



CHICCHEF

Premium catering

SAVOUREZ
Ce temps!

MENU 2026-2027

Bite-sized appetizers

Cold buffets

Seasonal menus

Table d'hôte menus



SMALL BITES

\$49.50 | 12 bites

BLINIS

PROSCIUTTO & FIGS

Prosciutto, honey goat cheese, figs, pumpkin seed praline



GRILLED VEGETABLES

Balsamic vegetables, marinated eggplant, pesto cheese

SMOKED SALMON

Fresh herb mascarpone, finger lime, cucumber

PUFF PASTRY BITES

Delicious served cold or warmed



SPINACH, ARTICHOKE & BACON

Spinach, artichoke and mascarpone mousseline, sweet and savoury candied bacon

DUCK CONFIT

Duck confit, red pepper jelly, raspberries

PROSCIUTTO & MELON SPOONS

Melon, bocconcini, prosciutto, balsamic reduction, micro basil



ASSORTED BITES

12 bites

ITALIAN-STYLE FILET MIGNON TARTARE | \$72.45

Sun-dried tomatoes, olives, parmesan, onions and pesto, served with crostini

VEGETABLE TARTARE | \$47.25

Seasonal fruits and vegetables, lime, olive oil and herbs

SHRIMP COCKTAIL VERRINES | \$47.25

Grilled shrimp, chipotle-lime sauce

GRILLED SHRIMP & CALABRESE SALAMI | \$55.00

Sun-dried tomato tapenade, parmesan, pesto and lime on toast with salami and grilled shrimp

BURRATA VERRINES | \$55.00

Raspberries, prosciutto, balsamic, pistachio pesto

MINI SKEWERS

12 skewers

TERIYAKI FILET MIGNON SKEWERS | \$57.25

Satay sauce, togarashi, sesame seeds, cilantro

GREMOLATA SKEWERS | \$49.50

Feta, sun-dried tomatoes, parsley, garlic and lemon zest. Choice of chicken or shrimp

CHERRY TOMATO & BOCCONCINI | \$40.75

Saffron-lemon mayonnaise, zucchini, balsamic reduction





MINI SANDWICHES

12 BITES

MINI SLIDERS | \$55.00

Chicken Caesar
Chic Chef sauce, fried capers, parmesan,
bacon and lettuce



Grilled vegetables
Pesto goat cheese, marinated eggplant,
kale and balsamic

Roast pork & brie
Caramelized onions, horseradish aioli
Delicious served hot or cold

Lobster tail | \$7.50
Spicy mayo, apple-fennel remoulade



TACOS | \$55.00

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

SHISH TAOUK BITES | \$49.50

Shish taouk chicken breast, aioli, lettuce,
pickled turnips and onions

BANH MI BAGUETTE | \$55.00

Vietnamese-style pulled pork, pickled carrots
and daikon, spicy mayo and cilantro

COCKTAIL RECEPTION AND COLD BUFFET



HEAT-AND-SERVE BITES

12 BITES



FRIED MAC & CHEESE BITES | \$47.25
Chipotle-lime mayo and bacon

PORK DUMPLINGS | \$37.50
Pork, cabbage, onion, green onion, ginger,
spices and sesame oil. Cranberry teriyaki sauce

ARANCINI | \$65.00
Risotto filled with beef Bolognese, mozzarella
and parmesan. San Marzano marinara sauce

CRISPY SHRIMP | \$49.50
Coconut-panko crust, mango sauce,
roasted peppers, jalapeños and lime

SALADS

\$18.25 / 700 G

ITALIAN-STYLE PEARL COUSCOUS
Cherry tomatoes, olives, zucchini, peppers,
honey-garlic vinaigrette

KALE & QUINOA
Apples, cranberries, pumpkin seeds, cucumber,
cherry tomatoes, balsamic-sesame vinaigrette

GREEK-STYLE FUSILLI
Feta, olives, cherry tomatoes, olive oil

CAESAR SALAD OR CHEF'S SALAD

BROCCOLI, FRESH GRAPES & BOCCONCINI
White balsamic vinaigrette

SALAD VERRINES | \$3.00 each
Pearl couscous, kale and quinoa,
pesto fusilli or Big Mac-style fusilli



