



CHICCHEF

SAVOUREZ LE TEMPS

Gourmet catering

SAVOUREZ
Le temps!

MENU 2026

Appetizers Cold buffets
Themed menus
Tables d'hôtes



SMALL BITES

\$3.95 per bite | minimum 12 per variety

Mini Tartlets

Foie gras crème brûlée

Spiced Apricot Jam and Frosted Pecans

Smoked salmon

Mascarpone with fresh herbs, caviar lime, cucumber

Beetroot Hummus

Tahini, marinated carrots, microgreens

Blinis

Ham-figues

Prosciutto, honey goat cheese, figs, pumpkin seed praline

Grilled vegetables

Balsamic vegetables, marinated eggplant, pesto cheese

Smoked salmon

Mascarpone with fresh herbs, caviar lime, cucumber

Puff pastry bites (delicious cold or reheated)

Spinach-artichoke-bacon

Spinach-artichoke-mascarpone mousseline, sweet and salty bacon bonbons

Canard confit

Duck confit, red pepper jelly

Boeuf wellington

Filet mignon, puff pastry, mushroom duxelles, prosciutto, white wine, Chic Chef signature sauce

Spoon

Ham-Melon

Melon, bocconcini, prosciutto, balsamic reduction and micro-basil





ASSORTED APPETIZERS

min 12 per variety

Italian-Style Filet Mignon Tartare | \$5.75

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

Vegetable Tartare | \$3.75

Seasonal vegetables and fruits, lime, olive oil and herbs

Shrimp cocktail in a glass | \$3.75

Grilled shrimp with chipotle-lime sauce

Grilled Shrimp and Calabrese Salami | \$4.50

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

Buffalo mozzarella in a glass | \$4.50

Candied cherry tomatoes, pumpkin seed praline, prosciutto

MINI SKEWERS

min 12 per variety

Mini teriyaki filet mignon skewer | \$4.50

Satay sauce, Togarashi, sesame seeds, coriander

Mini Gremolata Skewer | \$3.95

Feta and sundried tomato gremolata with parsley, garlic and lemon zest. Choice of chicken or shrimp.

Cherry tomatoes and bocconcini | \$3.25

Saffron and lemon mayonnaise, zucchini, balsamic reduction



SANDWICH BITES

MINIMUM OF 12 BITES

Mini slider | \$4.50

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

Grilled ham, mojo sauce, roast pork, havarti, pickles, mustard (Must be warmed up)



Tacos | \$5.25

Corn salsa, spicy mayonnaise, pickled cabbage. Options include: jerk chicken, filet mignon, shrimp, pulled pork, or vegetarian.

Bouchée shish taouk | \$3.95

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

Baguette Banh-Mi | \$5.25

Banh mi featuring Vietnamese-style pulled pork, pickled carrots and daikon, spicy mayonnaise, and coriander.

COCKTAIL DINNER AND CHILLED BUFFET



WARMING BITES

MINIMUM OF 12 BITES



Mac n cheese frits | \$3.75

Mayo chipotle-lime et bacon

Gyoza and miso-sesame sauce | \$3.00

Handmade Japanese pork dumplings with miso-sesame sauce

Arancini | \$5.25

Risotto farci de bœuf bolognaise, mozzarella et parmesan, salsa marinara San Marzano

Crispy Shrimp | \$3.95

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. Makes 10 bites.

Beef cheek in port and foie gras sauce | \$9.75

Topped with a Yukon Gold potato mousseline and panko

Temari Chic Chef | 5,25 \$

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



Hot Dip Loaf | \$25 per kit

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



BOARDS AND TRAYS

Trays for 6 people

 **Cheese and Fruit | \$45.00**

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

Cheeses, fruits and cold meats | \$65.00

Charcuterie and olives on the cheese and fruit platter

Add foie gras and duck | \$95.00

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

 **Raw vegetables | \$36.75**

Selection of seasonal vegetables and our homemade dip

 **Large Gourmet Platters (25 people)**

- Cheeses, fruits and raw vegetables, with breads and preserves: \$210
- Adding cold cuts and antipastos: \$260
- Addition of cold meats, foie gras, duck confit and antipastos \$315

SALADS

\$17.50 700G SIZE

Italian Pearl Couscous

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

Kale and quinoa

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

Fusilli pesto

Feta, olives, cherry tomatoes, olive oil

Caesar Salad or Chef Salad

Broccoli, fresh grape and bocconcini salad

white balsamic vinaigrette

Chicken Caesar Bowl | \$17.50

Salad in a glass | \$3.00 per bite

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



DESSERTS

MACAROONS - minimum of 12 | 4,50\$ each

Raspberry, chocolate, and vanilla

Contains almonds, eggs, milk, and soy. May contain additional nuts.

