

# HOLIDAY CORPORATE FULL MENU 2021

## JINGLE BELL CONTINENTAL BREAKFAST

\$10.20 per guest with no beverages - \$11.95 per guest with beverages

Price does not include delivery or applicable taxes.

Conveniently packaged in individual environmentally responsible packaging, including cutlery and napkins. Optional beverages may include apple, orange, grapefruit, cranberry juices, & bottled water. Gluten-free pastries available for an additional \$1.15 per guest.

### **Holiday Morning Loaf**

Spiced pear morning loaf with French preserves and butter.

### **Cranberry and Granola Yogurt Parfait**

Creamy yogurt and a base of Cranberry Orange compote layered with gluten-free home-made granola.

### **Fresh Fruit Salad**

Seasonal fruit garnished with pomegranate seeds

## HERMEY'S HOT BREAKFAST

\$17.95 per guest with no beverages - \$19.70 per guest with beverages

Price does not include delivery or applicable taxes.

Conveniently packaged in individual environmentally responsible packaging, including cutlery and napkins. An additional charge applies when substituting a gluten-free option. Optional beverages may include apple, orange, grapefruit, cranberry juices, & bottled water. Gluten-free pastries available for an additional \$1.15 per guest.

### **Holiday Rugelach Pastry**

Rich layers of cream cheese pastry wrapped around apricot compote with caramelized sugar crust

### **Scrambled Eggs**

Garnished with fresh chives

### **Turkey Sausage**

### **Fresh Fruit Salad**

Seasonal fruit garnished with pomegranate seeds

Add on for \$2.75 per guest

### **Roasted Potato Triangles**

## REINDEER'S LAUNCH LUNCH

\$22.75 per guest

Price does not include delivery or applicable taxes.

Conveniently packaged in individual environmentally responsible packaging, including cutlery and napkins. An additional charge applies when substituting a gluten-free option.

### Rudolph's Favourite Salad **G N V**

Baby kale and radicchio topped with feta cheese crumble, pear slices, Bermuda onion and shaved celery. Served with creamy miso lemon dressing.

OR

### Winter Night Soup **G V N V L**

(Served hot in an individual format. Minimum 4 servings)  
Red lentil, sweet potato and coconut cream soup.

## FESTIVE SANDWICH SELECTION

### Roasted Smoked Turkey Breast **N L**

Smoked turkey with watercress and apple mostarda mayo on herb focaccia

### Pepper Beef Steak **N L**

Grilled sliced oyster blade steak with piquillo pepper marmalade, caramelized onions and rocket lettuce on whole grain ciabatta thin.

### Curried Chicken **N L**

Roasted chicken breast salad with curry, and cranberries on a brioche bun.

### Vegetarian Wrap **N L V**

Spicy red pepper hummus, falafel, chopped kale and romaine, tomatoes and homemade pickles.

### Santa's Cookie Plate **N V**

M&O's famous holiday flooded sugar cookies.

### Fresh Fruit Salad **G N L V**

Seasonal fruit garnished with pomegranate seeds

**V** Vegetarian   **D** Dairy Free   **V** Vegan  
**G** Gluten-Free   **N** Nut-Free   **L** Lactose-Free

## BOXING DAY GRAB AND GO LUNCH

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\$26.75 per guest

Price does not include delivery or applicable taxes.

Conveniently packaged in individual environmentally responsible packaging, including cutlery and napkins. An additional charge applies when substituting a gluten-free option.

### Winter Greens **G N V L**

Spinach, roasted yellow beets, orange segments, pomegranate and pumpkin seeds with balsamic ginger vinaigrette.

### Fireside Stuffed Chicken **G N**

Fireside stuffed chicken breast with butternut squash, green lentils, and fontina cheese with harissa maple glaze.

### Cranberry Pilaf **G V N L**

Saffron basmati with garlic and sumac with cranberries.

### Candy Cane Sweet Shot Parfait **G N V**

Layers of cherry cranberry compote, gluten-free vanilla sponge and egnog panna cotta.

### Ciabatta Roll **V N L** and Butter **G N V**

## TURKEY ON A SLEIGH LUNCH

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\$29.95 per guest

Price does not include delivery or applicable taxes.

Conveniently packaged in individual environmentally responsible packaging, including cutlery and napkins. An additional charge applies when substituting a gluten-free option.

### Minted Holiday Greens **G V N**

With broad beans, goat cheese, baby gem lettuce, mint and basil leaves. Served with pink peppercorn and lemon vinaigrette.

### Seasonal Herb Encrusted Roasted Traditional Turkey Breast **N**

Served with mushroom stuffing and cranberry orange sauce. Topped with giblet gravy.

