

SATURDAY WEDDING SPECIAL

BYPETERANDPAULS.COM

AVAILABLE INTELLIGENT TABLE LIGHTING • 25FT CEILINGS • STATE OF THE ART TECHNOLOGY BUILT IN FOOD STATIONS • AVAILABLE VALET PARKING • INTERNATIONAL CUISINE • KOSHER KITCHEN • COMPLIMENTARY PARKING • ON SITE EVENT CONSULTANTS

DATE

Saturdays in the Months of January, February, March or April, 2012

ROOM

Eastwood or Sinatra - 150 Adults Minimum
Monroe or Taylor - 75 Adults Minimum

RECEPTION SERVICE

Antipasto Bar

Pickled Eggplant, Marinated Homemade Roasted Red Peppers, Grilled & Fried Zucchini, Bruschetta, Hot Banana Peppers, Sundried Tomatoes, Marinated Mushrooms, Fior di Latte a la Caprese, Kalamata Olives with Pepperoncini, Home Seasoned Green Olives with Chili Flakes, Beetroot Salad, Potato Pizza & Roasted Tomato with Reduced Balsamic Pizza, Mixed Bean Salad, Greek Village Salad, Far East Salad with Sweet & Soya Vinaigrette, Seafood Salad, Beer Battered Codfish with Garlic Dip, Freshly Sliced Prosciutto, Carved Parmigiano Padano Wheel, Oven Roasted Italian Sausage with Bell Peppers & Onions, Homemade Focaccia and Specialty Breads

DINNER SERVICE

Specialty Bread Basket

An Assortment of Homemade Breads, Flat breads, Lagrides and Fresh Baked Focaccia, "My Mother's Olive Oil" imported from Greece bottle (per table)

Pasta

Fusilli In A Fresh Tomato and Basil Sauce
Homemade Crepe Stuffed with Fresh Ricotta Cheese and Spinach alla Vodka

Main Entree

6oz Sterling Silver Dry Aged Striploin in a Red Wine Reduction Sauce
2 Grilled Jumbo Black Tiger Shrimp
Market Seasonal Vegetables
Lemon Roasted Potatoes

Salad

Mixed Field Greens in a Well Aged Balsamic Vinaigrette (bowl per table)

Dessert Trilogy

Mini Espresso Crème Brule, Hand Dipped Chocolate Strawberry, Mini Limoncello Tiramisu

Coffee / Tea / Espresso

LATE NIGHT SERVICE

International Pizza Station

Chefs Will Prepare Gourmet International Pizza with a Variety of Ingredients

OR

Nutella and Banana Flambé Crepe Station

Bananas and Pecans Flambéed in Rum Served in a Homemade Crepe, Spread with Warm Nutella Topped with Vanilla Ice Cream

Wedding Cake/Coffee & Tea Station

(Client to provide cake, Paramount to cut & serve from Station), To Include Market Fresh Fruit

BAR SERVICE

Open Standard Bar
Unlimited Red & White Wine
Sparkling Toast before Dinner
Bottled water on all tables
Coffee/Tea/Espresso

PRICE PER PERSON \$82⁰⁰ + Taxes

(Menus are completely customizable and can be altered to suit your specific needs)

CALL TODAY FOR YOUR PERSONALIZED TOUR!

416.410.4511 or 905.326.3000
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