



**MY**  
CATERING  
GROUP



# CATERING MENU *2024*



# CANAPÉS

## MEAT

### BEEF SLIDER | \$4 \*

Caramelized onion jam, smoked cheddar, pickles, black garlic aioli

### BEEF TARTARE | \$4 \*

Capers, shallots, herbs, dijon, crostini

### FRIED CHICKEN SLIDER | \$4.5 \*

Ranch, buffalo sauce, coleslaw

### LAMB KEBAB | \$4

Tamarind coconut sauce, lime, red chilies, fresh herbs

### JERK CHICKEN | \$4

Jerk marinated chicken thighs, curry mayo, scallion, plantain chip

### PORK BELLY | \$4

Maple-truffle bbq sauce, green pea puree, chili oil, crispy shallot

### SMOKED DUCK BREAST | \$4 \*

Peach mostarda, fior di latte, crostini

### BACON GRILLED CHEESE | \$3.5

Crab apple jelly, brie, gruyère, multigrain bread

*Ask about including our canapés for your circulated late night snack*

## VEGETARIAN

### JALAPENO POPPER GRILLED CHEESE | \$3 \*

Cheddar, cream cheese, pickled jalapenos, honey, 12 grain bread

### POLENTA FRIES | \$3.5

Piri Piri mayo, pecorino

### SPINACH FRITTER | \$3.5 \*

Cilantro and mint yogurt, red chillies

## SEAFOOD

### RED CURRY SHRIMP | \$4

Red curry sauce, green chili crisp, fried shallots  
*Contains sesame*

### TUNA TARTARE | \$4 \*

Black garlic, tamari, cucumber, chili, truffle, citrus, wonton chip

### COCONUT SHRIMP | \$4

Maple sweet chili sauce, lime

### BLACKENED SALMON | \$4 \*

Black garlic shoyu, maple mustard glaze, crispy shallots, togarashi mayo, crostini

### DUKKAH CRUSTED SCALLOPS | \$6

Carrot cream, pomegranate, hazelnut, lemon, parsley

### CRAB CAKE | \$4.5

Celeriac remoulade, lemon

### CRAB MORNAY | \$5

Fresh herbs, panko, phyllo

### PASSED OYSTERS | \$5

*Minimum 2 dozen*

Freshly shucked, yuzu cucumber mignonette

### OYSTERS & CAVIAR | \$10

*Minimum 2 dozen*

Freshly shucked oysters, champagne mignonette, Canadian sturgeon caviar

### TOMATO CROSTINI | \$3 \* \*

Fresh basil pesto, confit tomatoes, chive oil, shaved parmigiano reggiano, crostini

### VEGETABLE GYOZA | \$3

Szechuan chili & soy dipping sauce

### RED LENTIL KOFTA | \$3

Mint, little gem lettuce, pickled onions, pomegranate



# PLATTERS

## CRUDITÉS | \$5

*Minimum 12 guests*

Selection of fresh vegetables, seasonal dip

## CHEESE | \$9.5

*Minimum 12 guests*

Local & imported cheese, preserves, fresh fruit, crostini

## CHARCUTERIE | \$9.5

*Minimum 12 guests*

Local & imported cured meats, grainy dijon, pickles, crostini



# PLATED MEALS | FIRST COURSE

Served with rosemary focaccia & whipped herb butter with Maldon salt



## SALADS

### PEAR SALAD | \$10 \*

Red wine poached pears, candied pecans, maple vinaigrette, goat cheese, greens

### KALE CAESAR SALAD | \$11

Kale and romaine caesar salad, pancetta, parmesan, croutons

### BEET SALAD | \$10

Roasted beets, candied hazelnuts, oranges, fennel, mint salsa verde, manchego, honey vinaigrette, greens

### MEDITERRANEAN CHOPPED SALAD | \$10

Cucumber, tomato, red onion, pomegranate, mint, parsley, crispy chickpeas, preserved red pepper lemon dressing

