FESTIVE MENU 2026

FULL CUP CATERING

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 tuffle 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 +$2
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 +$2
Crisp golden buttery puffs of mashed potatoes & choux pastry

PASTA
Add a second pasta for $4
Gluten-free ***+$2***

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 +$3
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, tuffle oil & lentils wrapped in phyllo 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 +$14
Crusty exterior with garlic, herbs and lemon zest - cooked to preference

BEEF STRIPLOIN ROAST +$11
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 +$2
Date stuffed spiced cake, caramel topping

BLACK FOREST CAKE +$2
3-layers chocolate cake, cherry filling and real fresh whipped cream

PRICE PER PERSON

Drop-off Only
$34.95 (20 guests minimum)
Individually packaged **+$3**

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)

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

DAIRY-FREE
VEGETARIAN
VEGAN
GLUTEN-FREE

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

437-440-2650 WWW.FULLCUPCATERING.COM INFO@FULLCUPCATERING.COM