



CATERING MENUS

www.chefdepartie.ca

Breakfast (priced per person) **minimum of 12 orders**

all pricing will have applicable taxes, delivery and gratuity added

Baker's Basket | \$5

Includes an assortment of muffins and pastries with butter and preserves

Meeting Continental | \$8

Fresh baked muffins and pastries with a seasonal fruit platter & Greek yogurt berry dip

Fresh & Light | \$8

A healthy combination of seasonal fruit platter, house-made yogurt and GF granola with assorted toppings

Canadian Breakfast | \$10

Fluffy scrambled farm eggs, bacon OR sausage and warm bannock w/ Saskatoon berry preserves & butter

Prairie Breakfast | \$14

Hot Oatmeal w/ assorted toppings, scrambled farm eggs, bacon OR sausage and seasonal fruit platter

Pioneer Brunch | \$18

Pancakes w/ maple syrup, scrambled farm eggs, bacon & sausage, oven roast potatoes & seasonal fruit

ENHANCE YOUR BREAKFAST:

Scrambled Farm Eggs	\$3.50pp
Express Breakfast Sandwich (Croissant, ham, egg, cheese)	\$5.00pp
Eggs Benedict (1 per person)	\$4.50pp
Western Style Egg & Cheese Salsa Wrap	\$5.00pp
Pancakes w/ Maple Syrup	\$5.00pp
French Toast w/ Cinnamon Roasted Apples & Whipped Cream	\$7.00pp
Belgian Waffles w/ Berries & Whipped Cream	\$7.00pp
Oven Roast Hash Brown Potatoes	\$3.00pp
Sliced Smoked Ham (2 slices per person)	\$5.00pp
Thick Cut Bacon (3 Slices per person)	\$5.00pp
Turkey Breakfast Sausage (3 pc per person)	\$5.00pp
Individual Fruit Yogurts	\$2.00 each
Fruit Juice or Bottled Water	\$2.00 each
Coffee or Tea Carafe (8 cups)	\$25.00 each
Full ROAD Coffee and SMITH Tea Service w/ Water Dispenser	\$4.00pp

We proudly serve



We are always well prepared to accommodate special dietary requirements for all events. If you or members of your guest list require alternative selections, simply let us know in advance and we'll take care of the rest.

Coffee Breakouts & Meeting Fuel (priced per person) **minimum order of 10**

all pricing will have applicable taxes, delivery and gratuity added

Just Us Cookies | \$5

A variety of fresh baked gourmet cookies and our full ROAD coffee service.

Time for Tea | \$6

A beautiful selection of SMITH artisan teas served with freshly baked patisserie.

Take a Cake Break | \$7

An array of our most popular sliced cakes and our full ROAD coffee service.

Power Pause | \$10

Includes an assortment of bottled fruit juice, NSA sparkling juice & bottled water, GF Chewy Fruit Energy Bars and fresh cut seasonal fruit make this mid-morning (or afternoon) snack a tremendous energy booster.

Afternoon Chocolate Crave | \$10

Dark chocolate Callebaut brownies, favorite chocolate chip cookies and old-fashioned haystack cookies should satisfy that dark urge. Includes milk for dunking and our full ROAD coffee service.

A LA CARTE

Sliced Banana Bread OR Lemon Poppy OR Pumpkin | \$2

Fresh Baked Cookies (assorted) | \$1.5

Assorted Muffins & butter | \$2

Gluten Free Chewy Fruit Energy Bar | \$3

Gluten Free Date & Coconut Hemp Energy Bites | \$2

Apple Scones w/ butter | \$3

Fresh Baked Bannock & Jam | \$3

All Butter Croissant | \$3

Dairy Free Chia Seed & Coconut Milk Pudding Cups | \$4

Greek Yogurt, Wild Blueberry & Granola Cups | \$5

Giant Gourmet Cinnamon Bun w/ cream cheese drizzle (cut in ½) | \$5

Sliced Cake Tray (assorted) | \$4 per person

Chef's Selection Petite Cakes & Pastry Display | \$7.50 per person

Fresh Cut Seasonal Fruit Platter | \$5 per person

Fruit, Cheese & Vegetable Grazing Platter | \$7 per person

BEVERAGES

Iced Tea OR Lemonade Dispenser | \$1.50 per person

Bottled Fruit Juice OR NSA Sparkling Juice OR Bottled Water | \$2

Coffee OR Tea Carafe (8 cups) | \$25each

Full Road Coffee & Smith Tea Service w/ cold water decanter | \$4 per person

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Express Lunch & Corporate Catering (priced per person) **minimum of 12 orders**

all pricing will have applicable taxes, delivery and gratuity added

The Pine | \$16

Assorted deli style sandwiches with chef inspired toppings on fresh baked bread and bakery rolls, fresh cut vegetables & cracked pepper ranch dip, pickles & olives and fresh baked cookies OR fresh cut fruit