## SOUPS

### RED CURRY TOMATO | \$9

Puffed wild rice, cilantro

### ROASTED PARSNIP | \$9

Roasted parsnips with apples & hazelnut

### SQUASH | \$9

Smoked almonds, pumpkin seeds, pistou

# MAIN COURSE

## MEAT

**BRAISED BEEF SHORT RIBS | \$36** 🌾  
Smashed potatoes, seasonal vegetables, red wine jus, rosemary & porcini hickory stick

**PIRI PIRI CHICKEN | \$27** 🌾🥛\*  
Roasted potatoes, seasonal vegetables, chimichurri

**ROASTED CHICKEN | \$28** 🌾  
Wild mushrooms, smashed potatoes, seasonal vegetables, red wine jus, crispy king mushrooms

**BEEF STRIPLOIN | \$38** 🌾  
Coffee & ancho spice rub, roasted potatoes, seasonal vegetables, pickled corn salsa

**PISTACHIO CRUSTED RACK OF LAMB | \$50** 🍷  
Pistachio crusted ½ rack of lamb, fondant potatoes, seasonal vegetables, lamb jus, mint salsa verde

**BEEF TENDERLOIN | \$45-6oz • \$51-8oz** 🌾  
Brandy & green peppercorn sauce, smashed potatoes, seasonal vegetables

Add to any main : GARLIC BUTTER POACHED LOBSTER TAIL | \$22

## VEGETARIAN

**HARISSA EGGPLANT | \$25** 🌿🌾  
Quinoa tabbouleh, naan

**TOFU CURRY | \$25** 🌿🌾  
Shiitake mushrooms, bok choy, basmati rice

## PASTA

**BRAISED LAMB GEMELI | \$24** 🥛\*🌾\*  
Pecorino romano, parsley and lemon gremolata

**WILD MUSHROOM GNOCCHI | \$24** 🌿  
Charred rapini, sauteed wild & cultivated mushrooms, pine nut gremolata

**ORECCHIETTE PUTTANESCA | \$22** 🌿🌾\*  
Tomato sauce, capers, olives, chillies, fresh herbs

**SPICY RIGATONI | \$26**  
Rosé sauce, fennel sausage, soffritto, fior di latte, basil

## FISH

**MAPLE SALMON | \$31** 🌾  
Mustard maple soy glaze, fingerling potatoes, fennel & chive cream sauce, seasonal vegetables, crispy shallots

**CITRUS GLAZED BLACK COD | \$40** 🌾  
Carrot purée, wild rice, smashed fingerling potatoes, seasonal vegetables, cilantro gremolata



## KIDS MENU

### 3 ITEMS | \$25

Available for children 12 and under

#### STARTER (CHOOSE 1)

- Crudites & ranch dip
- Caesar salad

#### DESSERT (CHOOSE 1)

- Cookie
- Brownie

#### MAIN (CHOOSE 1)

- Penne with tomato sauce & parmesan
- Butter noodles with parmesan
- Chicken finger & fries, plum sauce

## DESSERTS

### PASSION FRUIT TART | \$11.25

Passion fruit curd, fresh berries, coconut meringue, lime purée

### CHOCOLATE HAZELNUT TART | \$11.25

Chocolate, amaretto, hazelnut, blood orange curd

### KAHLÚA TIRAMISU | \$11.25

Espresso, lady fingers, mascarpone cream

### POUDING CHÔMEUR | \$11.25

Maple syrup, vanilla mascarpone cream, fresh berries

### CRÈME BRÛLÉE | \$11.25

Grand marnier, vanilla, cinnamon, fresh fruit

### POT DE CRÈME | \$11.25 \*

Lemongrass, ginger, orange, cashew crumble



## COFFEE & TEA

### TABLE-SIDE COFFEE SERVICE | \$3.5

Milk, cream, sugar, sweetener and assorted teas for each table. Coffee, decaf and hot water served tableside. *For guest counts over 250, cups and saucers will be part of the table setting*

### COFFEE STATION | \$3

Stationary coffee, decaf and hot water served with milk, cream, sugar, sweetener and assorted teas. *Available with china or disposable cups*



