



# Marigolds & Onions

CATERING & EVENT PRODUCTION

## Valentine's Day Celebration Menus

Conveniently packed in environmentally responsible packaging in a bulk format.  
Individual formats available with disposable cutlery and napkins at an additional cost of \$2.00.

An additional charge applies when substituting a gluten-free option.

**Order Deadline: February 8**

To place your order please contact Elizabeth in Customerservice at  
[customerservice@marigoldsandonions.com](mailto:customerservice@marigoldsandonions.com) or 416-256-4882 ext. 235





# Marigolds & Onions

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## Love Me Do

\$50 per Guest



### Starter

#### Sea Your Way to My Heart

Poached Lobster Tail with Roasted Garlic Aioli, Grilled Tiger Shrimp and Seared Scallops. Served with roasted Fennel, Tomatoes on the Vine and Seedlings

### Entrée (Choice of 1 from below)

#### Sicilian Black Cod

Risina Beans, Caramelized Shallots, Black Kale and preserved Tomato

#### Veal Chop

Grilled and topped with roasted Cipollini onions and finished with Marsala cream.

#### King Mushroom Bordelaise

Polenta fingers, field mushrooms, peppery rocket lettuce.

### Side Accompaniments

Rosti Potatoes

Chili Broccolini

### Sweet Ending

#### Love Is In the Air

Airy naked Tahitian vanilla sponge with layers of passion fruit whipped ganache.

### Mini Ciabatta

Served with White Bean Dip and Whipped Butter.

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2700 Dufferin St., Unit 18, Toronto, ON, M6B4J3





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## J'Taime

\$40 per Guest

### Starter

#### To Caesar with Love

Crisp hearts of romaine dressed in a creamy garlic dressing. Garnished with herb croutons and parmesan cheese.

### Entrée (Choice of 1 from below)

#### Grilled Lamb Rack

Grainy triple crunch mustard crust and fresh herbs with a Port Wine reduction.

#### Roasted Cornish Game Hen with Passion Fruit Glaze

Stuffed with apricots, dates and cardamom. Served with pan au jus.

#### Harissa and Curried Quinoa

Caramelized root vegetables, tomato raita.

### Side Accompaniments

#### Grilled Asparagus

Brushed with olive oil and lemon zest.

#### Potato Tarts

Nuggets of Yukon potato blended with Emmenthal cheese, crème fraiche and chives.

### Sweet Ending

#### Profiteroles au Chocolate

Choux puffs filled with pastry cream, served with a chocolate sauce.

### Mini Ciabatta

Served with White Bean Dip and Whipped Butter.



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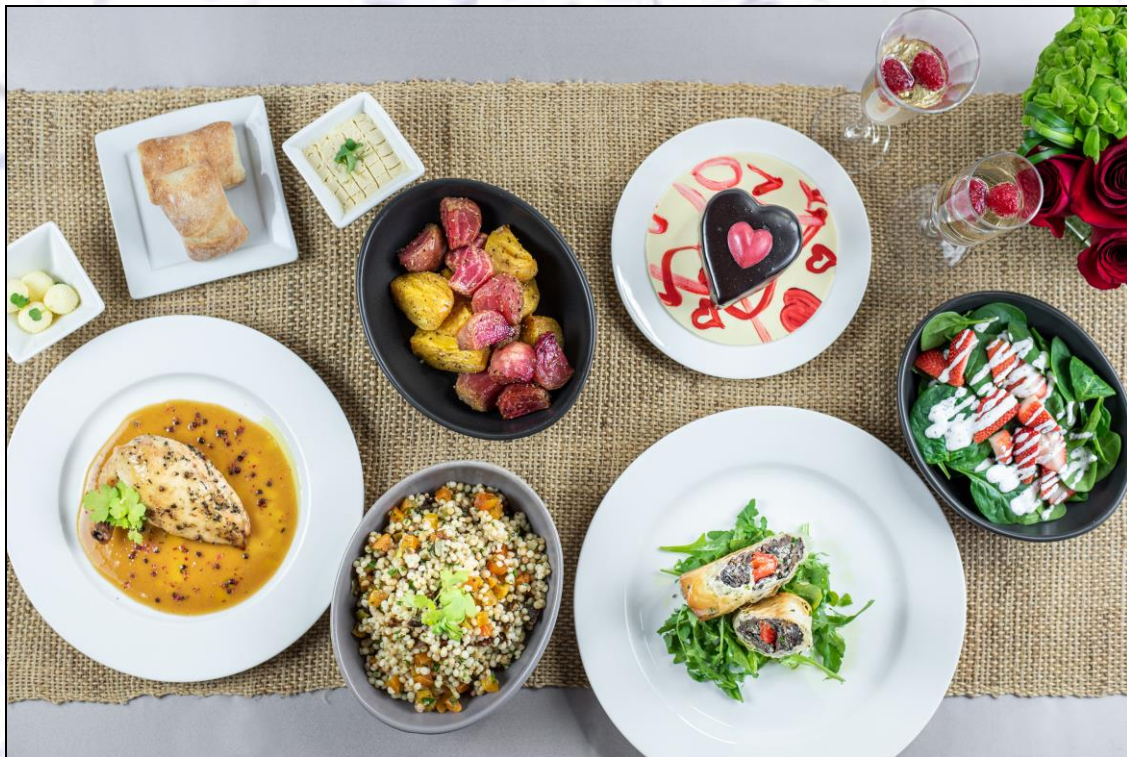


# Marigolds & Onions

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## Ti Amo

\$30 per Guest



### Starter

#### Strawberry Fields Salad

Baby spinach greens garnished with strawberries, dressed in a honey poppy seed dressing.

### Entrée

#### Spice up Your Love Life Chicken

Grilled tender breast of chicken marinated with fresh herbs, served with pink peppercorn sauce.

### Side Accompaniments

#### Roasted Golden and Candy Cane Beets

#### Israeli Couscous with Dates and Apricots

### Sweet Ending

#### I Have a (Popcorn) Crush on You

Layers of genoise, milk chocolate mousse and caramel corn crunch. Topped with mirror glazed chocolate ganache and edible gold flakes.

### Mini Ciabatta

Served with White Bean Dip and Whipped Butter.

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## A La Carte

### Flowers for My Honey

Small	\$75.00	per Bouquet
Medium	\$100.00	per Bouquet
Large	\$125.00	per Bouquet

### Sparkling Wine

Bottega Vino dei Poeti Prosecco \$62.50 per Bottle

Pale straw in colour with fine bubbles. Delicate flavours of apple, pear, cider and hints of honeysuckle.