The Poplar | \$16

Our Chef's daily soup creation with a warm bread, bun & biscuit basket, whole butter and crackers served alongside fresh cut vegetables & cracked pepper ranch dip, pickles & olives and fresh baked cookies OR fresh cut fruit

The Spruce | \$18

Assorted deli style sandwiches with chef inspired toppings on fresh baked bread and bakery rolls and gourmet filled wraps, fresh cut vegetables & cracked pepper ranch dip, pickles & olives and fresh baked cookies OR fresh cut fruit

The Willow | \$20

Our Chef's daily soup creation and crackers with assorted deli style sandwiches & gourmet wraps, fresh cut vegetables & cracked pepper ranch dip, pickles & olives and fresh baked cookies OR fresh cut fruit

The Birch Burger | \$20

Canadian Beef & Pulse Flex-itarian burger served with cheddar cheese, traditional condiments & vegetable garnish, fresh cut vegetables & cracked pepper ranch dip, pickles & olives and fresh baked cookies OR fresh cut fruit

Make it a grilled chicken breast burger for \$2.00 more per person

The Maple | \$20

Bacon, Broccoli & Cheddar Quiche served piping hot in golden pastry alongside market greens salad & apple cider vinaigrette, pickles & olives and fresh baked cookies OR fresh cut fruit

The Fir | \$20

Amber Ale Braised Pulled Pork served with soft ciabatta buns, crispy onions & cheddar cheese, classic coleslaw, pickles & olives and fresh baked cookies OR fresh cut fruit

The Lilac | \$20

Sesame Ginger Beef & Vegetables served alongside steamed brown rice, sesame mandarin noodle salad, pickles & olives and fresh baked cookies OR fresh cut fruit

Add bottled fruit juice, sparkling NSA juice or bottled water to any lunch catering for \$2.00 each

We are always well prepared to accommodate special dietary requirements for all events. If you or members of your guest list require alternative selections, simply let us know in advance and we'll take care of the rest.

At Chef de Partie Catering & Events we are making strides towards the continued stewardship of our planet. All TO-GO catering orders will now be packaged in 100% recyclable cardboard containers instead of the previously used black plastic trays and domes. We also include Earth-Wise compostable plates, cutlery, cups and napkins with all orders. If you do not need or want these items, please let us know to help reduce waste. To further reduce our footprint, the most conscientious option is re-usable china and silverware, please inquire about our rental rates.

Home-style Buffets

EACH HOME-STYLE BUFFET INCLUDES THE FOLLOWING:

ONE (1) ENTRÉE CHOICE FROM THE LIST BELOW AND

- Chef's Choice of 1 Potato/Rice/Side
- Chef's Choice of 1 Hot Vegetable
- Warm Bread & Bun Basket w/ Butter
- Market Greens Salad w/ Apple Cider Dressing
- Fresh Cut Vegetables & Dip
- Pickles & Olives
- Your Choice of Fresh Cut Fruit Platter OR Sliced Cake Tray

ENTRÉE CHOICES:

Meatballs in Wild Mushroom Sauce	\$22.00/pp
Apple Cider Glazed Ham	\$24.00/pp
Lemon Herb Roasted Chicken (on the bone)	\$25.00/pp
Roast Pork Loin & Grainy Mustard Pan Sauce	\$25.00/pp
Salmon Fillet w/ Lemon Dill Butter Sauce	\$28.00/pp
Chicken Breast w/ Saskatoon Berry Demi-Glace	\$28.00/pp
Roast Beef w/ Pan Gravy	\$28.00/pp
Roast Turkey w/ Apple Bread Stuffing, Cranberries & Gravy	\$30.00/pp

Add Second Entrée \$7.00/pp

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ENHANCE ANY LUNCHEON MENU:

