



Marigolds & Onions

CATERING & EVENT PRODUCTION

'Tis the Season
Corporate Menu
2019

Order Guidelines

1. Weekday Orders

All orders should be received by web order or email no later than 4:00 PM of the business day prior. Certain specialty items and requests may require additional notice, speak with your customer service representative for all items not covered in this menu package. Orders placed after the order deadline may not be fulfilled.

2. Weekend Orders and Weekend Order Modification

All orders for Saturday and Sunday must be received by web order or e-mail no later than 4:00 PM on the Thursday prior. Orders placed after the order deadline may not be fulfilled. Cancellation or modifications to weekend orders must be done by no later than the order deadline.

3. Weekday Order Modification

As per our service standards, we will do our utmost to accommodate any changes. However, any changes received by Marigolds and Onions after 3:00 pm on the day prior to your weekday delivery will have to be approved by your customer service representative or account manager.

4. Order Cancellations

Cancellations must be received by phone or email during business hours, 9:00 am to 5:00 pm Monday to Friday, no later than 4:30 PM on the day prior. Any items that require advanced notice, such as cakes or cool & warm bites, cannot be removed or canceled without approval by your customer service representative or account manager.

5. Delivery Minimum

A \$50.00 minimum per order, not including delivery charge, applies.

6. Disposables

If you require any disposable items: cutlery, napkins, plates, serving utensils, etc. speak to our customer service representatives to confirm pricing.

Order Guidelines

7. Delivery Charge

Delivery charge will vary depending on your location. Speak to our customer service representatives to confirm the charge. Additional surcharges may apply for orders placed after order deadlines.

8. Re-usable White Serving Equipment

In an ongoing pursuit to better serve both our customers and the environment, we use sturdy lightweight environmentally friendly serving trays and bowls. In order to maintain our inventory level we would appreciate you separating Marigolds and Onions trays and bowls from any other caterer's equipment. Our driver will return to pick-up Marigolds and Onions equipment within 24 hours of delivery. A replacement fee will apply to trays or bowls that cannot be accounted for.

9. Standards for Delivery

We will always do our utmost to perform deliveries at the time requested, but we may be earlier than requested. Our delivery staff will not be responsible to open or set up any of the food being delivered. However, if you require assistance to set-up, please speak with customer service who can assist you in arranging staffing.

10. Allergies

We take every precaution necessary to prevent cross contamination. Nonetheless, Marigolds and Onions does not accept liability or responsibility for any allergic reaction, caused by any items consumed.

11. Pricing

Prices shown in this package do not include disposables, staff charges, delivery or applicable taxes.

Our Green Policy

Marigolds and Onions Catering & Event Production continually demonstrates our commitment to the environment through our day-to-day actions. Our goal is to minimize waste & pollution while engaging in the use of local, fresh, seasonal and passionately cultivated products wherever possible. We believe our continued efforts and behavior will contribute to sustaining & preserving our environment.

Just a few of our daily steps:

- Use of email versus printed materials.
- Strive to choose local suppliers.
- Support manufacturers and distributors who have green policies in place.
- All leftover food is donated to a local charity.
- Marigolds and Onions advocate the “Blue Box” program.
- “Domtar Earth Choice” our only internal paper source, is certified by the Forest Stewardship council (FSC) which guarantees that it is made from wood products that come from responsibly managed forests and verified recycled sources.
- Reuse all folders & hanging files from our event work. For all events, we have switched over to event binders, which are reused after each event. For all Daily Catering orders, we have now eliminated 85% of the paper and are striving to make this a 100% paper free process.
- Marigolds and Onions makes every effort to sell or recycle used equipment at the end of the product’s life cycle.
- Use of Hybrid vehicles whenever possible.
- All staff at Marigolds and Onions use ceramic mugs and reusable plastic cups for hot and cold beverages consumed during work hours.
- Deliveries are scheduled by area & time to maximize driving efficiency and minimize emission of gases. There is a no idling policy with our vehicles.
- Our fluorescent bulbs were retrofitted with more energy efficient ballasts and bulbs. The net result is an 8852kW savings per year.
- Marigolds and Onions is proud to participate in a savings blitz program provided by Toronto Hydro, involving retrofitting our fluorescent light fixtures with more energy efficient bulbs and ballasts.



