



# Christmas

FAMILY-STYLE DINING

MENU 2026



THE ART OF HOSTING

# Beautifully *effortless.*

WELCOME TO THE HOLIDAY SEASON

At Maple & Olive Catering, we believe the holidays should be spent enjoying the company of your guests, not working in the kitchen. Our Turnkey Family-Style service is designed to bring a refined, high-end culinary experience directly to your venue or home.

From elegantly arranged centre-table courses to total event logistics, we take care of every single detail, allowing you to be a guest at your own event with zero effort required.



EVERY DETAIL. EVERY PACKAGE.

## *I* Full tabletop rentals

Complete place settings: porcelain dinnerware, cutlery, glassware, tablecloth, cloth napkins, serving platters & bowls.

## *II* Your dedicated on-site team

Chef and service staff handling setup, course-by-course table service, and guest care.

## *III* Zero-work cleanup

Table clearing, hand-washing & packing rented equipment, kitchen sanitizing, and trash removal.

# A table worth *gathering around.*

Minimum 10 guests. Prices per person in CAD.

## Classic

\$85

PER GUEST

Signature soup starter

1 main entrée

5 salads / platters • 3 warm sides

2 boutique desserts

## Signature

\$95

PER GUEST

Signature soup starter

2 main entrées

5 salads / platters • 3 warm sides

2 boutique desserts

Full tabletop rentals, an on-site chef & service team, and complete cleanup included.



### TO BEGIN

Included in all packages

## Signature Creamy Pumpkin & Carrot Soup

Velvety roasted pumpkin and carrot soup infused with holiday spices, finished with a swirl of cream.

THE CENTRE OF THE TABLE

# The main occasion.

MAIN ENTRÉES / SELECT 1 WITH CLASSIC OR 2 WITH SIGNATURE

★ 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.

PREMIUM UPGRADE

## Alberta Beef Brisket

10-hour slow-roasted brisket with signature spices.

+\$7 / GUEST

# Fresh for the *festive table.*

SALADS & COLD SELECTIONS

SELECT 5



## 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

V = vegetarian

# Comfort & *a sweet finish.*



## Warm sides

SELECT 3

### 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

SELECT 2

### 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



# A beautifully hosted *Christmas.*

THE FINISHING DETAILS

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## Children's pricing

Ages 3 & under: Free.

Ages 4-10: 50% off the selected package OR a \$22 dedicated kids meal.

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## Dietary accommodations

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

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## Reserve your date

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

*Let's create something special.*