Fresh Baked Breadbasket w/ butter	\$3.00pp
Chef's Daily Soup Creation w/ crackers	\$4.00pp
Market Greens Salad w/ Apple Cider Vinaigrette	\$2.50pp
Baby Spinach w/ Cranberries, Almonds & Citrus Poppy Vinaigrette	\$3.00pp
Kale & Cabbage Power Slaw	\$3.00pp
Classic Caesar Salad	\$3.00pp
Greek Quinoa Salad	\$3.00pp
Apple, Beet & Lentil Salad	\$3.00pp
Olives & Pickled Vegetables	\$2.50pp
Fresh Cut Vegetables & Peppercorn Ranch Dip	\$4.00pp
Pita Chips & Hummus	\$3.00pp
Domestic Cheese & Select Crackers	\$5.00pp
Fresh Cut Seasonal Fruit Platter	\$5.00pp
Assorted Fresh Baked Cookies	\$1.50each/\$16.00dozen
Assorted Sliced Cake Tray	\$4.00pp
Warm Saskatoon Berry Apple Crisp w/ Farmer's Cream	\$5.00pp
Warm Caramel Apple Bread Pudding w/ Farmer's Cream	\$5.00pp
Bottled Water/Fruit Juice	\$2.00pp
Iced Tea or Lemonade Dispenser w/ compostable cups	\$1.50pp
Coffee OR Tea Carafe (8 cups)	\$25.00 each
Full ROAD Coffee & SMITH Tea Service w/ cold water decanter	\$4.00pp

Themed Buffets (priced per person) **minimum of 12 orders**

all pricing will have applicable taxes, delivery and gratuity added

Saskatchewan-Ukrainian Lunch | \$20

Pierogies w/ Sautéed Onions & Sour Cream, Farmer's Sausage w/ Local Grainy Mustard, Market Greens w/ Wild Blueberry Vinaigrette, Fresh Baked Bread & Butter, Warm Saskatoon Berry Apple Crisp w/ Farmer's Cream

Pasta la Viva | \$20

Baked Spaghetti & Meatballs Marinara, Creamy Alfredo Chicken & Broccoli Penne Pasta, Classic Caesar Salad w/ Focaccia, Tiramisu Trifle

Rockin' Moroccan Lunch | \$20

Chickpea & Lentil Vegetable Curry, Steamed Basmati Coconut Rice, Spinach, Carrot, Spinach & Mandarin Salad w/ Pomegranate Dressing, Warm Naan Bread & Sliced Melon Platter w/ Fresh Mint

Add Chicken Tikka Masala to the Rockin' Moroccan Lunch for \$5.00 per person

Baja Fiesta | \$20

Baked Cheese & Rice Chiles Rellenos, Choose from BYO Chicken OR Beef OR Fish Soft Tacos w/ Assorted Toppings & Salsa Fresca, Southwest Black Bean & Corn Salad, Mexican Chocolate Brownies

Eating Greek | \$20

Lemon Herb Chicken Souvlaki, Spanakopita, Fresh Pita Bread & Tzatziki, Greek Salad w/ Feta, Olives & Spinach, Baklava

The Big Easy | \$20

New Orleans inspired Chicken & Andouille Jambalaya, Red Beans & Rice, Cajun Green Bean & Potato Salad, Bananas Foster Cream Pie

Weddings & Celebration Banquets

Our Menus for Weddings and Celebration Banquets are designed to be served buffet style to a minimum group size of 50 guests. If you do not see exactly what you desire or have a smaller group, our Executive Chef would be delighted to work with you to customize a signature buffet or a three course, served dinner menu to make your celebration a unique gastronomical experience with a memorable personal touch. Please contact our catering events team for service and menu options. Visit www.chefdepartie.ca for a FREE quote and to check our 2021 availability.

EACH WEDDING & CELEBRATION BANQUET PACKAGE INCLUDES THE FOLLOWING:

- Warm Bread & Bun Basket w/ Butter
- Olives & Pickled Vegetables
- Fresh Cut Vegetables & Cracked Pepper Ranch Dip
- Inspired Living Greens w/ Wild Blueberry & Apple Cider Vinaigrettes
- Choice of Two (2) Salads
- Chef's Choice of One (1) Seasonal Hot Vegetable
- Choice of One (1) Potato/Rice/Starch
- Choice of One (1) Hot Entrée
- Petite Cakes & Pastries (Choose 4 items – 3pc per person)
- Fresh Cut Seasonal Fruit Platter

SALAD CHOICES

Classic Caesar	Creamy Cucumber Dill	Watermelon Feta
Seven Bean	Roasted Beet & Mandarin	Asian Noodle
Marinated Vegetable	Baby Spinach & Cranberry	Balsamic Roasted Veg
Greek Quinoa	German Potato	Penne Pasta
Tomato Caprèse	Classic Greek & Feta w/ greens	Classic Creamy Coleslaw
Southwest Black Bean & Corn	Broccoli & Bacon	Mighty Kale Caesar
Kale & Cabbage Power Slaw	Apple, Beet & Lentil Salad	

