

Festive

CHEFRY'S FESTIVE CATERING MENU 2026
GLOBAL KITCHEN & CATERING
CORPORATE HOLIDAY COLLECTION



Secure an exclusive private dining experience for 25 guests at Chefry's Global Kitchen & Catering.

Gather your people for an intimate celebration filled with bold global flavours, custom menus, and warm hospitality. Perfect for birthdays, family gatherings, or corporate dinners—our Toronto team will craft every detail so you can relax and enjoy the moment.



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**FESTIVE
CATERING MENU 2026**

Minimum 48 hours’ notice required for all orders

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Festive Breakfast

Festive Breakfast Packages



The Festive Continental

\$19.95/person

MINIMUM 10 GUESTS

Mini croissants and assorted Danish pastries

Seasonal fresh fruit platter

Yogurt and cranberry-granola parfait

Coffee, tea and assorted creamers

PORTION 2 pastries, 150 g fruit, 120 ml parfait and 1–2 cups of hot beverages.

ALLERGENS Wheat, milk, egg; granola may contain nuts, sesame or other allergens. Verify yogurt and granola labels.



The Holiday Breakfast Buffet

\$24.95/person

MINIMUM 15 GUESTS

Fluffy scrambled eggs

Breakfast sausage and crispy bacon

Breakfast potatoes with herbs

Mini croissants and breakfast pastries

Seasonal fresh fruit

Coffee and tea

PORTION 2 eggs per guest, 2 small meat pieces, 150 g potatoes, 1 pastry, 120 g fruit and hot beverages.

ALLERGENS Egg, milk, wheat; check sausage seasoning and pastry ingredients. If required, separate preparation for vegetarian guests.



The Festive Breakfast Box

\$18.95/person

MINIMUM 10 BOXES

Breakfast sandwich with egg and cheese

Mini cranberry muffin

Seasonal fruit portion

Yogurt cup

Juice

PORTION 1 sandwich, 1 mini muffin, 120 g fruit, 100–125 g yogurt and 200 ml juice.

ALLERGENS Egg, milk, wheat; verify muffin, bread, yogurt and juice specifications.

Festive Breakfast à la Carte

Build your own breakfast order, these are proposed individual selling prices.



ITEM	PORTION	PRICE
Scrambled eggs with herbs	2 eggs	\$4.50
Breakfast sausage	2 small links	\$4.25
Crispy bacon	2 slices	\$3.95
Herb-roasted breakfast potatoes	150 g	\$3.95
Mini croissant	1 piece	\$3.25
Cranberry-orange muffin	1 piece	\$3.50
Yogurt and cranberry-granola parfait	120–150 ml	\$5.95
Seasonal fresh fruit platter	10 guests, 180–200 g each	\$69.95
Smoked salmon and cream cheese mini bagel	1 piece	\$8.95
Coffee and tea service	1 guest, approximately 2 cups	\$4.50



Celebration Lunch

FESTIVE CELEBRATION LUNCH PACKAGES



The Holiday Classic

\$19.95/person

A familiar festive favorite • Minimum 10 guests

Herb-roasted chicken with cranberry pan jus

Basmati rice pilaf

Maple-roasted seasonal vegetables

Seasonal green salad with house vinaigrette

Mini cranberry-orange muffin

PORTION

140–150 g cooked chicken, 150 g rice, 120 g vegetables, 80 g salad and 1 mini muffin.

ALLERGENS

Wheat may be present in the muffin and jus; check stock, glaze and dressing for other allergens.



Global Festive Butter Chicken

\$21.95/person

Chefry's global comfort-food signature

Creamy tomato and spice-marinated butter chicken

Fragrant basmati rice

Roasted seasonal vegetables

Cucumber and herb salad

Mini festive dessert

PORTION

180 g curry, including approximately 130–140 g chicken, 180 g cooked rice, 100 g vegetables, 80 g salad and 1 mini dessert.

ALLERGENS

Milk; verify curry paste, spice blends and dessert for other allergens, including tree nuts.

FESTIVE CELEBRATION LUNCH PACKAGES



Cranberry & Herb Chicken Feast

\$24.95/person

A more traditional holiday lunch

Roasted chicken with cranberry-herb glaze

Garlic mashed potatoes

Maple-glazed carrots

Mixed greens with cranberry vinaigrette

Maple pumpkin flan

PORTION

150 g cooked chicken, 160 g mashed potatoes, 120 g carrots, 80 g salad and 1 mini flan.

