



Corporate
Crazy
Catering

Happy Holidays





Our Hot Holiday Selections include a Gourmet Artisan Bread Basket, two of our salads, an entrée, two sides and one dessert option. Ten (10) person minimum order. Prices are per person unless otherwise specified.

Artisan Bread Basket

Fresh focaccia, garlic bread and assorted artisan dinner rolls garnished with marinated olives and whipped butter.

Salads (choice of two)

HEARTY HOLIDAY SALAD

Hearty lettuce leaves with dried sweet cranberries, crumbled feta and toasted sunflower seeds. Served with an organic honey and blood orange vinaigrette.

WINTER CITY SALAD

Torn bib lettuce, hearty greens, seedless grapes, apples, celery hearts and toasted walnuts with a poppy seed, maple mango yogurt dressing.

FESTIVE SPUD SALAD

A collection of colourful spuds, fresh watercress, chopped hard-boiled egg and bacon with a cream cheese and chive dressing.

FREGOLA PASTA SALAD

Fregola pasta with overnight cherry tomatoes, assorted squash and mixed herbs in a caramelized shallot vinaigrette.

Entrées (choice of one)

CRANBERRY CHICKEN

Dried sweet cranberries, Ontario goat cheese, caramelized shallots and brown rice stuffed chicken breast with thyme infused pan gravy... **\$26.00**

SQUASH STUFFED CHICKEN

Roasted red pepper, squash and forest mushroom stuffed chicken pan seared, served with sundried tomato beurre blanc... **\$26.00**

QUINOA STUFFED CHICKEN

Sautéed fall vegetables and quinoa stuffed chicken breast served with a sherry mushroom reductions... **\$26.00**

CORNISH HEN

Apricot glazed brick pressed half hen oven roasted and topped with sautéed oyster mushrooms... **\$28.00**

TURKEY ROTOLO

Sliced deboned Ontario grown turkey rotolo roast on your choice of classic side stuffing or apple sausage side stuffing with old school gravy and a cranberry orange side sauce... **\$30.00**

RIB EYE ROAST

Hand carved slow roasted Canadian beef rib eye, served in a caramelized onion and rosemary gravy (Please enquire about carved full roasts)... **\$30.00**

BRAISED BRISKET

Red wine and current braised brisket served with a caramelized pearl onion gravy... **\$28.00**

POMEGRANATE GLAZED SALMON

Sweet pomegranate glazed pan seared salmon filet... **\$28.00**

WALNUT SALMON

Seared and baked orange, mustard and walnut crusted salmon filet... **\$28.00**

CARAMELIZED SMOKED SALMON

Canadian maple glazed and cedar smoked salmon filet topped with gremolata... **\$28.00**

HERB & CRUMB CRUSTED SOLE

Sundried tomato pesto rubbed sole, crumb crusted and pan-seared topped with a Niçoise salad salsa... **\$26.00**

NEW WORLD FISH CAKES

Selection of flaky white fish and PEI potatoes mixed with new world spices. Panko crusted and side served with a roasted corn and jalapeno salsa... **\$25.00**



Sides (choice of two)

SWEET POTATO & PUMPKIN MASH

Cinnamon spiked mashed sweet potato, yukon gold and roasted pumpkin.

ROASTED GARLIC & CHIVE POTATO MASH

Buttermilk and roasted garlic mashed potatoes with fresh chives.

ROASTED ROOT VEGETABLES

Medley of carrots, parsnips, celeriac, sweet potatoes, fingerlings, beets and turnips roasted with shallots, garlic and maple glaze.

SAUTÉED RAPINI

Sautéed rapini greens with sliced garlic, chili peppers and extra virgin olive oil.

WINTER ROASTED MEDLEY

Roasted cauliflower, carrots, zucchini and squash with pomegranate glaze drizzle.

BROCCOLI & BRUSSEL

Broccoli florets and brussel sprouts with caramelized shallots and bacon butter.

SAUTÉED WINTER MEDLEY

Medley of carrots, zucchini, brussels sprouts, corn, bell peppers and beans with shaved garlic and olive oil.

Desserts (choice of one)

APPLE STRUDEL

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

HOLIDAY TARTS & TORTS

Chef's selection of the season's flavours in mini tarts and torts 2/person.

FESTIVE COOKIES & BISCOTTI

Chef's selection of gingerbread, shortbread and assorted cookies and biscotti with holiday garnish 2/person.

All confirmed orders for December placed before November 20th, 2015 will receive an additional 10% off.

