



CORPORATE & TEAM CELEBRATIONS

2026 Holiday Catering Menu

A complete holiday meal prepared for your team and delivered ready to serve.

**Thoughtfully Catered.
Professionally Served.**

SERVING TORONTO, MARKHAM & THE GTA SINCE 1963

CORPORATE HOLIDAY CATERING

Fresh food, professional presentation and reliable event support.

Choose your entrée



HOLIDAY CATERING FOR COMPANY CELEBRATIONS - MADE SIMPLE.

Choose one entrée, then build your meal with a starch, vegetable and salad.

EVERY ENTRÉE INCLUDES

Starch · vegetable · salad · dinner rolls, butter & flatbreads · holiday dessert platter

HOLIDAY FAVOURITES

Traditional Whole Roasted Turkey

\$32.98 pp

Canadian Grade A turkey with white and dark meat, herb stuffing, gravy and cranberry sauce.

Signature Slow-Braised Beef Brisket

\$39.98 pp

Tender brisket with signature house barbecue glaze and rich beef jus.

GLUTEN-FREE · DAIRY-FREE

Wild Mushroom & Leek Stuffed Chicken

\$32.98 pp

Chicken breast filled with wild mushrooms, leeks, spinach and herbs, with thyme-scented Madeira jus.

GLUTEN-FREE

Maple-Citrus Atlantic Salmon

\$39.98 pp

Atlantic salmon glazed with maple, citrus, brown sugar, soy and ginger.

DAIRY-FREE

STEAKHOUSE & PREMIUM

Herb-Butter Grilled New York Striploin

\$39.98 pp

Grilled striploin with herb-garlic butter and wild mushroom demi-glace.

GLUTEN-FREE

Red Wine-Braised Beef Short Rib

\$44.98 pp

Red wine-braised short rib with vegetables, herbs and Burgundy-style sauce.

GLUTEN-FREE · DAIRY-FREE

PLANT-FORWARD

Winter Vegetable Strudel

Roasted winter vegetables, herbs and savoury vegetable sauce.

VEGETARIAN

\$27.98 pp

Roasted Butternut Squash & Spinach Baked Rigatoni

Squash, spinach, ricotta, mozzarella and Parmesan in sage cream sauce.

VEGETARIAN

\$26.98 pp

Holiday-Stuffed Portobello

Lentils, wild rice, squash, spinach, cranberries and mushroom jus.

VEGAN · GLUTEN-FREE · DAIRY-FREE **\$27.98 pp**

Choose one from each



1 • STARCH

Sour Cream & Chive Mashed Potatoes

Creamy potatoes with sour cream and chives.

VEGETARIAN • GLUTEN-FREE

Herb-Roasted Potatoes

Golden potatoes with garlic and herbs.

VEGAN • GLUTEN-FREE • DAIRY-FREE

Wild Rice & Quinoa Holiday Pilaf

With vegetables, cranberries and herbs. Special-diet preparation available by request.

2 • SEASONAL VEGETABLE

Green Beans Almondine

With toasted almonds and butter.

VEGETARIAN • GLUTEN-FREE • CONTAINS NUTS

Maple-Roasted Root Vegetables

Carrots, parsnips and sweet potatoes.

VEGAN • GLUTEN-FREE • DAIRY-FREE

Brussels Sprouts with Cranberry-Pepita Gremolata

With pumpkin seeds, citrus and herbs.

VEGAN • GLUTEN-FREE • DAIRY-FREE

Marinated Grilled Vegetables

Seasonal vegetables marinated and grilled.

VEGAN • GLUTEN-FREE • DAIRY-FREE

3 • SALAD

Holiday Spinach Salad

Feta, cranberries, peppers, pecans and balsamic.

