



MariGold's & Onions

CATERING & EVENT PRODUCTION

'Tis the Season  
Holiday Event Menu  
2020



# Order Guidelines

This menu package was created to provide our clients with an opportunity to enjoy our quality meals packaged individually for their guests to enjoy. To place your order please contact our customer service desk at 416-256-4882 ext. 235 or e-mail us at [customerservice@marigoldsandonions.com](mailto:customerservice@marigoldsandonions.com).

## 1. Weekday Orders

All orders should be received by web order or email no later than **3:00 PM** of the business day prior. Certain speciality items and requests may require additional notice. 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 **3:00 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 **2:00 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 3:00 pm Monday to Friday, no later than **2:30 PM** on the day prior. Any items that require advanced notice, such as cakes cannot be canceled without approval by your customer service representative.

## 5. Delivery Minimum

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

## 6. 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.

## 7. Packaging

In an ongoing pursuit to better serve both our customers and the environment, we have sourced recyclable and biodegradable packaging. Our pulp packaging is biodegradable and our plastic is made from a minimum of 50% post-consumer recycled material. In the interim we are no longer using any reusable trays and bowls.

## 8. Disposables

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

## 9. 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).

## 10. Pricing

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

## 11. 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 any additional special instructions for delivery.



# Our Green Policy

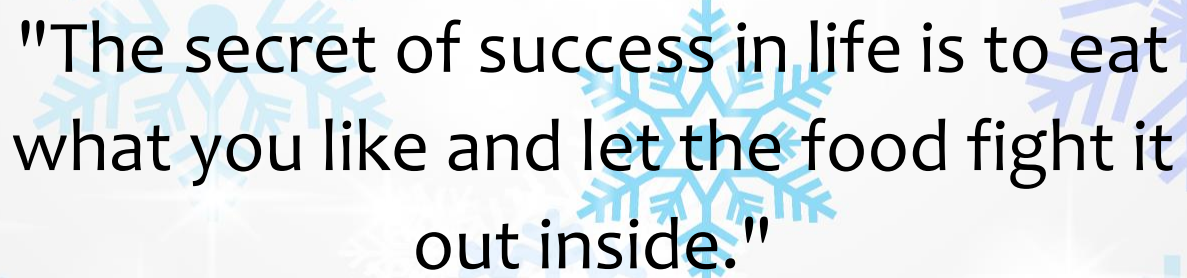
## Being Green, Living Green

**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.
  - Our individual cutlery and plates are made from compostable plant starches.
  - 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.
- We serve only salmon from certified environmentally conscious suppliers. Our suppliers are held to high standards of environmental responsibility, animal health & welfare, food safety and social responsibility.
- We have participated in the Save on Energy<sup>OM</sup> program to upgrade building infrastructure to more energy efficient options.
  - Upgraded lighting throughout our building to LED bulbs. This will save an estimated 37% of our electricity use on lighting.
  - Upgraded refrigeration equipment to be more energy efficient and added strip curtains to reduce air loss in walk-in coolers.
  - Installed equipment to better control our kitchen air extraction system, significantly increasing its efficiency. This will lead to significant reduction in electrical and gas use.
- Installed smart thermostats to better control our heating and cooling throughout our building. This is estimated to save from 4-7% of our combined electrical and gas use.
- Use of email versus printer materials.
- Donate leftover food to local charities.
- Advocate for the "Blue Box" program and recycle all of our paper, cardboard, tin, glass and plastic waste.
- Our paper source is certified by the Forest Stewardship Council (FSC) which guarantees that it is made from wood products that come from responsibly managed forest and verified recycled sources.
- Marigolds and Onions makes every effort to sell or recycle used equipment at the end of the product's life cycle.
- All staff at Marigolds and Onions use ceramic mugs and reusable plastic cups for hot and cold beverages consumed during work hours to cut down on waste.
- Deliveries are scheduled by area & time to maximize driving efficiency and minimize emissions. There is a no idling policy with our vehicles.





Mark Twain



# Let's Gather Appetizer Trays

Where possible these can be conveniently packaged in individual environmentally responsible packaging, including cutlery and napkins. *\*An additional charge applies when substituting a gluten-free option. Price does not include staff charges, delivery or applicable taxes.*

## Antipasto Tray

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

\$10.75 per serving

## Charcuterie Tray

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

\$10.75 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.

\$10.75 per serving

## Duo of Smoked Salmon and Smoked Ontario Trout

Accompanied by boiled egg wedge, cucumber ribbons, grape tomato, red onions, cream cheese, lemon and flatbreads.

