



HOLIDAY EVENT MENU 2022

Deadline: December 16, 2022

To place your order please contact our Customer Service Team at
customerservice@marigoldsandonions.com or 416-256-4882

ORDER GUIDELINES

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.

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.

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. However, if you require assistance to set-up, please speak with customer service who can assist you in arranging staffing.

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.

LET'S GATHER APPETIZER TRAYS

Price does not include delivery or applicable taxes.

An additional charge also applies when substituting a gluten-friendly options.

5 person minimum

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.

\$11.95 per serving

Charcuterie Tray (NF)

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

\$11.95 per serving

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.

\$11.95 per serving

Holiday Smoked Salmon Tray (NF)

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

\$11.95 per serving

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.

\$11.95 per serving

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.

\$8.15 per serving

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

With pico di gallo, and roasted garlic and kale guacamole.

\$7.00 per serving

Domestic Cheese Tray (NF) (V)

Garnished with grape clusters, strawberries and crackers.

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

\$7.00 per serving

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

\$4.75 per serving

Tortilla Pinwheel Tea Sandwiches (NF)

\$19.95 per dozen



(GF) Indicates gluten-friendly. (LF) Indicates lactose-free. (NF) Indicates nut-free.
(V) / (Vegan) Indicates vegetarian or vegan

Venetian Tramezzini Sandwiches (NF)

Traditional thin Italian style tea sandwiches layered with our fresh fillings on whole grain and traditional white.
\$19.95 per dozen

Assorted Cool and Warm Bites

(Minimum 48 hours' notice required)

Please see selection on page 5.

\$42.00 per dozen



FESTIVE GRAZING PLATTERS

Price does not include delivery or applicable taxes.

An additional charge also applies when substituting with a gluten-friendly option.

10 person minimum

Petite Bouchée Grazing Platter

\$38.15 per serving

10 person minimum

Gluten-friendly 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
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 on page 5.



(GF) Indicates gluten-friendly. (LF) Indicates lactose-free. (NF) Indicates nut-free.
(V) / (Vegan) Indicates vegetarian or vegan



La Piazza Grazing Platter

\$ 29.95 per serving

10 person minimum

Curated favourites beautifully presented in a single serve format on environmentally responsible pulp trays. Accompanied by individually wrapped cutlery and napkins.

Gluten-friendly substitution available for an additional \$2.00 per guest.

To include:

1. Antipasto Tray (NF)
2. Four Cool Bite Hors d'oeuvres
3. One Italian Peach Cookie (V)

Choose 4 Hors D'oeuvres from the selection on page 5

High Tea Grazing Platter

\$21.50 per serving

10 person minimum

Gluten-friendly substitution available for an additional \$1.15 per guest.

To include:

1. Four Venetian Tramezzini Sandwiches (NF)
2. Crudité 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 breads.

Add on Domestic Cheese Display. Add \$6.50 (NF) (V)

Garnished with grape clusters, strawberries and crackers.

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

Cool Bites Grazing Platter

4 pcs: \$12.95 per serving

6pcs: \$19.50 per serving

8pcs: \$25.95 per serving

Add on Domestic Cheese Display. Add \$6.00

Garnished with grape clusters, strawberries and crackers.

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

Choose Hors D'oeuvres from selection on page 5.



(GF) Indicates gluten-friendly. (LF) Indicates lactose-free. (NF) Indicates nut-free.
(V) / (Vegan) Indicates vegetarian or vegan

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.

Piri Piri Shrimp

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

Squash Tartlets (NF) (V)

Savoury shells filled with roasted Delicata squash, fontina cheese and caramelized onions. Crowned with quince glaze.

Lamb Tartelette Gratinée (NF)

A bite-sized crisp tart shell filled with lamb mince, green peas and carrots in a rich gravy. Topped with creamy mashed potatoes.

(GF) Indicates gluten-friendly. (LF) Indicates lactose-free. (NF) Indicates nut-free.
(V) / (Vegan) Indicates vegetarian or vegan

HOLIDAY PARTY HOT 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.

Price does not include delivery or applicable taxes.

An additional charge also applies when substituting a gluten-free option

\$23.95 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 Cornish Hen (GF) (LF) (NF)

Balsamic glazed Cornish hen with sweet potato and pepitas and brussel sprouts with roasted grapes.

Braised Boneless Short-rib

Slow braised and marinated with our chef's, cracked pepper and garlic jus. French beans and shallots, whipped Yukon gold potato.

Charred Perch (GF) (NF)

Pan roasted deep sea perch with roasted red pepper sauce, chives and orzotto alla milanese and grilled peppers.

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

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

(GF) Indicates gluten-friendly. (LF) Indicates lactose-free. (NF) Indicates nut-free.
(V) / (Vegan) Indicates vegetarian or vegan

SWEET HOLIDAY BITES

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

Sweet Shot Parfaits

\$5.15 per piece

A mouth-watering selection of layered sweet shots served in our recyclable 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.

Winter Mini Tarts

\$3.75 per piece

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



Santa's Cookie Plate (V)

\$3.00 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.

(GF) Indicates gluten-friendly. (LF) Indicates lactose-free. (NF) Indicates nut-free.
(V) / (Vegan) Indicates vegetarian or vegan

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.

\$34.55

Per thermal box

Add Baileys Original Irish Cream

\$29.00 per 375ml bottle

Hot Apple Cider

(12 Servings per Thermal Box)

Includes disposable coffee cups.

\$24.95

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.

\$30.95

Per thermal box

Holiday Punch with Cranberries and Berries

Includes disposable cups.

\$18.75 per litre

Serves 4-5

Plain and Lemon Sparkling Water

\$3.75 each

Pop, Juice and Flat Mineral Water

\$2.25 each

(GF) Indicates gluten-friendly. (LF) Indicates lactose-free. (NF) Indicates nut-free.
(V) / (Vegan) Indicates vegetarian or vegan