DESSERT BITES - minimum of 12 | 4,50\$ each

Limoncello-Basilic

Pastry, lemon juice, basil, egg, butter, sugar, beef gelatin, and meringue

Choco-coconut

Pastry, milk chocolate, coconut puree, 35% cream, and coconut flakes

Pista-Strawberry

Pastry, white chocolate, pistachio paste, strawberry purée, 35% cream, rose petals, pistachio purée, and pistachio powder

INDIVIDUAL DESSERT - minimum of 12 | 6,50\$ each

Portuguese pastry filled with fruit

Cream syrup, puff pastry, milk, eggs, and seasonal berries

Vegan Chocolate Fudge Cake (Gluten-Free)

Dark chocolate, coconut milk, granulated sugar, gluten-free flour, and avocados

Caramel Apple Crisp

Apples, sweetened coconut, and finished with a spice-infused streusel.

Cheese, caramel, Oreo

Cream cheese, white chocolate, Oreo crumbles, eggs, and caramelized sugar

***May contain nuts, eggs, milk, soy, and wheat.**



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 Soup | Cream of Roasted Red Peppers and
Homemade Boursin Cheese | Cream of Vegetable Soup |
Lobster Cappuccino + \$3.50 | Onion Soup Kit and Filet Mignon +
\$3.50*

**Served with rolls*

STARTERS | \$9.50

*Chic Chef Ravioli (lobster, mushrooms or duck) Buffalo
mozzarella to share + \$12 Filet mignon or salmon tartare kit +
\$4.50 Salad (see choices on the previous page)*

MAIN MEALS | \$22.50

- Chicken, Shrimp or Tofu in Tuscan sauce,
linguini with garlic and oil, legumes
- Châteaubriand filet mignon,
pepper and white wine sauce + \$15
- Beef cheek, port sauce and foie gras + \$10
- Braised pork cheek with maple

**meat dishes are served with potatoes and vegetables
**Vegetarian meals available upon request*

DESSERTS | \$6.50

*Portuguese tartlet filled with fruit Vegan chocolate and fudge cake
(gluten-free) Caramel apple crisp Cheese, caramel, oreo*

**** 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

Deliveries:

- South Shore: free for all orders of \$100 or more within a 45km radius
- Montreal: \$15 to \$25 fee, minimum order of \$500
- Rive-Noord: fees according to KM, minimum order of \$500

Recommendations

- For a 5 to 7: between 5 and 7 bites per person
- For a complete meal: between 10 and 14 bites per person



Our story

Savor time with Chic Chef!

Our company stands out for its creativity and authenticity. From a private chef when she started 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 weekly menus, catering platters, gourmet ready-to-eat meals, cocktail receptions, 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 heavenly!

Looking forward to sharing the experience with you!



CONTACT US

ONLINE STORE

Place orders up to 12 weeks in advance.

 chicchef.ca

REQUESTS FOR SUBMISSIONS

 info@chicchef.ca  514-212-2005

READY-TO-EAT SHOP

Fresh and frozen meals

28 Crépin Street, Châteauguay,
Qc.

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ExperienceChicChef

Cherish moments with family, friends, and colleagues through our meals crafted with passion, reflecting the care we invest in preparing them for you.



Our Services

Cocktail dinner and catering trays

Whether at home or in the workplace, captivate your guests with our vibrant platters and enticing culinary stations. We provide an array of cold and warm appetizers, salads, cheese displays, foie gras, poke bowls, tacos, tatakis, sophisticated sandwich bites, and gourmet verrines.

We utilize fresh, locally sourced ingredients and adhere to culinary trends to provide you with dishes that will delight your guests.

Corporate dining

Diversify your corporate events with Chic Chef!

Provide your guests with a diverse array of culinary options to fulfill your corporate event requirements. Select from our delectable sandwich boxes, meal bowls, or tapas selections to ensure your next event is a gastronomic triumph.

Prepared meals

Chic Chef Meal Collection Explore our selection of premium fresh and frozen meals. Reserve online up to 12 weeks in advance. Select from our appetizers, main courses, salads, wraps, meal bowls, and desserts. Streamline your weekdays and indulge in our table d'hôte meals on the weekends.

We also provide themed menus for every special occasion, in addition to tapas tasting menus.

Weekday dining options

Simplify your life!

Crafted to simplify your weekly routine, this box features five complete dinners that guarantee variety, freshness, and convenience. Ideal for families, couples, or individuals, our meals enable you to savor healthy and delectable dishes without the associated hassle.