ALLERGENS

Milk in mashed potatoes and flan; egg in flan. Check glaze and dressing for additional allergens.



Korean-Inspired Festive Bowl

\$23.95/person

A modern global alternative

Sticky gochujang-glazed chicken

Steamed jasmine rice

Sesame slaw

Seasonal roasted vegetables

Mini cranberry dessert

PORTION

140–150 g cooked chicken, 180 g rice, 100 g slaw, 100 g vegetables and 1 mini dessert.

ALLERGENS

Soy, sesame; wheat may be present in gochujang, batter or dessert.

FESTIVE CELEBRATION LUNCH PACKAGES



Harvest Vegetarian Celebration

\$21.95/person

A hearty plant-forward festive lunch

Roasted butternut squash and chickpea
curry

Fragrant basmati rice

Maple-roasted seasonal vegetables

Mixed greens with cranberry vinaigrette

Mango coconut pudding

PORTION

220 g curry, 180 g cooked rice, 120 g vegetables, 80 g salad and 100–120 ml pudding.

ALLERGENS

Check curry paste, dressing and pudding ingredients. Confirm vegan status against the actual recipes.



Festive Sandwich & Salad Box

\$22.95/person

Ideal for office meetings and working lunches

Roasted chicken, cranberry and brie
sandwich on artisan bread

Seasonal green salad

Fresh fruit portion

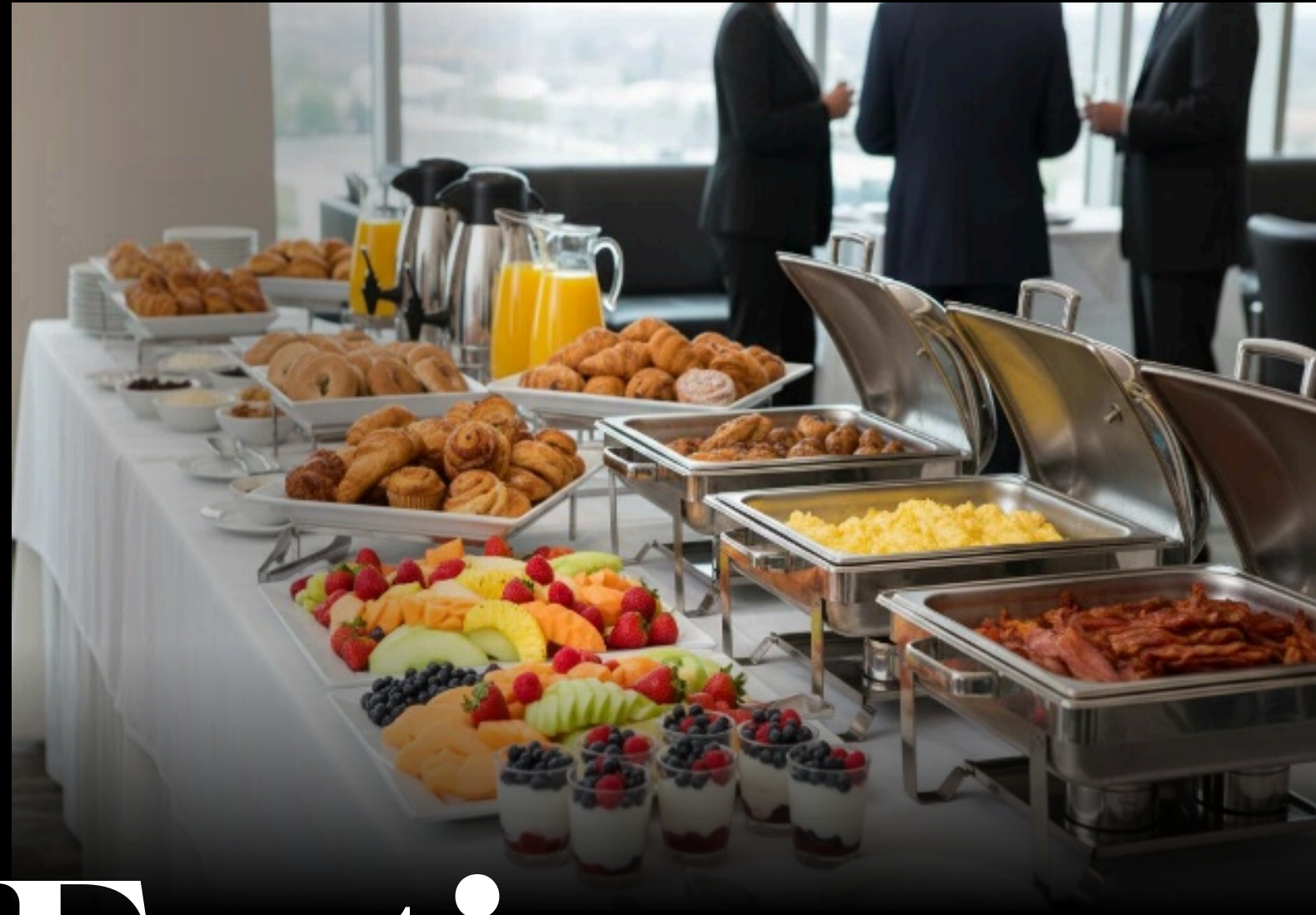
Mini cranberry-orange muffin

PORTION

1 sandwich with approximately 100–120 g filling, 100 g salad, 120 g fruit and 1 mini muffin.

ALLERGENS

Wheat, milk; check bread, dressing and muffin ingredients.



Global Festive Buffet

Global Festive Buffet

PER PERSON · MINIMUM 15 GUESTS

A generous, approachable festive buffet with a balance of traditional holiday favorites and globally inspired Chefry's dishes.

Maple-herb Roasted Chicken

\$29.95 per person

Oven roasted boneless chicken breast, served pre-sliced in sage pan gravy (6 oz/portion)

Roasted butternut squash and chickpea curry **VG**

Roasted garlic buttermilk mashed potatoes

Maple chili roasted root vegetables

Gourmet breadbasket, with maple whipped butter

Seasonal mixed green salad, chef's vinaigrette

One mini festive dessert

Turkey + Ham

\$36.95 per person

