

MARVELLOUS EDIBLES  
120 LAIRD DR, TORONTO M4G 3V3  
416-425-7623  
[www.marvellousedibles.com](http://www.marvellousedibles.com)

About MARVELLOUS EDIBLES catering....

Marvellous Edibles is owned by Chef couple Jens Eller and Ayse Akoner who have spent many years in European and Toronto kitchens, gaining experience and a passion for food. Since 1994, starting out from their small location on St Clair Avenue, they have been building a reputation on quality, reasonable prices and excellent service. In the year 2000, after finally giving in to customer demands for more space, they expanded to the new Bistro on Laird Dr. The menus they have created reflect Toronto's multicultural and eclectic taste as well as their European backgrounds.

At Marvellous Edibles, utmost care is given to the preparation of food; using the freshest ingredients and making creativity a trademark, just stop by any Marvellous Edibles and experience the wonderful flavours Executive Chef Jens Eller, creates daily.

The enclosed menus cover a wide variety of choices, and can be customized to fit any occasion or budget. No event is too large or small; we cater intimate dinners for 2 to weddings for 400.

JENS ELLER  
EXECUTIVE CHEF/OWNER

AYSE AKONER  
EXECUTIVE PASTRY  
CHEF/OWNER

The prices quoted for the attached menus are for food only; they do not include delivery, rentals, taxes and service staff.

The menus are for a minimum of 10-12 people.

All prices are subject to change.

Service staff charges are \$29.00/hour minimum 4 hours per server.

Chef On Site and Supervisors: \$ 40.00/hour minimum 4 hours

Delivery: \$25.00 and up.

Upon confirmation of your catering, we require 50% deposit

48 hours notice is needed for cancellation

## **HORS D'OEUVRES-COLD**

- Sushi (\$1.50-\$2.50)
- Melon Proscuitto Boats (\$1.75)
- Smoked Salmon with Cream Cheese (\$1.75)
- Roast Beef Potato Rounds (\$1.75)
- Bocconcini Cheese with Tomato and Pesto (\$1.75)
- Mini Pita Stuffed with Chicken and Apple (\$1.75)
- Mini Pita Stuffed with Humus and Eggplant (\$1.75)
- Smoked Trout with Horseradish Cream Cheese (\$2.00)
- Tiger Shrimp with Cocktail Sauce (2.50)
- Cream Puff with Gorgonzola Cheese and Roasted Red Pepper (\$2.00)
- Rare Steak Slices with Caramelized Onions on Panini (\$2.25)
- Fried Eggplant with Balsamic Tomatoes on Grilled Focaccia (\$2.00)
- Black Olive Tapenade, Goat Cheese, Roasted Pepper on Grilled Focaccia(2.00)
- Fresh Spring Roll with Shrimp, Bean Sprouts and Mint (\$2.00)
- Scallop Seviche in Cucumber Cup (\$2.50)
- Profiterol of Smoked Turkey with Pear (\$2.00)
- Ginger Sesame Mussels in  $\frac{1}{2}$  Shell (\$1.75)
- Marinated Portabella Mushrooms on Grilled Potato Slices (\$2.00)
- Asparagus Spears Wrapped with Proscuitto (\$2.25)

## **HORS D'OEUVRES-WARM**

- Chicken or Beef Satay with Peanut Sauce (\$2.00)
- Vegetable Spring Rolls with a Plum Sauce (\$1.75)
- Mini Beef Fillets Wrapped in Bacon Served with Aioli (\$2.25)
- Brie with Caramelized Onions in Phyllo (\$2.00)
- Vegetarian Samosas (\$1.75)
- Mushroom Chevre Tartlets (\$1.75)
- Bruschetta (\$2.00)
- Mini Quiche (\$1.75)
- Phyllo Bundles stuffed with Grilled chicken, Goat Cheese and Herbs (2.00)
- Tandoori Chicken Breast Skewers with Papaya Dip (2.00)
- Jerk Chicken with Mango Dip (\$2.00)
- Salmon Yakatori with Wasabi Sauce (\$2.00)
- Phyllo Triangles Filled with Curried Vegetables (\$2.00)
- Coconut Shrimp with Mango Chili Salsa (\$2.50)
- Spicy Lamb Kofte with Yogurt Mint Dip (\$2.00)
- Gorgonzola Stuffed Madjool Dates Wrapped in Bacon (2.50)