VEGETARIAN • GLUTEN-FREE • CONTAINS NUTS

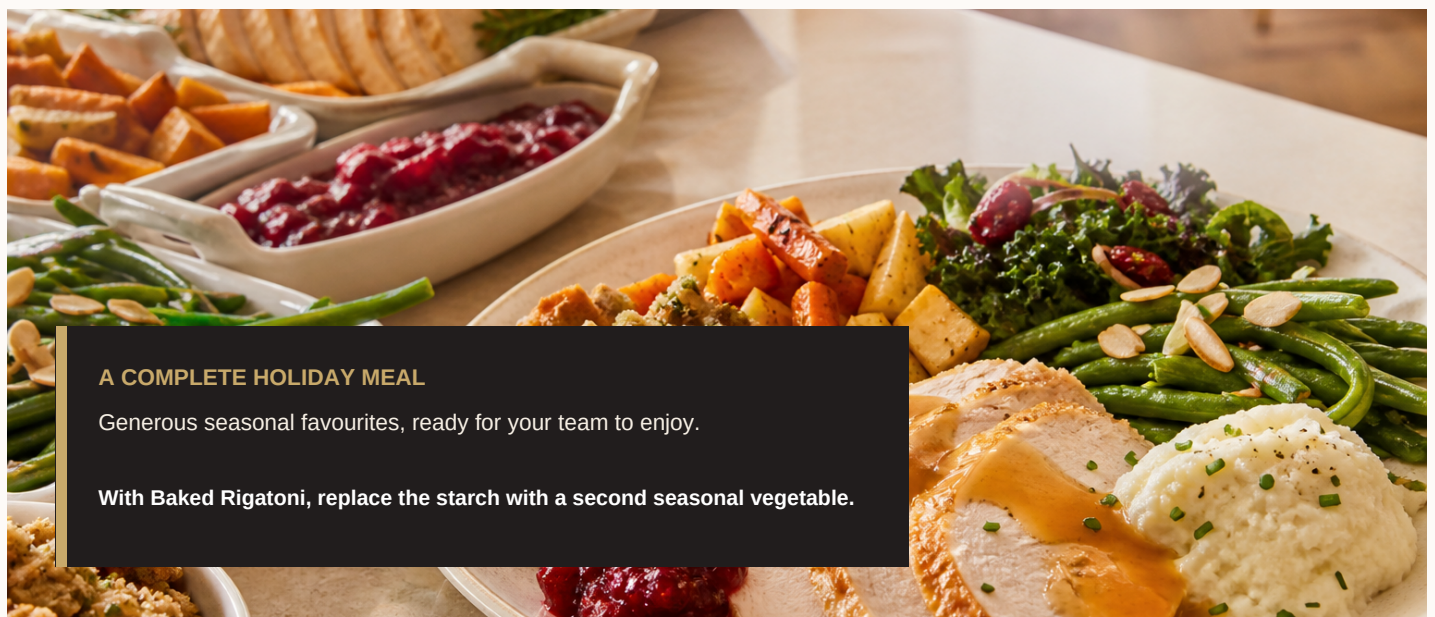
Mixed Winter Greens

Cucumber, peppers, cranberries, pepitas and apple-cider balsamic.

VEGAN • GLUTEN-FREE • DAIRY-FREE

Classic Caesar Salad

Romaine, Parmesan, croutons and Caesar dressing.



A COMPLETE HOLIDAY MEAL

Generous seasonal favourites, ready for your team to enjoy.

With Baked Rigatoni, replace the starch with a second seasonal vegetable.

Holiday Desserts



HOLIDAY DESSERT PLATTER — INCLUDED

Every complete holiday meal includes an assorted seasonal presentation of dessert squares, freshly baked cookies and miniature holiday treats.

INDIVIDUAL DESSERT UPGRADES

Substitute the included Holiday Dessert Platter with one of the following individually portioned desserts:

Individual Apple Tart

Add \$6.98 per person

A 4-inch pastry tart filled with warmly spiced apples and baked until golden.