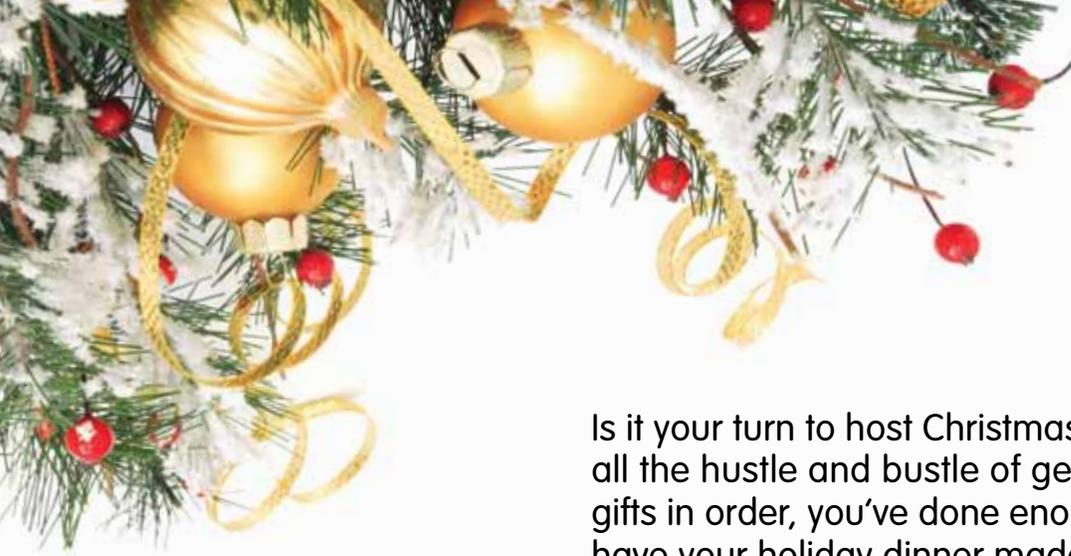
Prices do not include applicable taxes, delivery rentals or service personnel. Orders must be submitted five (5) business days prior to event date.

Additional Items & Enhancements

- **Pasta option of any one: Tomato basil cassarecce, wild mushroom ravioli, tortellini primavera or lasagna. All pastas have meat or vegetarian options... ADDITIONAL \$5.00**
- **Cold hors d'oeuvres (4pp)... ADDITIONAL \$6.00**
- **Second entrée... ADDITIONAL \$9.00**
- **Add a salad... ADDITIONAL \$2.50**
- **Add a side... ADDITIONAL \$2.50**
- **Substitute dessert for tropical fresh fruit platter... ADDITIONAL \$2.95**

Whether you're planning a cocktail hour, reception, platters or hors d'oeuvres, we're here to make the process easy! Please ask your Catering Consultant about the additional food options and services we offer.





Is it your turn to host Christmas Eve Dinner this year? After all the hustle and bustle of getting the decorations and gifts in order, you've done enough work! On Christmas Eve, have your holiday dinner made for you!

Specialty Christmas Eve Dinner Items

Ten (10) person minimum order.

MEAT LASAGNA

Baked layers of fresh pasta and Bolognese sauce with parmigiano reggiano and mozzarella cheese... Full pan \$145.00 / ½ pan \$80.00

VEGETABLE LASAGNA

Baked layers of sautéed spinach, pressed ricotta, wild mushrooms and fresh tomato sauce with parmigiano reggiano and mozzarella cheese... Full pan \$145.00 / ½ pan \$80.00

BUTTERNUT CRÊPE MANICOTTI

Chive studded savoury crêpe stuffed with butternut squash, baby spinach and ricotta cheese, in a light sage and parmigiano cheese cream... \$8.95 / 2 pieces per person

SEAFOOD MARINARA* 🍷

Broiled lobster, squid, shrimp, scallops, crab legs, mussels and clams with fresh herb and tomato fish sauce... \$25.00pp

MUSSELS

Your choice of Marinara sauce or coconut curried mussels... \$6.00pp

FRITURA MISTA

Assorted flour dusted and deep fried squid, scallop, shrimp, and white fish with a marie-rose sauce. ... \$8.00pp

FRUITI DI MARE*

Assortment of poached and pickled seafood salad, in our house made marinade... \$24.00 a litre

MAKE YOUR OWN PASTA

Create your own pasta dish with our delicious seafood sauce, perfect for 500g of pasta... \$16.00 a litre

VEGETABLE ANTIPASTO 🍷

Assorted olives, marinated artichoke, mushrooms, roasted peppers, Italian cheeses and herbed breads and crisps... \$6.95pp

GRILLED VEGETABLES

Colourful assortment of grilled seasonal vegetables marinated lightly with olive oil, aged balsamic vinegar and fresh herbs... \$4.95pp

CAPRESE SALAD

Sliced fresh fiore di late cheese and vine ripened tomatoes seasoned with Sicilian oregano, fresh basil and extra virgin olive oil... \$4.95pp

ALL ORDERS MUST BE PLACED BY DECEMBER 18th at 3:00pm

**Order desk: 416-340-1442
Online: orders@crazycatering.ca**

*** No deliveries, pick up only by 12pm December, 24th, 2015.**

🍷 Most popular. Pickup hot or cold with cooking instructions.

**Happy Holidays from the Entire Team at Corporate Crazy Catering!!
Have a wonderful New Year and all the best to you and your families for 2016.**