MINIMUM ORDER: 24 PER SELECTION

## SALADS

### GRAIN SALADS \$ 39.50

CHICKPEA, KIDNEY BEAN AND RICE, BULGUR AND LENTIL, CORN AND BLACK BEAN, TABBOULEH, TREE BEAN

### POTATO SALADS \$ 46.50

CREAMY BABY YUKON POTATO SALAD WITH DILL AND PICKLES, BABY RED POTATO WITH PORTOBELLA MUSHROOMS AND SUNDRIED TOMATOES, ROASTED POTATO SALAD WITH RED ONIONS, GARLIC AND HERBS

### PASTA SALADS \$46.50

PASTA WITH ARTICHOKE HEARTS FRESH VEGETABLES AND OLIVES, PASTA WITH FRESH MANGOES, BLUE CHEESE & GARAM MASALA, GREEK PASTA, PASTA WITH BROCCOLI AND PESTO WITH A CREAMY DRESSING, RICE NOODLE WITH GRILLED CHICKEN AND PAPAYA, TORTELLINI WITH SUNDRIED TOMATOES

GREEK SALAD \$49.50

TOMATO SALAD WITH GOAT CHEESE \$57.00

GRILLED PINEAPPLE AND MANGO ON BABY SPINACH LEAVES \$52.00

CAESAR SALAD \$3.75 per person

MESCLUN SALAD \$2.25 per person

CHICKPEA AND CHICKEN WITH CURRY \$47.00

SALAD NICOISE WITH BABY POTATOES, FRESH GREEN BEANS, HARD BOILED EGGS AND TUNA \$52.00

BBQ VEGETABLE SALAD (SEASONAL) \$54.50

MARINATED VEGETABLE SALAD \$49.50

COLESLAW OR CARROT SALAD \$32.00

HUMUS \$3.25/100 GR

GUACAMOLE (SEASONAL) \$ 3.25/100 GR

FRESH TOMATO SALSA \$ 3.25/100 GR

PRICED ACCORDING TO 6 LB SALAD BOWL (Serves 15-20)

3 LB BOWLS ARE ALSO AVAILABLE

## **SANDWICHES**

**SANDWICHES: \$ 7.25**

A SELECTION OF: VEGETARIAN, HAM AND CHEESE, ROAST BEEF, EGG SALAD, SMOKED SALMON AND CREAM CHEESE, CHICKEN BREAST. ON RYE, 10 GRAIN OR EGG BREAD.

MINIMUM ORDER 1 DOZEN MIXED - EACH SANDWICH IS CUT INTO 2 OR 4 PIECES.

**OPEN FACED SANDWICHES: \$ 4.25**

SAME SELECTION

MINIMUM ORDER 3 DOZEN MIXED

**WRAPS: \$ 7.75**

SMOKED SALMON AND CREAM CHEESE, TUNA SALAD, EGGPLANT AND HUMUS, HAM AND CHEESE, BLACK OLIVE TAPENADE GOAT CHEESE AND ROASTED PEPPER. EGG SALAD, GRILLED VEGETABLE AND TURKEY BREAST, SMOKED PORK LOIN AND SPRING GREENS

MINIMUM ORDER 1 DOZEN MIXED

## PLATTERS

### **ASSORTED CHEESE AND FRESH FRUIT TRAY**

A variety of Canadian and Imported cheeses garnished with seasonal fresh fruits.

Sm \$60.00 (10 people), Med \$85.00 (20 people), Large \$ 140.00 (30 people),  
Extra Large \$225.00 (over 50 people)

### **FRESH CRUDITES AND DIP**

Seasonal vegetables and savory dips.

