

# Private Dining Packages



# THE PEASANT TABLE





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782 Queen st E



647 343-7022



[events@thepeasanttable.com](mailto:events@thepeasanttable.com)

## **DINNER PACKAGES**

Starting at \$45 per person

## **TO SHARE**

Canapés + Appetizers

## **DESSERT & BEVERAGE**

Desserts + Coffee Tea

Pop + Juice

*Price subjected to tax · 18% gratuity added to parties of 6 guests or more*



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## DINNER OPTION 1 - \$45 PER GUEST

### FIRST COURSE

*Served family style*

#### Tagliere Misto

Assorted selections of cured & smoked meats, artisan cheeses, olives, mixed grilled vegetables

### MAIN COURSE

*Choice of:*

#### Chinghiale

Wild boar meatballs, sugo, grilled polenta, pistachios, goat cheese

OR

#### San Pietro

Caper and almond crusted John Dory fillet, roasted cauliflower, cherry tomatoes, capers, onions, grilled lemon and chili flakes

OR

#### Puttanesca

Rigatoni, tomato, caper, onions, fresh chili, garlic, tomato sauce [vegan]

### MISTA

*Served family style*

Mixed greens, balsamic vinegar and olive oil

### DESSERT

*Served family style*

#### Seasonal Fruit Platters

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## DINNER OPTION 2 - \$55 PER GUEST

### ANTIPASTO

*Served family style*

### Tagliere Misto

Assorted selections of cured & smoked meats, artisan cheeses, olives, mixed grilled vegetables

### FIRST COURSE

#### Rigatoni All'Arrabbiata

Rigatoni, fresh tomato sauce, chili

### MAIN COURSE

*Choice of:*

#### Bistecca

Grilled rib eye, red wine demi-glaze, roasted potatoes and seasonal vegetables

OR

#### San Pietro

Caper and almond crusted John Dory fillet, roasted cauliflower, capers, onions, grilled lemon

OR

#### Risotto

Porcini farro risotto, parmesan cheese, mushroom fritters, grappa soaked raisins

#### Mista

*Served family style*

Mixed greens, balsamic vinegar and olive oil

### DESSERT

*Served family style*

### Seasonal Fruit Platters

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## DINNER OPTION 3 - \$65 PER GUEST

### ANTIPASTO

*Served family style*

#### Tagliere Misto

Assorted selections of cured & smoked meats, artisan cheeses, olives, mixed grilled vegetables

#### Frittura Mista

Assortment of black ink cod fritters, parmesan crusted shrimps, and crispy sea smelts

### FIRST COURSE

#### Vegetale

Orecchiette pasta, cherry tomatoes, asparagus in basil pesto sauce

### MAIN COURSE

*Choice of:*

#### Bistecca

Grilled rib eye, red wine demi-glaze, roasted potatoes and seasonal vegetables

OR

#### San Pietro

Caper and almond crusted John Dory fillet, roasted cauliflower, capers, onions, grilled lemon

OR

#### Chicken Supreme Risotto

Skin-on grilled chicken breast served with porcini farro risotto, sauteed spinach, rosemary jus

### MISTA

*Served family style*

Mixed greens, balsamic vinegar and olive oil

### DESSERT

*Served family style*

#### Seasonal Fruit Platters

#### Dessert Platters

Assortment of cakes

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## TO SHARE

### CANAPÉS

*Priced per piece, minimum of one dozen per order*

#### Crostinis

**Funghi** - seasonal mushrooms, smoked provolone, pesto genovese

**Tomato Burrata Bruschetta**- marinated tomatoes, basil, red onion, burrata cheese, vincotto

**Beef Tartare** - house mixed beef tartare, black truffle crema, pecorino

**Shrimp Ceviche** - marinated shrimps in citrus, chili and olive oil, pineapple, crispy naan bread

2.50

**Wild Boar Meatball Mini Sliders** -braised wild boar meatballs, tomato sauce, parmesan cheese, milk bun 3

**Bacala Fish Cakes**- Salted cod, capers, garlic, potato 3

**Oysters**- fresh oysters, lemon, red beet, horseradish mignonette 2.5

**Parmigiano Gamberi** -parmesan crusted shrimp, lemon chipotle aioli 3

### Appetizers

*Priced per person, minimum 6 people per order*

#### Marinated Mixed Olives 2

**Polenta Fries** - crispy polenta, parmesan and herbs roasted hot pepper, basil salsa 4

**Carpaccio** - wagyu beef carpaccio, black truffle cream, rocket, pecorino 6

**Burrata** - burrata, poached pears, truffle honey prosciutto crisp, vincotto 6

**Polipo** - grilled octopus beans, shaved celery & heirloom carrot salad 5

**Sperlani** - 6 crispy sea smelts, spicy bamba sauce 5

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## DESSERT & BEVERAGE

### DESSERT

*Speciality cakes can be ordered upon request*

### COFFEE & TEA

*Priced per person, unlimited refills*

Coffee, Decaffeinated Coffee  
Tea, Herbal Tea Variety

2

Specialty coffees available, priced per drink

### Juices & Pop

*Priced per person, unlimited refills*

Coke, Diet Coke, Sprite, Ginger Ale, Nestea  
Cranberry , Orange, Apple

3

### Freshly Squeezed Juice

*Available upon request, priced per order*

6

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