OR

### Rocky Mountain Stuffed Acorn Squash (Vegetarian option) **G V N L**

Roasted wedges of Acorn Squash glazed with Maple Sugar and Pommery Mustard. Filled with Forbidden Rice Salad, Edamame Beans and Roasted Radish

### Roasted Garlic Yukon Gold Potato Mash **G N V**

### Oven Roasted Heirloom Carrots **G V N L**

With a Thyme Lemon Glaze

### Traditional Parfait of Cherry and Citrus Custard Trifle **G N V**

With Gluten Free Vanilla Sponge

### Ciabatta Roll **V N L** and Butter **G N V**

## SNACKS AND PLATTERS A LA CARTE

Price does not include delivery or applicable taxes.

Items in this à la carte section can be packaged in individual environmentally responsible packaging for an additional charge. An additional charge also applies when substituting a gluten-free option. **Add \$1.00 for individual packaging**

<b>Antipasto Tray</b> <b>N</b>	<b>\$10.75 per serving</b>
Dry cured Italian sausage, marinated bocconcini, Fontina ribbons, grilled zucchini and peppers, roasted artichokes, olives, marinated tomatoes, roasted red pepper aioli and taralli.	
<b>Charcuterie Tray</b> <b>N</b>	<b>\$10.75 per serving</b>
Dry cured Spanish sausage, prosciutto, salami, bresaola, sour gherkins, and pickled onions. Served with soft flatbreads.	
<b>Mezze Tray</b> <b>N V</b>	<b>\$10.75 per serving</b>
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.	
<b>Holiday Smoked Salmon Tray</b> <b>N</b>	<b>\$10.75 per serving</b>
Accompanied by boiled egg wedge, cucumber ribbons, grape tomato, red onions, cream cheese, lemon and flatbreads.	
<b>Artisanal Cheese Platter</b> <b>V N</b>	<b>\$9.75 per serving</b>
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	
<b>Tuscan Vegetable Tray</b> <b>G N V L</b>	<b>\$6.50 per serving</b>
Seasonal assortment of grilled and herb roasted vegetables with honey balsamic drizzle and in house marinated olives with roasted garlic and citrus	
<b>Domestic Cheese Tray</b> <b>N V</b>	<b>\$5.25 per serving</b>
Garnished with grape clusters, strawberries and crackers. Gluten-free crackers available for an additional \$0.80 per guest	
<b>Duo of Tortilla Chips</b> <b>G V N L</b>	<b>\$4.95 per serving</b>
With pico di gallo and roasted garlic and kale guacamole	
<b>Crudités and Dip Display</b> <b>G V N L</b>	<b>\$4.10 per serving</b>
<b>Tortilla Pinwheel Tea Sandwiches</b> <b>N</b>	<b>\$18.95 per dozen</b>
<b>Venetian Tramezzini Sandwiches</b> <b>N</b>	<b>\$17.90 per dozen</b>
Traditional thin Italian style tea sandwiches layered with our fresh fillings on whole grain and traditional white. Shapes include triangles, ribbons and tortilla pinwheels.	
<b>Assorted Cool and Warm Bites</b>	<b>\$35.40 per dozen</b>
(Minimum 48 hours' notice required)	

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

## HOLIDAY SWEET BITES MENU

Price does not include delivery or applicable taxes.

Where possible these can be conveniently packaged in individual environmentally responsible packaging, including cutlery and napkins. An additional charge applies when substituting a gluten-free option.

### Sweet Shot Parfaits

**\$4.50 per piece**

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 **N V**

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

### Winter Mini Tarts

**\$3.00 per piece**

Individual mini tarts in crowd pleasing favourites...

Flavours Include:

Cranberry Pear Crumble **N V**

Chocolate Chestnut Whipped Ganache in a Chocolate Shell **N V**

With sunflower seed praline.

Maple Cheesecake Tarts **N V**

with a raspberry crown

### Santa's Cookie Plate **V**

**\$2.25 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.

*Note: Individually packaged meals include a wrapped flooded cookie only*

## HOLIDAY BEVERAGES TO ADD GOOD CHEER

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Price does not include delivery or applicable taxes.

**\$29.95 per thermal box**

### **Hot Chocolate**

(12 Servings per Thermal Box)

Accompanied by mini marshmallows.

Includes disposable cups and stir sticks

**\$23.95 per thermal box**

### **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.

**\$15.00 per litre**

### **Holiday Punch with Cranberries and Berries**

(Includes disposable cups. Serves 4-5)

**\$3.30 each**

### **Plain and Lemon Sparkling Water**

**\$1.80 each**

### **Pop, Juice and Flat Mineral Water**

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