

Peter Pan EVENTS

FOOD MENU

November 1st 2024 - April 30th 2025



Peter Street & Queen Street | 1964

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\$65 FIXED PRICE MENU

*Meal Pre-Selections Are Required For Groups Of 20 Or More For Each Guest
Please Inform Us Of Any Allergies Or Dietary Restrictions Your Guests May Have*

ADD BREAD & BUTTER \$3

STARTERS

BABY GEM GREEN SALAD

Toasted Sunflower Seed, Red Onion

Breakfast Radish, Pea Tendrils,

Green Goddess Pesto, Orange Vinaigrette

Gluten Free, Vegan

MAINS

ROAST CHICKEN BREAST

Roast Root Vegetable, Dupuis Lentils,

Braised Cabbage, Kale Chips, Pickled Onion

Gluten Free

OR

BROCCOLI FALAFEL

Roast Root Vegetable, Dupuis Lentils,

Braised Cabbage, Kale Chips, Pickled Onion

Gluten Free, Vegan

DESSERT

CHEESECAKE

Ontario Fruit Preserve, Vanilla Crumb

Gluten Free Without Vanilla Crumb

\$85 FIXED PRICE MENU

*Meal Pre-Selections Are Required For Groups Of 20 Or More For Each Guest
Please Inform Us Of Any Allergies Or Dietary Restrictions Your Guests May Have*

ADD BREAD & BUTTER \$3

STARTERS

TRUFFLE MUSHROOM SOUP

*Crème Fraîche, Fines Herbes
Gluten Free, Vegan Without Crème Fraîche*

OR

BUTTERCUP SQUASH & BURRATA SALAD

*Arugula, Radicchio, Toasted Pepitas, Pickled Onions,
Maple Brown Butter Vinaigrette, Sweet Potato Matchsticks
Gluten Free, Vegan Without Burrata & Brown Butter Vinaigrette*

MAINS

DUCK CONFIT A L'ORANGE

*Pomme Puree, Green Bean, Carrot, Tamarind Jus
Gluten Free*

OR

PAN SEARED ATLANTIC SALMON

*Caponata, Charred Broccolini, Miso Bagna Cauda
Salsa Verde, Fried Leeks
Gluten Free, Can Be Dairy Free*

OR

CAULIFLOWER STEAK

*Caponata, Charred Broccolini, Miso Bagna Cauda
Salsa Verde, Fried Leeks
Gluten Free, Vegan*

DESSERT

CHEESECAKE

*Pantry Ontario Preserve, Vanilla Crumb
Gluten Free Without Vanilla Crumb*

\$95 FIXED PRICE MENU

*Meal Pre-Selections Are Required For Groups Of 20 Or More For Each Guest
Please Inform Us Of Any Allergies Or Dietary Restrictions Your Guests May Have*

ADD BREAD & BUTTER \$3

STARTERS

Select 2 Starters For Your Guests To Choose Between

CRAB AND SHRIMP CAKE

Celeriac Remoulade, Old Bay, Hot Sauce

OR

TRUFFLE MUSHROOM SOUP

Crème Fraîche, Fines Herbs

Gluten Free, Vegan Without Crème Fraîche

OR

BUTTERCUP SQUASH & BURRATA SALAD

Arugula, Radicchio, Toasted Pepitas, Pickled Onions,

Maple Brown Butter Vinaigrette, Sweet Potato Matchsticks

Gluten Free, Vegan Without Burrata & Brown Butter Vinaigrette

MAINS

PEI SHORT RIB

Pomme Puree, Green Bean, Carrot, Red Wine Jus

Gluten Free

OR

EAST COAST HALIBUT

Caponata, Charred Broccolini, Miso Bagna Cauda, Salsa Verde, Fried Leeks

Gluten Free, Can Be Dairy Free

OR

CAULIFLOWER STEAK

Caponata, Charred Broccolini, Miso Bagna Cauda,

Salsa Verde, Fried Leeks

Gluten Free, Vegan

DESSERT

CHOCOLATE TERRINE

Ganache, Feuilletine, Mousse, Chocolate Soil

\$85 FAMILY STYLE MENU

Please Inform Us Of Any Allergies Or Dietary Restrictions Your Guests May Have

ADD BREAD & BUTTER \$3

STARTERS

BABY GEM SALAD

Green Goddess Pesto, Orange Vinaigrette, Red Onion,
Toasted Sunflower Seed, Breakfast Radish, Pea Shoots

