

# Peter Pan EVENTS

## FOOD MENU



Peter Street & Queen Street | 1964

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# \$65 FIXED PRICE MENU

*Guest Preselections Are Required For Groups Of 20 People Or More  
Please Inform Us Of Any Allergies Or Dietary Restrictions*

## **ADD BREAD & BUTTER \$3.5**

### **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

Hummus, Roasted Eggplant, Fennel,

Kale Chips, Pickled Onion

*Gluten Free*

OR

#### BROCCOLI FALAFEL

Hummus, Roasted Eggplant, Fennel,

Kale Chips, Pickled Onion

*Gluten Free, Vegan*

### **DESSERT**

#### CHEESECAKE

Ontario Fruit Preserve, Vanilla Crumb

# \$85 FIXED PRICE MENU

*Guest Preselections Are Required For Groups Of 20 People Or More  
Please Inform Us Of Any Allergies Or Dietary Restrictions*

## **ADD BREAD & BUTTER \$3.5**

### **STARTERS**

#### TOMATO & AVOCADO SALAD

Heirloom Tomatoes, Avocado Mousse, Basil, Pickled Red Onion,  
Cucumber, Roast Tomato Vinaigrette  
*Gluten Free, Vegan*

OR

#### TRUFFLE MUSHROOM CRÈME BRÛLÉE

Roasted Mushrooms & Truffle Custard,  
Pickled Mushrooms, Bread

### **MAINS**

#### DUCK CONFIT

Pomme Purée, Green & Yellow Bean, Carrot, Red Wine Jus  
*Gluten Free*  
OR

#### ATLANTIC SALMON

Eggplant & Tomato Caponata, Charred Broccolini,  
Salsa Verde, Fried Leeks  
*Gluten Free, Dairy Free*  
OR

#### CAULIFLOWER STEAK

Eggplant & Tomato Caponata, Charred Broccolini,  
Salsa Verde, Fried Leeks  
*Gluten Free, Vegan*

### **DESSERT**

#### CHEESECAKE

Pantry Ontario Preserve, Vanilla Crumb

# \$105 FIXED PRICE MENU

*Guest Preselections Are Required For Groups Of 20 People Or More*

*Please Inform Us Of Any Allergies Or Dietary Restrictions*

## **ADD BREAD & BUTTER \$3.5**

### **STARTERS**

*Select 2 Starters For Your Guests To Choose Between*

#### HEIRLOOM TOMATO & BURRATA SALAD

Sourdough Croutons, Basil, Pickled Red Onion,

Pea Shoots, Roast Tomato Vinaigrette

OR

#### TRUFFLE MUSHROOM CRÈME BRÛLÉE

Roasted Mushrooms & Truffle Custard,

Pickled Mushrooms, Bread

OR

#### TUNA & AVOCADO

Avocado Mousse, Tuna Tartar, Puffed Rice, Micro Green Salad

*Gluten Free, Dairy Free*

### **MAINS**

#### BRAISED SHORT RIB

Pomme Purée, Green & Yellow Bean, Carrot, Red Wine Jus

*Gluten Free*

OR

#### HALIBUT FILLET

Eggplant & Tomato Caponata, Charred Broccolini,

Salsa Verde, Fried Leeks

*Gluten Free, Dairy Free*

OR

#### CAULIFLOWER STEAK

Eggplant & Tomato Caponata, Charred Broccolini,

Salsa Verde, Fried Leeks

*Gluten Free, Vegan*

### **DESSERT**

#### CHOCOLATE TERRINE

Ganache, Feuilletine, Mousse, Chocolate Soil

*Peter Pan*  
**EVENTS**

# \$85 FAMILY STYLE MENU

*Please Inform Us Of Any Allergies Or Dietary Restrictions*

**ADD BREAD & BUTTER \$3.5**

## STARTERS

### TOMATO PANZANELLA SALAD

Heirloom Tomatoes, Garlic Sourdough,  
Cucumber, Basil, Ramp Pesto

*Vegan*

&

### KALE CAESAR SALAD

Roasted Garlic Caesar Dressing, Parmesan, Bacon,  
Croutons, Pickled Onion

## MAINS

### ONTARIO TROUT

Salsa Verde

*Gluten Free, Dairy Free*

&

### BAVETTE STEAK

Red Wine Jus

*Dairy Free, Served Medium Rare*

&

### CAULIFLOWER STEAK

Eggplant & Tomato Caponata, Charred Broccolini,  
Salsa Verde, Fried Leeks

*Gluten Free, Vegan*

## SIDES

ROASTED CARROTS WITH LABNEH & CHIMICHURRI  
(GLUTEN FREE)