"The secret of success in life is to eat
what you like and let the food fight it
out inside."

Mark Twain

Holiday Daily Menu

JINGLE BELL CONTINENTAL BREAKFAST

\$9.75* per Guest

Holiday Morning Pastries

Chocolate orange, ricotta raisin and pear morning loaves, cranberry scones, holiday cinnamon rolls, orange perfumed madeleines, mini bagels, mini muffins, pain au chocolat. All breakfast items are offered with cream cheese, preserves, and butter.

Mango and Granola Yogurt Parfait

Creamy yogurt and a base of Mango puree layered with gluten-free home-made granola.

Fresh Sliced Fruit

Seasonal fruit garnished with pomegranate seeds and clementine.

*An additional charge applies when substituting a gluten-free option. Price does not include disposables, staff charges, delivery or applicable taxes.

Holiday Daily Menu

HERMEY'S HOT BREAKFAST

\$15.75* per person

Holiday Morning Pastries

Chocolate orange, ricotta raisin and pear morning loaves, cranberry scones, holiday cinnamon rolls, orange perfumed Madeleines, mini bagels, mini muffins, pain au chocolat. All breakfast items are offered with cream cheese, preserves, and butter.

Scrambled Eggs

Garnished with fresh chives.

Turkey Bacon or Turkey Sausage

Roasted Potato Triangles

Oven Baked Tomatoes

Fresh Sliced Fruit

Seasonal fruit garnished with pomegranate seeds and clementine

*An additional charge applies when substituting a gluten-free option. Price does not include disposables, staff charges, delivery or applicable taxes.

Holiday Daily Menu

REINDEER'S LAUNCH LUNCH

\$19.75* per person

Rudolph's Favourite

Cucumber, baby Tuscan kale and watercress with a yogurt lemon ginger dressing.

Assorted Sandwiches

Roasted Turkey Breast

With cranberry relish and arugula served in a country loaf

Herb and Pepper Beef Steak

Grilled sliced oyster blade steak with roasted yellow pepper and baby greens served on focaccia and grainy mustard aioli

Chicken BLT

Pulled smoked chicken, turkey bacon and crisp lettuce with sweet and sour tomato relish in a brioche bun

Vegetarian Wrap

Spicy hummus, falafel, chopped iceberg and tomatoes with homemade pickles

Santa's Cookie Plate

M&O's famous holiday assortment of scratch made cookies to include: chocolate Viennese, peppermint pinwheels, assorted shortbreads and many more.

Fresh Sliced Fruit

Seasonal fruit garnished with pomegranate seeds and clementine

*An additional charge applies when substituting a gluten-free option. Price does not include disposables, staff charges, delivery or applicable taxes.

Holiday Daily Menu

BOXING DAY GRAB AND GO LUNCH

\$22.50* per person

Winter Greens

Spicy lettuce greens with roasted grapes served with an avocado yogurt dressing.

Cauliflower Salad

Peppery baby arugula topped with cauliflower, pomegranate and pistachio served with a lemon cranberry dressing.

Hot off the Grill!

Smoked paprika and lavender honey chicken breast served with a Mediterranean coriander common parsley dip.

Holiday Cupcakes

Santa's hat cupcakes in gingerbread, chocolate and red velvet with candy cane icing .

Freshly Baked Holiday Breads

With fresh butter.

*An additional charge applies when substituting a gluten-free option. Price does not include disposables, staff charges, delivery or applicable taxes.

Holiday Daily Menu

TURKEY ON A SLEIGH LUNCH

\$32.00* per person (8 Person Minimum)

Pea and Fresh Mint Soup

Garnished with crème fraîche.

