



Christmas

MENU 2026





Maple & Olive

CATERING

CHRISTMAS 2026

BUFFET MENU

Bring everyone together over seasonal flavours,
warm hospitality, and memorable moments.
From intimate holiday gatherings to big celebrations, relax and be
a guest at your own event.



Choose your holiday package



Minimum of 20 guests

THE FESTIVE PACKAGE

\$49

per guest

1 main entrée
4 salads & cold selections
2 warm sides
2 boutique desserts

MERRY PACKAGE

\$55

per guest

2 main entrées
4 salads & cold selections
3 warm sides
3 boutique desserts

THE HOLIDAY SIGNATURE

\$68

per guest

3 main entrées
5 salads & cold selections
3 warm sides
4 boutique desserts

All packages include complete buffet setup,
professional presentation, and service setup.



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MAIN ENTRÉES

Seasonal centrepieces for your holiday table



- ★ **Oven Roasted Turkey Breast**
With traditional house-made gravy.
- ★ **Braised Beef with Mushrooms & Chestnut Sauce**
Slow-cooked beef in mushroom & chestnut reduction.
- ★ **Cordon Bleu**
Crispy chicken breast stuffed with savoury rice and seasoned beef.
- ★ **Pomegranate & Honey Roasted Chicken**
Glazed in sweet & tangy pomegranate-honey.
- ★ **Herb-Baked Atlantic Salmon**
Infused with fresh herbs & lemon zest.
- ★ **Traditional Moussaka**
Eggplant rolls stuffed with beef.
Vegetarian/vegan option available.



- ★ **Alberta Beef Brisket** **PREMIUM UPGRADE +\$7 PER GUEST.**
10-hour slow-roasted brisket with signature spices.



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SALADS & COLD SELECTIONS

Maple & Pear Bistro Salad —

Pears, candied pecans, goat cheese, maple-balsamic.



Holiday Kale & Pomegranate Salad —

Squash, citrus-tahini.



Mediterranean Fried Eggplant



Classic Creamy Coleslaw



Mediterranean Beet Salad



Assorted Mini Quiches (V) —

Mushroom, sweet potato, onion.



Salty Puffs with Tuna Salad

Deviled Eggs



Signature Caesar Salad



Traditional Potato Salad



Baby Arugula Salad —

Pine nuts, balsamic.



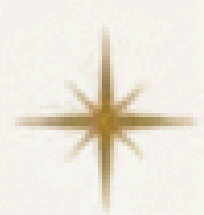
Classic Caprese Salad



Mediterranean Quinoa Salad







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WARM SIDES & BOUTIQUE DESSERTS



WARM SIDES



Classic Mashed Potatoes
(Whipped Yukon Gold)
Oven Roasted Yukon Gold Potatoes
(Herbs & Garlic OR Israeli Style)
Teriyaki Glazed Vegetables
Rustic Roasted Vegetables
Steamed Jasmine Rice
(With toasted almond slivers)

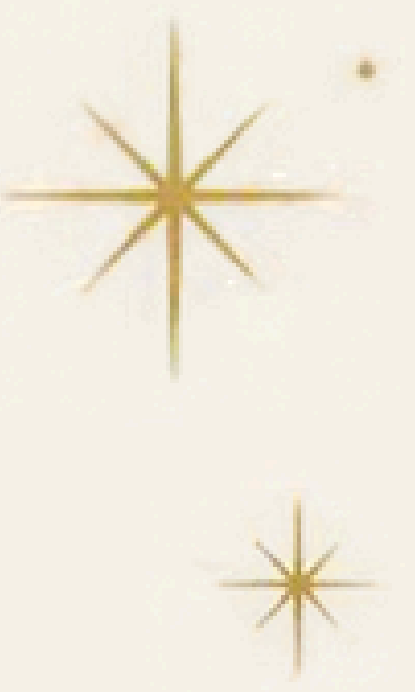


BOUTIQUE DESSERTS



Bueno Krembo Cup
Pistachio Krembo Cup
Mango & Passionfruit Tapioca
Mini Lemon Tarts
Triple Chocolate Mousse Cups
Classic Strawberry Cheesecake Cups
Mini Pumpkin Pies
Classic Cream Puffs
Lotus Truffle Balls
Seasonal Fruit Selection





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THE FINISHING TOUCHES



TABLETOP RENTALS & UPGRADES

Enhance your setup with optional rentals and menu upgrades.

- Full Porcelain Dinnerware & Cutlery Set — \$7.50 / guest
- Glassware (Water & Wine Glasses) — \$1.50 / glass
- Cloth Napkins — \$1.50 / napkin
- Premium Tablecloths — \$20.00 / table
- Alberta Beef Brisket Upgrade — 10-hour slow-roasted brisket with signature spices (+\$7 per guest).



TERMS & CONDITIONS:

Children's pricing — Free for ages 3 & under. Ages 4–10: 50% off the selected package OR a \$22 dedicated kids meal.

Dietary accommodations — Gluten-free, dairy-free, vegetarian, or allergy-specific options available upon request.

Reservation — A 25% non-refundable deposit is required to lock in your date.

Let's create something special.

Maple & Olive Catering.