CLEESE CATERING
by
Chef Shen

# HOLIDAY & CHRISTMAS

## CORPORATE COLLECTION

*Complete family-style menus created for holiday office lunches, festive celebrations, and corporate gatherings.*

### TABLE OF CONTENTS


PAGE

**HOLIDAY & CHRISTMAS CORPORATE MENUS**

Each Holiday Menu Includes ..... 1

Menu One: Traditional Festive Feast ..... 1

Menu Two: Christmas Lamb & Maple Chicken Feast ..... 1

Menu Three: Braised Beef & Trout Feast ..... 2

Holiday Dessert Add-Ons ..... 2

Ordering Information & Policy ..... 2

Dietary Legend ..... 2

**HOLIDAY MINI CANAPÉS & SMALL BITES**

À La Carte & Assorted Appetizer Platters ..... 3

Appetizer Selections ..... 3

Platters & Grazing Boards ..... 4

**QUESTIONS & ORDERS**

Contact Us ..... 4

# CLEESE CATERING

## HOLIDAY & CHRISTMAS CORPORATE COLLECTION

*Complete family-style menus created for holiday office lunches, festive celebrations, and corporate gatherings.*

**EACH HOLIDAY MENU INCLUDES:**

- ❄ One seasonal leafy salad
- ❄ One meat entrée
- ❄ One poultry or seafood entrée
- ❄ One plant-based protein
- ❄ One seasonal starch
- ❄ One seasonal vegetable
- ❄ Seasonal fresh sliced fruit
- ❄ Optional holiday dessert upgrade

## MENU ONE: TRADITIONAL FESTIVE FEAST

**Winter Harvest Green Salad** **(Vegan | MWG | MWD | MWN)**
*Baby greens with dried cranberries, toasted pumpkin seeds, pomegranate arils, and maple-Dijon vinaigrette.*

**Traditional Herb-Roasted Turkey** **(Halal | MWN)**
*Sliced herb-roasted turkey served with turkey pan gravy and spiced orange-cranberry chutney.*

**Cranberry-Glazed Atlantic Salmon** **(Halal | MWG | MWD | MWN)**
*Oven-roasted Atlantic salmon finished with a tart cranberry-mustard glaze and fresh rosemary.*

**Holiday Lentil & Mushroom Enchilada** **(Vegan | MWD | MWN)**
*Seasoned lentils, woodland mushrooms, roasted winter vegetables, and herbs wrapped in a soft tortilla, served with cranberry-mustard drizzle.*

**Whipped Butter Mashed Potatoes** **(Vegetarian | MWG | MWN)**
*Creamy mashed potatoes finished with roasted garlic and butter.*

**Steamed French Beans with Sweet Onions** **(Vegan | MWG | MWD | MWN)**
*Tender French green beans, lightly steamed and tossed with sautéed sweet onions and fresh herbs.*

**$32.99** per person — Includes seasonal fresh sliced fruit.
**$36.99** per person — Includes fresh fruit & holiday cookies.

*Minimum order of 8 guests*

## MENU TWO: CHRISTMAS LAMB & MAPLE CHICKEN FEAST

**Winter Pear, Arugula & Roasted Beet Salad** **(Vegan | MWG | MWD | MWN)**
*Baby arugula with sliced winter pear, roasted beets, toasted sunflower seeds, and sherry wine vinaigrette.*

**Spiced Herb-Roasted Leg of Lamb** **(Halal | MWG | MWD | MWN)**
*Garlic, rosemary, and herb-roasted boneless leg of lamb served with natural mint jus.*

**Cinnamon-Maple Glazed Chicken Supreme** **(Halal | MWG | MWD | MWN)**
*Oven-roasted chicken supreme finished with a warm cinnamon-maple glaze and fresh thyme.*

**Roasted Butternut Squash & Quinoa Roulade** **(Vegan | MWG | MWD | MWN)**
*Roasted butternut squash, quinoa, spinach, cranberries, and fresh winter herbs served with vegan mushroom jus.*

**Herb-Roasted Fingerling Potatoes** **(Vegan | MWG | MWD | MWN)**
*Roasted fingerling potatoes with sweet onions, garlic, and fresh rosemary.*

**Roasted Brussels Sprouts with Pepitas** **(Vegan | MWG | MWD | MWN)**
*Roasted Brussels sprouts with toasted pepitas and sunflower-seed vinaigrette.*

**$34.99** per person — Includes seasonal fresh sliced fruit.
**$38.99** per person — Includes fresh fruit & holiday cookies.

*Minimum order of 8 guests*

## MENU THREE: BRAISED BEEF & TROUT FEAST

**Holiday Kale Caesar Salad** **(MWN)**
*Baby kale with sun-dried tomatoes, Parmigiano-Reggiano, house-baked garlic croutons, and creamy Caesar dressing.*

**Eight-Hour Braised Beef Brisket** **(Halal | MWN)**
*Slow-braised beef brisket served with rich red wine jus and winter spices.*

**Maple-Cinnamon Steelhead Trout** **(Halal | MWG | MWD | MWN)**
*Oven-roasted steelhead trout finished with a maple-cinnamon glaze and fresh herbs.*

**Holiday Lentil & Mushroom Enchilada** **(Vegan | MWD | MWN)**
*Seasoned lentils, woodland mushrooms, roasted winter vegetables, and herbs wrapped in a soft tortilla, served with cranberry-mustard sauce.*

**Wild Rice, Cranberry & Quinoa Pilaf** **(Vegan | MWG | MWD | MWN)**
*Wild rice and quinoa with dried cranberries, caramelized onions, and fresh herbs.*

**Maple-Roasted Winter Root Vegetables** **(Vegan | MWG | MWD | MWN)**
*A seasonal medley of roasted root vegetables finished with maple glaze and fresh thyme.*

---

**$34.99** per person — Includes seasonal fresh sliced fruit.
**$38.99** per person — Includes fresh fruit & holiday cookies.