HOT ENTRÉE CHOICES (priced per person) our entrees are naturally gluten free

- Lentil & Vegetable Terrine w/ Fire Roasted Red Pepper Coulis | **\$38.00pp (V)**
- Creamy Polenta w/ Italian Bitter Greens, Parmesan & Sundried tomatoes | **\$38.00pp (V)**
- Maple & Mustard Seed Roasted Ham w/ Cardamom Apple Butter | **\$42.00pp**
- Harissa Roasted Chicken Thighs w/ Rhubarb Mango Chutney | **\$42.00pp**
- Smoky Southern Chicken Thighs w/ Bourbon Peach Salsa | **\$42.00pp**
- Roast Chicken Breast w/ Saskatoon Berry Demi-Glace | **\$44.00pp**
- Wine Harvesters' Chicken Breast w/ Roasted Grapes, Lemon & Herbs | **\$44.00pp**
- Citrus Grilled Salmon Fillet w/ Arugula Hempseed Pesto | **\$44.00pp**
- Apple & Prosciutto Stuffed Pork Loin w/ Black Currant Gastrique | **\$44.00pp**
- Slow Roasted AAA Sirloin of Beef w/ Smoked Garlic & Thyme Pan Jus, Horseradish | **\$46.00pp**
- Pumpkinseed Crusted Steelhead Trout w/ Three Sisters Salsa | **\$48.00pp**
- Sage Roasted Turkey w/ Apple & Onion Bread Stuffing, Cranberries & Pan Sauce | **\$48.00pp**
- Lightly Smoked AAA Beef Strip Loin served medium w/ Roasted Cremini Mushroom Jus | **\$54.00pp**
- Boneless 24-Hour Braised Beef Short Ribs w/ Amber Ale & Juniper Berry BBQ Sauce | **\$56.00pp**
- Sear-Roasted Whole Filet of Beef served Medium w/ Caramelized Onion & Coffee Balsamic Jus | **\$60.00pp**
- Chef Carved Whole Rack of Pork Roasted w/ Fennel & Sour Cherry Whiskey Reduction | **\$60.00pp**
- Chef Carved Prime Rib of Beef (AAA) w/ Sangiovese Rosemary Reduction, Yorkshire Pudding | **\$72.00pp**

DOUBLE ENTRÉE BUFFET:

Add \$12.00 per person for additional entrée (includes choice of two (2) Hot Potato/Rice/Sides)

HOT POTATO/RICE/SIDE CHOICES

Spring Onion Smashed Potatoes
Olive Oil & Herb Oven Roasted Potatoes
Horseradish Mashed Potatoes
Creamy Classic Whipped Potato
Roasted Garlic Mashed Potatoes
Parsnip & Potato Mash
Roasted Sweet Potatoes & Kale
BYO Baked Potato

Duchess Potatoes
Five Grain Wild Rice Medley
Roasted Vegetable & Lentil Pilaf
French Onion Barley Pilaf
Steamed Brown Basmati Rice
Lemon Scented Quinoa
Coconut Basmati Rice
Minted Couscous

ENHANCE YOUR WEDDING & CELEBRATION BUFFET:

Additional Hot Potato/Rice/Side	\$3.00pp
Domestic Cheese & Select Crackers	\$5.00pp
Pierogies w/ butter & onions (4pc per person)	\$5.00pp
Cabbage Rolls (2pc per person)	\$5.00pp
Plated Specialty Dessert or Dessert Flambé	\$5.00pp (please ask for options)
Deluxe Dessert Display or Chocolate Fountain Display	\$9.00pp (please ask for options)
Imported & Specialty Cheese Board	\$9.00pp
Chef Attended Carving Station (For every 100 guests or less)	\$200.00 Flat Rate
Chef Attended Dessert Flambé (For every 100 guests or less)	\$250.00 Flat Rate

PETITE CAKES & PASTRY DISPLAY

Wedding & Celebration Banquet Dinners include choice of four (4) items – 3 pieces per person and a fresh cut fruit platter

