

HORS D'OEUVRES



HOT

Crispy Vegetable Spring Rolls with Plum Sauce

Vegetarian Samosas with Chili Sauce

Breaded Chicken Tenders with Spicy Honey Mustard Sauce

Mini Goat Cheese Pizza

Mini Egg Rolls with Hoisin Sauce

Vegetarian Quiche Lorraine

Coconut Breaded Shrimp with Tartar Sauce

Sausage Rolls with Puff Pastry

Oriental Crab Cakes

Chicken Brochettes

Beef or Chicken Kebob

Chicken or Paneer Tikka

Vegetable Pakora with Cucumber Relish

COLD

Antipasto Tray of Fresh Deli

Shrimp Cocktail with Sauce

Assorted Cheese Canapes

Smoked Salmon Rosettes

Bruschetta with Goat Cheese and Wild Mushrooms

Bocconcini & Tomato Skewer with Fresh Basil

SOUPS



Roasted Tomato & Fennel

With pesto drizzle

Red Pepper Bisque

Sprinkled with roasted shallots

Peter & Paul's Signature Roasted

Butternut Squash & Apple

With maple syrup & chives

White Beans and Kale Minestrone with basil oil

Classic Chicken Noodle

With seasonal vegetables

Cream of Leek & Yukon Gold Potato

Miso with Chicken Wantons and Lemongrass

Sweet Pea with Mint & Cream

Manhattan Corn & Shrimp Chowder

SALAD



Signature Salad

Mixed California greens with mandarin segments & orange-Dijon vinaigrette

Caesar Salad

With crisp romaine lettuce, homemade croutons & creamy garlic dressing

Signature Arranged Salad

Medley of assorted field green in radicchio cup, marinated bocconcini & Roma tomato slices, goat cheese crouton & maple balsamic vinaigrette

Spring Salad

Mixed California greens with radicchio topped with raspberry vinaigrette & toasted almonds

Fall Salad

Mixed salad of organic greens, mandarin segments, toasted almonds & maple balsamic vinaigrette

Summer Salad

Mixed California greens tossed with tear-drop tomatoes & julienne of red peppers with maple balsamic vinaigrette

Greek Salad

Romaine lettuce, tomatoes, cucumbers, black olives, red peppers, and feta cheese in olive oil vine vinaigrette

Baby Spinach Salad

Garnished with red pepper, candied walnuts, goat cheese & balsamic vinaigrette

Tender Baby Greens

Tossed in a raspberry vinaigrette sprinkled with toasted almonds

BUFFET SELECTION



Pasta Salad Primavera

Home Style Creamy Potato Salad

Southern Style Cole Slaw

Thai Glass Noodle Salad with Coriander & Chillies

PASTA, ANTIPASTO & RISOTTO

Ricotta & Spinach Cannelloni

Topped with tomato sauce & mozzarella

Rose Penne Pasta

Tossed in a fresh rose tomato basil sauce
with sundried tomatoes & black olives

Penne Al Pomodoro

With tomatoes & basil

Rigatoni Ala Panna

Creamy Alfredo sauce

Penne Ala Vodka

With julienne or peppers, fine vegetables in rose sauce

Meat or Vegetarian Lasagna

Agnolloti Pasta

Meat or vegetarian stuffing with basil tomato or pesto cream sauce

Clams & Chorizo Farfalle

With peppers in a roasted tomato sauce

Wild Mushroom Risotto

Seafood Risotto

HOT STARTERS

Warm Wild Mushroom Purse

Served in phyllo pastry with a sherry cream

Salmon En Crouete

with lemon butter sauce

Sautéed Garlic Shrimps

Served with cavatappi pasta & tossed with basil & tomato

Broiled Escalope of Salmon

On a bed of rice with a citrus butter sauce

COLD STARTERS

Traditional Antipasto Plate

Slice of Milanese salami, capriole, prosciutto,
feta cheese, black & green olives & pickled vegetables

Seafood Combo Antipasto Plate

Prosciutto, melon, marinated seafood, grilled eggplant, peppers & zucchini,
a slice of tomato, bocconcini, black & green olives

Prosciutto & Melon Antipasto Plate

Prosciutto & melon, provolone, grilled eggplant,
peppers & zucchini, black & green olives

Shrimp Cocktail

Served with cocktail sauce.

