

marigolds
& onions

Event Package



Small Bites

Meat your Cravings

Beef Banh Mi Flatbread

Lemongrass Beef | Pickled Carrots | Cucumber
Sesame Sambal Aioli

Nut-Free

Mini Reuben

Pastrami | Sauerkraut | Russian Dressing | Swiss Cheese

Nut-Free

Argentinian Beef Crostini

Chimichurri Steak | Piquillo Pepper Marmalade
Ricotta Salata

Nut-Free

Mini MO Slider

Sirloin | Shredded Lettuce | Cheese | M&O Sauce

Game Day Chicken Bites

Buttermilk Fried Chicken | Buffalo Sauce
Carrot Mousseline | Blue Cheese | Celery

Nut-Free

Blackened Chicken

Blackened Chicken | Citrus Garlic Aioli
Red Cabbage and Carrot Slaw

Nut-Free

Southern Fry

Buttermilk Fried Chicken | Waffle
Quebec Maple Syrup Drizzle

Nut-Free

Lamb Chop ** Market Price

Potato Crusted | Salsa Verde

Nut-Free | Dairy-Free

Catch of the Day

Tuna Tartare Cone

Ahi Tuna | Sesame and Soy Dressing | Wasabi Aioli

Crab Salad

Crab | Scallion | Dill | Mayo Emulsion | Green Onions
on an Edible Charcoal Barquette

Nut-Free | Dairy-Free

Bloody Mary Shrimp Cocktail

Lemon and Dill Poached Shrimp
Spicy Vodka Bloody Mary Cocktail Sauce

Nut-Free | Dairy-Free | Gluten-Friendly

Salmon Candy

Soya Gloss | Maple Pepper Crust

Nut-Free | Dairy-Free | Gluten-Friendly

Coconut Shrimp

Coconut Crust | Panko
Green Mango Gazpacho

Nut-Free | Dairy-Free

Bahn Mi Shrimp Cake

Mint | Basil | Lemongrass and Chili
Pickled Carrot Slaw

Nut-Free | Dairy-Free

No Meat, No Problem

Trifolatti Mushroom Flatbread

Braised Wild Mushrooms | White Truffle Oil
Mornay Sauce | Parmesan

Vegetarian | Nut-Free

Mini Caprese Tartine

Puff Pastry | Roma Tomato | Mozzarella
Basil Pesto | Balsamic Glaze

Vegetarian

Sicilian Arancini

Plant Based "Meat" | Peas | Vegan Cheese
Avocado Aioli

Vegan | Nut-Free

Blossom Roll

Carrot | Pepper | Cucumber | Mango | Herbs
Chili Sambal

Vegan | Nut-Free | Dairy-Free | Gluten-Friendly

Vegetable Samosas

Spiced Blend Vegetables | Tortilla Shell
Tamarind Mango Chutney

Vegan

Macaroni & Cheese Arrabiata

Triple Cheese | Herb Panko
Fire Roasted Ketchup

Vegetarian | Nut-Free

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The Graze Craze

Antipasto Tray

A plentiful assortment of Italian dry-cured sausage, grilled and roasted vegetables and Mediterranean cheeses

Crudité Tray

A selection of fresh cut vegetables to include cherry tomatoes, carrots, celery sticks, green zucchini spears, broccoli, cauliflower florets and bell peppers arranged on a tray with dipping sauce

Domestic & Imported Cheese Platter

A selection of imported and domestic soft ripened and semi-firm cheese. Garnished with grape clusters, strawberries, crackers and Raincoast crisp crackers

Artisanal Cheese Platter

Award winning natural rind cheeses, ash-covered goat cheese and soft ripened Quebec cheeses. Served with fig and olive tuiles, multigrain biscuits, fig jelly and honey

Mini Sammie Selection

Our collection of slider sized sandwiches with smoked meat, grilled chicken, roast beef, eggplant Milanese, pan tomato

