

2012 Holiday Menus



Drop Off Lunches

LUNCH #1 - \$12

Garden Fresh Crudité Platter Fresh Cut Carrots, Celery, Cucumber, Sweet Peppers, Cauliflower, Broccoli, Cherry Tomatoes & Asparagus with Homemade Creamy Dip

Mediterranean Dip Platter Homemade Focaccia, Grilled Pita, Lalagides & Flatbread, with Roasted Red Pepper Hummus, Tzatziki & Baba Ganoush

Pin Wheel Wraps Assorted Wraps with a Variety of Fillings to Include Egg Salad, Tuna Salad, Roast Turkey, Ham & Cheese, Smoked Salmon, Grilled Vegetables & Goat Cheese (1/2 wrap per person)

Signature Dessert Platter Selection of Holiday Cookies & Dessert Squares

LUNCH #2 - \$16

Garden Fresh Crudité Platter Fresh Cut Carrots, Celery, Cucumber, Sweet Peppers, Cauliflower, Broccoli, Cherry Tomatoes & Asparagus with Homemade Creamy Dip

Cocktail Sandwiches Mini Sandwiches on White, Whole Wheat & Rye Bread with Fillings to Include Egg Salad, Tuna Salad, Roast Turkey, Ham & Cheese, Smoked Salmon, Grilled Vegetables & Goat Cheese

Gourmet Cheese & Cheese Platter Aged Cheddar, Brie, Blue Cheese, Havarti and Goat Cheese served with Assorted Crackers, Crostini & Fig Compote, Garnished with Strawberries, Grapes, Dried Fruit & Seasoned Nuts

Signature Dessert Platter Selection of Holiday Cookies & Dessert Squares

LUNCH #3 - \$18

Signature Garden Salad Romaine Hearts, Radicchio, Red Leaf Lettuce, Pomegranate, Clementine Segments, Sliced Strawberries, Sunflower Seeds, & Sun Dried Cranberries in Roasted Garlic & Honey Lemon Vinaigrette

Assorted Focaccia And Panini Sandwiches Fillings to Include Cajun Chicken Breast, Smoked Turkey, Black Forest Ham, Smoked Salmon & Grilled Vegetables with Goat Cheese

Gourmet Cheese & Cheese Platter Aged Cheddar, Brie, Blue Cheese, Havarti and Goat Cheese served with Assorted Crackers, Lalagides & Fig Compote, Garnished with Strawberries, Grapes, Dried Fruit & Seasoned Nuts

Dessert Platter Chocolate Dipped Strawberries, Assorted Pastries & Dessert Squares

* Event Rentals, Event Staff, Bar & Beverage Service also available

For more info please call **Tabletalk** at 905.326.6000 or email tabletalk@bypeterandpauls.com

Cocktail Party

COCKTAIL #1 - \$24

Sushi Platter (2 pcs. per person) Assorted Maki & California Rolls served with Wasabi, Pickled Ginger & Soya Sauce

Signature Shrimp Cocktail (2 pcs. per person) Vodka Marinated Large Shrimp Cocktail with Cocktail Sauce

Gourmet Cheese & Cheese Platter Aged Cheddar, Brie, Blue Cheese, Havarti and Goat Cheese served with Assorted Crackers, Lalagides & Fig Compote, Garnished with Strawberries, Grapes, Dried Fruit & Seasoned Nuts

Mediterranean Dip Platters Homemade Focaccia, Grilled Pita, Lalagides & Flatbread, with Roasted Red Pepper Hummus, Tzatziki & Baba Ganoush

Gourmet Pizza Platter Pizza Toppings to Include: Anna's Pizza - Sliced Tomatoes, Torn Basil & Balsamic Reduction; and Peter's Pizza - Thinly Sliced Potatoes with Rock Sea Salt & "My Mother's Olive Oil"

Signature Dessert Platter Selection of Holiday Cookies & Dessert Squares

COCKTAIL #2 - \$25

Hors D'oeuvres Selection of Hot & Cold, Based on 4 pcs. per person

Pasta Station Whole Wheat Pasta with Julienne Vegetables in Pesto Sauce with Goat Cheese or in a Tomato Basil Sauce, Butternut Squash Agnolotti or Cheese & Spinach Agnolotti in Rose Sauce

Slider Station Slider Selection to Include Turkey with Apple, Cheddar & Cranberry Dijon; South Western Beef with Monterey Jack & Salsa; and Crab Cake with Chipotle Tarter Sauce, All served with Mixed Root Chips

Fajita Station Santa Fe Spiced Chicken Breast Strips Wrapped in Soft Tortilla Shells, Filled with Sautéed Onion, Sautéed Peppers & Aged Cheddar Cheese, Served with Tortilla Chips, Homemade Guacamole, Sour Cream & Salsa Arranged in Individual Corn Chip Cups

Gourmet Dessert Platters Cheesecake Lollipop, Mini Bread Pudding, Pastries & Chocolate Dipped Strawberries

COCKTAIL #3 - \$25

Hors D'oeuvres Selections of Hot & Cold, Based on 4 pcs. per person

All items below are served individually in Ramekins:

Individual Festive Turkey Dinner Turkey Breast with Stuffing, Sage Scented Gravy Topped with Mashed Potatoes and Cranberry Sauce

Individual Sheppard Pie Lean Ground Beef & Peas Topped with Mashed Potatoes

Individual Chili With Romano Beans Ground Chicken & Romano Bean Chili

Individual Macaroni And Cheese Macaroni Pasta with White Cheddar, Smoked Gouda & Oka Cheese

Apple Pear Crumble Apple, Pear, & Cranberry Brown Sugar Crumble

Dark Chocolate And Cherry Bread Pudding Dark Chocolate, Kahlua, & Sour Cherry Bread Pudding

Belgian Chocolate Mousse Dark Chocolate Mousse Garnished with Shaved Chocolate & Raspberry

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Festive Buffet

BUFFET # 1 - \$18

Gourmet Bread Basket To Include, Homemade Foccacia, Assorted Rolls, Lalagides & Flat Bread.

Signature Salad Romaine Hearts, Radicchio, Red Leaf Lettuce, Pomegranate, Clementine Segments, Sliced Strawberries, Sunflower Seeds, & Sun Dried Cranberries in Roasted Garlic & Honey Lemon Vinaigrette

Oven Roasted Turkey (Served Pre Carved) With Apple Sage Stuffing, Homemade Gravy & Cranberry Compote, Yukon Gold Mashed Potatoes & Medley of Seasonal Vegetables

Signature Dessert Platter Selection of Holiday Cookies & Dessert Squares

BUFFET #2 - \$25

Gourmet Bread Basket To Include, Homemade Foccacia, Assorted Rolls, Lalagides & Flat Bread

Signature Salad Romaine Hearts, Radicchio, Red Leaf Lettuce, Pomegranate, Clementine Segments, Sliced Strawberries, Sunflower Seeds, & Sun Dried Cranberries in Roasted Garlic & Honey Lemon Vinaigrette

Herb Roasted Chicken with Pan Gravy

Slow Roasted Beef Top Sirloin Roast With Gravy

Herb Roasted Potatoes, and Seasonal Vegetable Medley

Signature Dessert Platter Selection of Holiday Cookies & Dessert Squares

BUFFET #3 - \$25

Gourmet Bread Basket To Include, Homemade Foccacia, Assorted Rolls, Lalagides & Flat Bread

Signature Salad Romaine Hearts, Radicchio, Red Leaf Lettuce, Pomegranate, Clementine Segments, Sliced Strawberries, Sunflower Seeds, & Sun Dried Cranberries in Roasted Garlic & Honey Lemon Vinaigrette

8 oz. Slow Roasted Prime Rib of Beef Roasted Garlic & Whipped Mashed Potatoes, Glazed Carrots & Buttered Green Beans

Holiday Dessert Platter Shortbread Cookies, Mince Tarts & Mini Plum Pudding

BUFFET #4 - \$28

Gourmet Bread Basket To Include, Homemade Foccacia, Assorted Rolls, Lalagides & Flat Bread

Signature Salad Romaine Hearts, Radicchio, Red Leaf Lettuce, Pomegranate, Clementine Segments, Sliced Strawberries, Sunflower Seeds, & Sun Dried Cranberries in Roasted Garlic & Honey Lemon Vinaigrette

Penne Pasta With Julienne Vegetables In Rose Sauce

Slow Roasted Beef Top Sirloin Roast With Gravy

Oven Roasted Turkey (Served Pre Carved) Apple & Sage Stuffing, served with Yukon Gold Mashed Potatoes and a Medley of Seasonal Vegetables

Signature Dessert Platter

Holiday Cookies & Dessert Squares

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Sit Down Dinner

DINNER #1 - \$30

Gourmet Bread Basket to Include: Homemade Focaccia, Assorted Dinner Rolls, Lalagides & Flat Bread

- Cucumber Wrapped Arugula & Endive Salad with Fresh Berries, Sliced Almonds & Cranberry Vinaigrette Dressing
- Pan Fried Gnocchi with Oven Dried Cherry Tomatoes, Red Onions, Peas & Proscuitto in Sage Scented Browned Butter
- Turkey Breast Roulade Filled with Chestnut & Apricot Stuffing, served with Herb Roasted Fingerling Potatoes & Grilled Vegetable Bundle
- White Chocolate, Sun Dried Cranberry & Pistachio Bread Pudding Drizzled with Dark Chocolate Sauce

DINNER #2 - \$38

Gourmet Bread Basket to Include: Homemade Focaccia, Assorted Dinner Rolls, Lalagides & Flat Bread

- Chesnut & Lentil Soup with Crème Fraiche & Apple Crisps
- Baby Spinach Salad with Cucumber, Cherry Tomatoes, Radish, Pumpkin Seeds, Sun Dried Cranberries & Lemon Herb Vinaigrette
- Grilled “AAA” Beef Tenderloin Topped with 2 Jumbo Shrimps & Port Wine Reduction Sauce, served with Garlic Whipped Mashed Potatoes, Baby Carrots & Asparagus
- Apple Cardamom Coffee Cake served with Toffee Sauce

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