



L'expérience
Chic Chef

High-end caterer

SAVOUREZ
le temps!

2024-2025 MENU

Cocktail tapas

Buffets

Table d'hôte



HOLIDAY MENU

TAPAS

Foie gras crème brûlée | \$4.25

Cranberry confit with ginger, Espelette peppers and microgreens

Smoked salmon bite | \$3.75

Mini tartlet stuffed with smoked salmon mascarpone, lime caviar, tarragon

Party Tacos | \$5.00

Chicken tacos, red and green pepper salsa, mini bocconcini with pesto

Broccoli and fresh grape salad | \$3.50

Cherry Tomatoes, Kale and White Balsamic Vinaigrette

Cherry Tomatoes and Bocconcini | \$3.00

Saffron and lemon mayonnaise, zucchini, balsamic reduction

GRAZING BOARD

Christmas Wreath | \$150 | 8 to 10 people

Cheeses, foie gras, cold meats, shredded duck, fruits, pesto, antipasto, breads and crackers

TABLE D'HÔTE | \$125 FOR TWO | \$195 FAMILY

Soup: Cream of mushroom and truffle parmesan tuile, ciabatta, whipped herb butter and fleur de sel

Starter: Homemade gnocchi, San Marzano tomatoes, burrata, basil, olive oil, fleur de sel, basil oil

Main course: Chateaubriand in a parmesan and fresh herb crust, bone marrow butter, pancetta dauphinoise, roasted vegetables

Dessert: Soft mandarin cake, meringue, orange macaroon

COCKTAIL DINNER AND COLD BUFFET



SMALL BITES

MINIMUM OF 12 PER VARIETY

Foie gras crème brûlée | \$4.25

Spicy apricot confit on baguette bread

Blinis | \$3.75

*Prosciutto, goat cheese, figs, honey, pumpkin pralin
Smoked salmon, homemade Boursin, marinated onions*

Italian-style filet mignon tartare | \$5.50

*Sun-dried tomatoes, olives, parmesan, onions, pesto, served
with crostinis*

Vegetable tartare | \$3.50

Seasonal vegetables and fruits, lime, olive oil and herbs

Cocktail shrimp | 3,50 \$

Grilled shrimp with a chipotle-lime mayo

Lobster and shrimp tempura maki | \$3.75

*Cucumbers, strawberries, pears, lettuce, ginger, spicy mayo duo and
satay*

Salad in a verrine | \$3.00

*Choice of: pearl couscous, kale and quinoa, fusilli with pesto,
broccoli and fresh grapes, Big Mac fusilli*

Marinated Beetroot Gravlax | \$4.25

*Spoon bite with gin-marinated cucumbers, fresh herb mascarpone,
mustard caviar*

Buffalo mozzarella in verrine | \$4.25

Candied cherry tomatoes, pumpkin praline, prosciutto

COCKTAIL DINNER AND COLD BUFFET



PINTXOS

MINIMUM OF 12 PER VARIETY

Cherry Tomatoes and bocconcini | \$3.00

Saffron and lemon mayonnaise, zucchini, balsamic reduction

Buffalo mozzarella toast | \$4.25

Pan-fried mushrooms, truffle, Espelette pepper, mustard caviar, micro-basil

Grilled Shrimp and Calabrese Salami | \$4.25

Tapenade of sun-dried tomatoes, parmesan, pesto and lime on toasted bread topped with salami and a shrimp

Sunf n turf | 3,75\$

Mini garlic shrimp skewers, filet mignon cubes, pesto aioli

Mini Thai skewers | \$3.75

*Sweet chili and lime sauce
Choice of: chicken, filet mignon, shrimp*

Bacon, maple and melon | \$3.75

Toasted bread topped with maple bacon tapenade and honeydew melon ribbons

COCKTAIL DINNER AND COLD BUFFET



SANDWICH BITES

MINIMUM OF 12 PER VARIETY

Tacos | 5,00\$

*Corn salsa, spicy mayo, pickled cabbage
Choice of: jerk chicken, filet mignon, shrimp, pulled pork,
vegetarian*

Shish taouk bites | \$3.75

*Shish taouk chicken breast, aioli, lettuce, marinated turnips,
onions*

Mini slider | \$5.00

Chicken Caesar or Grilled vegetables, goat cheese and kale

Baguette Bites | \$5.00

*Vietnamese Pulled Pork Banh Mi or
Honey Goat Cheese, Figs, Prosciutto*

SALADS

700G FORMAT

Italian Pearl Couscous | \$20.00

*Cherry tomatoes, olives, zucchini, peppers, honey and garlic
vinaigrette*

Kale and quinoa | \$20.00

*Apples, cranberries, pumpkin seeds, cucumbers, cherry tomatoes,
balsamic-sesame vinaigrette*

Broccoli, bocconcini and fresh grapes | \$20.00

Cherry Tomato, Kale and White Balsamic Vinaigrette

Fusili pesto | 20.00\$

Feta, olives, cherry tomatoes, olive oil

Caesar Salad or Chef's Salad | \$20.00

COCKTAIL DINNER AND COLD BUFFET



BITES TO HEAT UP

MINIMUM 12 BITES

Fried Mac n cheese bites | \$3.75

Chipotle-Lime Mayo with Bacon

Gyoza and sauce ponzu | 3,00\$

Handmade Japanese pork dumplings with citrus ponzu sauce

Duck and Oka Parmentier | \$7.50

Duck confit, caramelized onions, balsamic fig compote garnished with oka potato mousseline

