



MariGold's & Onions

CATERING & EVENT PRODUCTION

Holiday Family Meal
Menu Collection
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.

1. Weekday Orders

All orders should be received by web order or email no later than **3:00 PM three (3) 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.

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^{OM} 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.

Family Holiday Menu Collection 2020

\$34.95 per person, minimum 4 servings

Order Deadline: December 16

5% Discount for orders placed by Friday, November 27

Conveniently packed in environmentally responsible packaging in a bulk format. Individual formats available with disposable cutlery and napkins at an additional cost of \$2.00. An additional charge applies when substituting a gluten-free option.

Minimum 72hrs notice required. Some menu items may require more lead time. To place your order please contact our Customer Service Team at customerservice@marigoldsandonions.com or 416-256-4882 ext. 235

CHOICE OF 1 APPETIZER

Cream of Celery Root Soup

With Dollop of Fresh Arugula Pesto



Smoked Salmon Niçoise

Shavings of Smoked Salmon on a Bed of Arugula with Pickled Onions, French Beans, Capers, and Horseradish Cream. Served with a Citrus Vinaigrette.



Roasted Pear and Cranberry Salad

With Mixed Baby Greens, Goat Cheese and Candied Walnuts
Served with a Champagne Vinaigrette



CHOICE OF 1 ENTRÉE

Herb Encrusted Roasted Traditional Turkey

Served with Mushroom and Herb Stuffing,
Topped with Giblet Gravy and Cranberry Orange Sauce



Red Wine Braised Brisket

Garnished with Roasted Heirloom Carrots & Pearl Onions
and Fresh Herbs



Cranberry Maple Glazed Salmon

Roasted Pinwheels of sustainably sourced Atlantic salmon



Stuffed Acorn Squash

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



PREMIUM ENTRÉE UPGRADE OPTIONS

½ Poached Maritime Lobster

Add \$12.00 per serving

Served With Jalapeno Meyer Lemon and Horseradish Aioli



Beef Wellington (minimum 4 portions)

Add \$12.00 per serving

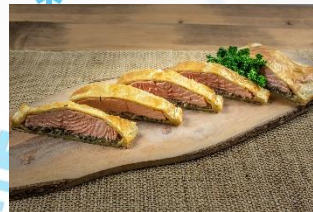
Beef Tenderloin Layered With Mushrooms, Mustard and Wrapped In Buttery Puffed Pastry



Coulubiacc of Salmon (minimum 4 portions)

Add \$6.25 per serving

Atlantic Salmon Fillet Layered With Basmati Rice, Baby Spinach & Button Mushrooms. Wrapped In Buttery Puffed Pastry



Bacon Wrapped Beef Tenderloin

Add \$14.00 per serving

Note. Beef will be cooked to rare to allow for reheating



CHOICE OF 2 SIDES

Roasted Garlic Yukon Gold Potato Mash
Butter



Sautéed French Green Beans with Shallot
With Roasted Chestnuts



Sweet Potato Mash with Caramelized Pecan



Oven Roasted Heirloom Carrots
With a Lemon Thyme Glaze



Potato Gratin

Nuggets of Yukon Potato blended with Emmenthal Cheese,
Crème Fraiche and Chives.



Roasted Purple and Yellow Beets
With Citrus and Spiced Pepitas

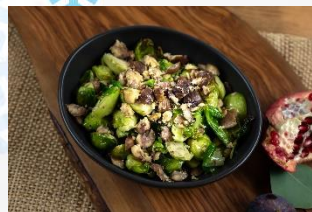


Potato Latkes

Served with Apple Sauce and Sour Cream



Oven Charred Brussel Sprouts
With Roasted Chestnuts



CHOICE OF 1 DESSERT

Traditional Cherry & Cranberry Trifle

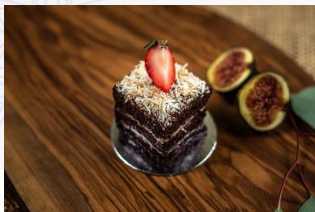
In a Mini Mason jar with
Gluten Free Vanilla Sponge



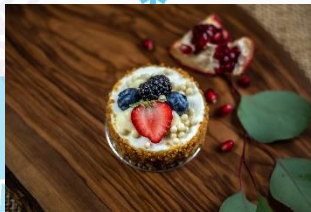
Cranberry Pear Crumble Tart



Chocolate Coconut Cake



Fresh Fruit Cheesecake



Lemon Curd Tart



A LA CARTE DESSERT OPTIONS

Kirsch Torte, 8"

\$45.00 per torte

Layers of Vanilla Genoise with Crisp Meringue and an intoxicating Kirsch Buttercream



Tahitian Vanilla and Milk Chocolate Orange Crepes

\$8.95 per servings (2 crepes)

Served with Grand Marnier sauce, selected Berries and freshly Whipped Cream



Holiday Cookie Decorating Kit

\$36.00 for 12 cookies

A selection of our holiday favourite cookie shapes, "ready to pipe" royal icings, a selection of our festive sprinkles.



Assorted Holiday Cookies

\$24.00 per dozen

