

Live Interactive Stations

SUSHI HUT

Sushi Chef to Prepare Maki Sushi Rolls of Salmon, Tuna, Spicy Crab, Shrimp, Vegetable & California Rolls with Ginger, Wasabi, Soya Sauce & Chop Sticks

STEAK STATION

AAA Beef Sirloin Cooked to Perfection with Whisky Peppercorn Sauce & Horseradish Aioli. Served with Freshly Baked Mini Kaiser Buns, Crispy Onions, & Sautéed Mushrooms

INDIAN

Papadums, Naan Bread, Mango Chutney Achar & Raita Crispy Vegetable Samosas with Tamarind Dipping Dauce. Chick Peas Cooked Pindi Style. Butter Chicken with Jeweled Vegetable Biryani

BURGERS & SHAKES

Mini Kobe Beef Burgers, Cheese Burger & Portobello Mushroom Burger Sliders. Served with Salt & Vinegar Chips. Individual Strawberry & Chocolate Milkshakes in Shot Glasses

COMFORT FOOD STATION

Meat Loaf & Mashed Potatoes: Sliced Mini Meat Loaf on a Bed of Yukon Gold Mashed Potatoes Drowned with Red Wine Reduction & Crispy Onions. Chicken Pot Pie: Mini Pot Pie Filled With Chicken, Mushrooms, Peppers, & Sweet Peas in Light Cream Sauce

GRILLED CHEESE & SOUP STATION

Sour Dough Bread with Aged White Cheddar, Sliced Apples, & Pan Seared in Truffle Brown Butter Served Alongside Smoked Tomato & Gin Bisque

SALAD MARTINI BAR

Salads shaken by Chef Live From Selection of Assorted Gourmet Greens, Toppings, & Vinaigrettes. Served in Cosmo Martini Glasses

PEROGIE BAR

Assorted Perogies served Pan Seared with Traditional Condiments in Martini Glasses

GREEK STATION

Feta & Spinach Spanakopitas, Greek Village Salad, Marinated Olives, Grilled Pita with Tzatziki, Chicken or Pork Souvlaki over Rice Pilaf

- * Minimum 50 People
- * Pricing based on individual station set-up. Multiple station pricing available

* Event Rentals, Event Staff, Bar & Beverage Service also available
* Plus taxes, delivery and service (where applicable)

For more info please call **Laurie Bernardi** at **905.326.6189** or email laurie.b@bypeterandpauls.com

Live Interactive Stations (continued)

ASIAN

Nappa Cabbage & Asian Vegetable Salad. Steamed Assorted Dim Sum. Pan Fried Dumplings with Ponzu Sauce. Stir Fried Beef & Broccoli in Black Bean Sauce. Egg Fried Rice

PROSCIUTTO & PARMIGGIANO REGGIANO STATION (MINIMUM OF 50PPL.)

Fresh Sliced Prosciutto, Parmigiano Reggiano, Home Spiced Olives, Traditional Focaccia & Lagidies, Tomato & Fresh Basil Bruschetta with Aged Balsamic Vinegar

PASTA STATION

Penne, Fusilli & Cheese Spinach Agnoloti with Choice of Tomato, Vodka or Pesto Sauce and Julienne Vegetables

MEDITERRANEAN STATION

Grilled Mini Chicken Skewers, Grilled Lamb Chops with Fresh Lemon, Grilled Brazilian Marinated Mini Beef Skewers with Chimichurri Sauce, Tomatoes & Cucumber Salad with Oregano Vinaigrette, Three Bean Salad, Pita Triangles and Tzatziki

CARVING STATION

Herbed Crusted Rack of Lamb with a Red Wine & Rosemary Reduction served Martin Style over a Yukon Gold Mashed Potato

SEAFOOD STATION

Sautéed Black Tiger Shrimp & Sea Scallops with Creamy Black Peppercorn & Sambucca Sauce. Served over a Bed Of Basmati & Wild Rice with Confetti Vegetables

SHANGHAI NOODLES

Wok-Fried Noodles with Vegetables & Chicken, Beef or Shrimp Served in Individual Chinese Take-Away Boxes with Chopsticks

FAJITAS STATION

Sante Fé Marinated Beef Tenderloin & Chicken Breast Strips, A Variety of Tortilla Shells: Whole Wheat, Regular, Red Pepper, & Spinach. Caramelized Onions, Sautéed Peppers, Freshly Grated Aged Cheddar Cheese, Shredded Lettuce. Flavored Nacho Chips with Salsa. Homemade Guacamole, Sour Cream & Chives, Diced Tomatoes

PORCHETTA STATION (MINIMUM OF 40PPL)

Slow Roasted Pork Shoulder Carved, served with Mini Italian Buns, & Roasted Peppers or Pita Bread, Tzatziki, Diced Tomatoes, Hot Banana Peppers, Shredded Lettuce & Onions

ANTIPASTO STATION

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

* Upgrade Your Station with Cold Seafood Salad, House Smoked Salmon, and/or Shrimp Cocktail

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