

MOTHER'S

DAY CELEBRATION

MENU

TO ORDER CALL +1 905 326 6000 OR CATERING@BYPNP.COM

or Order Online!

PeterandPauls
EventCatering

options

OPTION #1 \$20 pp

Tea Time (minimum of 2)

traditional scones with honey butter & fruit preserves
petit quiche lorraine
mini fruit danish & savoury pastries
assortment of teas, milkettes & sugar

OPTION #2 \$25 pp

Ready To Heat (minimum of 2)

roasted red pepper & goat cheese omelette
crispy bacon strips & breakfast sausages
lightly seasoned home fries
selection of multigrain bread, mini bagels & croissants

OPTION #3 \$35 pp

Keep For Later (minimum of 2)

lemon poppyseed loaf
mini bagels and cream cheese
chocolate chunk short bread
red delicious apples, seedless grapes & clementines
assorted crackers & roasted nuts
aged cheddar

OPTION #4 \$24 pp

Vegan and Gluten Free (minimum of 2)

mixed berry bowl - mixed berry coconut yogurt, seasonal fresh berries,
coconut shavings, goji berries, cacao nibs, hemp hearts, shaved almonds
vegetable breakfast hash

OPTION #5

A Little Something Extra \$200

basket of fresh fruits & vegetables
handful of love - a seasonal bouquet hand designed with a set of 4 chocolate milk truffles
bottle of fiol prosecco doc
cheese platter (serves 2-3)
smoked salmon with bagels and cream cheese (serves 2-3)



OPTION #6 (serves 4-6) - \$95 pp

Make Mom Breakfast

pancake mix (with all the ingredients portioned out)
make your own quiche (instructions and ingredients included)
breakfast sausage & crispy bacon strips (with warming instructions)
lightly seasoned home fries
fresh fruit

Assorted Accompaniments to include:

- syrup
- ketchup

lunch/dinner options (min. of 2) (reheating instructions provided)

SUPREME OF CHICKEN \$30 pp

herb marinated supreme of chicken
butternut squash soup
signature salad: romaine hearts, radicchio, candied cashews, heart of palm,
carrots, sautéed mushrooms, berries, cherry tomatoes & cucumber with roasted
garlic & honey lemon dressing
with a double chocolate fudge brownie

GRILLED BEEF STRIPLOIN \$50 pp

roasted fingerling potatoes with sea salt
steamed vegetable bundle
port wine reduction
with warm apple crumble

GRILLED SALMON FILLET \$35 pp

served with wild rice, seasonal vegetables and lemon beurre blanc
with a lemon tart

CREATE YOUR OWN PIZZA (serves 4) \$48

2 pizza crusts
4 cheese blend
goat cheese
pepperoni
vegetables
tomato sauce
sliced chicken
spinach

CHILDREN'S MENU ADD ON OPTIONS available with purchase of entrée

macaroni and cheese with white cheddar and parmesan \$9 pp
chicken fingers with plum sauce with potato wedges \$12 pp
penne pasta with choice of sauce \$9 pp
tomato sauce
rose sauce
cheese quesadillas \$12 pp
with salsa and sour cream

the Perfect add-on

MOËT & CHANDON ROSE

celebrate with Moët & Chandon Rose and receive 2 Moët Rose goblet glasses
\$95 + tax and delivery



** Pick up your order
curbside and receive
a \$50 gift card for the
David Duncan House*

mother's day florals

ADD MOTHER'S DAY FLORALS TO YOUR CELEBRATION OR SEND TO A LOVED ONE!

SPRING REFLECTION
\$95



PRETTY IN PINK
\$75



BIRD'S NEST ROSES
\$75



TO ORDER VISIT:
peterandpaulsgifts.com

OR CALL: **+1 905 326 4438**

OR ADD ON TO YOUR CATERING ORDER!

wine



PASQUA PASSIMENTO ROSSO IGT

deep ruby red colour; intense aromas of red cherries, cranberry and hints of vanilla and spices. flavours of ripe cherries and spices, with soft tannins to finish

\$21.10



PASQUA PINOT GRIGIO DELLE VENEZIE DOC

the cakebreads show their commitment to quality through their years of family teamwork, commitment to sustainability and laser focus on fruit and terroir expression. a certified napa green winery since 2008.