Crostini Bar

Crostini's Assembled by our on-site Chef

Strawberry | Goat Cheese | Balsamic Glaze

Mushroom | Burrata

Shrimp | Avocado

Salmon Rillettes

Classic Bruschetta

Grape | Walnut



Mini Meals

Also available in Food Station format

Short Rib

Garlic Mashed Potato | Shallot and Chili Broccoli

Beef Tenderloin

Demi-glaze | Fingerling Herb Potatoes
Brussel Sprouts

Steak Frites

Truffle Fries | Au Jus



Miso Ginger Cod

Coconut Rice | Carrot Squash Veloute
Garlic Bok Choy

Pistachio Crusted Salmon

Seasonal Green Salad | Green Beans

Butter Chicken

Vegetable Biryani | Cool Raita
Naan Bread



Eggplant Harissa Cauliflower Steak

Butternut Squash Puree | Tahini
Heirloom Slaw

Seabass

Parsley and Spinach Emulsion
Tempura Watercress

Arancini

Mushroom and Lentil | Arrabiata Sauce
Torched Fontina



Food Stations

Pasta Bar

Choose 2 Options

Campanelle

Vodka rose sauce

Penne

Arrabiata sauce

Rigatoni

Bolognese sauce

Toppings

Parmesan Cheese | Chili Flakes

Served with Garlic Bread

From the Wok

Vegetable Fried Rice

or

Vegetable Chow Mein

Choose 2 Proteins

Sweet and Sour Pork

Crispy Ginger Beef

Sesame Chicken

General Tso Tofu

Slider Bar

Choose 2 Options

Beef Slider

Caramelized Onions | Spicy Ketchup

Greek Chicken

Tzatziki | Cucumber

Nashville Chicken

Hot Sauce | Creamy Coleslaw | Pickle

Vegan Mushroom

Wild Mushroom | Vegan Cheese | Vegan Aioli

Shawarma

Chicken

Falafel

Shawarma Rice

Toppings

Hummus | Shredded Lettuce | Pickled Turnip
Cucumber | Tomato | Red Cabbage Slaw

Sauces

Garlic Toun | Tahini | Hot Sauce

Carving

Premium Option | Market Price

Porchetta

Salsa Verde | Mustard

Beef Rib Eye

Horseradish | Dijon Mustard

Rack of Lamb

Mustard

Turkey

Cranberry Sauce

Served with

Truffled Mashed | Broccolini | Au Jus

Taqueria

Choose 2 Options

Adobo Grilled Chicken

Beef Barbacoa

Chipotle Cauliflower

Toppings

Lime | Pico de Gallo | Cojita Cheese
Onions Jalapenos | Guacamole
Red Cabbage Slaw | Cilantro
Sour Cream | Guacamole

Sauces

Lime Crema | Chipotle | Hot Sauce

Food Stations

Grilled Cheese

Choose 2 Options

Classic

White and Orange Cheddar

Optional add-on: Bacon

Pesto Caprese

Mozzarella | Heirloom Tomato

French Onion

Caramelized onion | Fontina Cheese

Seafood

Premium Option | Market Price

Grilled Seafood Medley

Salmon | Shrimp | Scallop
Mussels | Calamari

Served with

Cocktail Sauce | Lemon Wedges

Ask us about

Lobster, Crab Legs and Oysters!

