



Holiday Family Meal 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.

Family Holiday Menu Collection 2022

\$39.95 Per Person, minimum 4 servings

Conveniently packed in environmentally responsible packaging in a bulk format.
An additional charge applies when substituting a gluten-friendly option.

Appetizer

Choose 1

Cream of Celery Root Soup
With dollop of fresh arugula pesto.
(GF) (NF) (V)

Roasted Pear and Cranberry Salad
With mixed baby greens, goat cheese and candied walnuts. Served with a Champagne vinaigrette. (GF) (V)

Entrée

Choose 1

Accompanied with freshly baked brioche rolls with creamery butter.

Herb Encrusted Roasted Traditional Turkey (GF) (LF) (NF)
Served with mushroom and herb stuffing (nf) (v)
Topped with giblet gravy (GF) (LF) (NF)
And Cranberry Orange Sauce (GF) (LF) (NF) (Vegan)

Braised Short Ribs
Slow cooked in our special red wine, cracked pepper and garlic jus. (GF) (LF) (NF)

Cranberry Maple Glazed Salmon
Roasted pinwheels of sustainably sourced Atlantic salmon.
(GF) (LF) (NF)

Rocky Mountain Squash
Wedges of acorn squash maple pommery mustard and topped with maple chippits.
Served with forbidden rice salad with edamame and roasted radish.
(GF) (LF) (NF) (Vegan)

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

Premium Entrée Upgrade Options

½ Poached Maritime Lobster (GF) (LF) (NF)

Market price

Served with jalapeno meyer lemon and horseradish aioli.
(GF) (LF) (NF)

Bacon Wrapped Beef Tenderloin

Market price

Note. Beef will be cooked to rare to allow for reheating
(GF) (LF) (NF)

Sides

Choose 2

Roasted Garlic Yukon Gold Potato Mash

(GF) (NF) (V)

Sautéed French Green Beans with Shallot Butter

(GF) (NF) (V)

Sweet Potato Mash with Caramelized Pecan

(GF) (V)

Oven-Roasted Heirloom Carrots

With a lemon thyme glaze.

(GF) (LF) (NF) (Vegan)

Potato Gratin

Nuggets of Yukon potato blended with emmenthal cheese, crème fraiche and chives.

(GF) (NF) (V)

Oven-Charred Brussel Sprouts

With roasted chestnuts.

(GF) (LF) (NF) (Vegan)

Dessert

Choose 1

Sticky Toffee Pudding

With hard sauce. (V)

Cranberry Pear Crumble Tart (NF) (V)

Chocolate Coconut Cake (NF) (V)

Fresh Fruit Cheesecake (NF) (V)

Lemon Curd Tart (NF) (V)

Add on:

Cake Pops (NF) (V)

\$3.75 per piece

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