*Minimum order of 8 guests*

## HOLIDAY DESSERT ADD-ONS

**Canadian Maple Butter Tart** — **$3.99** per piece
*Minimum order: 1 dozen*

**Assorted Holiday Mini Desserts** — **$3.99** per piece
*Minimum order: 1 dozen*

---

Available as an add-on with every holiday menu option.

## ORDERING INFORMATION & POLICY

- All menus are presented family-style in disposable serving containers.
- Minimum order of eight guests per menu.
- Pricing is based on a balanced buffet allocation between meat, poultry/seafood, & plant-based entrées.
- Vegetarian and vegan quantities must be confirmed when ordering.
- Delivery, setup, serving equipment, rentals, and service staff are additional.
- Disposable plates, cutlery, and serving utensils may be added upon request.
- Prices exclude applicable taxes. Advance ordering is required.
- Please advise our team of allergies or dietary restrictions when placing your order.
- Dietary designations are based on standard recipes. Our kitchen handles gluten, dairy, eggs, fish, sesame, mustard, and other allergens. Please disclose all allergies; we cannot guarantee an allergen-free environment.

**Dietary Legend**

**Vegan:** contains no animal-derived ingredients | **Vegetarian:** suitable for vegetarians | **MWG:** made without gluten | **MWD:** made without dairy | **MWN:** made without nuts | **Halal:** prepared using halal-certified meat

# HOLIDAY MINI CANAPÉS & SMALL BITES

## CHRISTMAS APPETIZERS — À LA CARTE

*Passed appetizers, platters, and grazing boards for holiday receptions, office parties, and corporate gatherings.*

### À LA CARTE

**$55** per dozen

Sold by the dozen, with a minimum total order of two dozen and a minimum of 12 pieces per selection.

### ASSORTED APPETIZER PLATTERS

- ❄ **Small:** 60 pieces, up to 5 selections — **$250**
- ❄ **Large:** 120 pieces, up to 6 selections — **$450**

## APPETIZER SELECTIONS

### MEAT

**Mini Turkey & Cranberry Pinwheels** (Halal | MWN)
*Roasted turkey, cranberry cream cheese, and baby spinach rolled in soft tortillas.*

**Roast Beef & Horseradish Crostini** (Halal | MWN)
*Thinly sliced roast beef with horseradish cream, caramelized onion, and chives.*

**Mini Chicken & Sage Sausage Rolls** (Halal | MWN)
*Seasoned chicken and sage wrapped in golden puff pastry, served with cranberry mustard dip.*

**Turkey Charcuterie & Cheese Skewers** (Halal | MWG | MWN)
*Smoked turkey, beef salami, aged cheddar, and cornichons.*

### SEAFOOD

**Smoked Salmon Cucumber Bites** (Halal | MWG | MWN)
*Cucumber rounds topped with lemon-dill cream cheese, smoked salmon, and capers.*

**Chilled Shrimp Cocktail** (Halal | MWG | MWD | MWN)
*Poached shrimp served with lemon wedges and cranberry-spiked cocktail sauce.*

### VEGETARIAN

**Cranberry & Brie Puff Pastry Bites** (MWN)
*Golden pastry filled with brie, cranberry compote, and thyme.*

**Roasted Beet & Whipped Feta Tartlets** (MWN)
*Crisp tart shells filled with whipped feta, roasted beet, and orange zest.*

**Festive Caprese Skewers** (MWG | MWN)
*Cherry tomatoes, bocconcini, and basil finished with balsamic glaze.*

### VEGAN

**Roasted Squash & Cranberry Crostini** (MWD | MWN)
*Roasted squash, cranberry relish, and crispy sage over white bean spread.*

**$55** per dozen — Minimum of 12 pieces per selection.

*Minimum total order of 2 dozen*

## PLATTERS & GRAZING BOARDS

**Cheese & Charcuterie Board** (MWN) — Small — **$250** | Large — **$450**
*Assorted cheeses, beef salami, smoked turkey, grapes, olives, cornichons, and crackers.*

**Cheese & Cracker Board** (MWN) — Small — **$200** | Large — **$380**
*A selection of cheeses with assorted crackers, fresh grapes, dried fruit, and seasonal fruit preserves.*

**Pita & Dip Board** (MWD | MWN) — Small — **$85** | Large — **$170**
*Warm pita wedges with hummus, roasted red pepper dip, and baba ghanoush.*

**Vegetable Crudité Board** (Vegan | MWG | MWD | MWN) — Small — **$85** | Large — **$170**
*Colourful seasonal vegetables with creamy herb dip and roasted red pepper hummus.*

**Festive Cheese Ball & Crackers** (MWN) — *Pricing upon request*
*Cream cheese and aged cheddar blended with herbs, rolled in dried cranberries and chives, and served with assorted crackers.*

**Small** platters serve 13–15 guests. **Large** platters serve 33–35 guests.

## QUESTIONS? CONTACT US

CLEESE CATERING by Chef Shen

*Questions about our holiday menus, or ready to place your order? Our team is happy to help.*


PHONE
**416-463-3895**

WEBSITE
**www.cleesecatering.com**

CATERING INQUIRIES
**orders@cleesecatering.com**

GENERAL INQUIRIES
**catering@cleesecatering.com**

INSTAGRAM
**@cleesecatering**

ADDRESS
**11 Carlaw Ave #14, Toronto, ON M4M 2R6**


**Office hours:** Monday to Friday, 8 a.m. to 5 p.m. Catering service is available seven days a week.