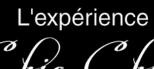


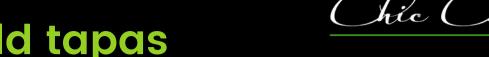
L'expérience

Thic Chef

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 baquette 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 carotts, cilantro





Tapas to reheat

ARANCINI WITH PESTO STUFFED WITH HAVARTI | 8 | \$40 Homemade Mediterranean squce

FRIED MAC N CHEESE BITE | 6 | \$21

Buffglo-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 squce

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

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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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L'expérience
Chic Chef

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



L'expérience

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

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