Small: \$40.00 (16" Tray)      Large: \$60.00 (18" Tray)

### **FRESH FRUIT TRAY**

Selection of seasonal and tropical fruits.

Small: \$40.00 (10-12 people), Medium: \$65.00 (20 People), Large \$100.00  
(30 People), Extra Large: \$175.00 (Over 50 People)

### **SMOKED SALMON PLATTER**

Side of Atlantic Salmon (approx 2lbs) Garnished with cream cheese, purple  
onions and capers.      \$95.00

### **ROAST BEEF PLATTER**

Our own Roast Beef, BBQ'd Rare Thinly sliced, garnished with pickles,  
horseradish and mustard.      \$85.00

### **COLD POACHED SALMON (8-14 lbs)**

Whole Salmon decorated with thinly sliced cucumber, glazed and served with  
herb sauce.

\$180.00-\$250.00 depending on size

### **HONEY GLAZED WHOLE BONE IN SMOKED HAM**

Served with a Dijon Mustard Sauce.

\$225.00

### **WHOLE STUFFED TURKEY**

Served with gravy and our homemade cranberry sauce.

\$150.00-\$250.00 depending on size

**LEG OF LAMB ROAST**

Roasted Medium Rare, partially deboned, served with Provencale Sauce  
\$85.00

**ROASTED PONDEROSA HIP OF BEEF WITH JUS (APROX 80-100LBS)**

Will serve 75-100 people. \$750.00-\$1,000.00

**ANTIPASTO PLATTER**

Selection of Marinated Calamari, Octopus, Portabella Mushrooms, Olives, Eggplant, Grilled Vegetables, Proscuitto, Cheeses  
\$9.50 per person (minimum 10 orders)

**MIDDLE EASTERN PLATTER**

Tzatziki, Humus, Olives, Feta Cheese, Tomatoes served with Pita Bread  
\$5.50 per person (minimum 10 orders)

**MEXICAN PLATTER**

Homemade Guacamole, Fresh Salsa, Corn Tacos, Pickled Jalapenos, Grated Cheddar Cheese (Serves 20-25) \$ 55.00

**CORNMEAL AND POPPY SEED CRUSTED CHICKEN BREAST PLATTER**

Sliced in strips, served with Cognac Sauce (10 Chicken Breasts sliced into 3pcs.ea.)

\$95.00

**COLD BEEF TENDERLOIN PLATTER**

Rare Roasted, with a Mustard Horseradish Sauce  
Market Price

### **CASSEROLES ETC:**

The Following Dishes are made in 13x9x2.5" Containers and are great on Buffets or to add on to your own menu when you are entertaining, larger sizes are available on request. This size will serve 10-12 people

### **LASAGNA Small \$65.00, Large \$150.00**

Your choice, made with fresh lasagna noodles, some suggestions are Sausage and Eggplant, Ricotta and Parmesan Cheese, Bolognese, Ham and Broccoli

**PASTA PRIMAVERA** TOSSED WITH VEGETABLES, GARLIC AND OLIVE OIL \$ 50.00

**CHICKEN PASTA**, WITH CHICKEN PIECES, VEGETABLES AND A WHITE WINE CREAM SAUCE \$ 75.00

**QUICHE:** (Round 12" Quiche pan) \$ 25.00 - your choice, some suggestions are: Smoked Salmon and Potato, Leek and Bacon, Ham and Broccoli, Sausage, Mushroom and Caramelized Onion.

