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Who We Are

“You are only as good as your last event”

This simple phrase sums up the philosophy that has governed Marigolds and Onions since 1991. Despite our rapid growth and expanding high-profile client base, we strive to maintain that responsive, client-first attitude that continually seeks to raise the bar on food quality and service excellence

As a Recipe Unlimited brand, Marigolds and Onions has extensive experience providing excellent food and great service to many corporate and social events all around the GTA and its surrounding areas - Ottawa, Montreal, and Vancouver to name a few.

Order Now

Amy Brown

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www.marigoldsandonions.com

What We Do

Marigolds and Onions offer our clients a range of services including:

Daily Catering Services

With a dozen catering vehicles and operating 7-days a week; our full-time service team caters to many of the city's top corporate offices. Deliveries include breakfasts, lunches, snacks and dinners



Event Production

Our dedicated team of Account Managers work with our clients from the initial request stage through to execution. Exceptional experience/talent in event design including theme, décor, entertainment, floral and specialty furnishings

Venue Caterers

We pride ourselves on being one of the preferred caterers in many of the top venues in the city. Some of our partnered venues include: Steam Whistle Brewery, Hockey Hall of Fame, Royal Conservatory of Music, Ontario Science Centre, Madison's Greenhouse, Temple Sinai, The Toronto Reference Library and its associated venues, and many more!



High Volume Event Production

Marigolds and Onions plays a leadership role in this specialized niche delivering for high volume, multi-faceted and, in some cases, multi-national events. Our highlights have included: National Bank Open, Princess Margaret Cancer Foundation Events, York University Convocations, Hockey Hall of Fame Induction, the RBC Canadian Open and many more!

All Day Meeting Sample Menu

Prices exclude Taxes, Delivery, Staffing, Rentals, Disposable and Landmark Fee

Hot Breakfast

\$17.25 per guest with No Beverages

\$19.75 per guest with a mix of Juice and Flat Mineral Water

\$25.50 per guest with 8oz House made Smoothie

Bakers Basket

Pain au chocolate croissants, butter croissants, citrus glazed madeleines, caramel beignets, sweet and savoury scones, rugalach crescents, raisin swirls, muffins, bagels and assorted morning loaves. Accompanied by butter, preserves and cream cheese
Gluten-friendly and Vegan pastries available for an additional \$1.00 per guest.

Farm Fresh Scrambled Eggs

Vegan Alternative : Vegan Tofu Scramble

Maple-Cured Bacon Slices or Pork Breakfast Sausage

To include both bacon and sausage add \$1.50 per guest

Substitute with a Beyond Meat Vegan Breakfast Sausage or Chorizo Spiced Chicken Sausage for \$0.50 per guest.

Crisp Cut Home Fries

Fresh Sliced Seasonal Fruit

Garnished with fresh berries

AM Break

***Vegan Power Cookie** \$3.75 per piece*

Rollled oats, coconut, ground flax, almond butter, maple syrup, dried dates, apricot, pineapple, sunflower seeds and pumpkin seeds



All Day Meeting Sample Menu

Prices exclude Taxes, Delivery, Staffing, Rentals, Disposable and Landmark Fee

Lunch

Chicken Protein Bowl

\$20.25 3oz

Greek Chicken Grill

Lemon and garlic spiced chicken breast grilled to perfection and splashed with extra virgin olive oil

Athenian Salad

A Mediterranean blend of plum tomatoes, sweet peppers, sweet red onions, cucumber, Kalamata olives, tears of romaine hearts and crumbled feta. Drizzled with lemon and olive oil.

Aztec Grain

Organic quinoa with fresh cucumber, roasted corn, scallions, sweet peppers and candied ginger served with a lemon and rice wine vinaigrette.

Beef Protein Bowl

\$22.00 3oz

Pommery Honey Beef

Flat iron beef marinated in a sweet and savoury pommery mustard and honey glaze

Mini Red Potato "Salat"

A twist on an old-fashioned German favourite with mini red potato, pepper julienne and sweet peas in a creamy red wine caper dressing

Walnut & Berries

Baby spinach, berry trio, goat cheese, raspberry vinaigrette

Fish Protein Bowl

\$22.00 3oz

Marinated Tuna

Sushi grade raw tuna with a soya, sesame ginger dressing.

Asian Coriander Slaw

Cabbage, carrot, cilantro, mint, rice wine dressing

Japchae

Sweet potato noodles with sauteed vegetables and soy-butter sauce.