# FOOD STATIONS


## TACO

1/pp | \$6.5 • 2/pp | \$12

*Gluten free option available upon request*

Served with shaved cabbage, cilantro & onion, pickled red onions, and assorted salsas

**CHOOSE UP TO 2 OPTIONS**  \*

- Ancho Pulled Chicken
- Achiote Pork
- Beef Barbacoa
- Chili & Garlic Shrimp
- Jackfruit Barbacoa 



## BAO BUN

\$10/ea

*Gluten free option available upon request*

**CHOOSE UP TO 2 OPTIONS**

### CHILI & GARLIC SHRIMP

Mango hot sauce, pickled shallots, cucumber, cilantro

### SZECHUAN CRISPY TOFU

Pickled carrot, cilantro, mayo

### PORK BELLY

Hoisin, cucumber, cilantro, mayo

### KOREAN FRIED CHICKEN

Pickled cucumber, cilantro, mayo



## RAW BAR

**OYSTERS | \$48/doz**  

*By dozen, 2 dozen minimum*

Classic mignonette, hot sauce, worcestershire sauce, lemon, cocktail sauce, fresh horseradish

**COCKTAIL SHRIMP | \$36/doz**  

*By dozen, 2 dozen minimum*

Poached shrimp, Marie rose sauce, cocktail sauce, lemon

**ALBACORE TUNA CRUDO | \$90/doz** 

*1 dozen minimum*

Puffed wild rice, yuzu, cucumber, chili, truffle

### CAVIAR SERVICE | MARKET PRICE

Crème fraiche, blinis, quail eggs, chives

## POUTINE

**POUTINE STATION | \$10.5** 

St-Albert cheese curds, bacon, green onions, gravy

*Vegan or vegetarian upon request*



## LOBSTER ROLL

### LOBSTER ROLL STATION | \$14 \*

Lobster & shrimp salad, toasted brioche bun, rosemary & porcini hickory stick



## POKE BOWL

### TOFU RED CURRY | \$9.5

Shitake mushrooms, bok choy, sticky rice

### AHI TUNA | \$9.5

Ahi Tuna, avocado, sticky rice, togarashi mayo, tamari, radish, mango, chili

## SMALL PLATES

*Condensed versions of our plated meal favourites, perfectly composed to be enjoyed in a cocktail party setting*

### PIRI PIRI CHICKEN | \$14 \*

Roasted potatoes, seasonal vegetables, chimichurri

### ROASTED CHICKEN | \$14.5

Wild mushrooms, smashed potatoes, seasonal vegetables, red wine jus, crispy king mushrooms

### BRAISED BEEF SHORTRIB | \$18.5

Smashed potatoes, seasonal vegetables, red wine jus, rosemary & porcini hickory stick garnish

### BEEF STRIPLOIN | \$19.5

Coffee & ancho spice rub, roasted potatoes, seasonal vegetables, pickled corn salsa

## SHAWARMA

### CHICKEN | \$11 \*

Marinated chicken, pickled turnip, lettuce, tomato, crispy chickpeas, banana peppers, garlic sauce, pita wrap

### FALAFEL CHICKPEA FRITTER | \$11 \*

Pickled turnip, lettuce, tomato, crispy chickpeas, banana peppers, garlic sauce, pita wrap

## PASTA

### BRAISED LAMB GEMELI | \$12 \*

Pecorino romano, parsley and lemon gremolata

### WILD MUSHROOM GNOCCHI | \$14

Charred rapini, sauteed wild & cultivated mushrooms, pine nut gremolata

### ORECCHIETTE PUTTANESCA | \$11 \*

Tomato sauce, capers, olives, chillies, fresh herbs

### SPICY RIGATONI | \$13

Rosé sauce, fennel sausage, soffritto, fior di latte, basil

# DESSERT STATIONS

## SWEETS TABLE | \$12

Assorted mini desserts

## FRUIT PLATTER | \$6

Minimum 12 guests

Fresh seasonal fruit



## LIQUID NITROGEN ICE CREAM SUNDAE |

**\$10 + NITRO** 🌱

Minimum 50 guests

Churned to order, served with, sprinkles, cookie crumble, skor bits, chocolate chips, candied peanuts, malted fudge sauce. *Some toppings contain gluten and nuts*