### **CHICKEN DISHES \$ 95.00 (All will serve 10-12)**

(Mostly with boneless and skinless Chicken Breasts)

CHICKEN BREAST STRIPS WITH PORTABELLA MUSHROOM CREAM SAUCE

JERK CHICKEN WITH MANGO OR GUAVA SAUCE

CURRIED CHICKEN

COQ AU VIN (Made in the traditional style with cut up whole capon and bacon)

GRILLED MIXED MEATS

GRILLED CHICKEN BREASTS \$9/PIECE

BBQ TERIYAKI SALMON FILETS \$9/PIECE

CHICKEN BROCHETTES \$ 7.00/Pc (recommend 2 per person)

PORK BROCHETTES \$ 6.50/Pc (recommend 2 per person)

LAMB BROCHETTES \$ 9.00/Pc (recommend 2 per person)

### **MEATS: \$ 95.00 (All will serve 10-12)**

BEEF BOURGUIGNON (Contains pieces of Bacon)

PORK OR BEEF GOULASH

LAMB RAGOUT

CURRIED LAMB

PORK LOIN ROAST WITH REDWINE SAUCE

## **VEGETARIAN DISHES**

### **VEGETARIAN STRUDEL \$60.00**

Layered zucchini, spinach, sweet onions, roasted peppers and herbed goat's cheese wrapped in phyllo pastry. Serves 10-12

### **EGGPLANT PARMESEAN \$65.00**

Roasted Eggplant layered with spicy marinara sauce, topped with mozzarella, ricotta, chevre and asiago cheese. Serves 10-12

### **VEGETARIAN WELLINGTON \$10/prsn Min 10 Orders**

Grilled or roasted marinated vegetables, chickpeas, and lentils, double cream camembert baked in puff pastry.

### **Mousakka \$65.00**

Eggplant, zucchini and potatoes layered along with slices of tomato, sweet onion in a buttery Romano cheese sauce to form a wonderfully tasty casserole. Serves 10-12

### **QUICHE \$25.00**

Potato, Onion and Asiago, Spinach and Feta, Broccoli and Cheddar, Mushroom and Caramelized Onion. Serves 8-10

### **LASAGNA \$65.00**

Ricotta and Parmesan Cheese, or Grilled Eggplant. Serves 10-2

### **VEGETARIAN CHILLI \$65.00**

With kidney beans, zucchini, chunks of Portobello mushrooms, and kidney beans. Serves 10-12

### **PASTA PRIMAVERA \$50.00**

Tossed with vegetables in a garlic Olive Oil. Serves 10-12

### **STIRFRIED or CURRIED VEGETABLES WITH TOFU AND STEAMED RICE - \$14/prsn Minimum order of 10.**

*Add Tofu to any of the casseroles for \$12*

## KIDS MENU

**MAC 'N' CHEESE! \$45.00 Serves 12 Kid Portions**

**Mini Pizza - \$6/piece Minimum Order 12**

*Cheese, Tomato Sauce and Pepperoni*

**Chicken Fingers Minimum Order 20 Strips \$3.50/ea**

*We suggest to order with Raw Vegetables*

*Breaded Strips of Chicken Breast*

**Spaghetti \$7.50/ea Minimum Order 10**

*Meat sauce and Vegetables*

**Meatloaf \$6.50/ea Minimum order 10**

*We suggest you order this with Mashed Potatoes*

**Soft Taco Kit \$8.50/ea Minimum Order 10**

*Mexican Style ground beef, cheddar cheese, chopped tomato, chopped onion, guacamole, sour cream.*

**Roasted Chicken Drum Sticks \$3.50 ea Minimum Order 20**

*Served with BBQ Sauce, Sour Cream, and Maple Mustard Sauce.*

### **SIDE DISHES - Kid's Size**

Raw Vegetable Sticks	2.00
Roasted Potatoes	2.00
Mash Potatoes	2.00
Plain Pasta	2.00
Plain Rice	1.25

## SOUPS AND SIDE DISHES

You can add to the Set Menus or order a La Carte side Dishes and Soups, and if you have a favorite that is not listed in here please call our Chef Jens Eller and discuss your preference with him.

