

marigolds
& onions

Holiday
Menu



Grazing

Phyllo Wrapped Baked Brie

SERVES 10 PER WHEEL

Sweet or Savory Baked Brie with Toasted Cranberry Focaccia

Canapes

Roasted Balsamic Grape Crostini

Hummus Labneh • Crusted Spiced Walnuts

Fig & Ricotta Crostini

Honey • Thyme • Lemon Zest •
Crostini

Pork Belly Bite

Bigarade Glaze

Cranberry & Brie Tote

Triple Creme Brie • Cranberry •
Maple Sugar • Crisp Phyllo

Mini Turkey Arancini

Sage Risotto • Roasted Turkey •
Cranberry Aioli

Smoked Salmon Rilette

Salmon Pate • Ciabatta

Mini Chicken Pot Pie

Sweet Potato Mashed

Spicy Tuna Tartare On Crispy Rice



PREMIUM CANAPES

Roast Turkey Slider

Arugula • Stuffing Crumble • Lemon Cranberry Aioli

Lamb Merguez Slider

Mint Chimichurri • Whipped Feta • Arugula

Potato Crusted Lamb Chop

Salsa Verde

Crab Cake

Lemon Aioli

Short Rib Slider

Arugula • Crispy Onions • Dijon Aioli

Asiago and Rosemary Biscuit

Crab Salad • Parmesan Crisp



Canapes



Steak & Ale Mini Pies

Open top individual hand pie. Braised Beef • Ale • Peas • Carrots

Beef Short Ribs

Sweet Potato Mashed with Spiced Pecans • Crispy Brussels • Red Wine Demi

Turkey Dinner

Classic Roast Turkey • Stuffing •
Cranberry Preserve • Whipped Potato •
Crispy Brussels

Chicken Ballotine

Roasted Red Pepper and Feta Stuffing •
Garlic Mashed Heirloom Carrots •
Creamy Dijon

Food Stations

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Ravioli

Butternut Squash • Thyme • Brown Butter Sage Sauce

Pomegranate Chimichurri Salmon

Lemon Risotto • Asparagus

Grilled Seafood Antipasto

Shrimp • Calamari • Scallop | Salmon •
Mussels • Cocktail Sauce • Lemon Wedges

ADD-ON OPTION

Poached Atlantic
Canadian Lobster Tails



A La Carte

Dinosaur Kale Caesar

Parmesan Cheese • Sourdough Crouton • Garlic Caesar Dressing

Fig & Walnut Salad

Roasted Fig • Fresh Fig • Walnuts • Pomegranate Molasses Dressing



Salads

Sweet

Brigadeiro Truffles

Hand-rolled truffles. Dulce De Leche • White Chocolate & Coconut • Strawberry • Chocolate Hazelnut

Stuffed Cookies

Red Velvet Cheesecake • Biscoff White Chocolate • Black Forest Chocolate

Holiday Cookie Platter

M&O's famous assortment of holiday cookies made from scratch.

Seasonal Parfaits

Layered individual parfaits in seasonal flavours.

BLUEBERRY CARAMEL TRIFLE

Vanilla Bean Whipped Ganache • Chocolate Sponge • Blueberry Compote

SPICED CHERRY

Spiced Ginger Cake • Cherry Cassis Compote • Mascarpone Mousse

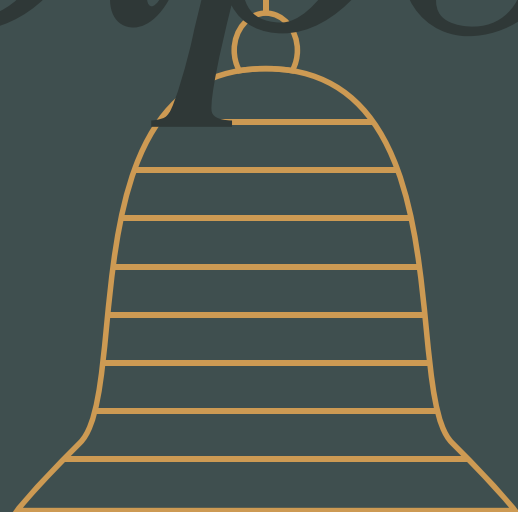
STICKY TOFFEE PUDDING

Figs • Dates • Walnuts • Spiced Creme Patissiere



Treats

Seasonal Sips



Ruby Spritz

Aperol • Prosecco • Pomegranate Juice • Soda • Frozen Thyme

Frosty-Politan

Vodka • Triple Sec • White
Cranberry Juice • Lime Juice •
Sugared Cranberry Skewer

Cranberry Gin Fizz

Cranberry Juice • Orange Juice •
Lemon • Simple Syrup • Bitter •
Ginger Beer