\$19.60



BATASIOLO BAROLO DOCG

garnet red colour; plum and cherry aromas and flavours with hints of violets, tar, licorice, earth and spice; dry, medium to full bodied, excellent balance of fruit and tannins with a long, complex finish

\$47.95



BENI DI
BATASIOLO



BATASIOLO BOSC D'LA REI MOSCATO D'ASTI DOCG

pale yellow gold colour; lovely floral, honeysuckle and apricot aromas; medium sweet, slight frizzante; balanced flavours of peach and lemon/lime, with medium length finish

\$25.45



RAYMOND FAMILY CLASSIC CABERNET SAUVIGNON

deep ruby colour; cassis, blackberry, cedar and soft vanilla aromas; medium body; cassis, vanilla and spice flavours with grippy tannins

\$26.95



RAYMOND FAMILY CLASSIC CHARDONNAY

this is a very fine, fresh, subtle and well balanced chardonnay that reminded me stylistically of macon from burgundy. oak is barely perceptible, leaving pretty, mild fresh apple, white flower, vanillin aromas and flavours. it's mid-weight and fresh with gentle grip and considerable elegance. the length is very good to excellent.

\$25.45



CAKEBREAD CELLARS CABERNET SAUVIGNON

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\$187.45

Cakebread
Cellars



LA VIEILLE FERME ROSE VENTOUX AOC

grapes grown on the slopes of france's mont ventoux ripen slowly at cooler temperatures, maintaining fruit flavours and crisp acidit this wine is pale rose in colour, with delicate aromas of raspberry and strawberry. dry and light-bodied, with citrus and raspberry fruit flavours. serve chilled with tarragon chicken.

\$18.85



La Vieille Ferme



italian pair FOR \$40



PASQUA PASSIMENTO ROSSO IGT

deep ruby red colour; intense aromas of red cherries, cranberry and hints of vanilla and spices. flavours of ripe cherries and spices, with soft tannins to finish



PASQUA PINOT GRIGIO DELLE VENEZIE DOC

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italian pair FOR \$75



BATASIOLO BAROLO DOCG

garnet red colour; plum and cherry aromas and flavours with hints of violets, tar, licorice, earth and spice; dry, medium to full bodied, excellent balance of fruit and tannins with a long, complex finish



BATASIOLO BOSC D'LA REI MOSCATO D'ASTI DOCG

pale yellow gold colour; lovely floral, honeysuckle and apricot aromas; medium sweet, slight frizzante; balanced flavours of peach and lemon/lime, with medium length finish



californian pair FOR \$50



RAYMOND FAMILY CLASSIC CABERNET SAUVIGNON

deep ruby colour; cassis, blackberry, cedar and soft vanilla aromas; medium body; cassis, vanilla and spice flavours with grippy tannins



RAYMOND FAMILY CLASSIC CHARDONNAY

this is a very fine, fresh, subtle and well balanced chardonnay that reminded me stylistically of macon from burgundy. oak is barely perceptible, leaving pretty, mild fresh apple, white flower, vanillin aromas and flavours. it's mid-weight and fresh with gentle grip and considerable elegance. the length is very good to excellent.



rosé



LA VIEILLE FERME ROSE VENTOUX AOC

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\$18.85



big body napa valley



CAKEBREAD CELLARS CABERNET SAUVIGNON

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\$187.45



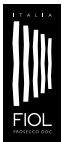
bubbles



FIOL PROSECCO DOC

clear pale straw colour with persistent bubbles; aromas of pear, citrus and green apple with notes of white flowers and banana; dry, light to medium bodied, balanced acidity, flavours of green apple, pear and citrus, with notes of almond, bread and yeast.

\$24.40



MOËT & CHANDON BRUT IMPERIAL

pale straw in colour with a fine mousse; defined aromas of apple, pear, citrus and fresh baked bread; the palate is extra-dry and medium body with lovely replay of flavours from the nose with a mineral note on a clean finish.

