



L'expérience  
*Chic Chef*

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High-end catering

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SAVOUREZ  
*Le temps!*

MENU 2025

Tapas  
Buffets  
Tables d'hôtes



## SMALL BITES min 12 per choice

### Mini Tartlets

**Foie gras crème brûlée** | \$3.75  
Spicy Apricot confit and crispy Pecans

**Smoked Salmon** | \$3.75  
Mascarpone with fresh herbs, caviar lime, cucumber

 **Beet Hummus** | \$3.75  
Tahini, marinated carrots, microgreens

### Blinis

**Prosciutto and figs** | \$3.75  
Prosciutto, honey goat cheese, figs, pumpkin seed praline

 **Grilled Vegetables** | \$3.75  
Balsamic vegetables, marinated eggplant, pesto cheese

**Smoked Salmon** | \$3.75  
Mascarpone with fresh herbs, caviar lime, cucumber

**Puff pastry canape** (delicious cold or hot)



**Spinach-artichoke-bacon** | \$3.75  
Spinach-artichoke-mascarpone mousseline, sweet and salty bacon bonbons

**Duck confit** | 3,75 \$  
Red pepper jelly, raspberries, balsamic (delicious cold or hot)

### Assorted canape

**Beef wellington** | 3,75\$  
Filet mignon, puff pastry, mushroom duxelles, prosciutto, white wine, Chic Chef signature sauce (delicious cold or hot)

**Confit filet mignon cube** | \$3.75  
Sous vide cooking, crunchy Asian topping, teriyaki sauce, served with a spoon



## ASSORTED TAPAS min 12 per variety

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### **Filet Mignon Tartare** | \$5.50

*Sundried tomatoes, olives, parmesan, onions, pesto, served with crostini*

### **Vegetable Tartare** | \$3.50

*Seasonal vegetables and fruits, lime, olive oil and herbs*

### **Shrimp cocktail** | \$3.50

*Grilled shrimp with chipotle-lime sauce*

### **Grilled Shrimp and Calabrese Salami** | \$4.25

*Tapenade of sundried tomatoes, parmesan, pesto, and lime on toasted bread topped with salami and a shrimp*

### **Buffalo mozzarella verrine** | \$4.25

*Candied cherry tomatoes, pumpkin seed praline, prosciutto*

## MINI SKEWERS min 12 per variety

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### **Mini Thai skewers** | \$3.75 (min 12)

*Sweet sauce, Togarashi, sesame seeds, coriander  
Choice of: chicken, filet mignon, shrimp*

### **Maple-Hoisin Salmon** | \$3.75 (min 12)

*Maple and Hoisin sauce, sesame, ginger and coriander*

### **Prosciutto-Melon** | \$3.75 (min 12)

*Melon, fior di latte, balsamic reduction and honey*

### **Cherry Tomatoes & Bocconcini** | \$3.00 (min 12)

*Saffron and lemon mayonnaise, zucchini, balsamic reduction*



## SANDWICHES TAPAS

MINIMUM 12 BITES

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### **Mini sliders | \$4.25**

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



Grilled vegetables, goat cheese with pesto, marinated eggplant, kale and balsamic vinegar

Roast pork and brie, caramelized onions, horseradish aioli  
(to be enjoyed hot or cold)

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

Cubano with grilled ham, mojo sauce, roast pork, havarti, pickles, mustard (should be warm)



### **Tacos | 5,00\$**

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

### **Shish taouk bites | \$3.75**

Chicken breast shish taouk, aioli, lettuce, pickled turnips, onions

### **Baguette Banh-Mi | 5,00 \$**

Banh mi with Vietnamese-style shredded pork, pickled carrots and daikons, spicy mayo, coriander

# COCKTAIL DINNER AND COLD BUFFET



## WARM TAPAS MINIMUM OF 12



### **Fried mac n cheese | \$3.75**

*Chipotle-lime and bacon mayo*

### **Gyoza and miso-sesame sauce | \$3.00**

*Handmade Japanese pork dumplings with miso-sesame sauce*

### **Arancini | \$5.00**

*Risotto stuffed with bolognaise beef, mozzarella and parmesan, San Marzano marinara sauce*

### **Crispy Shrimp | \$3.75**

*Panko-coconut crust, mango sauce, roasted peppers, jalapeños, lime*

### **Lobster Cappuccino Kit | \$50 per kit**

*Chic Chef Lobster Bisque, poached lobster tail meat and truffle foam*

### **Beef cheek in port and foie gras sauce | \$7.50**

*Topped with a Yukon Gold potato mousseline and panko*

### **Temari Chic Chef | 5 \$**

*Inside: Teriyaki chicken, pickled carrots and daikon, mozzarella  
Outside: Panko-crusted sushi rice, miso-sesame sauce, and teriyaki sauce*

### **Hot Cheese dip Bread | \$25 per kit**

*Hot cheese dip with caramelized onions and Port wine, topped with raclette cheese, served with a giant pretzel*





## BOARDS AND PLATTERS

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### Platters for 6 people

 **Cheeses and fruits** | \$45.00

Selection of fresh and dried fruits, candied fruits, breads and crackers

**Cheeses, fruits and cold meats** | \$60.00

Cold meats and olives on the cheese and fruit platter

**Add foie gras and duck confit** | \$85.00

Charcuterie, olives, foie gras crème brûlée and shredded duck garnished with bacon

 **Crudités** | \$30.00

Selection of seasonal vegetables and our homemade dip

 **Large Gourmet Platters** (25 people)

Cheeses, fruits and raw vegetables, with breads: \$200

addition of cold cuts and antipastos: \$250

addition of charcuterie, foie gras, duck confit and antipastos \$300

## SALADS 700G FORMAT

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**Pearl Couscous** | \$17.50

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

**Kale and quinoa** | \$17.50

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

**Fusilli Pesto** | \$17.50

Feta, olives, cherry tomatoes, olive oil

**Caesar Salad or Chef Salad** | \$17.50

**Broccoli, fresh grape and bocconcini salad** | \$17.50

Feta, olives, cherry tomatoes, olive oil

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Salad in verrine | \$3.00 per bite

Choice of: pearl couscous, kale and quinoa, fusilli with pesto, Big Mac fusilli



# 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](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!

