

After Ceremony

OPTION#1:

ANTIPASTO PLATTER

- Grilled Marinated Vegetables, Roasted Peppers, Marinated Mushrooms, Black & Green Olives, Caprese Salad, Parmiggiano Chunks, & Dried Hot & Mild Italian Sausage

ASSORTED COLD CUT TRAY (Sent freshly sliced for guests to arrange on site)

- Mortadella, Cappicollo, Salami, Black Forest Ham, Roasted Chicken, Smoked Turkey, & Sliced Provolone Cheese

PRE SLICED ITALIAN PANINI BUNS

- Assorted Panini Buns, Accompanied by: Gourmet Mustards, Sliced Tomatoes, Sliced Pickles, Hot Banana Peppers, & Shredded Lettuce

TRADITIONAL FOCACCIA & PIZZA SQUARES

- Various Toppings
- Served Room Temperature

MARKET FRESH CUT VEGETABLES PLATTER

- Freshly Cut Carrots, Celery, Broccoli, Cauliflower, Cucumber, Sweet Peppers, Cherry Tomatoes & Ranch Dip

SEASONAL FRESH FRUIT PLATTER

DESSERT PLATTER

- Cookies, Squares, & Biscotti

OPTION#2:

ASSORTED DELI & DAIRY TEA SANDWICHES

- Served on White, Whole Wheat, & Rye Bread
- Fillings to Include: Egg Salad, Tuna Salad, Smoked Salmon, Ham & Swiss Cheese, Chicken Salad, & Tomato & Cucumber

CHEESE & CRACKER PLATTER

- Assorted Domestic Cheeses Garnished with Strawberries, Grapes, & Dried Fruit

MARKET FRESH CUT VEGETABLES PLATTER

- Freshly Cut Carrots, Celery, Broccoli, Cauliflower, Cucumber, Sweet Peppers, Cherry Tomatoes & Ranch Dip

SEASONAL FRESH FRUIT PLATTER

DESSERT PLATTER

- Cookies, Squares and Biscotti

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

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

After Ceremony (continued)

OPTION#3

HOT OFF THE GRILL

- Grilled Spiedini (Chicken, Pork, Lamb, & Beef) with Fresh Lemon
- Grilled Cocktail Size Italian Sausage with Pommery Mustard
- Grilled Corn Bread With Mediterranean Bruschetta

GRILLED SEASONAL MARINATED VEGETABLES PLATTER

- Sicilian Eggplant, Green & Yellow Zucchini, Trio Colour of Peppers, Wild Mushrooms, Sweet Red Onions, Fennel with Balsamic Reduction

CAPRESE SALAD PLATTER

- Plum Vine Ripened Tomatoes with Buffalo Bocconcini Drizzled with Fresh Olive Oil & Shredded Basil

MIXED GREENS SALAD

- With a Lemon Herb or Balsamic Vinaigrette

SEASONAL FRESH FRUIT PLATTER

DESSERT PLATTER

- Cookies, Squares, Biscotti, & Chocolate Dipped Strawberries

OPTION#4

PEPPERCORN CRUSTED BEEF TENDERLOIN PLATTER

- Dijon Mustard & Peppercorn Crusted Thinly Sliced Beef Tenderloin
- Served With Gourmet Mustards, Horseradish, Caramelized Onions, Thyme Chutney and Assorted Rolls

IN HOUSE SMOKED SALMON PLATTER

- Smoked Salmon, Cured in house
- Served with Capers, Red Onion, Cream Cheese, Dijon Honey Dill Sauce and Rye Bread

CHEESE & CRACKER PLATTER

- Assorted Domestic Cheeses Garnished with Strawberries, Grapes and Dried Fruit

GRILLED SEASONAL MARINATED VEGETABLES PLATTER

- Sicilian Eggplant, Green & Yellow Zucchini, Trio Colour of Peppers, Wild Mushrooms, Sweet Red Onions, Fennel with Balsamic Reduction

SEASONAL FRESH FRUIT PLATTER

DESSERT PLATTER

- Cookies, Squares, Biscotti and Chocolate Dipped Strawberries

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