



DELIVERABLE HOLIDAY MENU

We want to join you for the holidays!

The holidays are a time to celebrate — not a time to stress. Whether it be a large family gathering, office party or a small intimate dinner, Edge Catering can provide the perfect fare and service experience for your Holiday Soiree!

Available :November 12th - December 31st

All order must be made 72 hours in advance.

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WARM CANAPES

Minimum order of 36 per type.

Available in dozens.

Sent with heating/finishing instructions

Caramelized Carrot Arancini (V)
creamy carnaroli, parmesan,
mascarpone, carrot puree, dill

Croquette (VG)
panko crusted mac + cheese, curried
ketchup (contains cashews)

Wild Mushroom Crepe Purse (V)
porcini mushroom, mascarpone

Mac & Cheese Croquette (V)
3 cheese mac, crisp panko crust,
tomato relish

Veggie Sausage Roll (V)
lentil + roast vegetable, everything
bagel seasoning, curried ketchup

Lamb Merguez Sausage Roll
pumpkin seed Dukkah, harissa labneh

Beef Yorkshire Pudding
braised beef short rib, onion gravy,
horseradish crème fraîche

ROOM TEMPERATURE CANAPES

Minimum order of 36 per type.
Available in dozens

Parmesan Tuille (GF, V)
mulled wine poached pear, orange
scented chevre

Musubi (GF, VG)
teriyaki glazed tofu, Japanese rice cake,
furikake

Beef Wellington
porcini-crusted beef tenderloin, wild
mushroom duxelle, puff pastry

Braised Duck Pancake
duck confit, hoisin, green onion,
cucumber

Zucchini Cannoli (VG, GF)
cashew ricotta, semi-dried tomato,
crispy shallots

Vegan 'Crab' Cake (VG, GF)
hearts of palm, fennel salad,
avocado remoulade



PETITE DESSERTS

Min. 24 per type

Pumpkin Pie

Chantilly cream, toasted pepitas

Sticky Toffee Pudding

toffee Chantilly, candied orange

Red Velvet Sandwich Cookie

peppermint buttercream

Gingerbread Blondie

cream cheese icing, white chocolate

Cranberry Cheesecake Tart

Chantilly, raisin

Holiday Donut

brioche, white chocolate icing,
sprinkles

GRAZING PLATTERS

Prawn Cocktail (GF)

lightly poached prawns, classic Caesar cocktail sauce

Salmon Grazing Platter

smoked salmon, candied salmon, salmon rilette, caper creme fraiche, pickled onion, artisan bread and crisps

Cheese & Charcuterie

Italian cured meats, cheese, fruit, olives, house crisps

Mediterranean Mezze (V)

baba ganoush, beet hummus, zucchini, grilled artichokes, yams, peppers, fennel, asparagus, mixed olives, pickles, pita wedges, crisps

Baked Brie

blackberry compote, bourbon maple pecans, Westcoast crisps, crostini



LET'S CONNECT!

At Edge Catering, we believe that catering is more than just food; it's about creating experiences that leave a lasting impression. Our approach is rooted in human connection, recognizing that each event is an opportunity to create meaningful memories. We are not just in the business of serving food; we are in the business of creating moments that bring people together.

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