



Holiday Event Menu 2021

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** 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.

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.

12. COVID-19 Precautions

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.
 - 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 vehicle

Let's Gather Appetizer Trays

Price does not include delivery or applicable taxes.

Where possible, items can be packaged in individual environmentally responsible packaging for an additional charge. An additional charge also applies when substituting a gluten-free option

Antipasto Tray (NF)

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

Add \$1.00 for individual packaging

Charcuterie Tray (NF)

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

\$10.75 per serving

Add \$1.00 for individual packaging

Mezze Tray (NF) (V)

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

Add \$1.00 for individual packaging

Holiday Smoked Salmon Tray (NF)

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

\$10.75 per serving

Add \$1.00 for individual packaging

Artisanal Cheese Platter (NF) (V)

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

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

\$9.75 per serving

Add \$1.00 for individual packaging

Tuscan Vegetable Tray (GF) (LF) (NF) (V)

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

\$6.50 per serving

Add \$1.00 for individual packaging



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Domestic Cheese Tray (NF) (V)

Garnished with grape clusters, strawberries and crackers.

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

\$5.25 per serving

Add \$1.00 for individual packaging

Duo of Tortilla Chips (GF) (LF) (NF) (Vegan)

With pico di gallo and roasted garlic and kale guacamole.

\$5.25 per serving

Add \$0.50 for individual packaging

Crudités and Dip Display (GF) (LF) (NF) (Vegan)

\$4.10 per serving

Add \$0.50 for individual packaging

Tortilla Pinwheel Tea Sandwiches (NF)

\$18.95 per dozen

Add \$1.00 for individual packaging

Venetian Tramezzini Sandwiches (NF)

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

\$17.90 per dozen

Add \$1.00 for individual packaging

Assorted Cool and Warm Bites

(Minimum 48 hours' notice required)

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

\$35.40 per dozen

Add \$1.00 for individual packaging



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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 Bouchée 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 (NF)
2. Artisanal Cheese (NF) (V)
3. Three Cool Bite Hors d'oeuvres (Choose from Selection Below)
4. One Chocolate Chestnut Whipped Ganache in a Chocolate Shell (NF) (V)

Charcuterie Tray

Dry cured Spanish sausage, prosciutto, salami, bresaola, sour gherkins, and 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 (NF)
2. Four Cool Bite Hors d'oeuvres (Choose From Selection Below)
3. One Italian Peach Cookie (V)

Choose 4 Hors D'oeuvres from the selection below:



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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 \$1.15 per guest

To include:

1. Four Venetian Tramezzini Sandwiches (NF)
2. Crudite and Red Pepper Hummus Dip (GF LF NF Vegan)
3. One Macaron (V)
4. One Mini Fruit Skewer (GF LF NF Vegan)

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 (NF V)

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:

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Cool Bites Selection

Brie and Apple Flatbread ^(NF) ^(V)

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 ^(NF)

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

Cucumber Cup ^(GF) ^(LF) ^(NF) ^(Vegan)

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

Potato Hotcake ^(NF)

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

Prosciutto and Fig ^(GF) ^(NF)

Brulee'd Black Figs with Valencay Goat Cheese and Parma Ham

Chicken Madras ^(GF) ^(NF)

Sumac rubbed chicken spears with a chili mango relish.

Malay Beef Skewers ^(LF) ^(NF)

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

Pom Shrimp ^(GF) ^(LF) ^(NF)

Gulf Tiger Shrimp glazed with Cinnamon stepped Pomegranate Syrup

Squash Tartlets ^(NF) ^(V)

Savoury shells filled with Roasted Delicata Squash, Fontina Cheese and Caramelized Onions. Crowned with Quince Glaze.

Lamb Tarlette Gratinee ^(NF)

A bite-sized crisp tart shell filled with Lamb mince, green peas and carrots in a rich gravy. Topped with creamy Mashed Potatoes.

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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, including cutlery and napkins.

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

\$16.95 per serving*

Stuffed Chicken Quinoa Bowl (GF) (LF) (NF)

Apricot and Fennel glazed stuffed Chicken with Dates, Apricots and Riced Cauliflower. Served over Harissa Chickpea Minted Quinoa.

Tandoori Chicken Patty Bowl (LF) (NF)

Served over wild and brown rice biryani.

Salsa Verde Salmon (GF) (LF) (NF)

Classic herbs with roasted garlic over roasted Atlantic Salmon. Served with jewelled rice aglio olio agro dolce.

Thai Beef Noodle Bowl (LF) (NF)

Malay beef skewers, shredded thai salad with avocado. Served over minted glass noodles.