RATATOUILLE (DAIRY FREE, GLUTEN FREE)

FINGERLING POTATOES (GLUTEN FREE)

## DESSERT

### CHEESECAKE

Pantry Ontario Preserve, Vanilla Crumb

*Peter Pan*  
**EVENTS**

# \$95 STEAK NIGHT FAMILY STYLE MENU

*Please Inform Us Of Any Allergies Or Dietary Restrictions*

**ADD BREAD & BUTTER \$3.5**

## **CHOOSE 2 STARTERS**

### WEDGE SALAD

Iceberg Lettuce, Bacon, Onion, Tomato, Blue Cheese Dressing

*Gluten Free*

OR

### SHRIMP COCKTAIL

Pantry Cocktail Sauce, Aioli, Lemon

*Dairy Free*

OR

### KALE CAESAR SALAD

Roasted Garlic Caesar Dressing, Parmesan, Bacon,  
Croutons, Pickled Onion

## **MAINS**

**ADD YORKSHIRE PUDDING \$4.5**

### MEDIUM RARE PRIME RIB

Red Wine Jus

*Dairy Free*

*Served Medium Rare*

&

### CAULIFLOWER STEAK

Eggplant & Tomato Caponata, Charred Broccolini,  
Salsa Verde, Fried Leeks

*Gluten Free, Vegan*

## **SIDES**

SAUTEED MUSHROOMS & ONIONS (GLUTEN FREE)

CREAMED SPINACH

MASHED POTATOES (GLUTEN FREE)

## **DESSERT**

### CHOCOLATE TERRINE

*Ganache, Feuilletine, Mousse, Chocolate Soil*

*Peter Pan*  
**EVENTS**

# CANAPÉS

4 PIECE SELECTION FOR \$19.00/Guest

10 PIECE SELECTION FOR \$45.50/Guest

CANAPÉS BY THE DOZEN \$57.00/Dozen

CANAPÉS BY THE PIECE \$4.75/Piece

Select 4 Types of Canapés

Select 10 Types of Canapés

Minimum 2 Dozen Per Type

Minimum 2 Dozen Per Type

A Minimum Order of 24 Pieces Per Type of

Canapé is Required For All Items

## VEGETARIAN

CARAMELIZED ONION, FIG & GOAT CHEESE TART

SWEET PEA RISOTTO BALLS WITH TRUFFLE AIOLI

MINI MUSHROOM CRÈME BRÛLÉE

FRIED MAC & CHEESE WITH SMOKED KETCHUP

DEVILED EGG (*Gluten Free, Dairy Free*)

AVOCADO, ROAST TOMATO & FETA TACO (*Gluten Free*)

## MEAT

FRIED CHICKEN BITES, PANTRY BBQ SAUCE (*Dairy Free*)

LAMB SKEWER, MINT TZATZIKI

MINI BRAISED BEEF TOURTIÈRE (*Gluten Free*)

PULLED PORK TACO (*Gluten Free*)

DEVILS ON HORSEBACK WITH BLUE CHEESE DIP (*Gluten Free*)

## GLUTEN FREE & VEGAN

BLACK OLIVE TAPENADE, POTATO ROSTI

FRIED POLENTA AND SUNDRIED TOMATO

FALAFEL WITH LEMON TAHINI

AVOCADO ROSTI

## FISH & SEAFOOD

MINI SHRIMP COCKTAIL (*Dairy Free*)

OYSTERS, LEMON, MIGNONETTE (*Gluten & Dairy Free*)

CURED SALMON ON POTATO ROSTI (*Gluten Free, Dairy Free*)

FISH & CHIPS, TARTARE SAUCE (*Dairy Free*)

TUNA TACO (*Dairy Free*)

## DESSERT

BEIGNETS WITH CINNAMON SUGAR

MINI CREME BRULEE (*Gluten Free*)

MINI CHOCOLATE POT DE CREME (*Gluten Free*)

