



ORTHODOX
Easter
MENU

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Peter and Pauls
EventCatering

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hospitality & entertainment group • est. 1982





cold food

GRILLED VEGETABLE PLATTER

SM 55 | MED 85 | LG 135

grilled pepper, eggplant, zucchini, red onion & asparagus, marinated with balsamic & olive oil

TRADITIONAL CAPRESE SALAD

SM 65 | MED 110 | LG 165

sliced ripened tomato, fior di latte cheese, basil, olive oil, balsamic & sea salt

ANTIPASTO PLATTER

SM 120 | MED 180 | LG 280

grilled vegetables, marinated olives, roasted peppers, marinated mushrooms, dried italian hot & mild sausages, caprese salad, parmigiano chunks & marinated artichokes, sliced baguette & lalagides

GOURMET CHEESE PLATTER

SM 85 | MED 125 | LG 195

gourmet selection of local & imported – soft, semi-soft, hard & blue cheeses, served with specialty breads, artisan crackers, & fresh and dried fruits & nuts

ANTIPASTO DE MARE 8 per person

cold marinated seafood salad

GRILLED CALAMARI 8 per person

marinated grilled calamari with lemon, olive oil & oregano

SLICED PROSCIUTTO & CANTALOUPE PLATTER

SM 95 | MED 145 | LG 225

parma prosciutto & sliced cantaloupe

JUMBO SHRIMP COCKTAIL

3.50/pc (30 pieces min.)

tomato horseradish sauce

MIXED GREENS SALAD

3.50 p/p (minimum 4 ppl)

seasonal mixed greens, cucumbers, cherry tomatoes, red wine vinaigrette

BABY ARUGULA & FENNEL SALAD

4.50 p/p (minimum 4 ppl)

heirloom beets, green beans, shaved pecorino, citrus vinaigrette

fish & seafood priced per person

STEAMED SEAFOOD 22

shrimp, crab legs, scallops, calamari & mussels in white wine or tomato sauce

GRILLED SHRIMPS, SCALLOPS, SWORD FISH 15 (10 person min.)

marinated with garlic & extra virgin olive oil

FRITTURA MISTA 18 (6 person min.)

calamari, shrimp & sole with fresh lemons and tomato horseradish

COD FRITTERS 9.50

fresh lemons and roasted garlic aioli

BACCALA IN UMIDO 15 (6 person min.)

braised salt cod with potatoes & olives in a tomato wine sauce

BROILED SALMON WITH LEMON CAPER SAUCE 15

5oz atlantic salmon fillet

FRIED CALAMARI 9

served with tomato horseradish sauce & fresh lemons

SMALL PLATTERS SERVE 10-12 GUESTS EACH
MEDIUM PLATTERS SERVE 16-18 GUESTS EACH
LARGE PLATTERS SERVE 24-30 GUESTS EACH



main entrées 6 person min.

- CHICKEN PARMIGIANA 9
- VEAL PARMIGIANA 10
- 4 oz. CHICKEN PICATTA 9
- 6 oz. CHICKEN PICATTA 12
- 4 oz. VEAL PICATTA 10
- 6 oz. VEAL PICATTA 2 PIECES 18
- 4 oz. BREADED CHICKEN CUTLET 7
- 4 oz. BREADED VEAL CUTLET 10
- 4 oz. BREADED VEAL CUTLET
WITH TOMATO SAUCE 12
- 4 oz. VEAL MARSALA 10
- 6 oz. VEAL MARSALA (5OZ.) – 2 PIECES 18
- ROASTED HOT OR SWEET
SAUSAGES – 1 sausage 3.50
- 8 oz. OVEN ROASTED CHICKEN
SUPREME 13
with mushroom sauce
- 6 oz. AAA BEEF MEDALLION 34
with green peppercorn sauce
- 6 oz. OVEN ROASTED
TURKEY (white meat) 12
(minimum 4 orders)
served pre-carved with gravy & cranberry sauce
- 8 oz. OVEN ROASTED PRIME
RIB ROAST 24
(minimum 6 orders)
served with au jus & horseradish
- LAMB CHOPS – 4 PCS 24 (2 orders min.)
served with lemon & olive oil sauce
- 6 oz. ROASTED LEG OF LAMB (6 people min.) 24
served with au jus

pasta 1/2 pan serves 10-12 | full pan serves 20-25

- LASAGNA
1/2 pan 55 | full pan 110
homemade meat or vegetarian
- CHEESE & SPINACH MANICOTTI
4/pc (10 pieces min.)
with tomato or cream sauce (add \$1.00)
- RICOTTA & MEAT FILLED
CANNELLONI
4/pc (10 pieces min.)
tomato or cream sauce
- PASTA
2.50 (6 person minimum)
penne or casareccia – cooked al dente
(sauce sold separately)

pasta sauces served by the litre

- TOMATO BASIL SAUCE 10
- ROSÉ SAUCE 15
- VODKA SAUCE 18
- CREAM SAUCE 15



family dinners minimum 4 people

sides priced per person

MENU OPTION 1

45 per person

dinner rolls and butter
mixed greens salad
cheese and spinach manicotti
steamed seafood
chicken piccata
seasonal vegetables
herb roasted potatoes
homemade cookies, biscotti and cannoli's

MENU OPTION 2

60 per person

dinner rolls and butter
arugula salad
antipasto platter
penne with choice of tomato basil sauce or rose sauce
choice of bacala or salmon
choice of lamb chops (4 pcs per person) or leg of lamb
seasonal vegetables
roasted potatoes
choice of dessert: homemade cookies, biscotti & cannoli's or assorted tarts

MENU OPTION 3

30 per person

dinner rolls and butter
mixed greens salad
roasted hot or sweet italian sausages
chicken parmigiana
hot & sweet peppers
roasted potatoes
homemade cookies & biscotti

MENU OPTION 4

30 per person

dinner rolls and butter
arugula salad
oven roasted turkey with gravy and cranberry sauce
traditional stuffing
seasonal vegetables
mashed potatoes
assorted tarts

CRANBERRY SAUCE 2

TRADITIONAL STUFFING 3

HERB ROASTED POTATOES 2.50

YUKON GOLD MASHED POTATOES 3

ROASTED GARLIC MASHED
POTATOES 3.50

DIJON HORSERADISH MASHED
POTATOES 3.50

RAPINI WITH OLIVE OIL & GARLIC 4

SAUTÉED PEAS & MUSHROOMS 3

SAUTÉED SEASONAL VEGETABLES 3

breads

FRESHLY BAKED ASSORTED
DINNER ROLLS .75 per person

desserts

ASSORTED COOKIES, BISCOTTI &
MINI CANNOLI'S 4 per person

ASSORTED TARTS (APPLE & PECAN)
3.50 per person



easter florals

ADD EASTER FLORALS TO YOUR EASTER CELEBRATION OR SEND TO A LOVED ONE!

SPRING REFLECTION
\$95



PRETTY IN PINK
\$75



BIRD'S NEST ROSES
\$75



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