**Customized Ice Sculptures available
at additional cost**

Mini Deep Dish Pizza

Choose 3 Options

Margherita

Marinara | Bocconcini | Basil

New York Vodka

Bocconcini | Basil
Spicy Vodka Rose

Sweet Pep

Marinara | Pepperoni
Gorgonzola | Hot Honey

Meat Lovers

Pepperoni | Sausage | Bacon
Cheese

Goat Cheese Tomato

Marinara | Sundried Tomato
Caramelized Onion
Goat Cheese

Poke Station

Choose 2 Options

Marinated Tuna

Chicken Karaage

Gochujang Tofu

Toppings

Carrots | Cucumber | Edamame
Cherry Tomato | Green Onion | Nori
Pickled Ginger

Sauces

Tamari | Sriracha Mayo
Ginger Scallion Dressing

Southern Comfort

Choose 1 Options

Pulled Beef Brisket

Grilled Cajun Chicken

Blackened Tofu

Mac & Cheese

Served with

Corn Bread | Creamy Coleslaw

Muskoka Living

Choose 2 Options

Maple Crusted Salmon

Ontario Mustard

Grilled Flat Iron

Roasted Acorn Squash

Served with

Seasonal Roasted Vegetables
Crushed Mini Potato

Food Stations

Caribbean

Choose 1 Option

Grilled Jerk Chicken

Pepper Shrimp

Jerk Jackfruit

Served with

Island Slaw | Rice and Peas
Macaroni Salad

Gourmet Flatbreads

Choose 3 Options

Prosciutto & Arugula

Pesto | Mozzarella
Balsamic Glaze

Potato Herb

Yukon Gold Potato
Bechamel | Garlic | Herbs

Tomato Toastie

Blistered Cherry Tomatoes
Oregano | Manchego Cheese
Cheddar Cheese

Sopressata

Marinara | Gorgonzola
Mozzarella | Kalamata Olives
Roasted Red Peppers

Grilled Peach

Burrata Cheese | Arugula
Prosciutto | Balsamic Glaze
Honey | Herbs

Fish & Chips

Battered Haddock

Yukon Gold Fries

Served with

Tartar Sauce | Lemon Wedge

Poutine

Retro Tater Tots

Yukon Gold Fries Optional

Traditional Gravy

Beef or Vegetarian Available

Quebec Cheese Curds

Ask us for Additional Toppings!

Korea Town

Vegetable Fried Rice

or

Vegetable Chow Mein

Choose 2 Proteins

KFC - Korean Fried Chicken

Garlic Soy or Gochujang Buffalo

Beef Bulgogi

Vegetable Mandu

Served with

Pickled Radish | Carrots

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Plated Dinner

Fresh Bakery Bread Basket

Served with Creamery Butter

First Course

Smoked Salmon & Greens

Smoked Atlantic Salmon | Arugula | Frisee | Creamed Mascarpone | Capers

Beet Salad

Snap Peas | Watercress | Radish and Sweet Pea Vinaigrette

Endive & Apple

Green Apple Chip | Candied Walnuts | Blue Cheese Fondita

Romeo Salad

Baby Gem | Treviso Radicchio | Bacon | Ciabatta Crostini | Garlic Confit Dressing

Premium Options

Jamon Serrano

Stracciatella Cheese | Roasted Pear | Grilled Pane Pugliese

Poached Wild White Shrimp

Bloody Mary Cocktail Sauce | Celery | Chili

Seared Tuna

Tamari Marinated Tuna | Avocado Crema | Rice Paper | Chili | Ginger Ponzu

Buratta

Beefsteak Tomatoes | Thai and Purple Basil, Shallot Vinaigrette
Balsamic Reduction