\$10.75 per serving

## Artisanal Cheese Platter

Award winning natural rind cheeses, ash-covered goat cheese and soft ripened Quebec cheeses. Served with multigrain biscuits and fig jelly.  
*Gluten-free crackers available for an additional \$0.80 per guest*

\$9.75 per serving

## Domestic Cheese Tray

Garnished with grape clusters, strawberries and crackers.  
*Gluten-free crackers available for an additional \$0.80 per guest*

\$5.25 per serving

## Tuscan Vegetable Tray

Seasonal assortment of grilled and herb roasted vegetables with honey balsamic drizzle and in house marinated olives with roasted garlic and citrus.

\$6.50 per serving

## Tortilla Pinwheel Tea Sandwiches

\$18.95 per dozen

## Venetian Tramezzini Sandwiches

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

\$17.90 per dozen

## Duo of Tortilla Chips

With pico di gallo and roasted garlic and kale guacamole

\$5.25 per serving

## Crudités and Dip Display

\$4.10 per serving



# Festive Grazing Platters

A collection of our curated holiday favourites in a convenient single serve grazing tray. The perfect festive meal for guests to savour!

Conveniently packaged in individual environmentally responsible packaging, including cutlery and napkins. *\*An additional charge applies when substituting a gluten-free option. Price does not include staff charges, delivery or applicable taxes*

## Petite Bouchee Grazing Platter

**\$31.75 per serving**

Curated favourites beautifully presented in a single serve format on environmentally responsible pulp trays.

Accompanied by individually wrapped cutlery and napkins

*Gluten-free substitution available for an additional \$2.05 per guest*

To include:

1. Charcuterie Tray
2. Artisanal Cheese
3. 3 Cool Bite Hors d'oeuvres (Choose from Selection Below)
4. 1 Mini Salted Chocolate Ganache Tart with Dulce de Leche

### Charcuterie Tray

Dry cured Spanish sausage, prosciutto, salami, bresaola, sour gherkins, pickled onions. Served with soft herb flatbreads.

### Artisanal Cheese Platter

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

Choose 3 Hors D'oeuvres from the selection below:

## La Piazza Grazing Platter

**\$ 25.50 per serving**

Curated favourites beautifully presented in a single serve format on environmentally responsible pulp trays.

Accompanied by individually wrapped cutlery and napkins

*Gluten-free substitution available for an additional \$2.00 per guest*

To include:

1. Antipasto Tray
2. 4 Cool Bite Hors d'oeuvres (Choose From Selection Below)
3. 1 Italian Peach Cookie

### 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 and taralli.

Choose 4 Hors D'oeuvres from the selection below:



## High Tea Grazing Platter

**\$16.50 per serving**

Curated favourites beautifully presented in a single serve format on environmentally responsible pulp trays.

Accompanied by individually wrapped cutlery and napkins

*Gluten-free substitution available for an additional \$0.15 per guest*

To include:

1. 4 Venetian Tramezzini Sandwiches
2. Crudite and Red Pepper Hummus Dip
3. 1-Macaron
4. 1-Mini Fruit Skewer

### Venetian Tramezzini Sandwiches

Traditional thin Italian style tea sandwiches triangles layered with our fresh fillings prepared daily on whole grain and traditional white.

Add on Domestic Cheese Display. Add \$5.25

Garnished with grape clusters, strawberries and crackers.

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

## Cool Bites Grazing Platter

4 pcs: \$11.80 per serving

6pcs: \$17.70 per serving

8pcs: \$23.60 per serving

Curated favourites beautifully presented in a single serve format on environmentally responsible pulp trays.

Accompanied by individually wrapped cutlery and napkins

Add on Domestic Cheese Display. Add \$5.25

Garnished with grape clusters, strawberries and crackers.

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

Choose Hors D'oeuvres from selection below:



## Cool Bites Selection

### Brie and Apple Flatbread

Rosemary flatbread topped with creamy triple crème brie and crumbled blue cheese, oven dried apple chip and truffle oil scented caramelized onion.

### Chili Chicken Flatbread

Double baked herb flatbread with miso chili braised chicken, pickled onions, mustard greens and chili coated sesame sprinkle.

### Vietnamese Steak Sandwich

Ginger and garlic grilled beef steak thinly sliced and glazed with smoky sweet BBQ sauce. Topped with sambal chili aioli, pickled heirloom carrot and nappa cabbage.

### Cucumber Cup

Italian black nerone rice, roasted red and yellow peppers, red onions, toasted fennel seeds gremolata.

### Grilled Zucchini and Goat Cheese

Grilled zucchini roll ups skewered and filled with goat cheese, candied pepitas, sumac and fresh basil

### Potato Hotcake

Shredded Yukon gold potatoes, smoked Norwegian salmon ribbons, mustard and wasabi caviar.

### Prosciutto and Pear

Rolls of thin sliced prosciutto di Parma, fresh pear and brie and peppered honey.

### Chicken Madras

Sumac rubbed chicken spears with a chili mango relish.

### Malay Beef Skewers

Lemongrass, ginger marinated and mango glazed. Served with tamarind chutney.