Gluten Free, Vegan

&

ROAST SQUASH SALAD

Roasted Squash Medley, Spiced Green Sauce, Sumac Yogurt,
Watercress, Puffed Wild Rice, Pickled Onion

Gluten Free

MAINS

RAINBOW TROUT FILET

Red Baby Potato, Honeycrisp Apple,
Fennel, Dill, Watermelon Radish

Gluten Free, Dairy Free

&

BAVETTE STEAK

Rice & Beans, Shishito Peppers, Chimichurri

All Steaks Are Served Medium Rare

Gluten Free, Dairy Free

&

CAULIFLOWER STEAK

Caponata, Charred Broccolini, Miso Bagna Cauda,
Salsa Verde, Fried Leeks

Gluten Free, Vegan

DESSERT

CHEESECAKE

Pantry Ontario Preserve, Vanilla Crumb

Gluten Free Without Vanilla Crumb

Contains Dairy & Gluten

CANAPES

4 PIECE SELECTION FOR \$19.00/Guest

10 PIECE SELECTION FOR \$45.50/Guest

CANAPES BY THE DOZEN \$57.00/Dozen

CANAPES BY THE PIECE \$4.75/Piece

Select 4 Types of Canapes

Select 10 Types of Canapes

Minimum 2 Dozen Per Type

Minimum 2 Dozen Per Type

VEGETARIAN

BUTTERNUT SQUASH RISOTTO BALLS WITH AIOLI

MINI CAPRESE SALAD *(gluten free)*

CARAMELIZED ONION, FIG & GOAT CHEESE TART

AVOCADO TOAST *(dairy free)*

MEAT

DEVILS ON HORSEBACK WITH BLUE CHEESE DIP *(gluten free)*

MINI BRAISED BEEF TOURTIERE *(gluten free)*

SAUSAGE ROLL

SOUTHERN FRIED CHICKEN BITES *(dairy free)*

GLUTEN FREE & VEGAN

BLACK OLIVE TAPENADE, POTATO ROSTI

AVOCADO ROSTI

BEET SALAD

FALAFEL WITH LEMON TAHINI

FISH & SEAFOOD

TUNA TARTARE ON POTATO CHIP *(dairy free)*

MINI SHRIMP COCKTAIL *(gluten & dairy free)*

CURED SALMON ON POTATO ROSTI *(gluten free, dairy free)*

OYSTERS & COCKTAIL SAUCE *(gluten & dairy free)*

DESSERT

BEIGNETS WITH CINNAMON SUGAR

MINI CREME BRULEE *(gluten free)*

MINI CHOCOLATE POT DE CREME *(gluten free)*

MINI LEMON TART

**A Minimum Order of 24 Pieces Per Type of Canape is Required For All Items*

BIGGER BITES

Passed Or Stationed

A Minimum Order Of 24 Pieces Per Type Of Bigger Bite Is Required For All Orders

SLIDERS

Beef Slider With Lettuce, Pickles & Bistro Sauce

Fried Chicken Slider With Lettuce, Pickles & Bistro Sauce

Fried Mushroom Slider With Pickles & Bistro Sauce (Vegetarian)

\$72/dozen

SKEWERS

Beef Kebab With Mint Yogurt Chutney (gluten free)

Jerk Chicken With Pineapple Salsa, Anaheim Chili & Cilantro (gluten free, dairy free)