Oven roasted boneless turkey (dark & white meat), served pre-sliced in pan gravy (6 oz/portion)

Baked ham, buttery glazed pineapple (3.5 oz/portion)

Grand Marnier cranberry orange relish

Dried apricots, cranberry and apple sage stuffing

Roasted garlic buttermilk mashed potatoes

Green bean almondine

Gourmet breadbasket, with maple whipped butter

Seasonal mixed green salad, chef's vinaigrette

One mini festive dessert

Festive Cocktail Reception

NETWORKING FAVORITE
PER PERSON • MINIMUM 20 GUESTS

\$32.95

An elegant, stand-up reception featuring bite-sized dishes, global flavors and a colorful seasonal presentation.

Six-piece selection per guest

CANAPÉ	PORTION	PRICE/PIECE	MAIN ALLERGENS TO VERIFY
Cranberry duck confit taco	1 mini taco	\$5.45	Wheat – flour tortilla; sulphites
Beef short rib crostini	1 piece	\$5.95	Wheat; stock and jus ingredients
Korean chicken bite	1 piece	\$4.45	Wheat, soy, sesame, possibly egg
Maple gochujang cauliflower	1 serving	\$3.95	Soy, sesame, possibly wheat
Cranberry whipped feta bite	1 piece	\$3.95	Milk
Smoked salmon blini	1 piece	\$4.95	Fish, wheat, milk, possibly egg

Eight-piece upgrade: \$38.95 per person
with two additional bites selected from the canapé menu.

CONTACT

To place an order or ask a question, contact Chefry's Global Kitchen & Catering:

W: chefrysglobalkitchen.ca

A: 390 Richmond St W, Unit 5B, Toronto, ON, Canada

P: +1 (825) 419-6448

E: chefrysadmin@gmail.com

Social: [@chefrysglobalkitchen](https://www.instagram.com/chefrysglobalkitchen)

ORDERING

Minimum 48 hours' notice is required for all orders. Order cut-off time is 12:00pm, two days prior to your order date.

Small serves 10–12 guests · Large serves 18–20 guests

DIETARY KEY

GF Gluten Free · **VT** Vegetarian · **V** Vegan · **DF** Dairy Free · **CN** Contains Nuts · **H** Halal

GF-A Gluten Free Available · **DF-A** Dairy Free Available · **V-A** Vegan Available

PLEASE INFORM US OF ANY ALLERGIES, DIETARY NEEDS OR RESTRICTIONS.

CHEFRY'S IS NOT A GLUTEN FREE RESTAURANT & CROSS CONTAMINATION MAY OCCUR.



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CHEFRYSGLOBALEKITCHEN.CA