

HOLIDAY MENU 2024



MY
CATERING
GROUP

Ottawa's Catering Experts

At My Catering Group, we have been creating delicious experiences since 2012, providing exceptional catering services for weddings, corporate, private, and political events. Starting from the spark of an idea, right through until the big day, our experienced team of hospitality professionals is here to help you leave your stress at the door and create memories you won't soon forget.

We believe in the importance of supporting our local community and protecting our environment. We source the freshest ingredients from local farmers and producers, ensuring that our dishes are not only delicious but also sustainably and ethically produced. Our dedication to sustainability extends to our operational practices, including minimizing waste, recovering and donating surplus food, and using eco-friendly packaging. By choosing us, you are supporting a business that prioritizes the health of our planet and the well-being of our local economy.

Choosing My Catering Group also means choosing a partner who is as invested in the success of your event as you are. When you work with us, you can be confident that every detail will be handled with the utmost care and professionalism, ensuring your event is a resounding success.



For your convenience, our menu packages provide you with everything you need for your catered event, including staffing, rentals, and equipment. Pricing is based on a minimum of 50 guests. Additional staffing and equipment charges may apply for smaller functions or speciality venues such as backyard functions. Linen and furniture rentals are not included in package pricing. Please consult with your sales representative for more details.

COCKTAIL RECEPTIONS • *Delight in every bite.*

Our holiday cocktail reception packages are the ideal way to mingle and celebrate, and these festive bites are sure to bring big flavour to every occasion. Whether you're toasting with your team or gearing up for a night of festivities, our holiday reception packages will set the perfect mood.

\$33

Jingle All The Way

- Six bites per person
- Up to two hours of service



\$51

Winter Wonderland

- Six bites per person
- Cheese & charcuterie table
- Up to three hours of service

Add on an enhancement to any cocktail reception package for a complete dinner experience. See page 5 for details.

OUR FESTIVE CANAPES

TOURTIÈRE CROQUETTES

Veal, beef, pork, St-Albert cheese curds, smoked tomato chutney

CARAMELIZED FRENCH ONION TARTS

Gruyère, cognac, green peppercorns, thyme

SMOKED DUCK CROSTINI *

Chèvre, tarragon, spiced plum chutney, local honey

TURKEY RILLETTES *

Cranberry sauce, toasted brioche

LAMB AND SAUSAGE ROLLS

Chives, black garlic mayo

WILD MUSHROOM SPANAKOPITAS

Spinach, fresh herbs, leeks





PLATED DINNER PACKAGES • Celebrate in Style.

Take in the magic of the season with our holiday dinner packages. Our seated dinner package features all the classic holiday flavours to set the mood for the season. Whether you're marking a special occasion or hosting an elegant evening, let us bring the festive spirit to your table.

\$101

Frosty Feast

- 2-course plated dinner & mini dessert station
- Choice of one appetizer
- Choice of two mains (one choice per guest)
- Dessert, coffee and tea station featuring an assortment of our mini versions of festive desserts

\$129

Sleigh Bells Banquet

- 1-hr cocktail reception & 3-course plated dinner
- Choice of four passed canapes
- Choice of one appetizer
- Choice of two mains (one choice per guest)
- Choice of one plated dessert
- Tableside coffee and tea service

All packages include warm rosemary focaccia and herbed butter, water, coffee and tea service.

APPETIZERS

WINTER SALAD

Mixed greens, spiced pumpkin seeds, pomegranate seeds, goat cheese, maple & clementine vinaigrette

SHAVED BRUSSELS SPROUT SALAD

Brussels spouts, apples, shaved fennel, cranberries, toasted sunflower seeds, apple cider honey vinaigrette

ROASTED BUTTERNUT AND MANGO SOUP

Mint salsa verde

MAINS

ROASTED TURKEY

Herb roasted turkey breast, maple roasted root vegetables, red skin mashed potatoes, grainy mustard gravy, cranberry sauce

ROASTED CHICKEN SUPREME

Wild rice, mushrooms, Brussels sprouts, red wine sauce, plum chutney

ORECCHIETTE

Roasted local squash, cranberry gremolata, parsnip cream

DESSERTS

EGGNOG TART

Vanilla custard, gingerbread crumble, plum compote

STICKY TOFFEE PUDDING

Mascarpone and orange cream, crumble topping

ENHANCEMENTS • Add to your meal and treat your guests.