Minimum Order 10 portions per selection

### **SOUPS: \$ 4.25 PER PERSON (quantity: 350 ml.)**

Cream of Mushroom  
Leek and Potato  
Cream of Tomato  
Butternut Squash  
Chicken Noodle  
Curried Cauliflower  
Cream of Broccoli  
Mexican Bean  
Borscht  
Sweet Potato

### **SIDE DISHES: (quantity 250 ml. Per portion)**

Plain Rice	\$ 2.00 per person
Turkish Rice	\$ 3.25 per person
Rice Pilaf with Basmati	\$ 3.00 per person
Plain Pasta	\$ 2.50 per person
Pasta with Vegetables	\$ 3.25 per person
Roasted Rosemary Potatoes	\$ 3.25 per person
Mashed Potatoes	\$ 3.25 per person
Tray of scallop Potatoes	\$ 45.00 (12-15 people)
Butternut Squash Puree	\$ 4.50 per person
Sauteed Mixed Vegetables	\$ 3.25 per person
Asparagus Bundle	\$ 5.00 per person
Carottes Vichy	\$ 2.50 per person
Green Beans Amandine	\$ 3.50 per person
Curried Mixed Vegetables	\$ 3.25 per person

## SET MENUS

MINIMUM ORDER 12 OF EACH SELECTION

SALAD OF OAK LEAF, RADICCIO, BABY SPINACH AND ENDIVE  
BREAST OF CHICKEN IN A PORTABELLA MUSHROOM CREAM SAUCE  
FUSSILI PASTA  
BROCCOLI SAUTEED WITH BUTTER

\$17.50 PER PERSON

SALAD OF OAK LEAF, RADICCIO, BABY SPINACH AND ENDIVE  
SLICED TURKEY BREAST IN A RED WINE GRAVY  
STUFFING  
GARLIC MASHED YUKON GOLD POTATOES  
BAKED YAMS  
CRANBERRY SAUCE

\$19.00 PER PERSON

CAESAR SALAD  
COQ AU VIN (CAPON STEWED IN A RED WINE SAUCE)  
STEAMED AND BUTTERED BABY POTATOES  
SAUTEED MIXED VEGETABLES

\$17.50 PER PERSON

SALAD OF SPRING GREENS  
ROAST OF PORK OR BEEF IN A RED WINE SAUCE  
SPAETZLE  
BRAISED RED CABBAGE

\$18.00 PER PERSON

WHITE AND RED CABBAGE COLESLAW  
BEEF BOURGIGNOGNE  
HERBED BUTTERED BABY POTATOES  
CAROTTES VICHY

\$18.00 PER PERSON

BABY SPINACH AND ORANGE SALAD

BBQ TERIYAKI OR POACHED SALMON FILLET  
STIR FRIED VEGETABLES  
BASMATI RICE

\$19.00 PER PERSON

MANGO, RED PEPPER AND ROMAINE LETTUCE SALAD  
CURRIED LAMB OR CHICKEN  
BASMATI RICE

\$17.50 PER PERSON

SALAD OF SPRING GREENS  
PORK OR BEEF GOULASH WITH MUSHROOMS  
BUTTERED PASTA  
SAUTEED VEGETABLES

\$18.00 PER PERSON

SALAD OF SPRING GREENS  
LAMB SHANK, BRAISED WITH RED WINE AND WINTER VEGETABLES  
MASHED POTATOES  
SAUTEED GREEN BEANS

\$20.50 PER PERSON

CAESAR SALAD  
PAN FRIED VEAL CHOPS WITH A PORTABELLA MUSHROOM CREAM  
SAUCE  
SPINACH FETTUCINI  
BRAISED FENNEL

\$29.00 PER PERSON

TOMATO AND GOAT CHEESE SALAD  
CHICKEN BREAST STUFFED WITH SPINACH, SERVED WITH A  
TARRAGON CREAM SAUCE  
TURKISH RICE WITH CURRANTS AND ALMONDS  
SAUTEED GREEN BEANS

\$24.00 PER PERSON

BABY SPINACH, BEET AND GOAT CHEESE SALAD  
BBQ FILLET OF BEEF WITH A POMMERY MUSTARD SAUCE  
SCALLOPPED POTATOES BRAISED SAVOY CABBAGE  
\$35.00 PER PERSON

