Market fresh vegetables to include carrot, celery, broccoli, cauliflower, cucumber, sweet peppers, cherry tomatoes and homemade dip

■ Small Serves 10-12 ppl ■ Medium Serves 16-18 ppl ■ Large Serves 24-30 ppl

PLATTERS

■ Cheese & Cracker

Assorted cheese garnished with strawberries, seedless grapes, dried fruit & nuts. platter of crackers & fresh baguette

■ 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, sliced baguette and lalagides

■ Rice Paper Roll

Thai mango salad rice paper rolls and lemon chicken and basil rice paper rolls with sweet chilli dipping sauce

■ Gourmet Pizza (served at room temperature)

Mini Margherita pizza squares and Sopressata with roasted cherry tomatoes and fresh basil pizza squares

■ Gourmet Focaccia (served at room temperature)

Anna's pizza with freshly sliced tomatoes, balsamic and fresh basil; spicy egg plant pizza with mozzarella, fresh parsley and oregano

■ Crostini & Bruschetta

Homemade garlic herb and traditional crostini served with tomato basil bruschetta, lemon cannellini bean bruschetta and olive tapenade

■ Root Chips

House-made taro root chips, sweet potato chips and plantain crisps served with individual paper bags for fillings

■ Small Serves 10-12 ppl ■ Medium Serves 16-18 ppl ■ Large Serves 24-30 ppl

PLATTERS

- **Traditional Tea Sandwich & Pinwheel Tortilla Wraps**
(minimum 3 dozen)

Served on white, whole wheat and 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

- **Fresh Fruit**

Seasonal fresh fruit and berries

- **Gourmet Dessert**

Selection to include mini pastries, gourmet cookies, assorted dessert squares and artisan tarts

- **Brownies & Blondies**

- **Gourmet Cookies**

- **Chocolate Dipped Strawberries** (3 varieties)

Dark chocolate with milk swirl; milk chocolate with pistachio; milk chocolate with coconut

■ Small Serves 10-12 ppl ■ Medium Serves 16-18 ppl ■ Large Serves 24-30 ppl

INTERACTIVE STATIONS

■ Antipasto Bar

Marinated eggplant, marinated homemade roasted red peppers, grilled and 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 and roasted tomato with reduced balsamic pizza, mixed bean salad, Greek village salad, far east salad with sweet and soya vinaigrette, seafood salad, beer battered codfish with garlic dip, freshly sliced prosciutto, carved parmegiano padano wheel, oven roasted Italian sausage with green peppers and onions, homemade focaccia and specialty breads

■ Garlic Mashed Potato Station and Lamb Chops

Garlic mashed potatoes served in a martini glass topped with gravy and fried crisp onions with a selection of grated cheese and fresh bacon bits topped with French cut grilled marinated lamb chops

■ Carving Station

Oven roasted top sirloin carved and served with au jus and horseradish

■ 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 pickled red cabbage, served on a waffle with dijon aioli and cabbage cress

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

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!

■ Gourmet Pizza and Flat Bread

(exclusively at paramount and universal)

Chef's will prepare gourmet international pizza on traditional crust and flat bread with a variety of fresh seasonal ingredients

■ Greek Station

Grilled oregano and lemon chicken skewer, lemon roast potatoes, Greek salad, grilled pita and tzatziki sauce

■ Porchetta and Coronita Station

Oven roasted porchetta carved and served with calabrese buns, hot banana peppers, crispy onion and horseradish or warm pita with tzatziki, lettuce, onion and tomatoes. Accompanied by Coronita Beer on Ice

■ Indian Station

- *Butter Chicken*
- *Spinach and rapini saag with malai paneer (vegetarian)*
- *Pan roasted aloo gobi (potatoes and cauliflower - vegetarian)*
- *Basmati rice pilaf*
- *Tandoori naan bread*
- *Cucumber mint raita*

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INTERACTIVE STATIONS

■ Asian Station

Sesame crusted salmon served on a bed of green mango and papaya salad with soya ginger citrus glaze, Nappa cabbage and crisp noodle salad and assorted california rolls (2 types) with traditional accompaniments

■ Sushi Bar

Sushi and sashimi prepared by chefs in front of your guests with ginger, wasabi, soya sauce and chopsticks

■ Comfort Food Station

Mini hamburgers, mini hot dogs and mini grilled cheese, regular and sweet potato fries

■ Flambé Ouzo Shrimp Station

Chefs will flambé black tiger shrimp live with ouzo for guests to enjoy

■ Oyster Bar

Fresh select oysters will be displayed on ice served with traditional condiments. Custom engraved ice bars available as an upgrade.