MINI LEMON TART

CHOCOLATE BROWNIE

MINI CHEESE CAKE

*Peter Pan*  
**EVENTS**

## BIGGER BITES

*A Minimum Order Of 24 Pieces Per Type Of Bigger Bite Is Required For All Orders  
Served Passed Or Stationed*

### SLIDERS

Beef Slider With Lettuce, Pickles & Bistro Sauce  
Fried Chicken Slider With Tangy Slaw & BBQ Sauce  
Fried Mushroom Slider With Truffle Aioli & Caramelized Onion  
*\$85/dozen*

### POUTINE

House Cut French Fries With Beef Gravy & Cheese Curds  
House Cut French Fries With Mushroom Gravy & Cheese Curds (Vegetarian)  
*\$66/dozen*

### FRENCH FRIES

House Cut French Fries & Pantry Ketchup (Vegetarian)  
*\$60/dozen*

### GRILLED CHEESE

Canadian Cheddar Cheese & Ketchup  
*\$60/dozen*

### EAST COAST LOBSTER ROLLS

Aioli, Old Bay Seasoning  
*\$120/dozen*



# FOOD STATIONS

*A Minimum Order Of 24 Guests Is Required For All Orders  
Stations Active for 2 Hours*

## **CARVING STATION**

Prime Rib, Red Wine Jus, Béarnaise, Mayonnaise, Caramelized Onions,  
Horseradish Cream & Assorted Dinner Rolls  
*\$40/Guest (3 Pieces/Guest)*

## **SEAFOOD STATION**

Crab Claws, Oysters,  
Mussels, Shrimp  
Mignonette, Aioli, Cocktail Sauce, Horseradish, Hot Sauce, Lemon  
*\$30/Guest (8 Pieces/Guest)*

## **POTATO BAR**

Mash Potatoes, French Fries, Cheese,  
Salsa Verde, Chives, Beef Gravy & Mushroom Gravy  
*\$15/Guest (2 Pieces/Guest)*

## **TACO STATION**

BBQ CHICKEN  
PULLED PORK  
ROAST CORN & BLACK BEAN  
Soft Corn Tortilla, Lettuce, Onions, Shredded Cheese, Salsa,  
Sour Cream, Hot Sauce, Avocado Crema, Pickled Red Onion, Cilantro  
*Gluten Free*  
*\$35/Guest (3 Pieces/Guest)*

## **BBQ STATION**

BRAISED BRISKET  
PULLED PORK  
BBQ CHICKEN  
Corn Bread, Hot Sauce, Roasted Garlic Aioli, BBQ Sauce, Ketchup  
*\$40/Guest (3 Pieces/Guest)*

**ADD ROAST CORN \$4/guest**

**ADD MAC AND CHEESE \$7/guest**

*Peter Pan*  
**EVENTS**

# FOOD STATIONS

*A Minimum Order Of 24 Guests Is Required For All Orders  
Stations Active for 2 Hours*