Creole Shrimp With Old Bay & Chive

Fried Tofu With Korean Glaze & Furikake (gluten free, dairy free)

\$72/dozen

POUTINE

Peter Pan Bistro House Cut French Fries With Beef Gravy

Peter Pan Bistro House Cut French Fries With Mushroom Gravy (Vegetarian)

\$66/dozen

FRENCH FRIES

Peter Pan Bistro House Cut French Fries

& Peter Pantry Ketchup (Vegetarian)

\$60/dozen

GRILLED CHEESE

Crispy Toast with Cheddar Cheese

& Peter Pantry Ketchup (Vegetarian)

\$60/dozen

MAC & CHEESE

Macaroni Noodles With Cheese Sauce

& Peter Pantry Ketchup (Vegetarian)

\$64/dozen

EAST COAST SHRIMP ROLLS

Baby Shrimp, Aioli, Old Bay Seasoning

\$84/dozen

Peter Pan
EVENTS

PLATTERS

Stationed For Guests To Help Themselves

Small Serves 10-15 Guests

Large Serves 25-30 Guests

All Meats, Seafood, Cheese, Fruit and Vegetables Are Subject to Seasonal Availability

CHARCUTERIE BOARD

Mortadella, Genoa Salami, Soppressata,

Pepperettes, Jambon de Paris,

Bread, Pickles, Mustard

Small \$195 Large \$380

ANTIPASTO BOARD

Ham, Pepperettes, Salami,

Olives, Artichokes, Cauliflower, Tomatoes,

Marinated Bocconcini, Aged Cheddar,

Hummus, Sun Dried Tomato Pesto,

Bread & Crackers

Small \$195 Large \$380

ARTISANAL CHEESE BOARD

Bleu Benedicte, Niagara Gold, Brie Chevalier,

Goat Gouda, 3 Brothers Reserve,

Grapes, Pickles, Chutney, Truffle Honey, Crackers

Small \$195 Large \$380

SEAFOOD PLATTER

Lobster, Crab Claws, Oysters,

Mussels, Clams, Shrimp

Small \$465 Large \$865

PLATTERS

Small Serves 10-15 Guests

Large Serves 25-30 Guests

All Meats, Seafood, Cheese, Fruit and Vegetables

Are Subject to Seasonal Availability

CRUDITE BOARD

Broccoli, Cauliflower, Carrots, Celery,

Yellow and Red Bell Peppers,

Radish, Snap Peas,

Buttermilk Ranch and Hummus

Small \$135 Large \$240

FRESH FRUIT & BERRIES

Pineapple, Cantaloupe, Honey Dew,

Grapes, Raspberries, Blackberries, Strawberries

Small \$145 Large \$250

BAR SNACKS

Vegetable Chips, Gin Popcorn,

Puffed Cheese Sticks, Olives

Small \$135 Large \$225

BAGELS & FIXINGS

House Lox, Cream Cheese, Seasonal Jam

Capers, Red Onion, Cucumbers,

Hard Boil Eggs, Alfalfa Sprouts

Small \$150 Large \$295

1 dozen bagels 2 dozen bagels

\$55 BRUNCH BUFFET

Minimum Of 20 Guests Required

Please Let Us Know Of Any Allergies Or Dietary Restrictions Your Guests May Have

SCONES

With Butter & Jam

&

YOGURT & GRANOLA

With Fruit Parfait

&

GREEN SALAD

With Sherry Vinaigrette

&

CURED SALMON

With Cream Cheese & Crumpets

ADD CINNAMON BABKA

Sweet Braided Bread

\$5 Per Guest

CHOICE OF

SEASONAL QUICHE

With Ontario Vegetables

OR

FRENCH TOAST

Seasonal Fruit Preserve, Maple Syrup

\$60 BRUNCH BUFFET

Minimum Of 20 Guests Required

*Please Let Us Know Of Any Allergies Or Dietary Restrictions Your Guests May Have
Three Protein Selections To Choose From Below*