Salted Caramel Cheesecake with Fresh Berries

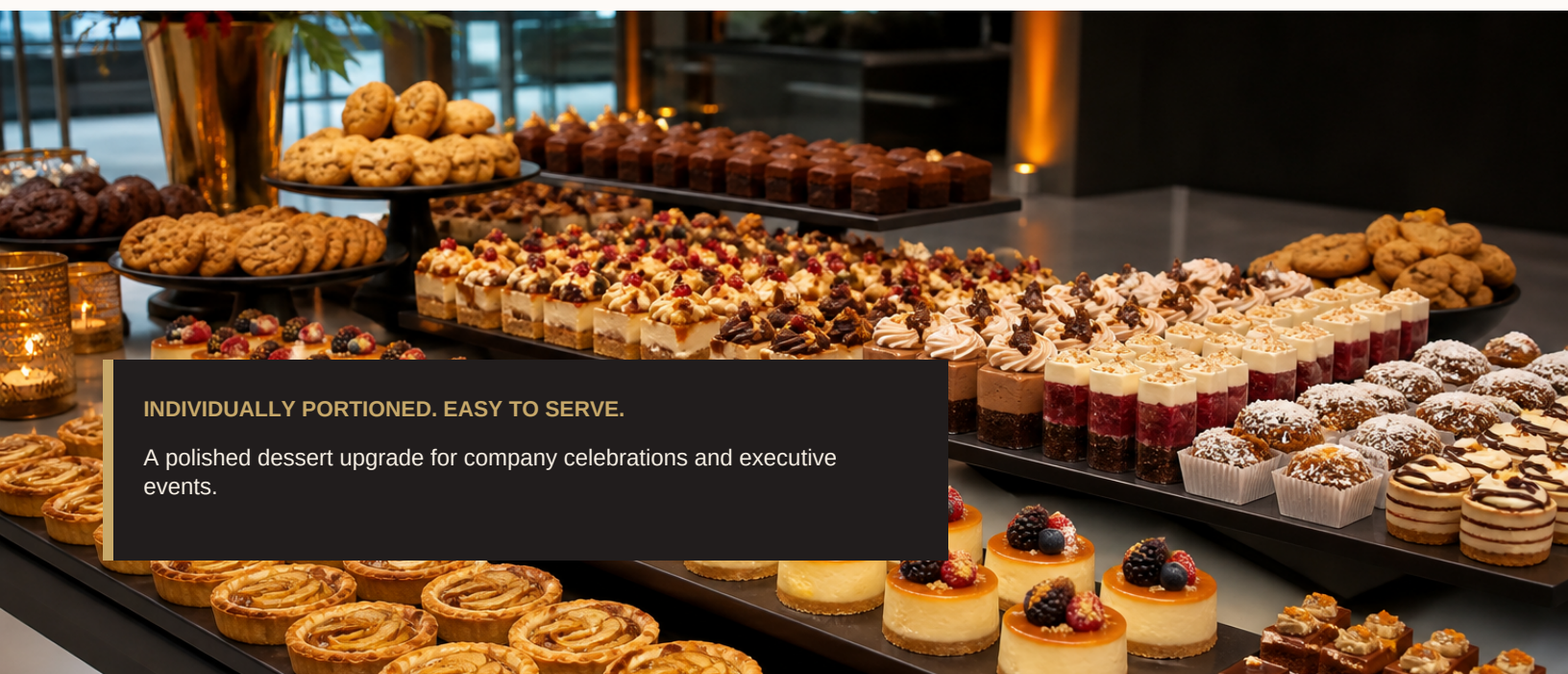
Add \$6.98 per person

Individual creamy cheesecake finished with salted caramel sauce, a buttery crumb and a seasonal selection of fresh berries.

Gluten-Free Individual Dessert

Add \$4.98 per person

A chef-selected individually portioned gluten-free dessert. Selection may vary according to availability.



INDIVIDUALLY PORTIONED. EASY TO SERVE.

A polished dessert upgrade for company celebrations and executive events.

Add variety & plan with confidence

ADD A SECOND ENTRÉE · TASTING PORTION

Whole Roasted Turkey	+\$10.98 pp	New York Striploin	+\$10.98 pp
Mushroom & Leek Chicken	+\$10.98 pp	Beef Short Rib	+\$10.98 pp
Beef Brisket	+\$10.98 pp	Vegetable Strudel	+\$10.98 pp
Atlantic Salmon	+\$10.98 pp	Stuffed Portobello	+\$10.98 pp
Squash & Spinach Rigatoni	+\$10.98 pp		

Second-entrée pricing is based on a tasting portion and must accompany a complete holiday meal.

EVENT SUPPORT AVAILABLE

DELIVERY Ready to serve	SETUP Professional presentation
STAFF Service support	RENTALS Event essentials

IMPORTANT DETAILS

- Minimum order: 15 guests per entrée selection
 - Prices are per person and subject to applicable taxes
 - Menu items are delivered ready to serve
- Serving utensils, disposable place settings and beverages may be added separately
 - Halal whole roasted turkey is available by advance request; additional charges may apply
 - Dietary accommodations must be confirmed when placing the order
- Gluten-free or dairy-free accommodations for dishes not identified as such: add \$4.98 per person
 - Availability and final pricing are subject to confirmation

1 · SHARE

Date, location, guest count and event style.

2 · BUILD

Choose your entrée and three included selections.

3 · CONFIRM

Approve support, timing and final quote.

TRUSTED CORPORATE CATERING SINCE 1963

Request a Corporate Catering Quote

Tell us about your company holiday event. We'll help build the right menu and confirm the details.

PLAN YOUR COMPANY EVENT →

Toronto 416-364-4488

Markham 905-943-9346

time2eat@foodforthought.ca

Serving Toronto, Markham & the GTA Since 1963

THOUGHTFULLY CATERED. PROFESSIONALLY SERVED.

05 / 05