



FESTIVE MENU 2026

SELECT 1 ITEM FROM EACH COURSE

APPETIZER

Add a second appetizer for \$3

BUTTERNUT SQUASH SOUP

Silky roasted butternut squash infused with sage, garlic and warm spices

BRIE AND PEAR CROSTINI

Creamy Brie, roasted cognac pear, toasted walnuts, thyme and golden crostini

FESTIVE MEATBALLS

Pomegranate, orange and herb glazed beef meatballs

CHICKEN SATAY

Applewood smoked Dijon - served with balsamic glaze

TRUFFLE GARDEN FALAFEL

Creamy truffle hummus, herbed falafel, pickled onions

SALAD

Add a second salad for \$3

CLASSICS

Greek, Caesar or Garden

WINTER SPINACH SALAD

Baby spinach, dried cranberries, toasted almonds, goat cheese, Modena balsamic vinaigrette

SIDE DISH

Add a second side dish for \$3.50

MAPLE GLAZED CARROTS

Sprinkled with fresh thyme and rosemary

ROASTED ROOT VEGETABLES

Seasonal vegetables, roasted to perfection (carrots, turnips, parsnips, sweet onion, roasted garlic) 

GREEN BEAN ALMONDINE

Crisp-tender French green beans, sautéed shallots, toasted almonds 

ROASTED BRUSSELS SPROUTS

Crispy red onion and truffle cream sauce garnish

STARCH STAPLES

Add a second starch staple for \$3.50

CREAMY MASHED POTATOES

Creamy whipped potatoes  Add truffle oil for +\$2

PARISIENNE POTATOES

Simmered in our house made vegetarian broth with oregano, rosemary, thyme and garlic

SWEET POTATO MASH

Maple roasted sweet potatoes with cinnamon

RICE PILAF

Basmati rice with sautéed onion, garlic, carrot and barberries

DAUPHINE POTATOES

Crisp golden buttery puffs of mashed potatoes & choux pastry

PASTA

Add a second pasta for \$4

Gluten-free 

MACARONI & CHEESE

Comforting creamy soul food - 3 cheese blend

PENNE ALFREDO

Silky parmesan cream sauce with a hint of garlic & nutmeg

FARFALLE PRIMAVERA

Medley of seasonal vegetables, gently sautéed in olive oil, garlic & fresh herbs

CLASSIC ITALIAN LASAGNA

Choice of: Chicken / Beef / Vegetarian Basil, 3 cheese blend, béchamel and our house made marinara sauce

MAIN DISH

Add a second main dish for \$7

LENTIL ROAST

Our plant-based twist on meatloaf - brown lentils, vegetables, fresh herbs, and cranberry chutney glaze

MUSHROOM-LENTIL WELLINGTON

Savory mushrooms, truffle oil & lentils wrapped in flaky puff pastry Served with vegan gravy

MAIN DISH (continued)

Halal available for Turkey, Chicken & Beef

ROASTED ONTARIO TURKEY

Slow roasted, 24-hour brine, stuffed with apple, pear, cranberries, fresh herbs, juniper and cloves. Accompanied with our traditional stuffing, turkey gravy and citrus infused cranberry compote

WINTER SPICED GLAZED HAM

Caramelized with an aromatic paste of cinnamon, ginger, nutmeg, rosemary, maple and orange zest

ROASTED CHICKEN

Slow roasted, 24-hour marinade - garlic, orange-herb butter. Stuffed with citrus and fresh herbs. Accompanied with chicken gravy and citrus infused cranberry compote

RAINBOW TROUT

Oven-roasted fillet with garlic, lemon and fresh herbs - finished with pomegranate, parsley and dill

ROASTED RACK OF LAMB

Crusty exterior with garlic, herbs and lemon zest - cooked to preference

BEEF STRIPLOIN ROAST

Garlic herb-butter, oregano, rosemary and thyme - served with creamy horseradish sauce & beef gravy

DESSERT

Add a second dessert for \$3

COOKIE PLATTER

Assorted festive classics, including gingerbread, shortbread, cranberry-orange and chocolate chip

PUMPKIN SPICED COFFEE CAKE

Topped with cinnamon streusel crumbs

APPLE CRISP CHEESECAKE

2" Creamy cheesecake, apple puree, cinnamon, brown sugar, rolled oats, caramel drizzle

STICKY TOFFEE PUDDING

Date stuffed spiced cake, caramel topping

BLACK FOREST CAKE

3-layers chocolate cake, cherry filling and real fresh whipped cream

Complimentary Items Included

Assorted Dinner Rolls & Butter
Assorted Drinks (Pop/Water)
Disposables

DAIRY-FREE 

VEGETARIAN 

VEGAN 

GLUTEN-FREE 

PRICE PER PERSON

Drop-off Only

\$34.95 (20 guests minimum)

Buffet Setup & Staffing

\$39.95 (50-99 guests)

\$38.95 (100-249 guests)

\$37.95 (250+ guests)

ADDITIONAL DETAILS

FREE Delivery (20km from M9W5S5)

Buffet setup & staffing Includes:

- Setup (Buffet table, black linen, seasonal decor, chafing dishes, serving utensils, food labels, disposables)
- Buffet Staff (1 hour prior to service, **1 hour service**, 1 hour post-event cleanup)

10% GRATUITY IS ADDED TO ALL HOLIDAY ORDERS AND SHARED WITH OUR TEAM

437-440-2650

WWW.FULLCUPCATERING.COM

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