

## Working Lunches

### ITALIAN

- Garlic Bread & Foccaccia
- Grilled Vegetable Platter
- Mixed Greens with Cucumber, Cherry Tomatoes in Balsamic Vinaigrette
- Penne Pasta with Julienne Vegetables in Rose Sauce
- Pan Seared Veal Scallopini with Marsala Mushroom Sauce
- Assorted Italian Pastries and Biscotti

### GREEK

- Grilled Pita and Lalagides with Hummus
- Greek Village Salad with Cucumbers, Tomatoes, Black Olives, Red Onions, Feta Cheese with an Oregano Dressing
- Mediterranean Orzo Salad with Olives, Roasted Red Pepper and Edamame Beans
- Grilled Chicken Souvlaki with Tzatziki Sauce
- Feta & Spinach Spanakopita
- Lemon Roasted Potatoes
- Homemade Baklava & Chocolate Dipped Baklava

### FRENCH

- Slice Baguette with Whipped Butter
- Baby Arugula & Frisee Salad with Roasted Beets, Shaved Almonds & Goat Cheese in Lemon Vinaigrette
- Beef Bourguignon: "AAA" Beef Tenderloin Tips Slow Cooked in Red Wine with Glazed Pearl Onions and Sautéed Mushrooms

### OR

- Coq Au Vin: Boneless Chicken Breast Pieces with Mushroom & Onions in White Wine Sauce
- Roasted Garlic Mashed Potatoes
- Butter & Parsley Glazed Stem on Carrots and French Beans
- French Pastries & Tarts

\* 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](mailto:laurie.b@bypeterandpauls.com)

## Working Lunches (continued)

### CHINESE

- Noodle & Vegetable Salad with Sweetened Rice Wine Vinaigrette
- Nappa Cabbage & Bean Sprout Salad with Sweet Chili Vinaigrette
- Coriander Scented Chicken Stir Fry
- Chinese Barbecued Szechwan Beef
- Stir Fry Vegetables & Tofu in Black Bean Sauce
- Vegetable Fried Rice
- Almond & Lemon Tarts

### MEXICAN

- Platter of Tortilla Chips with Salsa, Sour Cream and Guacamole
- Fiesta Salad with Tomato, Avocado, Cucumber, Red Onion & Peppers in Cilantro & Cumin Vinaigrette
- Chicken Quesadilla: Tortilla Shells Filled with Grilled Chicken, Sautéed Peppers & Onion, Cheddar & Jack Cheese
- Black Bean Enchiladas: Sweet Corn, Black Beans, Cheddar & Jack Cheese with Salsa Rolled in Soft Flour Tortilla
- Apple Cinnamon Enchiladas with Caramel Sauce

### EAST INDIAN

- Garlic Butter Brushed Naan Bread
- Chickpea & Cucumber Salad
- Tomato, Radish & Red Onion Salad
- Butter Chicken – Tender Pieces of Boneless Chicken Breast in a Rich Indian Spiced Creamy Tomato Sauce
- Chickpea Curry – Chickpea Braised in Mild Cilantro and Cumin Curry Sauce
- Basmati Rice
- Cardamom & Pistachio Scented Rice Pudding

### COMFORT FOOD

- Caesar Salad
- Crudités Platter
- Individual Chicken Pot Pie – Tender Chicken Breast Pieces with Mushrooms, Peppers, & Sweet Peas in Creamy Sauce Wrapped in Flaky Pastry with Traditional Homemade Gravy
- Mac N' Cheese – White Cheddar, Oka & Smoked Gouda and Baked with Crunchy Panko Bread Crumbs Parmesan Cheese Topping
- Potato Skins with Green Onions, Cheddar Cheese, Diced Tomatoes and Sour Cream
- Old Fashioned Apple Pie with Vanilla Cream Anglaise

\* 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](mailto:laurie.b@bypeterandpauls.com)