OR

Festive Beets

Roasted beets, preserved lemon with yogurt tahini dressing garnished with fresh dill on a bed of mixed greens.

Roasted Breast of Turkey

Traditional mushroom and herb stuffing.

Cranberry Sauce and Giblet Gravy

Brussel Sprouts and Chestnuts Sautee

Truffle Mashed Potatoes

Strawberry and Chocolate Orange Swirls

Strawberry and dark chocolate orange sponges rolled with a vanilla custard filling.

Freshly Baked Holiday Breads

With fresh butter.

*An additional charge applies when substituting a gluten-free option. Price does not include disposables, staff charges, delivery or applicable taxes.

A LA CARTE

LET IT SNOW AS LONG AS WE ARE EATING DESSERT

Candy Cane and Hot Chocolate Cheesecake Lollipops

Decorated for the holidays.

\$2.95 per piece

Down the Chimney Cookie Platter

M&O's famous holiday assortment of scratch made cookies to include: chocolate Viennese, peppermint pinwheels, assorted shortbreads and many more.

\$2.15 per piece

Holiday Lights

Pate choux puffs filled with:

- Strawberry Tarragon Cream
- Chocolate Black Currant Pastry Creams
- Roasted Pistachio Cream
- Passion Fruit Coconut Pastry Creams

\$3.25 per piece

Holiday Tarts

Individual mini tarts in delicious winter flavours...

- Plums
- Drunken Dried-Fruit
- Pear and Ginger
- Strawberry Rhubarb
- Apple Cider

\$2.95 per piece

*An additional charge applies when substituting a gluten-free option. Price does not include disposables, staff charges, delivery or applicable taxes.

A LA CARTE

WHEN PLEASING A CROWD

Antipasto Tray

Dry cured Italian sausage, marinated bocconcini, Fontina ribbons, grilled zucchini and peppers, roasted artichokes, olives, oven-dried garlic marinated tomatoes, roasted red pepper aioli, taralli and grissini.

\$10.55 per serving

Charcuterie Tray

Dry cured Spanish sausage, prosciutto, salami, bresaola, sour gherkins, and pickled onions. Served with soft and crisp flatbread.

\$10.55 per serving

Mezze Tray

Roasted cubed eggplant marinated with garlic, parsley and extra virgin olive oil, pickles, grilled halloumi, honeyed feta, rice stuffed grape leaves, hummus and soft pita.

\$10.55 per serving

Artisanal Cheese Platter

Award winning natural rind cheeses, ash-covered goat cheese and soft ripened Quebec cheeses. Served with fig and olive tuiles, multigrain biscuits, fig jelly and honey.

\$9.50 per serving

*Gluten-free crackers available for an additional \$0.80 per guest

Domestic and Imported Cheese Tray

Garnished with grape clusters, strawberries, crackers and Raincoast crisp crackers.

\$5.85 per serving

*Gluten-free crackers available for an additional \$0.80 per guest

*An additional charge applies when substituting a gluten-free option. Price does not include disposables, staff charges, delivery or applicable taxes.

A LA CARTE

WHEN PLEASING A CROWD

Crudités and Dip Display

\$4.00 per serving

Smoked Salmon with Capers

Red onion, cream cheese, lemon and flatbreads.

\$9.50 per serving

Venetian Tramezzini Sandwiches

Traditional thin Italian style tea sandwiches layered with our fresh fillings prepared daily on whole grain and traditional white. Shapes include triangles, ribbons and tortilla pinwheels.

\$17.40 per dozen

Tortilla Pinwheel Tea Sandwiches

\$18.60 per dozen

Assorted Cool and Warm Bites

(Minimum 48 hours' notice required)

\$35.40 per dozen

Consult with customer service or your account manager for full bites selection.

*An additional charge applies when substituting a gluten-free option. Price does not include disposables, staff charges, delivery or applicable taxes.