



**Corporate
Crazy
Catering**
by Seventh Heaven

Happy Holidays



orders@crazycatering.ca
www.crazycatering.ca

Contact us at 416.340.1442
333 Evans Avenue, Toronto, Ontario



Our hot holiday lunch or dinner package includes a gourmet artisan bread basket, choice of one of our leafy salads and one of our hearty salads, your choice of entrée, creamy roasted garlic mashed potatoes, vegetable sauté and for the dessert ... our delicious savory sweet apple strudel.

Artisan Bread Basket

Leafy Salad Selections (choice of one)

HOUSE SALAD

Mixed lettuce leaves with tomato, cucumbers, shredded carrots and radishes served with a honey balsamic dressing.

KALE CRANBERRY AND PEPITA SALAD

Mixed baby kale, rocket leaves and golden frisse with roasted goat cheese crumbles, dried cranberries and pepita seeds served with a burnt orange honey dressing.

WINTER WALDORF SALAD

Crisp romaine lettuce with seedless grapes, spiced pecans, roasted corn kernels, celery hearts, red onions and a honey dijon yogurt dressing.

Hearty Salad Selections (choice of one)

COLOURFUL SPUD SALAD

A collection of colourful spuds with fresh water-cress, chopped hard-boiled eggs and bacon mixed in a creamy chive and cream cheese dressing.

CRANBERRY FETA ROTINI SALAD

Tender rotini pasta with dried cranberries, toasted pecans, crumbled feta, baby spinach and orange zest with extra virgin olive oil and holiday spices.

QUINOA & CHICKPEA SALAD

Diced peppers, onions, tomato and cucumber with fresh lemon, parsley, chickpeas, mixed quinoa and cracked balgar wheat.

Entrée Selections (choice of one)

CRANBERRY CHICKEN

Cranberries, goat cheese, caramelized onions and brown rice stuffed chicken breast with thyme infused pan gravy ... **\$28**

SQUASH STUFFED CHICKEN

Pan seared roasted red peppers, forest mushrooms and squash stuffed chicken breast with sundried tomato beurre blanc ... **\$28**

POMEGRANATE CHICKEN

Pan seared breast of chicken brushed with honey pomegranate glaze... **\$28**

ASPARAGUS PAN CHICKEN

Sautéed asparagus, woodland mushrooms and edamame on pan seared chicken with thyme pan gravy ... **\$28**

CARVED TURKEY

Hand carved slow roasted turkey and our classic stuffing with turkey and thyme gravy ... **\$29**

ROASTED TURKEY ROTOLO

Deboned white and dark meat rolled turkey roast served with classic side stuffing and old school gravy ... **\$34**

STUFFED ACORN SQUASH

Maple, cinnamon, chickpeas, spaghetti marrow, cashews, bell pepper and sultanas baked in a half acorn squash on a bed of lentils ... **\$28**

BRAISED BRISKET

Carved braised brisket with a red wine and currant reduction ... **\$33**

ROAST BEEF

Slow roasted beef carved and served with a cognac demi ... **\$30**

RIB EYE ROAST

Slow roasted Canadian rib eye, sliced and served with a rosemary and red wine gravy ... **\$42**

ORANGE MAPLE ATLANTIC SALMON

Pan seared salmon filet glazed with a sweet and zesty Canadian maple, orange and soy glaze... **\$32**

LEMON DIJON ATLANTIC SALMON

Freshly squeezed lemon, smooth Dijon and shaved garlic marinated atlantic salmon, baked to perfection ... **\$32**

ROASTED LAMB

Sliced slow roasted leg of lamb topped with rosemary and wine reduction ... **\$36.00**





Call and ask about our large group/order incentives, event rentals, professional staffing and much more. Whether you're planning a cocktail hour, reception, platters or hors d'oeuvres, we're here to make the process easy!

Sides (included)

ROASTED GARLIC MASH

Creamy yukon gold potatoes, roasted garlic and chives.

HEARTY VEGETABLE SAUTÉ

Medley of cauliflower, broccoli, brussel sprouts, corn, carrots and bell peppers with shaved garlic and olive oil.

Additional Sides

SAUTÉED BRUSSEL SPROUTS

Sautéed bitter sweet brussel sprouts with vidalia onions and bacon ... \$4.75

ROASTED HEIRLOOM CARROTS

Roasted colourful carrots with tahini yogurt and pomegranate seeds ... \$4.50

GRILLED VEGETABLES

Lightly grilled seasonal vegetables marinated with balsamic, olive oil & fresh herbs. (Served room temperature) ... \$5.95

SAUTÉED MIXED RICE MEDLEY

Seasoned sautéed sweet peas, mirepoix vegetables and mixed long and short grain rice ... \$3.55

POTATO GRATIN

Oven baked layered sweet potato, yukon gold and apple topped with oreganata crumbs. ... \$5.25

ROASTED ROOTS

Medley of maple glazed roasted parsnips, celeriac, carrots, sweet potatoes, fingerlings, beets and turnips ... \$4.75

RED SKIN POTATOES

Roasted rosemary & red skin potatoes ... \$3.50

SWEET POTATO & PUMPKIN MASH

Cinnamon spiked smashed sweet potato, yukon gold and roasted pumpkin ... \$4.00

Desserts (included)

APPLE STRUDEL

Tender baked apples wrapped in a puff pastry with cinnamon, oats and organic brown sugar.

Additional Desserts

ASSORTED BEIGNETS

Mouth watering custard, caramel, chocolate hazelnut and berry filled sugar dusted French doughnuts ... \$3.95

FESTIVE COOKIE PLATTER

Assorted freshly baked cookies including gingerbread, shortbread and biscotti's garnished with holiday chocolates and candies ... \$3.95

MINI CRÈME BRÛLÉE

Sugar torched Belgian Chocolate or Classic Vanilla baked custard ... \$3.50

MINI BUTTER TARTS & CUPCAKES

Assorted holiday decorated vanilla, chocolate and red velvet mini cupcakes mixed with mini classic raisin, chocolate and berry butter tarts... \$3.95

TROPICAL FRESH FRUIT PLATTER

Seasonal and tropical fruit, including cantaloupe, seedless watermelon, golden pineapple, red and green seedless grapes, mango, papaya, kiwi and strawberries ... \$5.50

Talk to any of our catering coordinators to add any of the following to your experience...

- **Reception Platters**
- **Cold Hors D'oeuvres Platters**
- **Cheese Platters**
- **Hot Pasta Selection**
- **2nd Entrée Item**
- **Hot or Cold Beverages**
- **Service Staff**
- **Rentals**

And more...

A minimum 10-person order is required. Prices are per person unless otherwise specified. Prices do not include applicable taxes and delivery; Orders must be confirmed (signed contract) a minimum of 2 weeks prior to event.