ENTRÉES



CHICKEN

Grilled Chicken Breast

With red wine sauce

Breast of Capon

Stuffed with goat cheese & fine herbs in balsamic glaze/reduction

Roast Quarter Chicken

BBQ Chicken

Lemon & Thyme Infused Grilled Cornish Hen with a citrus reduction

Chicken Parmigiana

Breaded chicken breast sautéed in tomato sauce with parmigiana cheese

Grilled Chicken Scaloppini

Scaloppini brushed with Dijon mustard & topped with an herb crust, red wine sauce

Chicken Supreme

Chicken breast with frenched drumlet wing topped with red pepper strips & brandy sauce

Stuffed Chicken Breast

With wild rice medley & cranberries, ricotta cheese & sun-dried tomato, spinach & Mushroom or cous cous with apricot & coriander or julienne of grilled vegetables

Five Spiced Baked Chicken

Curry Chicken

Kadai Chicken

Chicken Korma

Boneless Butter Chicken

Chicken Tandoori

Chicken Pulao

Jerk Chicken

Chinese Chicken Stir-fry

Sweet & Sour Chicken

BEEF

Prime Rib au Jus

With creamy horseradish

Filet Mignon

With portobello mushrooms, accented with cognac sauce.

Beef Wellington

Topped with mushroom duxelles.

T-bone Steak

Grilled New York Cut Sirloin Steak

with light peppercorn sauce.

Rib Eye Steak

with a light cognac sauce.

Roast Beef au Jus

with creamy horseradish

Chinese Beef Stir Fry

Beef Korma

VEAL

Roasted Veal Tenderloin

With wild mushroom sauce

Veal Parmigiana

Breaded veal sautéed in tomato sauce with cheese.

Veal Scaloppini

Grilled tender veal sautéed with mushrooms & white wine

Veal Medallion

With shallots and asparagus

Tuscan Styled Veal Chop

Seasoned & grilled in marsala sauce

FISH

Marinated Grilled Atlantic Salmon

Served with citrus or champagne butter sauce

Sea Bass Fillet with Braised Fennel

With a balsamic vinegar reduction

Black Cod with Miso Glaze

Atlantic Halibut with Cilantro Lime

Rainbow Trout Fillet

In a lemon & caper sauce

LAMB

New Zealand Lamb Chops

In red wine sauce

Dijon Herb & Garlic Crusted Rack of Lamb

Roasted Boneless Lamb Leg

With a red wine sauce

Curried Goat or Lamb

Lamb Korma

Kadai Lamb

PORK

Roasted Pork Loin

Stuffed with cornbread, dry fruits & herbs with Madeira wine sauce

Pork Medallions

With woodland mushrooms sauce

Sweet & Sour Pork

VEGETARIAN

Bento Box with Tempura Vegetables & Avocado & Mango Sushi Rolls

Woodland Mushroom & Goat Cheese Strudel

With a sherry cream sauce

Vegetarian Samosas

Vegetarian Lasagna

Grilled Vegetable Tower (with mozzarella)

Agnolotti Pasta

With basil tomato or pesto cream sauce

Mushroom or Artichoke Risotto

Porcini, oyster & shitake

Warm Wild Mushroom Pouch

In phyllo pastry with sherry cream

Tofu Pad Thai

With bean sprouts & cilantro

Vegetarian Chow Main

Dal Puri

Sweet & Sour Dal

Mattar Paneer

With peas & turmeric

DUOS & TRIOS

Roast Beef au Jus & Chicken Breast

Surf & Turf

Fillet mignon with lobster tail or Tiger shrimp

New York Steak & Tiger Shrimp

Escalope of Salmon with Chicken or Beef Medallion

A trio of Beef Tenderloin, Jumbo Shrimp & Grilled Chicken Breast

A trio of Tiger Shrimp, Lamp Chop & Grilled Chicken Breast

SIDES



STARCH

Roasted Red Potatoes

With rosemary, garlic and olive oil

Parsley Potatoes

Parisienne Potatoes

Baked Potatoes with Sour Cream & Chives

Duchesse Whipped Potatoes

Garlic Mashed Potatoes

Scalloped Potatoes

Gratinee Yukon Gold (with basil)