### Choose 2 Options

Chocolate, Vanilla, Seasonal

## À LA MODE STATION | \$14 🌱

Minimum 50 guests

Served with liquid nitrogen vanilla ice cream

### Choose 1 Option

Mini apple crisp, pouding chômeur, berry crumble

## ASSORTED CIRCULATED DESSERTS | \$5

May include options such as

S'mores, brownies, caramel donuts, mini tarts

# BUFFET & FAMILY STYLE

Labour and rental needs may vary based on style of service

Packages 2-4 are served with rosemary focaccia & whipped herb butter with Maldon salt

## PACKAGE 1 • TACO BUFFET | \$44

Based on 3 tacos per person

### Choose 2 Options

- Ancho Pulled Chicken
- Achiote Pork
- Beef Barbacoa
- Chili & Garlic Shrimp
- Jackfruit Barbacoa

### Served with

- 1 Salad
- Rice and beans
- Assorted mini desserts table

## PACKAGE 3 • HOT BUFFET | \$53

- 1 Salad
- 2 Proteins + Vegetarian Option
- 1 Starch
- 2 Sides
- Assorted mini desserts table

## PACKAGE 2 • PASTA BUFFET | \$45

### Choose 2 Options

- **Braised lamb gemeli** | Pecorino romano, parsley and lemon gremolata
- **Wild mushroom gnocchi** | Charred rapini, sauteed wild & cultivated mushrooms, pine nut gremolata
- **Orecchiette puttanesca** | Tomato sauce, capers, olives, chillies, fresh herbs
- **Spicy rigatoni** | Rosé sauce, fennel sausage, soffritto, Fior di latte, basil

### Served with

- 1 Salad
- Assorted mini desserts table

## PACKAGE 4 • PREMIUM HOT BUFFET | \$66.5

- 1 Salad
- 2 Premium Proteins + Vegetarian Option
- 1 Starch
- 2 Sides
- Assorted mini desserts table



## Salads

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### PEAR SALAD 🌱🌿🥜\*🥛\*

Red wine poached pears, candied pecans, maple vinaigrette, goat cheese, greens

### BEET SALAD 🌱🌿🥜

Roasted beets, candied hazelnuts, oranges, fennel, mint salsa verde, manchego, honey vinaigrette, greens

### KALE CAESAR SALAD

Kale and romaine caesar salad, pancetta, parmesan, croutons

### MEDITERRANEAN CHOPPED SALAD

Cucumber, tomato, red onion, pomegranate, mint, parsley, crispy chickpeas, preserved red pepper lemon dressing



## Sides

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### BROCCOLINI

Sofrito and red finger chillies

### MAPLE ROASTED ROOT VEGETABLES

### ROASTED BRUSSELS SPROUTS

Rosemary, roasted garlic

### GREEN BEANS ALMONDINE

Brown butter, toasted almonds, white wine

## Proteins

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### ROASTED CHICKEN 🌱

Red wine jus, crispy king mushrooms

### PIRI PIRI CHICKEN 🌱🥛\*

Chimichurri

### BRAISED BEEF SHORT RIB 🌱

Red wine jus, rosemary & porcini hickory stick garnish

### BEEF STRIPLOIN + \$4/pp

Pickled corn salsa



### MAPLE SALMON\* + \$4/pp

Mustard maple soy glaze

### TOFU CURRY 🌱🌿

### STEWED HARISSA EGGPLANT 🌱🌿

## Premium Proteins

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### BEEF TENDERLOIN 🌱

Brandy & green peppercorn sauce

### CITRUS GLAZED BLACK COD 🌱

Gremolata, cilantro

## Starches

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### WILD MUSHROOM GNOCCHI + \$3/pp 🌱

