



L'expérience  
*Chic Chef*

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Luxury caterer

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SAVOUREZ  
*Le temps!*



**MENU**

Holiday Season  
2024



## FESTIVE MENU

### TAPAS ASSORTMENT

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\$85 | 2 to 4 people

**Foie gras crème brûlée | 4**

*Cranberry compote, Espelette, microgreens*

**Mini Smoked Salmon Tartlet | 4**

*Mascarpone mousseline accompanied by smoked salmon and lime*

**Festive Tacos | 4**

*Grilled chicken, red and green salsa, mini bocconcini with pesto*

**Broccoli and Fresh Grape Salad | For Sharing**

*Cherry Tomatoes, Bocconcini, Kale, and White Balsamic Vinaigrette*

**Duck and Oka Parmentier | 2**

*Caramelized onions, balsamic figs, Oka potato mousseline*

**Mini veal meatballs | 4**

*San Marzano tomato sauce, fresh mozzarella, and basil.*

### CHRISTMAS WREATH

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\$150 | 8 to 10 people

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

### TABLE D'HÔTE

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\$125 for two | \$195 for a family

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

Homemade gnocchi, San Marzano tomatoes, burrata, basil, olive oil, fleur de sel, basil-infused oil.

Main course: Chateaubriand encrusted with parmesan and fresh herbs, accompanied by bone marrow butter, pancetta dauphinoise, and roasted vegetables.

Dessert: Delicate mandarin cake, meringue, orange macaron



## HOLIDAY PREPARED MEALS

### READY-TO-CELEBRATE BOX

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\$115 | 4 people

Maple Meatballs  
Homemade Tourtière  
Potatoes with Seasonal Vegetables  
Cream of Corn with Rolls  
Sugar Pie,  
Loaf of Bread Stuffed with Onion Dip, Ralette, and Pretzel,  
Cranberry and Cherry Confit

### APPERTIZERS

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Loaf filled with caramelized onion dip and raclette gratin | \$25  
Foie gras crème brûlée with spicy apricot confit and rolls | \$18.50  
Shredded duck with onion and fig confit, adorned with bacon | \$24.00  
Handmade ravioli (4) (options: duck, lobster, mushrooms) | \$19.50  
Handmade gnocchi with San Marzano tomatoes, burrata, basil | \$30

### SOUPS

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900ml | 11,75\$

Cream of corn  
Cream of roasted red peppers with homemade Boursin  
Cream of asparagus infused with pesto  
Cream of mushrooms with truffle  
Minestrone  
Onion soup with filet mignon | \$25  
Lobster cappuccino | \$25

### SALADS

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350g | 10,50\$

700g | 20,00\$

Italian pearl :couscous, kale, quinoa, apples, and cranberries  
Broccoli, bocconcini, fresh grapes, and white balsamic  
Fusilli with pesto; feta, olives, cherry tomatoes, and Caesar salad; chef's salad.



## FESTIVE CUISINE

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**Homemade Meat Pie | \$16.50**

**Maple Meatballs (8) | \$18.50**

**White lasagna with confit duck and Oka cheese (700g) | \$34.00**

**Châteaubriand filet mignon accompanied by potatoes and vegetables | \$75.00 for two individuals.**

**Beef cheek with port sauce and foie gras, accompanied by potatoes and vegetables | \$65.00 for two individuals.**

**Maple-braised pork cheek accompanied by potatoes and vegetables | \$55.00 for two individuals.**

**Veal ossobucco accompanied by a pepper and white wine sauce, served with potatoes and vegetables | \$65.00 for two individuals**

**Potatoes and accompanying vegetables (800g) | \$25**

## SINGLE SERVINGS OF DESSERTS

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\$6.50 each | 4 for \$25

**Portuguese tartlet with fruit**

**Vegan chocolate and fudge cake (gluten-free)**

**Caramel apple crisp**

**Cheesecake, caramel, Oreo**

**Tiramisu**

## DESSERTS FOR SHARING

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**Pecan Pie | \$16.50 Sugar Cream Pie | \$14.50 Lemon**

**Meringue Pie | \$19.50 Caramel Apple Pie | \$14.50**

**S'mores Brownies | \$18.50**

# 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](mailto: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](http://chicchef.ca)

### REQUESTS FOR QUOTES

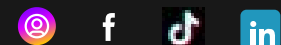
 [info@chicchef.ca](mailto:info@chicchef.ca)  514-212-2005

### READY-TO-EAT SHOP

Fresh and frozen meals

28 Crépin Street, Châteauguay,  
Qc.

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

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## Our services

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### 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!

