



A LEGACY OF FINE FOODS, *since 1992.*

Our catering offering is prepared in small batches using the highest standards and the same fine ingredients you find on our shelves. With fresh salads, hearty sandwiches, gourmet platters and more, relax and know that you are serving your guests the very best.



EASY TO ORDER!

Orders are taken Monday to Friday between 8:00 a.m. and 6:30 p.m. No minimum order required. All orders must be placed at least 24 hours in advance. Payment must be made by phone before delivery or in store at time of pick up.

Cancellations within 24 hours of scheduled pickup or delivery time are subject to a 50% charge. Orders must be cancelled by speaking directly to a catering representative (no emails please).

DELIVERY FROM \$20

Ask for details and weekend delivery rates.

ALLERGY ALERT

Please notify us of any allergies at the time of ordering. We will do our best to accommodate.



Vegan & Gluten Free options are available.

1515 DRESDEN ROW
902.425.5700

1595 BEDFORD HWY
902.835.4997

PETES.CA/CATERING



CATERING

GROUP GATHERINGS &
CORPORATE EVENTS



SANDWICHES

ASSORTED SELECTIONS, FRESHLY PREPARED

CLASSIC DELI SANDWICHES

\$7/ea

ROAST MEAT SANDWICHES

\$8/ea

SPECIALTY SANDWICHES

\$9/ea

served on a selection of bread including 24 Carrots white/whole wheat, wraps, multigrain, herb panini

ATLANTIC CLUB

Sliced turkey, ham, Pete's Housemade double-smoked bacon, aged cheddar topped with a fried egg, lettuce, tomato and herb aioli.

TUNA NIÇOISE

Flaked tuna tossed with niçoise olives, hard boiled eggs, marinated artichokes, roasted red peppers and anchovies, topped with lettuce and tomato.

BUTTERMILK CHICKEN

Fried buttermilk chicken breast topped with Sriracha mayo, Pete's Housemade coleslaw, arugula and local maple syrup.

BRAISED PORK

Braised local pork, lettuce, tomato, red onion and sliced apple.

FINGER SANDWICHES

SM \$30 MD \$40 LG \$50

An assortment of classic crowd-pleasing sandwiches: Cucumber Cream Cheese • Ham • Brie & Pear • Pesto Chicken • Smoked Salmon • Caper & Cream Cheese • Dijon Egg Salad

SALADS

\$6/PER

OUR HALIFAMOUS FRESH SALADS!

Spring Mix with Garden Veggies • Greek • Spinach • Caesar

ADD A PROTEIN Roasted Chicken Breast, Sirloin Beef, Roasted Leg of Lamb, Country Cured Ham, Wild Caught Shrimp and Atlantic Salmon +\$3 each

*Prices and availability subject to change

PLATTERS

ARRANGED TO SUIT YOUR GOOD TASTE

SM

SERVES 10-15

MD

SERVES 15-20

LG

SERVES 20-25

GOURMET TRAYS

SM \$40 MD \$50 LG \$60

ANTIPASTO AMORÉ

Artisanal selection of salami, prosciutto, mortadella, olive and pepper antipasto mix, provolone cheese, fruilano cheese and sweet melon.

MEZZE MIXER

Grilled eggplant, fresh figs, Pete's Housemade hummus, assorted mini falafels, Kalamata olives, feta cheese and stuffed grape leaves, served with pita bread.

LOCAL LOVES

Meadowbrook paté, Snowy River ham and pepperoni, seasonal fruit, sliced Atlantic roast beef, served with sliced baguette and local paté or preserve.

FRENCH FIXIN'S

Pete's Own double-cream brie, paté red grapes, rosemary infused ham, served with sliced baguette, local preserves, and a country olive mix.

TRADITIONAL

CRUDITÉ CRUNCH SM \$35 MD \$45 LG \$55

A selection of crisp, fresh cut veggies served with ranch dip. Delight your guests with this healthy party favourite.

FRESH FRUIT SM \$40 MD \$50 LG \$60

Fresh cut fruit, artfully arranged and served with a sweet yogurt dip.

SWEET SELECTIONS SM \$30 MD \$40 LG \$50

This assortment of squares, cookies and treats is a sweet pairing with coffee and tea. Ask for details on customizing your order.

BEVERAGES

COFFEE/TEA - \$15/96oz carafe

BOTTLED DRINKS \$2/ea

Water, juice, assorted soft drinks. Ask about specialty options.

BREAKFAST

ASK ABOUT OPTIONS TAILORED TO YOUR EVENT



GATHER 'ROUND GOODNESS