## **SLIDER STATION**

BEEF SLIDERS

FRIED MUSHROOM SLIDERS

Cheddar Cheese, Caramelized Onion, Lettuce

Pickles, Mustard, Ketchup & Aioli

*\$20/Guest (2 Pieces/Guest)*

*\$27/Guest (3 Pieces/Guest)*

## **PIZZA STATION**

PEPPERONI

CHEESE

MUSHROOM LOVERS

Aioli, Truffle Honey, Hot Sauce

*\$20/Guest (3 Pieces/Guest)*

## **PASTA STATION**

**CHOOSE ANY 2**

DUCK CONFIT ORICETTI

Peas, Asparagus, Sunflower Seed Basil Pesto

SPINACH & CHEESE RAVIOLI

Roasted Tomato Sauce, Parmesan

FUSILLI WITH CORN & RICOTTA

Sun-dried Tomato Rose Sauce

Garlic Bread, Parmesan, Chilli Flakes

*\$30/Guest (2 Servings/Guest)*

# FOOD STATIONS

*A Minimum Order Of 24 Guests Is Required For All Orders*

*Stations Active for 2 Hours*

## **SUMMER SALAD STATION**

### TOMATO PANZANELLA

Heirloom Tomatoes, Garlic Sourdough,

Cucumber, Basil, Ramp Pesto

*Vegan*

### ROAST CARROT

Labneh & Chimichurri

*Vegetarian, Gluten Free*

### BEET SALAD

Puffed Rice, Za'atar, Goat Yogurt,

Radish, Watercress

*Vegetarian, Gluten Free*

### GREEN SALAD

Watercress, Sherry Vinaigrette

*Vegan, Gluten Free*

### BABY GEM

Toasted Sunflower Seed, Red Onion Breakfast Radish,

Pea Tendrils, Green Goddess Pesto, Orange Vinaigrette

*Gluten Free, Vegan*

### POTATO SALAD

Pickled Egg, Chive, Red Onion, Capers, Mayo

*Dairy Free, Gluten Free, Vegetarian*

### KALE CAESAR SALAD

Roasted Garlic Caesar Dressing, Parmesan,

Bacon, Croutons, Pickled Onion

*2 Salads \$20/Guest*

*3 Salads \$30/Guest*

# BRUNCH FOOD STATIONS

*A Minimum Order Of 24 Guests Is Required For All Orders  
Stations Active for 2 Hours*

## **EGGS BENNY STATION**

House Crumpets, Poached Eggs,  
Hollandaise Sauce, Green Salad  
Choice of Salmon, Bacon or Avocado  
\$30/Guest (3 Pieces/Guest)

**ADD POTATO HASH BROWNS \$4/guest**

## **TEA SANDWICH STATION**

CUCUMBER & CREAM CHEESE  
EGG SALAD  
CHICKEN SALAD  
STEAK & BRIE  
BLT  
CURED SALMON & DILL  
CHEESE & CHUTNEY

4 Sandwiches \$25/Guest (4 Pieces/Guest)

**ADD FRESH BAKED SCONES \$7/Guest**

scones, butter, seasonal jam

# PLATTERS

*Stationed For Guests To Help Themselves*

*Small Serves 10-15 Guests*

*Large Serves 25-30 Guests*

*All Meats, Seafood, Cheese, Fruit & Vegetables*

*Are Subject To Seasonal Availability*

## **CHARCUTERIE BOARD**

Mortadella, Genoa Salami, Soppressata,

Pepperettes, Jambon de Paris,

Bread, Pickles, Mustard

*Small \$225    Large \$450*

## **ANTIPASTO BOARD**

Ham, Pepperettes, Salami,

Olives, Artichokes, Pantry Pickles,

Marinated Bocconcini, Aged Cheddar,

Hummus, Sun Dried Tomato Pesto,

Bread & Crackers

*Small \$225    Large \$450*

## **ARTISANAL CHEESE BOARD**

Bleu Bénédictin, Niagara Gold, Brie Chevalier,

Goat Gouda, 5 Brothers Reserve,

Grapes, Pickles, Chutney, Truffle Honey, Crackers

*Small \$225    Large \$450*

## PLATTERS

*Small Serves 10-15 Guests*

*Large Serves 25-30 Guests*

*All Meats, Seafood, Cheese, Fruit and Vegetables*

*Are Subject to Seasonal Availability*

## CRUDITÉ BOARD

Broccoli, Cauliflower, Carrots, Celery,

Yellow and Red Bell Peppers,

Radish, Snap Peas,

Buttermilk Ranch & Hummus

*Small \$150    Large \$290*

## FRESH FRUIT & BERRIES

Pineapple, Cantaloupe, Honey Dew,

Grapes, Raspberries, Blackberries, Strawberries

*Small \$150    Large \$290*

## BAR SNACKS

Truffle Chips, Gin Popcorn,

Puffed Cheese Sticks, Spicy Crispy Chickpeas

*Small \$135    Large \$225*

## CANDY BAR

Smarties, Fuzzy Peaches, Gummy Bears, Sour Patch Kids,

Swedish Berries, Hershey Kisses, Skittles, To-Go Bags

*Small \$450    Serves 30-40 Guests*

*Large \$850    Serves 70-80 Guests*

# \$45 BRUNCH BUFFET

*Please Inform Us Of Any Allergies Or Dietary Restrictions*

*Minimum of 20 Guests Required*

## SCONES

With Butter & Jam

&

## YOGURT & GRANOLA

With Fresh Fruit

&

## GREEN SALAD

With Sherry Vinaigrette

&

## FRITATTA

Caramelized Onions, Spinach & Feta

&

## AVOCADO TOAST

Toasted Pepitas & Pickled Onion

## ADD ONS

ADD BACON \$5 PER GUEST

ADD BREAKFAST POTATOES \$4 PER GUEST

ADD SELECTION OF PASTRIES \$5 PER GUEST

ADD FRESH FRUIT \$7 PER GUEST

# \$65 BRUNCH BUFFET

ADD ADDITIONAL MAIN \$12 PER GUEST

*Please Inform Us Of Any Allergies Or Dietary Restrictions  
Minimum of 20 Guests Required*