BOARDS & PLATTERS

PLATTERS FOR 6 to 8 people

Cheese & fruit | \$47.50
Fresh and dried fruit, preserves,
bread and crackers

Cheese, fruit & charcuterie | \$68.25
Our cheese and fruit platter,
with charcuterie and olives

Crudités | \$38.50
Seasonal vegetables and our homemade dip

LARGE GOURMET BOARDS | SERVES 25
Cheese, fruit and crudités,
with bread and preserves | \$260
Add charcuterie and antipasti | \$260

DESSERTS

INDIVIDUAL DESSERTS | 4 for \$27.50
Vegan chocolate, apple-caramel crisp,
cream cheese, caramel, Oreo,
Portuguese custard tart

ASSORTED DESSERT BITES | 12 for \$45.00

ASSORTED MACARONS | 12 for \$45.00

LARGE DESSERT BOARD | SERVES 25
75 dessert bites and fruit | \$300
Contains nuts

CHIC**CHEF**

SIGNATURE TABLE D'HÔTE MENUS

The restaurant experience, in the comfort of your home.

READY TO HEAT • SERVES 2 TO 60



\$75 Classic | \$105 Prestige

Salad • Starter • Main course

Prices for 2 people



\$90 Classic | \$120 Prestige

Salad • Starter • Main course • Dessert

Prices for 2 people



\$110 Classic | \$140 Prestige

6 canapés • Salad • Starter • Main course • Dessert

Prices for 2 people

BUILD YOUR MENU

Starters: Bolognese arancini • Panko shrimp • Burratina and prosciutto

Mains: Tuscan chicken or shrimp • Pork cheek • Beef cheek • Filet mignon

The same menu applies to all guests. Accommodations available for allergies and dietary restrictions.

OUR IN-HOME CHEF SERVICE IS BACK

Chef, service, cocktail bar, tableware and table setting available on request.

INFO@CHICCHEF.CA

Book at least 7 days in advance.

TERMS AND CONDITIONS

PLACING AN ORDER

Book early to secure your preferred date.

A 20% deposit is required to reserve, non-refundable in case of cancellation.

Email: info@chicchef.ca

DELIVERY

South Shore: free on orders of \$100 or more

within a 45 km radius.

Montréal: \$15-\$25 fee; \$500 minimum order.

North Shore: fee based on distance; \$500 minimum order.

RECOMMENDED QUANTITIES

Cocktail hour: 5-7 bites per person.

Full meal: 10-14 bites per person.



Our story

Savour the moment with Chic Chef!

Founded by Christine Bilodeau in 2016 as a personal chef service, Chic Chef has grown into a business driven by creativity and authenticity. Joined by her husband in 2019 and a wonderful team, Christine creates weekly menus, catering platters, gourmet prepared meals, cocktail receptions and corporate lunches.

A former Desjardins credit union, built in 1967, became our production kitchen, with an on-site boutique, an online store and delivery within a 45 km radius. Our passion for cooking shines through in every delicious meal.

We look forward to sharing the Chic Chef experience with you!



CONTACT US

ONLINE STORE

Order up to 12 weeks in advance



chicchef.ca

REQUEST A QUOTE



info@chicchef.ca



514-212-2005

PREPARED MEAL BOUTIQUE

Fresh and frozen meals

28 Crépín Street, Châteauguay, QC.

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ExperienceChicChef

Savour more time with family, friends and colleagues. We prepare every meal with passion so you can enjoy every moment together.



Our services

Cocktail receptions & catering platters

At home or at the office, delight your guests with colourful platters and inviting food stations.

Choose from cold and heat-and-serve bites, salads, cheese, foie gras, poke bowls, tacos, tataki, mini sandwiches and gourmet verrines.

Fresh, local ingredients and creative menus make every gathering memorable.

Corporate lunches

Bring flavour to your next corporate event with Chic Chef!

Choose from sandwich lunch boxes, meal bowls or tapas, with delicious options to suit your event.

Ready-to-eat

Discover Chic Chef's premium fresh and frozen meals. Order online up to 12 weeks in advance and choose from appetizers, main courses, salads, wraps, meal bowls and desserts.

Make weekdays easier and treat yourself to our table d'hôte menus on weekends. Seasonal menus and tapas tasting menus add a special touch to every occasion.

Weekday meals

Make your week easier!

Our meal box includes five complete dinners, combining variety, freshness and convenience. Perfect for families, couples or individuals, our dishes make it easy to enjoy wholesome, flavourful meals.