SALAD OF SPRING GREENS  
ROASTED, GLAZED DUCK LEGS  
BABY BOK CHOI OR GAI LAN  
UDON NOODLES  
\$19.00 PER PERSON

CAESAR SALAD  
OSSO BUCCO  
BUTTERED PASTA  
SAUTEED GREEN BEANS  
\$25.00 PER PERSON

SPINACH SALAD  
STUFFED CORNISH GAME HENS WITH LEMON HERB SAUCE  
CAROTTES VICHY  
TURKISH RICE  
\$24.00 PER PERSON

GRILLED PINEAPPLE AND SPRING GREEN SALAD  
JERK CHICKEN BREAST  
MANGO SAUCE  
RICE  
\$ 20.00 PER PERSON

TOMATO CUCUMBER AND GOAT CHEESE SALAD  
BULGUR AND LENTIL STUFFED GREEN PEPPERS WITH GARLIC  
YOGURT SAUCE  
RICE  
\$ 18.00 PER PERSON

MANGO RED PEPPER AND LETTUCE SALAD  
GREEN CURRY WITH TOFU AND VEGETABLES  
COCONUT RICE  
\$ 18.00 PER PERSON

## CAKES AND PASTRIES

AT MARVELLOUS EDIBLES WE TAKE PRIDE IN CREATING THE HIGHEST QUALITY AND CRAFTSMANSHIP IN OUR DESSERTS. THEY ARE ALL HOMEMADE WITH THE FRESHEST INGREDIENTS; BELGIAN CHOCOLATE, FRESH CREAM, NUTS, CREAM CHEESE AND BUTTER.

IF THE EVENT YOU ARE PLANNING INCLUDES A SWEET TABLE OR A WEDDING CAKE WE WILL BE HAPPY TO CONSULT WITH YOU TO CREATE A DAZZLING SELECTION OF DESSERTS.

**FRESHLY BAKED CAKES:** \$40 / 9" CAKE, \$25.00 / 7" CAKE

$\frac{1}{4}$  SLAB CAKE \$42.50,  $\frac{1}{3}$  SLAB CAKE \$50.00,  $\frac{1}{2}$  SLAB CAKE \$80.00,  $\frac{3}{4}$  SLAB CAKE \$120.00, FULL SLAB CAKE \$160.00 - *Chocolate Cakes at Additional Cost*

BELGIAN CHOCOLATE MOUSSE,  
TRUFLE, BANANA CHOCOLATE,  
LINZER TORTE,  
LEMON MOUSSE,  
CHOCOLATE TRUFLE,  
PIE, CHOCOLATE PECAN PIE,  
BANANA COCONUT CREAM CAKE,  
CARROT CAKE,  
BLACK FOREST CAKE.

CHOCOLATE RASPBERRY  
STRAWBERRY  
SHORTCAKE,  
STRAWBERRY MOUSSE,  
APPLE CRANBERRY CRUMBLE  
BUTTERCREAM CAKES,  
CHEESECAKES,  
APPLE CHEESECAKE,

PIES; BLUEBERRY, MIXED BERRY, CHERRY.

**FRENCH PASTRIES & TARTS: \$3.25/PIECE**

**SQUARES: \$2.50/PIECE**

CHOCOLATE ECLAIRS, CREAM PUFFS, FRESH FRUIT TARTS,  
BROWNIES, PECAN SQUARES, BUTTER SQUARES, BUTTERCREAM  
ROLLS, BANANA CREAM TARTS, LEMON MERINGUE, CHOCOLATE  
PECAN

**COOKIES: \$1.25-\$1.75/PIECE**

CHOCOLATE CHUNK COOKIES, BISCOTTI, SHORTBREAD, LINZER  
COOKIES, VANILLA CRECENTS, MACAROONS, MERINGUES, JUMBLE  
COOKIES, FLORENTINES

**DESSERTS: PRICED PER PERSON \$7.00**

CREAM CARAMEL, TRIFLE, PLATED MOUSSES, BREAD & BUTTER  
PUDDING, CHOCOLATE FONDUE. *ALL AVAILABLE UPON REQUEST.*