200ml \$36.60

750ml \$103.45

1500ml \$222.85



VEUVE CLICQUOT BRUT CHAMPAGNE

pale lemon with fine bubbles; the nose is filled with aromas of apple, pear, toast and brioche; the palate is extra-dry and medium to full body with flavours that match the aromas.

375ml \$64.45

750ml \$112.20

Veuve Clicquot



FREE delivery with food orders over \$125
\$30 delivery per order without food. HST not included
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spirits

PREMIUM MIXOLOGY



BELVEDERE PURE VODKA

clear, water-white colour; aromas of citrus, pastry and vanilla; round and smooth with sweet grainy flavours and a long finish.
\$77.95



GLENMORANGIE ORIGINAL HIGHLAND SINGLE MALT SCOTCH WHISKY

matured in a range of ex-bourbon casks and slow-grown, air-dried casks from missouri for complexity; this is pale gold with harmonious aromas of orange peel, ginger, vanilla and wildflower honey; medium-intensity with integrated alcohol; flavours of caramel, banana chips, dried apricots and baking spice and a long finish
\$104.95



HENNESSY VS COGNAC

the world's most popular cognac, hennessy vs is the modern-day equivalent of the original hennessy 3-star. it is an expression of expertise and consistency, centuries in the making. intense character and full-bodied flavours of toasted almond, fresh grapes, and citrus zest make this ideal served neat or in a cocktail
\$101.20



COCKTAIL ESSENTIALS



WHEATLEY VODKA

the mastermind behind this wheat vodka is master distiller harlen wheatley, of buffalo trace distillery, which is based out of frankfort, kentucky. crafted in small batches, it has notes of citrus, wheat and traces of vanilla. medium-bodied and clean, it has a long finish. serve over ice with club soda and a lemon wedge.
\$55.45



BUFFALO TRACE KENTUCKY STRAIGHT BOURBON WHISKEY

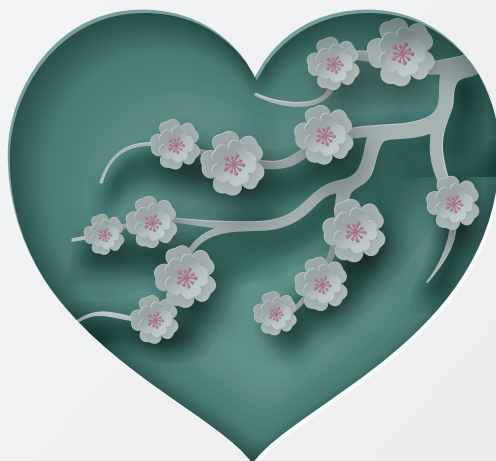
the sweet, round corn leads the stampede, drawing in smooth vanilla, dried fruit and citrus, even leather. were it to stop there, this would be a fine whiskey, but then spicy notes from the secondary rye and barley grains step in, aided by toasty oak for a lively, dry and long finish. the balance is impeccable and the complexity impressive. great neat, on the rocks or in a manhattan
\$60.85



NO. 3 LONDON DRY GIN

no. 3 refers to the historic location of berry bros. & rudd, fine wine and spirits providers to the crown and many other high society people. this is a classic london dry style gin with citrus peel, herbal and botanical aromas; the palate is smooth and dry with balancing herbal and citrus flavour followed by a crisp finish
\$75.25





TO PLACE YOUR ORDER PLEASE EMAIL
CATERING@BYPNP.COM OR CALL +1 905 326 6000
WITH THE FOLLOWING INFORMATION

- FIRST & LAST NAME
- CELL PHONE NUMBER
- ORDER DETAILS
- CREDIT CARD INFO
- PICK UP DATE AND TIME

(PeterandPauls EventCatering: 222 Rowntree Dairy Rd, Vauban ON)

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a \$50 gift card for the
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If delivery is required please provide
delivery address and preferred delivery date and timing.

Please email or call with credit card info
as order will not be confirmed without pre payment

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*Delivery charges will apply outside of boundaries

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