Soup Options

Caramelized Onion Soup

Vidalia Onions | Sherry and Fontina Sourdough Crouton

Butternut Squash Soup

Butternut Squash | Onions | Ginger | Maple Syrup | Coconut Milk

Mushroom Soup

Cremini Mushrooms | Portobello Mushrooms | Oyster Mushrooms

Optional Pasta Course

Agnolotti All'Amatriciana

Tomato | Pancetta | Chili Flakes

Cannestri (Lobster) ** Market Price

Cannestri Pasta | Creamy Lobster Bisque

Gnocchi

Sage and Brown Butter Sauce

Campanelle

Sweet Peas | Parmesan Cream Sauce | Shallots

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Entree Selection

From the Pasture

Hakka Beef Flat Iron

Hoisin Pan Jus | Bok Choy | Lemon and Garlic Chips | Garlic Rice

Beef Alvadane

Gratin Dauphinoise | Garlic Rapini

Premium Options

Lamb Shank Tagine

Mint Salsa Verde | Roasted Carrots | Saffron Couscous | Dates | Apricots

Porcini Rubbed Beef Tenderloin

Cipollini Onions | French Beans | Lemon Fingerling Potato

Miami Short Ribs

Korean Style Kalbi Marinade | Chili Garlic Bok Choy | Kimchi Fried Rice

Pork Shank

Braised Pork Shank | Truffled Pomme Puree
Bordelaise Jus | Chili Garlic Rapini

Osso Bucco

Risotto a la Milanese | King Oyster Mushrooms

Barolo Beef Short Rib

Yukon Whipped Potato | Heirloom Carrots | Jus

From the Coop

Butter Roasted Fennel Chicken

Apple Mostarda | Lemon Risotto | French Beans | Shallots

Roasted Ontario Cornish Hen

Fire Roasted Vegetable Tabouleh | Port Sage Reduction
Heirloom Carrots | Yukon Gold Mashed Potato

Chicken Ballotine

Red Peppers | Goat Cheese | Spinach
Gratin Dauphinoise | Honey Roasted Carrots

Premium Options

Duck à l'Orange

Sous Vide Duck Leg | Gratin Dauphinoise
Roasted Vegetable | Cointreau Sauce

From the Garden

Forest Mushroom Strudel

Truffle Emulsion | Ricotta Salata | Buttered Phyllo |
Rocket and Frisee | Chive Oil

King Mushroom Bordelaise

Pomme Puree | Field Mushrooms | Peppery Rocket Lettuce

Sacchetti

Spring Pea Emulsion

Toasted Fennel & Shallot Orzo

Caramelized Radishes | Turnips | French Beans

Harissa Roasted Cauliflower

Butternut Squash Veloute | Rainbow Slaw

Lentil & Mushroom Arancini

Piccante Marinara | Torched Fontina Cheese

From the Sea

Lemon Caper Buttered Swordfish

Swordfish | Lemon Caper Butter Emulsion | Herbed Orzo | Patty Pan Squash

Salmon Pinwheel

Lemon and Garlic Infused Salmon | Roasted Radish, Cilantro Lime Risotto Melon Coconut
Curry

Gochu Juan Salmon

Kimchi Fried Rice | Steamed Yellow Cauliflower

Premium Options

Branzino a la Pancha

Tomato, Capers, Olives, Chili Rapini | Garlic Roasted Fingerling Potato

Blackened Sea Bass

Kerala Spice Crust | Yogurt and Curry Leaf | Chili Rapini
Lemon Roasted Potatoes

Sicilian Black Cod

Risina Beans | Black Kale | French Beans | Shallots | Lemon Thyme Orzo

Dessert Course

Chocolate Hazelnut Cake

Chocolate Sponge | Nutella Ganache
Praline Mousseline | Hazelnut Whipped
Ganache | Feuilletine

Gateau

Vanilla Sponge | Vanilla Mousseline
Mascarated Strawberries | Strawberry Syrup
Whipped Cream

Carrot Cake

Vegan Whipped Cream | Caramelized Pineapple
Shredded Coconut | Caramel Sauce

Vegan | Gluten-Friendly

Tropical Mille Feuille

Puff Pastry | Mango Whipped Ganache Passion
Fruit Cremeux | Coconut Mousse Mango
Passionfruit Gel

Textures of Chocolate

Chocolate Mousse | Raspberry Center
Espresso Cookie Crumble
Chocolate Bark

Black Forest Tiramisu

Mascarpone Mousse | Chocolate Sable
Coffee Whipped Ganache | Lady Fingers
Dark Sweet Cherries

Tart Tatin

Royal Gala Apples | Caramel
Puff Pastry | Creme Fraiche

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