



# CATERING MENU

L'expérience

*Chic Chef*

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Live the experience!

## Cold tapas

### MINI SLIDERS | 12 | 60\$

Chicken Caesar, bacon, fried câpers, parmesan, césar sauce  
Grilled vegetables, goat cheese, pesto, marinated eggplant

### FOIE GRAS CRÈME BRÛLÉE | 12 | 50\$

Spiced apricot confit, on baguette bread

### DUCK CONFIT | 12 | 50\$

with onion and fig confit, garnished with bacon, on baguette

### BLINIS | 12 | 45\$

Prosciutto, goat cheese, figs, honey, balsamic, pralin  
Smoke salmon, homemade Boursin, pickled onions, chives

### SHISH TAOUK TAPAS | 12 | \$45

Marinated chicken, aioli, marinated turnips, lettuce, onions

### TACO PLATTERS | 12 | 60\$

Spicy mayonnaise, corn salsa, marinated cabbage and microgreens  
Choice of protein: filet mignon, shrimp, jerk chicken, pulled pork, red tuna (+\$5),  
vegetarian

### MINI POKÉ | 12 | \$70

Cucumbers, mangoes, edamame, fried nori rice krispies, marinated carrots and  
daikon, duo of spicy mayonnaise and satay.  
Protein of your choice: Filet mignon, shrimp, tempeh, salmon, red tuna (+\$5),  
vegetarian

### COCKTAIL SHRIMP | 15 GLASSES | 40\$

Grilled shrimp verrine with chipotle sauce

### BAGUETTE TAPAS WITH PROSCIUTTO | 12 BITES | 60\$

Figs, goat cheese, honey, arugula and balsamic reduction  
Vietnamese banh mi: pulled pork, spicy mayo, pickled carrots, cilantro





## Tapas to reheat

**ARANCINI WITH PESTO STUFFED WITH HAVARTI | 8 | \$40**

Homemade Mediterranean sauce

**FRIED MAC N CHEESE BITE | 6 | \$21**

Buffalo-ranch sauce and bacon

**TERIYAKI FILET MIGNON SKEWERS | 12 | 60\$**

Sauce satay

**YAKITORI CHICKEN SKEWERS | 12 | \$45**

Sauce ponzu

**JAPANESE-STYLE DUMPLINGS (GYOZA) | 12 | \$45**

Ponzu sauce

**PULLED PORK QUESADILLAS | 12 | \$45**

Spicy mayo and jalapenos

## Boards

**CHEESES AND FRUITS | 6 PEOPLE | \$45**

Brie, Oka, Cheddar, fresh and dried fruits, breads and crackers

**CRUDITÉS | 6 PEOPLE | 30\$**

Seasonal vegetables and homemade dip

**CHEESES, CHARCUTERIES, FOIE GRAS | 4 PEOPLE | \$75**

Brie, Oka, Cheddar, cold meats, pulled duck, foie gras crème brûlée, fresh and dried fruits, olives, candied, breads and crackers

# Salads

\$3 per verrine, minimum of 15 verrines of the same kind  
\$20 for 700g format to share

## ITALIAN PEARL COUSCOUS

peppers, zucchini, red onions, cherry tomatoes, aragula, black olives

## FUSILIS AU PESTO

Cherry tomatoes, feta, green olives

## CHERRY TOMATOES AND MANGOES

Honey, basil, mint and garlic vinaigrette

## MEXICAN

Corn, beans, peppers, tomatoes, mangoes, lime-cilantro-ginger vinaigrette

## KALE AND QUINOA SALAD, CRANBERRY APPLES

Cucumbers, peppers, pumpkin seeds, sesame balsamic vinaigrette

## CHEF'S SALAD (NOT AVAILABLE IN VERRINE)

Greens, seasonal vegetables, homemade vinaigrette

## CAESAR SALAD (NOT AVAILABLE IN VERRINE)

Parmesan, fried capers, homemade croutons, Chic Chef Caesar sauce, bacon

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## Crudo

BLUEFIN TUNA TATAKI | TRAY FOR 6 | 60\$

Strawberry and pear salsa, lime-ginger, spicy mayonnaise, fried wontons

BEEF TATAKI | TRAY FOR 6 | 60\$

truffle sesame sauce, parmesan, marinated mushrooms, fried wonton

ITALIAN FILET MIGNON TARTARE | 10 GLASSES | 70\$

Dried tomatoes, olives, parmesan, onions, pesto, served with crostini

ASIAN SALMON TARTARE | 10 GLASSES | 70\$

Mangoes, cucumbers, sesame, lime, spicy mayo

FLAMBÉED TUNA TARTARE | 10 GLASSES | 78\$

Strawberries, sesame, cucumbers, lime, ginger, spicy mayonnaise, fried wontons, served with crostini

VEGETARIAN TARTARE | 10 GLASSES | \$35

Seasonal vegetables and fruits, spicy mayonnaise, lime, coriander, tempura, served with crostini

## Desserts

ASSORTED DESSERT PLATTER | \$6.50 FOR DESSERT  
Selection of desserts of your choice according to the following varieties

CHEESE CAKE, OREO CRUMBS AND CARAMEL

GLUTEN-FREE VEGAN CHOCOLATE CAKE

APPLE AND CARAMEL CRUNCH

MOUSSE TRIPLE CHOCOLAT



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# Terms and conditions

## TO PLACE AN ORDER

Book as soon as possible to ensure availability of your date.  
To reserve, you will be asked for a 20% deposit.  
Contact us by email at: [info@chicchef.ca](mailto:info@chicchef.ca)

## DELIVERIES AVAILABLE

For all orders of \$100 and more. Fees apply depending on your region.

## MINIMUM QUANTITIES

The minimum quantity to order is listed in the description of each tapas. The tapas including a choice of protein must be the same for the quantity of tapas mentioned. Ex: 6 filet mignon tacos, 6 shrimp tacos, etc. It can't be 2 filet mignon tacos and 8 shrimp tacos.

## RECOMMENDATIONS

For a happy hour: between 6 and 10 bites per person  
For a complete meal: between 12 and 16 bites per person including dessert