Mini veal meatballs | \$3.75

San Marzano tomato sauce, fresh mozzarella, micro basil

GRAZING BOARDS

PRICE PER PERSON - MINIMUM OF 6

Cheese and fruits | \$7.50

Fresh and dried fruits, confit, Oka, Brie, Cheddar, bread and crackers

Cheeses, fruits and cold meats | \$10.00

Addition of charcuteries and olives

Add foie gras and duck | \$5.00

Crème brûlée of foie gras and shredded duck garnished with bacon

Crudités and homemade dip | \$5.00

Selection of fresh seasonal vegetables with our Chic Chef dip

Tuna Tataki | \$10.00

Strawberry-pear salsa with ginger, spicy mayo, fried wontons



TABLE D'HÔTE

PRICE PER PERSON - MINIMUM OF 2

PACKAGES

PRICE PER PERSON - MINIMUM OF 2

2 services | 25\$

Soup
Main meal

2 services | 32\$

Starter Main meal

3 services | 35\$

Soup, Starter, Main meal

4 services | 40\$

Soup, Starter, Main meal
Dessert

*Ask us for microgreens to
decorate your dishes*

SOUPS | \$3.50

Cream of corn | Cream of roasted red peppers and homemade Boursin | Cream of asparagus with pesto | Onion soup and filet mignon +\$3.50 | Lobster cappuccino +\$3.50
*Served with buns

STARTERS | \$9.50

Chic Chef Ravioli (lobster, mushrooms or duck)
Mozzarella di bufala to share + \$12
Filet mignon or salmon tartare kit + \$4.50
Salad (see choices on previous page)

MAIN MEALS | \$22.50

- Chicken, Shrimp or Tofu in Tuscan sauce, linguini aglio e olio, legumes
- Châteaubriand filet mignon, pepper and white wine sauce + \$15
- Beef cheek, porto and foie gras sauce + \$10
- Braised pork cheek with maple sauce
- Veal ossobucco, pepper and white wine sauce +\$10

**meat dishes are accompanied by potatoes and vegetables*

DESSERTS | 6,50\$

Portuguese tartlet topped with fruits
Vegan chocolate and fudge cake (gluten-free)
Caramel apple crisp
Cheese, caramel, oreo
Tiramisu

*** Meals are to be reheated and do not arrive hot

TERMS AND CONDITIONS

To place an order

- Book as soon as possible to ensure availability of your date.
- To reserve, a 20% deposit will be required, non-refundable in the event of cancellation.
- Contact us by email at: info@chicchef.ca

Deliveries:

- South Shore: free for all orders of \$100 and more within a 45km radius
- Montreal: \$25 fee, minimum order \$500
- Rive-Noord: fees according to KM, minimum order of \$500

Recommendations

- For a 5 to 7: between 4 and 6 bites per person
- For a complete meal: between 10 and 14 bites per person including dessert



Our story

Savor the time with Chic Chef!

Our company stands out for its creativity and authenticity. From a home chef at the start in 2016 to an accomplished business leader, Christine Bilodeau, in collaboration with her husband who joined her in 2019, has surrounded herself with an extraordinary team that allows her to prepare weekday menus, catering platters, gourmet ready-to-eat meals, cocktail dinners and even business meals.

She transformed a 1967 Desjardins caisse into a central production kitchen, offering a small on-site boutique, an online ready-to-eat store and delivery within a 45 km radius. Because cooking is at the heart of Chic Chef's passion, every meal tastes like heaven!

Looking forward to making you live the experience!



CONTACT US

ONLINE STORE

Order up to 12 weeks in advance

 chicchef.ca

REQUESTS FOR QUOTES

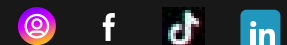
 info@chicchef.ca  514-212-2005

READY-TO-EAT SHOP

Fresh and frozen meals

28 Crépin Street, Châteauguay,
Qc.

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ExperienceChicChef

Enjoy time with family, friends and colleagues with our meals cooked with passion, just as we enjoy every moment preparing them for you.



Our services

Cocktail dinner and catering platters

At home or in business, impress your guests with our colorful platters and mouthwatering culinary stations. We offer cold and reheatable bites, salads, cheese stations, foie gras, poke bowls, tacos, tatakis, fancy sandwich bites and gourmet verrines. We use fresh, local ingredients and follow culinary trends to offer you bites that will be a hit with your guests.

Business meal

Vary your corporate events with Chic Chef! Offer your guests a variety of gastronomic choices to meet your corporate event needs. Choose from our delicious sandwich box, meal bowl or tapas options and make your next event a gastronomic success.

Ready to eat

Chic Chef Meal Collection of premium fresh and frozen meals. Reserve on our online store up to 12 weeks in advance. Choose from our starters, main meals, salads, wraps, meal bowls and desserts. Simplify your life during the week and spoil yourself with our table d'hôte on the weekend. We also offer themed menus for every special occasion as well as tapas tasting menus.

Weekday meals

Make your life easier! Designed to lighten your weekly routine, this box includes five complete dinners promising variety, freshness and ease. Perfect for families, couples or individuals, our dishes allow you to enjoy healthy and tasty meals without the hassle. The menu changes every Monday!