### Piri Piri Shrimp

Roasted black tiger shrimp, piri piri glazed and served with Skhug sauce (green herb and chili puree).

### Vegetable Samosas

Grilled not fried, traditionally spiced blend of vegetables wrapped in a crisp tortilla shell. Served with Tamarind mango chutney.



# Holiday Party Protein Bowl Creations

A collection of our healthy and protein packed combinations in a single serve format. Fork friendly and conveniently packaged in an environmentally responsible tamper evident sealed trays.

Conveniently packaged in individual environmentally responsible packaging, including cutlery and napkins. *\*An additional charge applies when substituting a gluten-free option. Price does not include staff charges, delivery or applicable taxes*

*\$15.00 per serving*

## Pom Chicken Quinoa Bowl

Pomegranate Glazed Grilled Chicken, Roma Tomato, Sweet Peppers, Cucumber, Red Onions and Feta Served over Minted Quinoa.

## Chicken Madras Bowl

Sumac rubbed Chicken Spears, Tomato, Cumber & Mint, Chili mango relish. Served over Jeweled Rice studded with dried fruits.

## Fennel Orange Salmon

Toasted fennel seeds, orange zest, lemon juice, honey, and olive oil. Served over Farro and honey roasted Yam with wilted spinach and cranberries

## Thai Beef Noodle Bowl

Malay Beef Skewers, Shredded Thai Salad with Avocado Served over Minted Glass Noodles.

## Miso Mushroom Bowl

Hot & Sour Grilled Portobello, Edamame and Bok Choy Served over Miso Soba & Cucumber Noodle

## Samosa & Noodle Bowl

Spiced vegetable samosas, Cumin Roasted Cauliflower, Tamarind mango chutney. Served over Curried Vermicelli Noodle



# Holiday Party Hot Creations

A collection of our favourite festive food stations in a single serve format. Fork friendly and conveniently packaged in an environmentally responsible heat sealed tray. Piping hot and ready to enjoy!

Conveniently packaged in individual environmentally responsible packaging, including cutlery and napkins. *\*An additional charge applies when substituting a gluten-free option. Price does not include staff charges, delivery or applicable taxes*

**\$15.00 per serving**

## The Classic Turkey

Chefs tender carved turkey breast layered over buttery mushroom stuffing, brussel sprouts & chestnuts and Yukon garlic mash. Topped with the classic giblet gravy.

## Sunday Brisket Roast

Slow braised AAA brisket served over scalloped potato gratin with roasted heirloom carrots.

## Cranberry Maple Salmon

Pinwheel of Atlantice Salmon with Roasted Delicata Squash and Spiced Tri Colour Quinoa.

## Holiday in Tuscany

Rosted Garlic Tomato Marinara, Pesto Zucchini and Buffalo Mozzarella Melt



# Sweet Holiday Bites

Where possible these can be conveniently packaged in individual environmentally responsible packaging, including cutlery and napkins.

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

## Sweet Shot Parfaits

\$4.50 per piece

A mouth-watering selection of layered sweet shots served in our biodegradable plastic parfait cups. Accompanied by a demi spoon.

Flavours include:

Peppermint milk chocolate panna cotta with pepito seed praline  
Cranberry and Pear with white chocolate Mascarpone Creme  
Banoffee(banana-dulce de leche) trifle, cinnamon cream and white chocolate crisps

## Winter Mini Tarts

\$2.95 per piece

Individual mini tarts in crowd pleasing favourites...

Flavours include:

Apple Caramel crumble  
Candy cane curd  
Sour Cherry and whipped dark chocolate ganache

## Santa's Cookie Plate

\$2.25 per piece

M&O's famous assortment of holiday cookies made from scratch and to include assorted shortbreads, peppermint pinwheels and holiday flooded sugar cookies.

**Note.** Individually packaged meals include a wrapped flooded cookie only



# Beverages to Add Good Cheer

Where possible these can be conveniently packaged in individual environmentally responsible packaging, including cutlery and napkins.

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## Hot Chocolate

(12 Servings per Thermal Box)

Accompanied by mini marshmallows.  
Includes disposable cups and stir sticks.

\$29.95 per thermal box

## Hot Apple Cider

(12 Servings per Thermal Box)

Includes disposable coffee cups

\$23.95 per thermal box

## Hot Coffee & Tea

(12 Servings per Thermal Box)

Includes sugar, sweetener, tea bags, milk and cream, disposable coffee cups and stir sticks.

\$23.95 per thermal box

## Holiday Punch with Cranberries and Berries

(available in a bulk format only, minimum 4 servings)

\$3.50 per serving

## Plain and Lemon Sparkling Water

Festive Fruit Punch with Cranberries and Berries \$3.50 per serving

\$3.30 each

## Pop, juice and flat mineral water

\$1.80 each