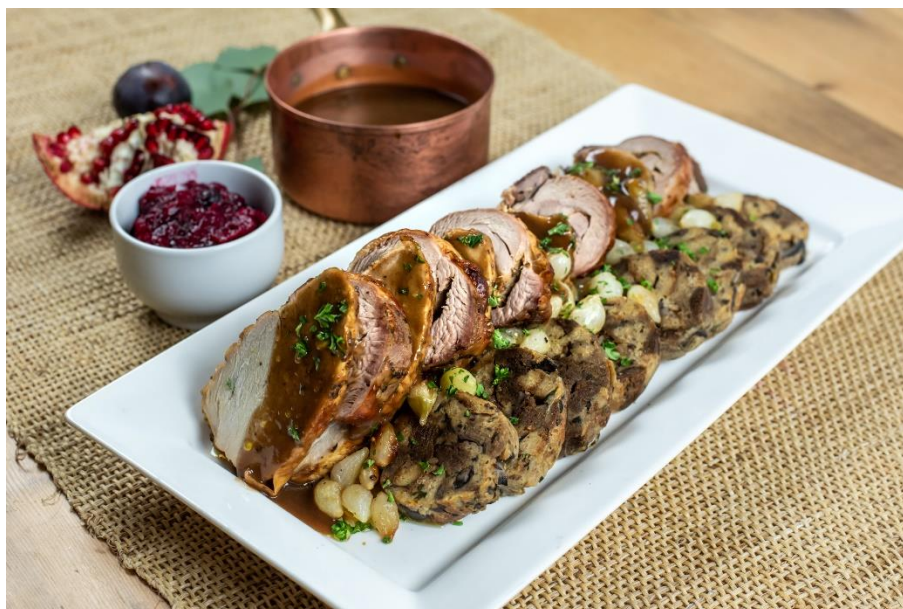
Miso Eggplant Noodle Bowl (LF) (NF) (Vegan)

Hot & Sour grilled eggplant, edamame and bok choy. Served over miso soba & cucumber noodles

Rocky Mountain Acorn Squash (GF) (LF) (NF)

Wedges of acorn squash maple pommery mustard and topped with maple chippits, Served over forbidden rice salad with edamame and roasted radish.

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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, including cutlery and napkins. Piping hot and ready to enjoy!

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

\$19.95* per serving

The Classic Turkey (NF)

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

Modena Glazed Chicken (GF) (LF) (NF)

Balsamic glazed Chicken Thighs with Sweet Potato and Pepitas and Brussel Sprouts with Roasted Grapes

Cajun Brisket Roast (GF) (NF)

Slow braised AAA brisket served with Pan Jus and Potato Puree with Black Tuscan Kale.

Charred Perch (GF) (NF)

Pan Roasted Deep Sea Perch with Roasted Red pepper Sauce, Chives and Orzotto alla Milanese and grilled peppers.

Holiday Samosa Ribbons (NF) (V)

Potato Puree tempered with Chillies and Mustard Seeds. Rolled in Phyllo
Served with Honey Roasted Heirloom Carrots

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Sweet Holiday Bites

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

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Sweet Shot Parfaits

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

Flavours include:

Ginger Snap (V)

Sponge layered with whipped almond cream and topped with a mini ginger snap cookie.

Sticky Toffee Pudding (V)

With figs, dates, walnuts, and spicy pepito seeds. Layered with roasted pumpkin mousse.

Candy Cane (NF) (V)

Layers of cherry cranberry compote, vanilla sponge and eggnog panna cotta.

\$4.50 per piece

Winter Mini Tarts

Individual mini tarts in crowd pleasing favourites...

Flavours include:

Cranberry Pear Crumble (NF) (V)

Chocolate Chestnut Whipped Ganache in a Chocolate Shell (NF) (V)

With sunflower seed praline.

Maple Cheesecake Tarts (NF) (V)

with a raspberry crown

\$3.00 per piece

Santa's Cookie Plate (V)

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

Note. Individual packages include a wrapped flood cookie only

\$2.25 per piece



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Holiday Beverages to Add Good Cheer

Price does not include delivery or applicable taxes.

Hot Chocolate

(12 Servings per Thermal Box)

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

\$29.95

Per thermal box

Add \$3.00 for individual packaging of marshmallows

Hot Chocolate Bar

(12 Servings per Thermal Box)

Create a hot chocolate DIY bar with amazing toppings to include;

Mini marshmallows, holiday sprinkles, dark chocolate curls, toasted coconut, aerosol whipped cream and Pirouline wafer cookies.

(Note: Toppings are packed bulk and not in individual packages)

\$49.95

Per thermal box

Add Baileys Original Irish Cream

\$27.00 per 375ml bottle

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

Includes disposable cups.

\$15.00 per litre

Serves 4-5

Plain and Lemon Sparkling Water

\$3.30 each

Pop, Juice and Flat Mineral Water

\$1.80 each



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