



fig& lemon

beautiful. delicious. memorable.

Holiday Catering Menus | 2026

Your holiday moments, beautifully curated.

This holiday season, fig&lemon brings the magic of the table to life with expertly executed events, seasonally inspired menus, and moments made to remember.

We believe the best memories are made when gathered together, especially over dishes crafted with care. Our talented chefs celebrate the spirit of the season with the freshest local ingredients, rich winter flavours, and a touch of culinary creativity.

Whether it's an intimate gathering or a grand celebration, let fig&lemon make your holiday event sparkle. Wherever the season takes you, we'll be there, bringing warmth, joy, and unforgettable taste.



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Plated Menu

Individually plated meals served to all guests. Serviced \$115 per guest.

TO START

Choice of one.

Passed Canapés | Your choice of three, served to guests during the cocktail hour.
Please refer to Canapé Menu for selections.

Antipasto Board | Artisan cheeses, charcuterie, fresh bread, spreads, and seasonal fruit.

FIRST COURSE

Choice of one.

Winter Greens (V, GF) | Dried cranberries, sunflower seeds, feta, shaved brussel sprouts, and juniper orange dressing.

Beet & Arugula Salad (V, GF) | Roasted pear, blood orange, Ontario goat cheese, balsamic dressing.

SECOND COURSE

Choice of one.

Rigatoni Bolognese | Red wine short rib ragu, and gremolata.

Lentil & Smoked Bacon Soup (GF, DF) | Cellar vegetables, parsley oil.

ENTRÉE

Choice of one.

Roasted Turkey (DF) | Apple chorizo stuffing, roasted fingerling potatoes, and gravy.

Osso Bucco (GF) | Braised lamb shank, tomato and rosemary ragù, creamy pecorino polenta, and lemon rapini.

8oz Carved Beef Striploin (GF) | Roasted root vegetables, pomme purée and horseradish jus.

DESSERT

Choice of one.

Chocolate Croissant Bread Pudding | Dark chocolate, caramel, and marscarpone mousse.

Pumpkin Pie Cheesecake | Marscarpone, short crust, and maple Chantilly.

Apple Caramel Galette | Maple bourbon caramel, and crème de Chantilly.

Buffet Menu

Meal stations for guests to build their own plates. Serviced \$80 per guest. Delivered \$50 per guest.

SALAD

Choice of one.

Winter Greens (V, GF) | Shaved vegetables, fennel, and tarragon vinaigrette.

Beet & Arugula Salad (V, GF) | Roasted pear, blood orange, Ontario goat cheese, and balsamic dressing.

PROTEIN

Choice of two.

Roasted Turkey (GF, DF) | White wine, and thyme.

Osso Bucco (GF, DF) | Braised lamb shank, and tomato rosemary ragù.

Beef Short Rib (GF, DF) | Horseradish jus.

VEGETABLES

Choice of one.

Lemon Garlic Rapini (V, GF, DF)

Maple Glazed Root Vegetables (V, GF)

Bacon Roasted Brussels (GF, DF)

POTATOES

Choice of one.

Pomme Purée (V, GF)

Scalloped Potatoes (V, GF)

Roasted Fingerling Potatoes (V, GF, DF)

DESSERT

Festive Dessert Table | Pumpkin pie cheesecake, caramel apple galette, and chocolate croissant bread pudding.

ENHANCEMENTS

Choice of Three Canapés | Please refer to Canapé menu for selections.

Antipasto Board | Artisan cheeses, charcuterie, fresh bread, spreads, and seasonal fruit.

Rigatoni Bolognese | Red wine short rib ragù, and gremolata.





Canapé Menu

Small bite delights for guests to enjoy while mingling.
Serviced \$60 per guest. Delivered \$45 per guest.

STATIONED

Antipasto Board | Artisan cheeses, charcuterie, fresh bread, spreads, and seasonal fruit.

CANAPÉS

Choice of five.

fig&lemon Signature Bite (V) | Whipped ricotta, fresh fig, with hot honey on a crispy crostini.

Butternut Squash Arancini (V) | Local squash puree, sage, parmesan, whipped chevre.

Confit Truffle Potato (V, GF) | Creamy asiago and truffle-infused potato with crème fraîche.

Stuffed Mushrooms (V) | Smoked gorgonzola, honey and thyme.

Spanakopita (V) | Phyllo, feta, spinach and tzatziki.

Pork Goyza (DF) | Pan-seared dumplings with kimchi, ponzu, black sesame, and scallion.

Lamb Kofta (GF) | Minted yogurt and pomegranate pearl.

Beef Wellington | Puff pastry, and tarragon aioli.

Mini Yorkie | Shaved sirloin in a mini-Yorkshire pudding with horseradish, crispy onions, and chives.

Dietary Legend: V (Vegetarian) | VG (Vegan) | GF (Gluten-Free) | DF (Dairy-Free)

Dietary accommodations available.

Based on 25 guest minimum. All prices subject to 13% HST, 18% service fee, and delivery fee.

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figandlemon.ca | 905-746-7166