■ 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

■ Risotto Station

Saffron risotto topped with(choose 1 variety):

- Edamame and sun-dried tomatoes
- Asparagus and prosciutto
- Truffled wild mushroom
- Roasted red pepper and micro greens
- Purple beet, goat's cheese with lemon zest and crispy leeks garnished with parmesan shards and truffle oil
- Butternut squash and sweet pea with mascarpone cheese

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

INTERACTIVE STATIONS

- **Straccetti Al Pesto**
Artichoke Heart, Pecorino Cheese
- **Rigatoni alla Norma**
Eggplant, Plum Tomato, Ricotta Salad
- **Garganelli Zafferano**
Wild Mushroom Ragout
- **Casarecce**
Wild Boar Sausage, Shiitake Mushroom, Tomato Sauce
- **Paccheri Puttanesca**
Artichokes, Olives, Capers, Tomato Sauce
- **Black Ink Spaghetti**
Cherry Tomato, Calamari, Shrimps, Jus De Nage
- **Pappardelle Roasted Bell Pepper Ragout**
Asparagi, Asiago
- **Trofie Sausage, Broccoli**
Garlic Olive Oil
- **Cavatelli Pancetta**
Piselli
- **Two Sheets Lasagna**
Mushroom, Asparagus, Truffe Bechamel, Pepper Coulis
- **Trenette Pesto**
Fagiolini, Patate, Parmigiano
- **Bavette Black Tiger Shrimp**
Sun Dried Tomatoes, Jus De Nage
- **Timballo of Eggplant**
Ziti, Fior Di Latte

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

INTERACTIVE STATIONS

- **Linguine Clams**
Courgette, Garlic, White Wine
- **Mezze Maniche**
Lamb Ragout
- **Rotini**
Guanciale, Peas
- **Oven Baked Macaroni Alla Greca**
Eggplant, Feta, Cherry Tomato, Oregano Olive Oil
- **Gnocchetti Sardi**
Smoked Salmon, Spinach, Peppered Vodka
- **Gnocchi**
Pizzaiola Sauce
- **Gnocchi**
Pesto Gorgonzola
- **Short Pappardelle**
Wild Mushroom, Boar Sausage, Saffron Broth
- **Elicoidali**
Grounded Sausage, Broccolini, Sun Dried Tomato
- **Rigatoni Guanciale**
Olives, Feta, Tomato Sauce
- **Rigatoni Carbonara**
Bacon, Artichoke
- **Bowtie Smoked Chicken**
Sun Dried Tomato, Arugula, Leeks, Pesto
- **Tartaglione**
Cauliflower Ragout, Peas

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

INTERACTIVE STATIONS

- **The Bao Bun**
Steaming Bao Buns Filled with a Variety of proteins as Boneless Fried Chicken, Pulled Pork, Shrimp Popcorn, Grilled Tofu Topped with Cucumber Carrot Slaw and your choice of dipping sauce. Ex, Sriracha Mayo, Sweet Chilli, Wasabi Aioli, Teriyaki Glaze or BBQ Ketchup, Presented with a Far East Salad.
- **The Mediterranean Kebob Spot**
Authentic Beef and Chicken Kebob cooked in a Tandoori oven Wrapped in a lavash pita with Hummus, Tahini, Tabouli and Pickled Onion. The Taco Stand, 6inch Tortilla packed with corned Beef Confit, Braised Chicken in a mild chipotle tomato sauce or refried beans and your choice of topping or guacamole, salsa, sour cream, lettuce.
- **The Waffle Experience**
Always crispy and Fluffy savoury waffle crowned with a combination or BBQ pulled pork candied bacon green chilli, Artichoke tzatziki Greek salad, Chicken Popcorn cortado or Chilli con Corne
- **Late Night Nacho Nook**
Multi colour corn tortilla chips fried a la minute topped with a perfect combination of prosciutto fior di latte arugula, prosciutto cotto mozzarella mushrooms, artichoke spinach, Tomato fior di latte basil, smoked chicken rapini feta
- **Tri Color Burger Saloon**
Hand rolled ground beef or chicken patties packed with fresh mozzarella cheese crowned with our signature rustic salsa, fresh basil in a onion or poppy seeds brioche bun
- **The Rotisserie Festival**
Piping hot Sicilian arancini loaded with beef ragout and peas or mozzarella along with potatoes popcorn and arrabbiata sauce
- **The Grilled Cheese Sandwich Stage**
Golden Brown toastie marble rye, white or multigrain enriched with three cheese (Aged Cheddar Brie and Mozzarella) Montreal Smoked Meat Gruyere/ Mencheho Ham, Porchetta, Pickles accompanied by regular and sweet potatoes fries ,Coleslaw, Dijonnaise, BBQ Ketchup, Chipotle aioli

