



# THE PEASANT TABLE

**PRIVATE DINING**





# THE PEASANT TABLE



782 Queen St E



647 343-7022



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

## **MORNING REFRESHMENTS**

Packages starting at \$9 per person

## **LUNCH PACKAGES**

Packages starting at \$25 per person

## **LUNCH PLATTERS**

Salads + Sandwiches

## **TO SHARE**

Canapés + Appetizers

## **AFTERNOON REFRESHMENTS**

Packages starting at \$7 per person

## **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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## MORNING REFRESHMENTS

*Priced per person, served family/buffet style*

### European Breakfast

Fresh European Ciabatta & Rolls  
Variety of Domestic & Imported Cheeses  
Selection of Cured Hams & Salami  
Spreads - *butter, nutella, jam, cream cheese, peanut butter*

14

### Wellness Breakfast

Mixed Seasonal Fruits  
Yogurt & Fruit - *balkan style yogurt, mixed fruit, granola*  
Granola bars  
Fruit Smoothies

9

### Breakfast Additions

*Priced Per Person, Served family/buffet style*

Scrambled Eggs	2
House Salad	6
Potato Pancake	5
Sauteed Rapini	8
Smashed Potato & Parm	4
Smoked Bacon	6
Homemade Sausage	6
Steak	12

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## LUNCH OPTION 1 - \$25 PER PERSON

### FIRST COURSE

*Served family style*

### Tagliere Misto

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

### MAIN COURSE

*Choice of:*

### Chicken and Quinoa

*6oz grilled chicken thighs in yogurt marinade on top of red and white quinoa with mixed nuts and dried fruit*

OR

### Rigatoni Puttanesca

*Rigatoni, tomato, caper, onion, fresh chili, garlic, tomato sauce*

OR

### Meat Lover Sandwich

*braised mix meats, smoked provolone, sunny side egg milk bun served w. crispy polenta fries*

### DESSERT

*Served family style*

Seasonal Fruit Platters

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## LUNCH OPTION 2 - \$30 PER PERSON

### FIRST COURSE

*Served family style*

#### Tagliere Misto

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

### MAIN COURSE

*Choice of:*

#### Chicken and Quinoa

*6oz grilled chicken thighs in yogurt marinade on top of red and white quinoa with mixed nuts and dried fruit*

OR

#### Salmon and Wild rice

*5oz poached or grilled salmon, served with wild rice, spinach, raisins, and orange burre blanc sauce*

OR

#### Rigatoni with Mixed Meat Ragu

*Braised mixed meat ragu: pork sausage, pork belly, beef brisket, in beer and tomato sauce*

### DESSERT

*Served family style*

Choice of 2 From Our Current Selection

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## LUNCH OPTION 3 - \$35 PER PERSON

### FIRST COURSE

*Served family style*

#### Tagliere Misto

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

### MAIN COURSE

*Choice of:*

#### Chicken Supreme with Fregola Sarda

*8oz skin on chicken breast, grilled with roasted cherry tomatoes, basil, ricotta solata, cucumber, red onion, olives*

OR

#### Steak and White Bean Salad

*6oz grilled, carved steak served medium, on-top of white bean, artichoke, roasted red pepper salad in oregano vinaigrette*

OR

#### Linguine with Seafood

*Shrimp, clams and calamari, garlic, cherry tomato, white wine butter sauce*

### DESSERT

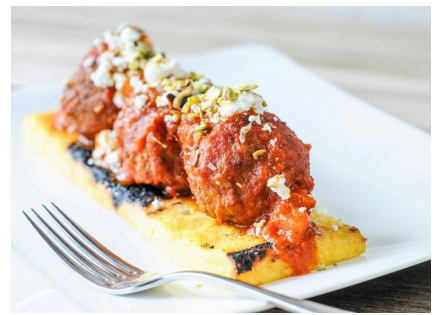
*Served family style*

Choice of 2 from our current selection

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## LUNCH PLATTERS

### SALAD

*Served family style, priced per person, min 6 people*

**Fregola Sarda** - roasted cherry tomatoes, basil, ricotta solata, cucumber, red onion, olives

**Insalata di Pere** - Italian bitter greens, pears, walnuts, orange citrus vinaigrette

**Rucola** - arugula, goat cheese, fresh marinated mushrooms, red wine vinaigrette

**Barbabietola** - roasted beet & kale salad, red martini poached cranberries, crispy onions, orange thyme vinaigrette

**Asparagi** - grilled asparagus, tomato, onions, limoncello dressing

5

Add grilled chicken 3

Add grilled shrimp 5

### SANDWICHES

*Priced per person, minimum 6 per order*

**Meat Lover Sandwich** - braised mix meats, smoked provolone, milk bun

**Bistecca Sandwich** - Grilled steak, smoked mozzarella, mushroom fritters, pickled onions, grain mustard, baguette

**Grilled Vegetable Sandwich** - balsamic marinated mixed grilled vegetables, olive tapenade, focaccia bread

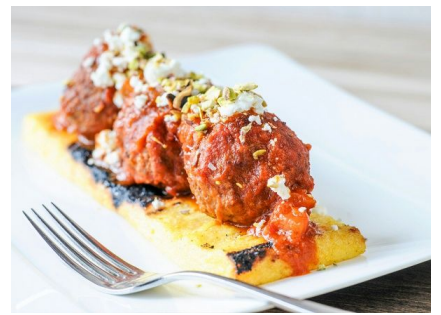
**Fried Cod Sandwich** - beer battered fried cod fish, caper aioli, red cabbage and celery slaw, milk bun

10

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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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## AFTERNOON REFRESHMENTS

### Savory Snacks

*Served family/buffet style, priced per person*

Fresh European Ciabatta & Rolls  
Variety of Domestic & Imported Cheeses  
Selection of Cured Hams & Salami  
Crudités & Dips

12

### Sweet Treats

*Served family/buffet style, priced per person*

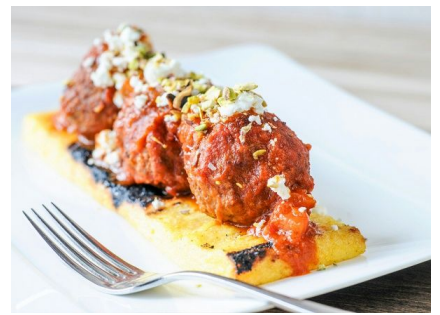
Seasonal fruit skewers  
Profiteroles  
Assorted Cookies

7

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## DESSERT & BEVERAGE

### DESSERT

*Priced per piece, minimum 1 dozen per order, served buffet style*

Seasonal Fruit Skewer 3

Profiterole 2.50

Cupcakes or Specialty cakes can be ordered upon request

### COFFEE & TEA

*Priced per person, unlimited refills*

Coffee, Decaffeinated Coffee

Tea, Herbal Tea Variety

2

### 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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