Charred rapini, sauteed wild & cultivated mushrooms, pine nut gremolata

### ROASTED GARLIC SMASHED POTATOES

### HERB ROASTED FINGERLING POTATOES

# LATE NIGHT SNACKS


## TACO

1/pp | \$6.5 • 2/pp | \$12

*Gluten free option available upon request*

Served with shaved cabbage, cilantro & onion, pickled red onions, and assorted salsas

### CHOOSE UP TO 2 OPTIONS \*

- Ancho Pulled Chicken
- Achiote Pork
- Beef Barbacoa
- Chili & Garlic Shrimp
- Jackfruit Barbacoa 

## BAO BUN

\$10/ea

*Gluten free option available upon request*

### CHOOSE UP TO 2 OPTIONS

#### CHILI & GARLIC SHRIMP

Mango hot sauce, pickled shallots, cucumber, cilantro

#### SZECHUAN CRISPY TOFU

Pickled carrot, cilantro, mayo

#### PORK BELLY

Hoisin, cucumber, cilantro, mayo

#### KOREAN FRIED CHICKEN

Pickled cucumber, cilantro, mayo

## POUTINE

POUTINE STATION | \$10.5 

St-Albert cheese curds, bacon, green onions, gravy  
*Vegan or vegetarian upon request*

## FLATBREAD

1/pp | \$4.5 • 2/pp | \$8

### SUNDRIED TOMATO PESTO

Marinated eggplant, red onions, gruyère, arugula, olive oil

### MERGUEZ SAUSAGE

Tomato sauce, sofrito, mozzarella, salsa verde

### MUSHROOM

White sauce, leeks, pancetta, chili flake, parsley  
*Vegetarian if pancetta is omitted*

### FOUR CHEESE

Tomato sauce, basil, balsamic reduction

## CIRCULATED

BACON GRILLED CHEESE | \$3.5 \*

Crab apple jelly, brie, gruyère, multigrain bread

JALAPENO POPPER GRILLED CHEESE | \$3  \*

Cheddar, cream cheese, pickled jalapenos, honey, 12 grain bread

POLENTA FRIES | \$3.25  

Piri piri mayo, pecorino

POUTINE | \$8 

St-Albert cheese curds, bacon, green onions, gravy  
*Vegan or vegetarian upon request*

BEEF SLIDER | \$4 \*

Caramelized onion jam, smoked cheddar, pickles, black garlic aioli

FRIED CHICKEN SLIDER | \$4.25 \*

Ranch, buffalo sauce, coleslaw

PORK BELLY | \$4

Maple-truffle bbq sauce, green pea puree, crispy shallot

# PACKAGE COMPARISONS

## How do I know which catering package is right for my event?

Please refer to the chart and FAQ's below. If you still have questions, please don't hesitate to get in touch with a member of our team.

	My Bistro Drop-Off	Catering Full Service	Corporate Full Service
All disposables included	✓		
Budget friendly options	✓		
Self service	✓		
Allergies can be accommodated	✓	✓	✓
Vegan & vegetarian options	✓	✓	✓
Full service with setup & tear down required		✓	✓
Onsite event manager, chefs, and service team		✓	✓
Rentals & equipment required		✓	✓
Custom menus available		✓	✓
Bar service/bartenders available		✓	✓
Platters	✓	✓	✓
Snack breaks	✓	✓	✓
Canapés		✓	✓
Buffet		✓	✓
Food stations		✓	✓
Plated meals		✓	✓
Ideal for daytime events & meetings	✓		✓

## Are linens for guest tables included?

No, none of the packages include linens for guest tables, however, they are required. This will vary per event. A member of our sales team can add the required number of linens to your order at an additional cost to the food and beverage.

## What is the booking process for catering services?

Our booking process involves several key steps, including consultation, menu selection, and finalizing details. Our team is dedicated to guiding you through each stage to ensure a smooth and stress-free event planning experience.

## How far in advance should I book catering for my event?

To secure availability and streamline planning, we recommend booking our services as soon as possible.



\*Available to change upon request, charges will vary