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INTERACTIVE STATIONS

- **Mediterranean Grill**

Marinated Lamb Chops, Babaganoush, potato coins, Italian sausage, pepper compote, potatoes coins, Flank steak, corn succotash, Corn on a cob chili lime Seafood Grill, Octopus fava beans bruschetta, Black tiger shrimp, cherry tomato, fennel compote,

- **Calamari**

Bulgur wheat, tabouleh

- **Hot Seafood Fritto Misto**

Thai Calamari Rings, Baby Cuttle Fish, Black Tiger Shrimps, crispy and golden, tossed with fleur de sel, lemons served with arugula tartar dip

- **Hamachi**

Passion Fruit, scallions, Habanero pepino lime slaw

- **Ahi Tuna Tataki**

Seaweed salad, plantain chips

- **Salmon Gravlax**

Pernod or vodka cured, shaved fennel, potato blini, cucumber, cream fraiche, caviarum

- **Fresh oyster**

Passion fruit or pear gastrique

- **Shrimp Scallop Ceviche**

Avocado, grill corn lime chili

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SWEET INTERACTIVE STATIONS

- **The Apple Crumble Canteen**
Freshly baked apple crumble served hot to order along with french vanilla nutmeg ice cream.
- **The Churro Fiesta**
Deep fried Spanish Doughnut tossed in sugar and cinnamon served with warm chocolate sauce and dulce de leche.
- **The Sweet Tartlet Palace**
Fresh fruits and berries miniature tarts, live assemble with custards and jams
- **Ferrero Roche Café**, Millefeuille of wafers, roasted hazelnut and butter scotch glaze cover with chocolate ganache
- **Welcome to Paris**
In house baked beignet and éclair filled with cream Chantilly and dipped in Belgium Chocolate accompanied by a selection of nuts (Almonds/ Pistachio/Hazelenut)
- **The Baklava Shoppe**
Freshly baked baklava slabs drizzle with orange and cinnamon syrup, sprinkles with crushed pistachio, served with rose water honey yogurt
- **The Cup Cake Counter**
In house baked vanilla chocolate or red velvet cupcake, topped with vanilla, chocolate, pistachio butter cream (Frosting)
- **The Belgium Waffle**
Light battered deep pockets waffle dressed with a perfect combination; Sweet peaches cinnamon honey, Banana split, Grand Maniere berries salad chantilly, Mascarpone Apple granola presented with frozen yogurt, Chantilly, fruit coulis, fudges.
- **Pineapple Shawarma**
Rotisserie pineapple, glazed with maple syrup shaved to order accompanied by amaretto ice cream

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

SWEET INTERACTIVE 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 crêpe, spread with warm nutella and topped with vanilla ice cream
- **Crêpe Station**
Fresh crêpes prepared with whipped cream, vanilla ice cream, assorted berries and chocolate sauce
- **Sweet Table**
Fresh fruit, assorted cakes and pastries
- **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
- **Specialty Italian Gelato Station**
Specialty Italian gelato (Choice of 3 flavours: lemon, banana, chocolate, frutti di bosco, coffee or mint) served with waffle cones and martini glasses
- **Specialty Ice Cream Truck**
Sundaes, shakes, floats, soft serve ice cream, slushies and a variety of popsicles
(Based on number of guests and season)

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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 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 favourite 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

SEATED LUNCH/ DINNER MENU

■ Salads

- Radicchio Frisee Salad, Fiji Apple, Grilled Artichoke, Goat Cheese Brûlée, Pineapple Chips, Aged Balsamic
- Roasted Beets Carpaccio, Chicory, Crispy Kale, Quinoa, Squash, Avocado, Root Chips, Preserved Lemon
- Poached Pear Salad, Baby Greens, Mascanzola, Candied Pecans, Pomme Granate, Vin Cotto
- Arugula Shaved Fennel Salad, Ribera Oranges, Imported Feta. Moroccan Cucumber
- Buffalo Mozzarella, Grilled Peaches, Iceberg Wedges, Vin Cotto

■ Soup

- Cinnamon Scented Squash/ Ginger/ Apple
- Tomato Bisque
- Seafood Bouillabaisse Fregola Garlic Crostini
- Cream of Cauliflower

■ Risotto

- Risotto Squash, Chestnuts
- Risotto Amarone, Leek, Roasted Quail Au Jus
- Risotto Zafferano Peas Crepes, Alfredo Sauce

SEATED LUNCH/ DINNER MENU

■ MAIN ENTRÉE OPTIONS

Fish

Seared Branzino, Artichoke Fregola, Grape Tomato, Grilled Corn/ Basil

Nova Scotia Halibut, Orzo Zucchini, Hollandaise Foam, Lobster Au Jus

Flash Seared Artic Char, Swiss Charred Potato Gallatte, Salmon Caviar, Lime Lychee Beurre Blanc