Yorkshire Pudding

Roasted Chateau Potatoes

With rosemary, garlic & olive oil

VEGETABLES

Glazed Baby Carrots
Broccoli & Baby Carrots
Jardinière of Vegetables
Stir Fry Vegetables
Colorful Spring Vegetable Bundles
Grilled Vegetables
Long Beans
Medley of Seasonal Vegetables

RICE

Spanish Rice
Wild Mushroom Rice
Vegetarian Fried Rice
Saffron Basmati Rice
Vegetable Pulao Rice
Rice & Peas
Ghee Rice

BREADS

Assorted Dinner Rolls with butter
Focaccia Bread
Garlic Bread
Naan Bread
Armenian Flat Bread

ETHNIC (FROM AROUND THE WORLD)



Vegetarian Chow Mein

Dal Makhani

Mattar Paneer

Shahi Paneer

Alu Gobi

Baingan Bhartha

Dhal Puri

Sweet & Sour Dal

Pineapple Pickle Dal

Devilled potatoes

Cashew Curry

Cabbage & Carrot Curry

Tofu or Soya Meat

Capsicum & Potatoes

Capsicum Chickpeas

Raita & Pickle

DESSERTS & SWEET TABLES



CAKES

Cheesecake

New York, Cherry, Blueberry, Chocolate, or Strawberry Swirl

Tiramisu Cake

Super Caramel Crunch Cake

Caramel Latte Cake

Chocolate Truffle Cake

Carrot Cake

Strawberry Shortcake

Mousse Cake (Mango, Raspberry, Lemon, or Black & White Chocolate)

Chocolate Mousse Bombe

Red Velvet

Mixed Fruit Torte

Country Apple Tart

Mocha Torte

Trio Dessert Sampler

ICE CREAM DESSERTS

Variety of Ice Creams

Variety of Sherbets

French Vanilla Ice Cream Crepes

Fruit-Shaped Ice Cream or Sherbets

Kulfi Ice Cream

Chocolate Zabajone Tartufo

Chocolate Raspberry Tartufo

Passion Fruit Tartufo

Chocolate Caramel Bombette

Vanilla Raspberry Bombette

Cuore Freddo Tradizionale

Waffle Bowls

Fan & Cigar Wafers

FRUIT & CUSTARD

Fruit Salad

Fruit Salad & Ice Cream

Fruit Salad & Custard

Mango or Pineapple Fluff

Gulab Jamun/Waffle Ball

Payasam/Kheer/Rice Pudding

PLATTERS



SAVOURY

Cheese Platter

Presentation of imported & domestic cheeses, dried fruits & crackers

Olive & Pickle Platter

Deluxe Crudité Basket

With a variety of dips

Open Face Sandwich Platter

Ham & cheese, smoked salmon, smoked chicken, roast beef, tuna & egg salad.

SUSHI BAR

Antipasto Bar

An assorted selection of deli meats, cheeses, fresh fruit, shrimp pyramid, salads & grilled vegetables

Beef & Chicken Satay Bar

With homemade dips and glazes

SWEET

Signature Dessert Platter

An assortment of cakes, pastries, chocolate-dipped strawberries

Mirrors of Carved Fresh Fruit

Venetian Sweet Platter

A variety of cakes, French & Italian pastries, petit fours, gourmet cookies, mirrors of carved fresh fruit, squares, tarts.

LATE-NIGHT TABLE OPTIONS



Sandwich Station

Assorted open-faced sandwiches; ham & cheese, smoked salmon, smoked chicken, roast beef, tuna & egg salad

Midnight Delicatessen

European cold cuts, imported and domestic cheese with crusty breads and crackers

Mini Pizza Station

Assorted mini pizzas; four cheese, pepperoni, goat cheese tomato basil, Italian sausage, zucchini, polenta pizza

Mini Sliders

Mini burgers, mini hotdogs, assorted condiments, relishes & toppings

Mexican Station

Soft tortilla shells, crispy tacos, nacho platters, jalapeño poppers with chipotle hot sauce

Poutine Station

Yukon Gold fries with cheese curds & demi jus

Seafood Bar

Clams, grilled shrimp, steamed mussels, snow crab, lobster tail, shrimp pyramid with cocktail sauce & assorted mayos

Venetian Sweet Table

A variety of cakes, French & Italian pastries, petit fours, gourmet cookies, mirrors of carved fresh fruit, squares, tarts.

Chocolate Fountain