Degrees Catering
Festive Offerings 2021
THE FESTIVE LUNCH BAG TO GO  

Roast Turkey Sandwich on a fresh baked Croissant with a Cranberry Aioli*  
Gourmet Greens Salad with dressing  
Mandarin Orange  
Freshly Baked Holiday Cookie  
Assorted Juice/Pop or AHA Sparkling Water

*Chef’s Vegan/Veg/GF Option’s available on request

Served in individual paper handles bags

HOLIDAY PICK UP OPTIONS (for Pick up only)

Drinks  
Hot Chocolate  
Complete boxed hot chocolate set up for 10-12 people.  
Includes cream, sugar, cups and stir sticks.  

Trays  
Festive Sandwiches  
Platter of 5 Roast Turkey Sandwiches on a Fresh Baked croissant with Cranberry Aioli  
Each cut in half for 10 portions  

Festive Goodies  
Gingerbread Folk & Snowman Cookie Tray  
12 Cookies - 6 Snowmen & 6 Gingerbread Folk

HOLIDAY TREATS (for delivery)

Snowmen Cookies  
Traditional Mince Tarts  
Gingerbread Folk  
Traditional Butter Shortbread

$24.95 per doz  
$24.95 per doz  
$28.95 per doz  
$26.95 per doz
THE YULETIDE LUNCH BUFFET *minimum 25ppl* $23.95pp

Choose 2 of the Following:

Kale and Roasted Butternut Squash Salad *(GF/Vegan)*  
Spinach & Pickled Beet Salad *(GF)*  
Gourmet Greens Salad with Variety of Dressings *(GF/Vegan)*  
Vegan Vegetable Soup *(GF/Vegan)*

Choose 1 of the Following:

Glazed Honey Ham *(GF)*  
Classic Oven Roasted Turkey & Stuffing with Sage Gravy  
Roasted Wild Salmon, Crusted with Tarragon Aioli *(GF)*  
Baked Penne Pasta with Sundried Tomato Pesto & 3 Cheeses

Choose 2 of the Following:

Brown Sugar & Orange Caramelized Carrots *(GF/Vegan)*  
Scalloped Potatoes *(GF)*  
Brussel Sprouts & Toasted Almonds *(GF/Vegan)*  
Classic Mashed Potatoes *(GF)*

Includes:

Assorted Christmas Cookies & Tarts  
Fair Trade Organic Shade Grown Coffee & Numi Tea
THE JOYOUS RECEPTION

Cold Hors D’oeuvres Options:  
*Minimum 3 dozen per selection*

- Mini Corn Cakes with *Spicy Mango Salsa (Vegetarian)*  
  $25 doz
- Lime & Cilantro Marinated Prawns *with fresh pico de gallo. Ocean Wise (GF)*  
  $27 doz
- Thai Chicken Wonton Cups *marinated chicken with black sesame seed & scallions (GF)*  
  $27 doz
- Smoked Salmon Rosettes in Cucumber Cups *with cream cheese. Ocean Wise (GF)*  
  $32 doz

Hot Hors D’oeuvres Options:  
*Minimum 3 dozen per selection*

- Mini Vegetable Samosas *with spicy mango chutney (Vegan)*  
  $25 doz
- Beef or Chicken Satay *with peanut sauce*  
  $28 doz
- Crisp Vegetable Spring Rolls *With plum sauce (Vegan)*  
  $25 doz
- Digby Scallops wrapped in Canadian Double smoked Bacon  
  $32 doz
  *Served with house made spicy cocktail sauce*

Platter Options:  
*Small serves 10-15ppl Large serves 25-30ppl*

- Seven Layer Dip *(GF)*  
  Small $35
- Bruschetta *(GF) (Vegan)*  
  Small $35
- Trio of House made Dips *(GF)*  
  Large $47
- Roasted Vegetable Platter *(GF) (Vegan)*  
  Sml $45 Lrg $85
- Crudité Platter *(GF/Vegan)*  
  Sml $38 Lrg $75
- Fresh Seasonal Fruit Platter *(GF/Vegan)*  
  Sml $42 Lrg $95
- Mediterranean Platter  
  Sml $60 Lrg $110
- Domestic Cheese Platter *(GF)*  
  Sml $60 Lrg $110
- Local Cheese Platter  
  Sml $80 Lrg $175
- Meat & Cheese Platter  
  Sml $80 Lrg $175
- Sushi Assorted Maki Roll Platter *(GF option on request)*  
  40pc $57 59pc $82
- Sushi Assorted Nigiri & Maki Roll Platter *(GF option on request)*  
  30pc $77 53pc $110