SCONES

With Butter & Jam

&

YOGURT & GRANOLA

With Fruit Parfait

&

FRENCH TOAST

Seasonal Fruit Preserve, Maple Syrup

&

GREEN SALAD

With Sherry Vinaigrette

&

BREAKFAST POTATOES

ADD CINNAMON BABKA

ADD CINNAMON BABKA

Sweet Braided Bread

\$4 Per Guest

CHOICE OF

SEASONAL QUICHE OR SCRAMBLED EGGS

CHOICE OF

BACON OR SAUSAGE

CHOICE OF

CROQUE MADAME OR SHAKSHUKA

\$55 BRUNCH FIXED PRICE MENU

Guest Preselections Are Required For Groups Of 20 People Or More.
Please Let Us Know Of Any Allergies Or Dietary Restrictions Your Guests May Have

Select Three Mains For Guests To Choose Between

FOR THE TABLE

SCONES

Butter, Seasonal Jam

MAINS

CHOICE OF THREE

FRENCH TOAST

Seasonal Fruit Preserve, Maple Syrup

OR

EGGS BENEDICT

Poached Egg, Hollandaise, Bacon,
Breakfast Potato, Green Salad

OR

SCRAMBLED EGGS & LOX

Capers, Mascarpone, Toast

OR

SHAKSHUKA

Tomato, Roast Peppers, Onions,
Eggs, Labne, Za'atar

OR

CROQUE MADAME

Ham, Béchamel, Gruyère,
Sunnyside Egg, Green Salad

OR

GRANOLA, BERRIES & YOGURT

Blueberries, Raspberries, Strawberries, Honey

\$50 BRUNCH FAMILY STYLE MENU

Guest Preselections Are Required For Groups Of 20 People Or More.
Please Let Us Know Of Any Allergies Or Dietary Restrictions Your Guests May Have

Select Two Mains To Be Served Family Style

FOR THE TABLE

SCONES

Butter, Seasonal Jam

SIDES

GREEN SALAD

With Sherry Vinaigrette

&

BREAKFAST POTATOES

ADD BACON

\$5 Per Guest

MAINS

CHOICE OF TWO

FRENCH TOAST

Seasonal Fruit Preserve, Maple Syrup

OR

SCRAMBLED EGGS & LOX

Capers, Mascarpone, Toast

OR

SHAKSHUKA

Tomato, Roast Peppers, Onions,

Eggs, Labne, Za'atar, Toast

OR

CROQUE MADAME

Ham, Béchamel, Gruyère, Egg

\$35 KIDS DINNER MENU

Kids Food Must Be Ordered Ahead Of Time

Please Inform Us Of Any Allergies Or Dietary Restrictions

Select One Main To Be Served For All Kids

MAINS

CHOOSE ONE

CHICKEN FINGERS & FRIES

Served With Heinz Ketchup

OR

PASTA POMODORO

Rigatoni Noodles With Classic Pomodoro Sauce
& Parmesan Cheese

OR

BUTTERED PASTA

Rigatoni Noodles With Butter

DESSERT

BASED OFF THE MENU YOU'VE SELECTED

\$35 KIDS BRUNCH MENU

Kids Food Must Be Ordered Ahead Of Time

Please Inform Us Of Any Allergies Or Dietary Restrictions

Select One Main To Be Served For All Kids

FOR THE TABLE

SCONES

Butter, Seasonal Jam

MAINS

KIDS PANCAKES

With Canadian Maple Syrup

Only Available For Brunch Events

KIDS CLASSIC

BREAKFAST

Scrambled Eggs, Toast, Bacon

Only Available For Brunch Events

\$7 CAKE PLATING FEE

FOR WEDDING/BIRTHDAY CAKES &
ALL OUTSIDE DESSERTS

Applied Per Item To The Entire Guest Count,
Please Inform Your Event Coordinator Ahead Of Time