PM Break

Individual Sweet and Salty Trail Mix \$5.00 per person

Assortment of Fresh Baked Cookies and Squares \$2.75 per piece

Beverages

All Day Coffee and Tea \$4.00 per person

Non- Alcoholic Beverages \$2.50 per piece

Assorted Juice, Water,

Sparkling Water and Pop



Daily Catering

Contact abrown@marigoldsandonions.com to place your order



Continental Breakfast

\$11.75 per guest

Bakers Basket

Pain au chocolate croissants, butter croissants, citrus glazed madeleines, caramel beignets, sweet & savoury scones rugalach crescents raisin swirls, muffins bagels and assorted morning loaves

Gluten-free pastries available for an additional \$1.50 per guest. Accompanied by butter, preserves and cream cheese

Fresh Sliced Seasonal Fruit

Garnished with fresh berries



Business Class Sandwich Lunch

\$21.50 per guest

Pasta Salad of the Day and Pear and Pomegranate Greens

Romaine lettuce, baby arugula, cabbage, cucumber, fresh pears, pomegranate seeds. Roasted pear and maple dressing

Assorted Sandwiches and Tortilla Wraps

Prepared on a variety of breads

Solid White Albacore Tuna
Pesto Chicken Salad
Roast Beef Brisket
Chopped Egg Salad
Grilled Cajun Chicken Breast
Apple and Mortadella
Montreal Smoked Meat
Italian Cold Cuts
Buffalo Chicken Caesar Wrap
Cranberry and Turkey
Roasted Vegetable and Feta
Pan Tomato
Caprese Sandwich
Eggplant Milanese
Smashed Chickpea Salad

Fresh Sliced Seasonal Fruit

Garnished with fresh berries

Assorted Mini Pastries

Featuring a selection of French pastries, assorted tarts, home baked cookies and squares.



Platters and Snacks

Starting at \$6.75 per guest

Charcuterie

Antipasto

Mezze

Crudité and Dip

Artisanal Cheese

Domestic Cheese

Domestic and Imported Cheese

Individual bags of Chips,

Pretzels, Popcorn

Mini Sammies

Yogurt and Granola Parfaits

Cupcakes

Cookies

Desserts can be fully customized to match your Event

Sample Canapes

1



Mini Reuben

2



Pork Belly Bao

3



Mini MO Slider

4



Argentinian Beef Crostini

5



Cone Bite

Food Stations & Mini Plates Sample Menu

Starting at \$14.00 per Guest

Pasta Station

Select 2 Pastas

Nonnas Meatballs

Spaghetti, Basil Arabattia Sauce, Stracciatella

Rose

Rigatoni, Fresh Herbs, Chili Oil

Braised Beef Short Ribs

Cavatelli, Whipped Ricotta, Basil Pesto

Carbonara

Gnocchi, Crispy Parmesan Tuille

Pistachio Citrus Pesto

Orecchiette, Freshly Grated Parmesan

Served with Garlic Bread Focaccia

Poke Station

Fresh Ahi Tuna or Grilled Tofu

Sushi Rice
Vegetarian Maki Rolls

Toppings

Edamame, Nori,
Cucumber, Pickled Ginger,
Cherry Tomatoes, Carrots

Sauce

Sriracha Aioli / Soy Sauce

Taco Station

Client to select up to 3 proteins (2 meat and 1 vegetarian)

Beef Barbacoa

Slow braised Beef Brisket with Chili and Mexican Spices

Grilled Chicken Adobo Thighs

Tomatoes, Chipotle Chilis and Onions

Baja Fish

Lightly Battered Mexican Spiced Fish

Chipotle Lime Shrimp

Fire Roasted Cauliflower

Spiced Smoky Roasted Cauliflower

Vegan Chorizo

Plant based chorizo

Toppings

Grilled Peppers and Onions, Pico de Gallo, Guacamole, Cotija Cheese, Sour Cream, Shredded Lettuce, Corn Salsa, Jalapenos, Made in House Hot Sauce

Fresh Flour or Corn Tortillas

Mini Plates

Pistachio Crusted Salmon

Grapefruit and navel citrus, pomegranate, shaved fennel and seasonal greens

Lentil and Mushroom Arancini

Sugo, pesto and micro Basil

Barolo Beef Short Rib

Tender Beef short ribs, roasted Garlic Yukon Gold Whipped Potato, heirloom carrots, crispy leeks

Piri Piri Fire Chicken

House made piri piri sauce, spiced roasted chicken thighs, smashed crispy potatoes, blistered vine tomato





Plated Corporate Sample Menu

Appetizer

Beet and Citrus

Seasonal Greens, Roasted Purple and Golden Beets, Citrus, Pomegranate Seeds. Dressed in a White Wine Vinaigrette

Entree

Butter Roasted Fennel Chicken

Supreme of Chicken Roasted in a Marinade of Toasted Fennel Seeds, Chili Flakes and Maple Syrup Served with Apple Mostarda (A Compote of Sautéed Apples with Mustard Seeds). Lemon Thyme Risotto, French Beans and Shallots

Pistachio Crusted Salmon

Citrus and Pistachio Salmon, Char Fired Broccolini and Herb Roasted Fingerling Potato

Porcini Rubbed Beef Tenderloin

Cipollini Onions, French Beans, Garlic Roasted Fingerling Potato

Lentil and Mushroom Arancini

Vegetarian Alternative

House Made Sugo Sauce, Pesto, Torched Fontina Cheese and Char Fired Broccolini

Dessert

Textures of Chocolate

Mocha Chocolate Cake, Chocolate Mousse, Dark Chocolate Ganache Center, Espresso Cookie Crumble and Chocolate Bark



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