## SCONES

With Butter & Jam

&

## YOGURT & GRANOLA

With Fresh Fruit

&

## GREEN SALAD

With Sherry Vinaigrette

&

## BREAKFAST POTATOES

&

## AVOCADO TOAST

&

## WAFFLES

With Maple Syrup & Seasonal Jam

## CHOOSE ONE MAIN

### SHAKSHUKA, OR EGGS BENEDICT

Choice Of Bacon, Salmon or Avocado For Eggs Benedict

## CHOOSE ONE SIDE

BACON OR SAUSAGE

## ADD ONS

ADD BACON \$5 PER GUEST

ADD SELECTION OF PASTRIES \$5 PER GUEST

ADD FRESH FRUIT \$7 PER GUEST



# \$55 BRUNCH FIXED PRICE MENU

*Please Inform Us Of Any Allergies Or Dietary Restrictions*

*Minimum of 20 Guests Required*

*Guests May Choose 1 of the 3 Available Mains*

## FOR THE TABLE

### SCONES

Butter, Seasonal Jam

&

### YOGURT & GRANOLA

With Fresh Fruit

## MAINS

### CHOOSE 3 MAINS

#### 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

## ADD ONS

*SERVED FAMILY STYLE*

ADD BACON \$5 PER GUEST

ADD BREAKFAST POTATOES \$4 PER GUEST

ADD SELECTION OF PASTRIES \$5 PER GUEST

ADD FRESH FRUIT \$7 PER GUEST

ADD GREEN SALAD \$4 PER GUEST

*Peter Pan*  
**EVENTS**

# \$50 BRUNCH FAMILY STYLE MENU

ADD ADDITIONAL MAIN \$12 PER GUEST

*Minimum of 20 Guests Required*

*Please Inform Us Of Any Allergies Or Dietary Restrictions*

*Select Two Mains To Be Served Family Style*

## FOR THE TABLE

### SCONES

Butter, Seasonal Jam

## MAINS

### CHOOSE 2 MAINS

#### FRENCH TOAST

Seasonal Fruit Preserve, Maple Syrup

OR

#### SCRAMBLED EGGS & LOX

Crumpet, Green Salad

OR

#### SHAKSHUKA

Tomato, Roast Peppers, Onions,

Eggs, Labne, Za'atar, Toast

OR

#### CROQUE MADAME

Ham, Béchamel, Gruyère, Egg

## SIDES

#### GREEN SALAD

With Sherry Vinaigrette

&

#### BREAKFAST POTATOES

## ADD ONS

*SERVED FAMILY STYLE*

ADD BACON \$5 PER GUEST

ADD BREAKFAST POTATOES \$4 PER GUEST

ADD SELECTION OF PASTRIES \$5 PER GUEST

ADD FRESH FRUIT \$7 PER GUEST

ADD GREEN SALAD \$4 PER GUEST

## \$35 KIDS DINNER MENU

*All Kids Meals Must Be Co-ordinated Ahead of Time  
Please Inform Us Of Any Allergies Or Dietary Restrictions  
Select One Main To Be Served For All Kids*

### **MAINS**

#### **CHOOSE ONE MAIN**

CHICKEN FINGERS & FRIES

Served With Heinz Ketchup

OR

PASTA POMODORO

Pasta, Classic Pomodoro Sauce  
& Parmesan Cheese

OR

BUTTERED PASTA

Buttered Pasta & Parmesan Cheese

### **DESSERT**

BASED OFF THE MENU YOU'VE SELECTED

## \$35 KIDS BRUNCH MENU

*All Kids Meals Must Be Co-ordinated 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**

#### **CHOOSE ONE MAIN**

KIDS PANCAKES

With Canadian Maple Syrup

OR

KIDS CLASSIC BREAKFAST

Scrambled Eggs, Toast, Bacon

## \$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*

## \$450 WAFFLE CAKE

Chocolate Sauce, Anglaise, Maple Syrup  
Fresh Berries, Whipped Cream  
*Serves Up To 50*

