



Marigolds & Onions

CATERING & EVENT PRODUCTION



Rosh Hashanah

2018

SOUP

Chicken Noodle

Our own homemade broth enhanced with fresh vegetables

\$13.95 per litre

Matzo Balls

\$11.00 per dozen

Roasted Butternut Squash Soup

\$15.85 per litre

APPETIZERS

Sweet Gefilte Fish with Beet Horseradish

\$5.25 per serving

Salt and Pepper Gefilte Fish with Beet Horseradish

\$5.25 per serving

Chopped Liver with Flatbreads

\$13.25/500 ml container

Challah

With or without raisins

\$15.00 each

SALADS

Firecracker Coleslaw

Shredded cabbage with pineapple and green mango
Tossed in a herbed vinaigrette

[\\$5.25 per serving](#)

Marigolds and Onions' Signature Salad

California organic greens and seedlings with slivers of pear and crumbled
Stilton cheese dressed in a balsamic raspberry vinaigrette

[\\$5.25 per serving](#)

Chick Peas and Greens

Arugula and romaine topped with cumin toasted chick peas, roasted
leeks and grape tomatoes. Served with roasted tomato vinaigrette.

[\\$5.25 per serving](#)

Duo of Beets and Greens

Roasted baby beets, a julienne of fresh golden beets and pumpkin seed
granola on a selection of baby greens and romaine lettuce. Served with
apple balsamic dressing.

[\\$5.25 per serving](#)

ENTRÉE ITEMS

Paprika Roasted Chicken

Whole roasted chicken

[\\$28.00 each](#)

Sweet & Sour Meatballs

[\\$14.85 per dozen](#)

Honey & Cumin Glazed Cornish Hens

With cabbage & Apples

[\\$15.75 per half](#)

Lemon Chicken

Tender chicken breast marinated in lemon and rosemary

[\\$12.50 each](#)

Chicken Fingers

With Plum Sauce

\$32.00 per dozen

Sliced Brisket of Beef

Served with traditional gravy

\$18.95 per serving

Whole Roast Turkey

With cranberry Port relish

\$160.00 each

Note: Serves 15 – 20 guests

Salmon with Leeks

6 oz each

\$17.50 per serving

Stuffed Chicken Breasts

Breast of chicken filled and rolled with spinach, chickpea & dates

\$16.95 each

Braised Beef Short Ribs

With sauce 10 oz

\$21.95 each

ACCOMPANIMENTS

Savory Potato Kugel

Infused with sweet onions and fresh herbs

\$43.00 per pan

ADD BRISKET.....\$21.95 ADDITIONAL

Note: A pan serves up to 12 guests

Noodle Kugel

Sweet or salt & pepper

\$43.00 per pan

Note: A pan serves up to 12 guests

Glazed Carrots

With orange and ginger

\$6.25 per serving

Ratatouille

\$6.25 per serving

Roasted Vegetables with Pomegranate Vinaigrette

Romanesco & regular cauliflower, sweet potato and Brussel sprouts

\$6.25 per serving

Roasted Butternut Squash

With cinnamon & maple syrup

\$6.25 per serving

Roasted Sweet Potato Wedges

& fresh figs

\$6.25 per serving

Couscous with Grilled Cherry Tomatoes and Fresh Herbs

\$6.25 per serving

Smashed Potatoes

\$6.25 per serving

Roasted Red Skin Potato Wafers

With herb scented olive oil

\$6.25 per serving

DESSERT

Individual Desserts

\$8.95 each

Coconut Cream Pie

Crisp sugared puff pastry shell filled with coconut cream, whipped cream and shaved white chocolate.

Classic New York Cheesecake

Silky creamed cheesecake with a graham crust and sour cream topping.

Lemoncello

Flan shell filled with a caramelized tangy lemon curd with an oven-dried citrus stamp.

Popcorn Crunch

Layers of Genoese, milk chocolate mousse and caramel corn crunch. Topped with mirror glazed chocolate ganache and edible gold flakes

Honey Cake 10"

With chocolate glaze sea salt crush

\$55.00

Apple & Olive Oil Cake 10"

With maple icing

\$55.00

New York Cheesecake 10"

\$55.00

The Tanzanian 10"

Triple decker of dark truffle ganache and mocha sponge

\$55.00

Note: 10" cake serves up to 12 guests

M&O Signature Chocolate Maki Assortment

\$2.95 per piece

Macaroon Doughnuts

French macaroons glazed and decorated

\$2.95 per piece

Fresh Fruit Salad

Medley of bite sized cubed seasonal and tropical fruits

\$6.50 per serving

Assortment of Fancy Cookies

A variety of fresh baked fancy cookies & biscotti...

\$18.00 per dozen