Our enhancements are the perfect addition to any cocktail reception, to add an extra bit of flair to your holiday party. These add-ons also provide a great late-night snack option for you and your guests. Enhancements are available exclusively for guests choosing one of our cocktail reception or seated dinner packages.

CLASSIC CHRISTMAS DINNER STATION

- Herb roasted turkey
- Maple roasted root vegetables
- Red skin mashed potatoes
- Grainy mustard gravy
- Cranberry sauce

\$47

GRAZING PLATTERS

Served with crostini and accompaniments

CHEESE | \$13  

CHARCUTERIE | \$13

CRUDITÉ & DIP | \$8  



MCG'S SIGNATURE PASTA BAR | \$25

ORECCHIETTE    

Roasted local squash, cranberry gremolata, parsnip cream

AND

SPICY RIGATONI

Fennel sausage, fior di latte, soffrito, basil, rosé sauce

COLD FISH & SEAFOOD STATIONS

COCKTAIL SHRIMP | \$17   

Szechuan chili oil, horseradish, cocktail sauce, lemon

LOBSTER ROLLS | \$17  *

OYSTER BAR  

Market price

CAVIAR SERVICE

Market price



SWEETS & TREATS

MINI DESSERTS TABLE | \$16 

Eggnog tarts, sticky toffee pudding

FRUIT PLATTER | \$11  

**LIQUID NITROGEN ICE CREAM
SUNDAE STATION | \$22**  

Churned to order, served with, sprinkles, cookie crumble, candy bar bits, chocolate chips, candied peanuts, malted fudge sauce. Some toppings contain gluten and nuts.

Booking Terms and Conditions



We are dedicated to ensuring a smooth booking process from the time of your initial inquiry right through to the day of your event. Our team of hospitality professionals is here to ensure that you are satisfied with every aspect of your catering experience.

EVENT TIMELINE

We recommend securing our services as soon as possible however, we understand that is not always ideal. We suggest booking a minimum of 90 days in advance to create a seamless event.

Final menu selections and services are to be confirmed 30 days from your event. Final guest count, meal selections, allergies & dietary restrictions are to be confirmed 21 days prior to your event. We cannot guarantee any changes outside of these timelines. Your dedicated event coordinator will assist you throughout this process.

PAYMENT STRUCTURE

A 25% deposit is due upon contract signing. 50% of the balance owing will be due three months prior to the event date. The remaining 25% balance will be due 14 days prior to your event. Any additional charges will be billed three business days following your event.

FOOD & BEVERAGE HANDLING

All possible precautions will be taken to eliminate the risk of allergic reactions caused by cross-contamination; however, we cannot 100% guarantee that the products served have not come into contact with allergens. In accordance with health and safety protocols, we reserve the right to discard any leftover food, after the agreed-upon timetable, where there is a reasonable risk of foodborne illness occurring. For liability reasons, we cannot allow any outside food or beverage on site during your event.

TAXES AND FEES

All food and beverage prices are subject to 13% HST. All pricing is based on a minimum of 50 guests, unless otherwise indicated. Additional staffing and equipment fees may apply for smaller functions or speciality venues such as backyard functions. Linen and furniture rentals are not included in package pricing. Please consult with your sales representative for more details.

ROOM CAPACITIES

	COCKTAIL RECEPTION	SEATED DINNER
MAIN GALLERY	120	90
COVERED TERRACE		
UPPER GALLERY	100	100
BALCONY		
ALEX TREBEK THEATRE	300	180
PAVED TERRACE	100	N/A
GRASSED TERRACE	160	130