



Marigolds & Onions  
CATERING & EVENT PRODUCTION

# Holiday Family Meal Gifting Menu 2020

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Tel: 416-256-4882

Email: [customerservice@marigoldsandonions.com](mailto:customerservice@marigoldsandonions.com) | 2700 Dufferin St., Unit 18, Toronto, ON, M6B4J3

# Order Guidelines

These curated menu packages have been created to provide an alternative holiday gifting option for employees, corporate clients, friends or families. All items are packed in recyclable packaging and then neatly packed into a single outer carton. We have designed these menus to be ready to serve in less than 30 minutes and with little to no further preparation required. For your convenience, the food that is to be reheated is packed in duo ovenable trays which allows your method of reheat to be either a microwave or a conventional oven. A comprehensive reheating guide is provided with the meal. We are unfortunately unable to allow for food substitutions but have provided a vegetarian option.

## 1. Order Deadlines

Minimum 72 hours' notice required. Timeline is also dependent on order quantity. All orders must be received by December 11.

## 2. Delivery Times

Delivery timelines are provided in 4 hour intervals (8am-12pm or 12pm-4pm)

## 3. Allergies

We take every precaution necessary to prevent cross contamination. Nonetheless, Marigolds and Onions does not accept liability or responsibility for any reaction caused by any items consumed. Allergen information for all items in this menu package are available online at [www.marigoldsandonions.com](http://www.marigoldsandonions.com). No substitutions available other than vegetarian option.

## 4. Pricing

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

## 5. 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.

Prior to making the delivery, the driver will sanitize their hands and wear personal protective equipment in the form of vinyl gloves and a face mask. Where possible while performing the delivery, our driver will maintain a safe physical distance from clients and guests. They will always wear masks and gloves while performing deliveries. Our driver will sanitize their hands and all high touch surfaces in the vehicle after each delivery. Drivers will also abide by any building or client directed procedures. Please let our customer service team know when ordering if there are an additional special instructions for delivery.

# Our Green Policy

## Being Green, Living Green

**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 whenever possible. We believe our continued efforts and behaviour will contribute to the sustenance of our environment.

Just a few of our daily steps

- We firmly believe in making choices to use the most environmentally friendly products available for all of our packaging and disposable items. We try to choose compostable items or items made from the highest level of post-consumer recycled content available. We are always looking for the newest innovations in packaging to ensure we provide the most ecologically friendly alternative in the market.
  - Individual meal trays are made with a compostable plant starch base with a lid made from recycled plastic.
  - Other plastic items are chosen in order to maximize the post-consumer content of recycled plastic. We believe that by choosing to maximize both the content and quantity of recycled products we use, we hope to encourage the growth of recycling.

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# Corporate Holiday Family Gifting Menu 2020

\$150.00 for 4 servings (applicable taxes not included)  
Includes delivery in the GTA  
Minimum 72 hours' notice (dependent on order quantity)  
Orders must be received by December 11  
Choose One Option from the Menus Below

## Holiday Sunday Family Roast

**Roasted Pear and Cranberry Salad** (GF LF NF Vegan)  
With Mixed Baby Greens, Goat Cheese and Candied Walnuts with red wine vinaigrette  
**Classic Sliced Beef Brisket Bourguignon** (GF LF NF)  
Slow Braised AAA brisket topped with field mushrooms, pearl onions and jus.  
**Scalloped Potato Gratin** (GF NF V)  
**Thyme and Honey Roasted Vegetables** (GF LF NF V)  
**Ciabatta Roll** (LF NF Vegan) and **Butter Pots** (GF NF V)  
**White and Milk Chocolate Mousse Cups** (NF V)  
With Cocoa Nib Crunch in a Mini Mason Jars  
**Vegetarian Option: Stuffed Acorn Squash** (GF LF NF Vegan)  
Roasted Cauliflower and Red Quinoa studded with Apricot and house dried Raisins



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# The Classic Holiday Feast

## Pear & Seed Salad (GF LF NF V)

Baby kale, radicchio and Roasted Pumpkin seed with a honey lemon dressing

## Traditional Oven Roasted Turkey Breast (GF LF NF)

## Mushroom & Herb Stuffing (NF V)

## Giblet Gravy (GF LF NF) and Cranberry Sauce (GF LF NF Vegan)

## Truffle Mashed Yukon Potato (GF NF V)

## Glazed Heirloom Carrots (GF LF NF Vegan)

## Ciabatta Roll (LF NF Vegan) and Butter Pots (GF NF V)

## Classic Holiday Trifle (GF NF V)

**Gluten Free** Vanilla Sponge, Orange Pastry Cream and Cherry Compote layered in a Mini Mason Jar

## Vegetarian Option: Stuffed Acorn Squash (GF LF NF Vegan)

Roasted Cauliflower and Red Quinoa studded with Apricot and house dried Raisins



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