Hot Smoked Atlantic Salmon, Shaved Fennel Rainbow Carrot Slaw, Avocado, White Balsamic, Lemon Preserved

Porcini Dusted Halibut, Shanghai Baby Choi, Heirloom Smashed Potatoes Bites, Porcini Velouté

Monkfish Saltimbocca (Prosciutto), Polenta Crisp, Peppers Basil Ratatouille

Roasted Groper Filet, Ancho Chilli Crust, Moroccan Couscous

Green Peas Risotto, Grilled Calamari, Sicilian Pesto

Grilled Swordfish, Swiss chard, Peppers Olives Gazpacho

Eggplant Wrapped Black Cod, White Bean Rague, Charred Tomato, French Beans

Orange Roughy, Puy Lentils, Braised Leaks

Filet of Sole Pistachio Crusted, Vegetable Strand, Ginger Beurre Blanc

Chilean Bass, Seafood Fregola

Porcini Prosecco Risotto, Nova Scotia Lobster Tail, Rose Petal Vermouth Velouté

Black Ink Risotto, Nova Scotia Lobster Tail, Hollandaise, Caviar

Beef

9oz AAA Beef Rib Eye, Celery Root, Sunchoke Puree, Brussel Sprout Hash, Au Jus

8oz AAA Beef Tenderloin, Root Veggie, Pomme Puree

8oz AAA Beef Tenderloin, Potato Pave, Balsamic Cipollini

9oz USDA Prime NY Strip, Mushroom Fricassee, Onion Ring, Green Peppercorn

9oz USDA Prime NY Strip, Roasted Garlic Rapini, Cauliflower Puree, Charred Tomato

6oz AAA Beef Tenderloin Chateau Briand Style, Root Veggie, Pomme Puree

AAA Boneless Short Ribs, Chianti Braised, Buttermilk Mashed Potatoes

Short Ribs Wellington, Duxelle Mushroom, Smashed Fingerlings, Sautéed Spinach, Squash Ribbons

SEATED LUNCH/ DINNER MENU

■ MAIN ENTRÉE OPTIONS

Lamb

Ontario 4 Bones Rack of Lamb, Babaganoush, Falafel

Herb Crusted 4 Bones Rack of Lamb, Brussel Sprout Hash, Pomme Puree, Rosemary Au Jus

Pork

Apple Cider Pork Loin, Peach Bread Pudding, Carrot Coins Vichyssoise

Pork Tenderloin Medallions, Scallop Potatoes, Kumquat Jam, Fig Medera Au Jus

Berkshire Center Cut Frenched Pork Chop, Ancho Chilli Crust, Edamame Beans, Roasted Saffron

Cauliflower, Persimmons Chutney

Chicken

7oz Chilli Roasted Chicken Breast, Black Beans Salsa, Red Pepper Coulis, Tortilla

Chicken Ballotine, Stuffed with Wild Rice, Buffalo Ricotta, French Beans, Squash

7oz Bourbon Molasses Chicken Supreme, Butter Broccolini

Half Cornish Hen, Cauliflower Celery Root Mash, Spaghetti Squash

Cornish Hen Mattone (Alla Diavola), Preserved Lemon Rosemary, Cerignola Olive

Veal

Naturally Farmed 12 oz Frenched Veal Chop, King Oyster Mushrooms, Green Asparagus, Au Jus

Bacon Wrapped Veal Striploin, Peas Succotash, Orange Glazed Carrot Coins

SEATED LUNCH/ DINNER MENU

■ 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 carrots
- Asparagus spears
- Roasted peppers (red, yellow or orange)
- Green and yellow beans
- Baby bok choy
- Rapini
- Seasonal root vegetable medley

SEATED LUNCH/ DINNER MENU

■ DESSERT OPTIONS

- Carrot Cake, Extra Spongy, Cream Cheese Icing, Decedent Rum Spiked Caramel
- Bosh Pears, Chianti Poached, Mascarpone Mousse, Velvery Raspberry Coulis
- NY Cheesecake Baklava, Served warmed in Phyllo Crust, Butter Scotch Cream
- Vegan Chocolate Mousse, Dark Chocolate, Coconut Base, Micro Berries
- English Trifle, Brandy Sponge, French Custard, Apricot Jam, Berries and Chantilly Topping
- Tiramisu, Elegant Mascarpone Mousse, Delicate Espresso Grand Marnier Savoirdi, Cocoa Powder
- Crème Brule, Rich Custard, Scented amaretto Cherries, Caramelized Sugar
- Molten Chocolate Lava Cake, Warm Chocolate So