Carrot Cake & Cream Cheese Icing	Lemon Lavender Tartlets
Chocolate Eclairs	Dark Chocolate Brownies
Butter Tartlets	Key Lime Tartlets
Strawberry Mousse Tartlets	Chocolate Truffles
Chocolate Dipped Strawberries	French Macarons – assorted flavors
Apple Spice Crumble Slice	Lemon Squares
GF Chocolate Decadence Cake	Baklava
Red Velvet Cake & Cinnamon Buttercream	Saskatoon Berry Squares
Pecan Tartlets	Lemon Meringue Pie Cups
Salted Caramel Chocolate Ganache Tartlets	Kiwi Coconut Panna Cotta Cups
Homemade Marshmallows - assorted flavors	Coconut Slice
Tiramisu Cups	Blueberry Cheesecake Cups
Mini Cupcakes – assorted flavors	Berries & Cream Trifle Cups
Matcha Sesame Shortbread	Almond Sablés
GF White Chocolate Cranberry Blondie	Lemon Raspberry Cake
Fruit Pies – seasonal flavors	Cookies & Cream Cheesecake Cups

WEDDING & SPECIAL EVENT PACKAGES

All Wedding Menus and Celebration Banquet prices are priced per person and this pricing is considered all-inclusive with regards to actual food, china, cutlery and service staff - including table setting and clearing, buffet service and buffet clean-up; meetings and consultations with the Chef as well as complimentary printed dinner menus for each place setting. Children under 3 are free. Your Wedding Menu and Celebration Banquet will include banquet chefs, event service staff, plates, water glasses, cutlery and food buffet line table linens. The buffet meal will be served in heated, stainless steel chafing dish warmers to ensure your last guest is as happy as your first guest. Ice water jugs and water goblets are provided for each table as well as a full coffee and tea station.

Wine & Beer Bar service and bartenders are available through us for your guests' enjoyment at an additional cost. We also offer a variety of low/no alcohol wine, 0% beer, cider & Zero-Proof cocktails at various pricing. Additional event services, event coordination, various event rentals and decor are available through us as well – just ask. If we don't do it, we will find the best person for the job!

All pricing will have 5% GST, 6% PST and 15% gratuity added. There will be a minimum \$50.00 base delivery fee applied to deliveries within Saskatoon city limits. If the catering is outside of the city limits there will be an .85 cent /km mileage rate in addition to the delivery fee. Special event catering which includes delivery, set-up and pick-up of large equipment and/or rentals may incur an additional delivery fee directly relative to the size of the event.

Wedding Menus and Celebration Banquet catering must be booked a minimum of four weeks in advance and the final number of guests is due a minimum of fourteen (14) business days before your event. If there are any special dietary requirements, i.e. gluten free, vegetarian, nut allergies, they must be made known at the time of booking. We are always well prepared to accommodate special dietary requirements for all events. If you or members of your guest list require alternative selections, simply let us know in advance and we'll take care of the rest.

Free* Menu Tastings are available and encouraged. Our Executive Chef would love to arrange a taste testing for your event. These are done at the Chef de Partie Kitchen & Tasting Room. Appointments are made Monday through Thursday between 6pm and 8pm. Visit www.chefdepartie.ca for a FREE quote and to check our 2021 availability.

*Some conditions may apply

Appetizers, Grazing Boards & Entertaining Trays

ENTERTAINING TRAYS, PLATES & PLATTERS (priced per person – minimum 20 people)

Olive, Pickled Vegetable & Relish Tray	\$2.50
Artisan Breadbasket w/ Butter	\$3.25
Fresh Cut Vegetables w/ Peppercorn Ranch Dip	\$4.00
Salt Roasted Beet Carpaccio w/ chèvre, truffle vinaigrette & micro greens	\$5.00
Cold Dressed Asparagus w/ balsamic, avocado oil & parmigiana reggiano	\$6.00
Baked Pita Chips & Dip Trio – chickpea spread, olive tapenade & baba ghanoush	\$6.00
Fresh Sliced Seasonal Fruit Tray w/ yogurt dip	\$5.00
Assorted Chef's Selection Petite Cakes & Pastry Display	\$7.50
Domestic Cheese & Select Crackers	\$6.00
Cured & Smoked Meat Tray w/ local mustards	\$6.00

GRAZING BOARDS & DISPLAYS (priced per person – minimum 25 people)

Cerveza Poached Prawns | \$9.00

Chilled poached prawns served in an ice bowl display with a spicy Bloody Mary cocktail sauce, lemon and lime wedges

Imported Specialty Cheese Board | \$11.00

A centerpiece for any entertainer's table and sure to please the most discriminating of palates. Assorted cheese artfully arranged on a pine board and lavished with seasonal fruit, grapes and berries. Includes crostini, pita crisps and select crackers. An essential menu choice for wine receptions.

The Ultimate Antipasti Board | \$12.00

Roasted & marinated vegetables, olives & piquant pickles, premium hard Italian cheese, genoa salami, prosciutto melon bites and more served with warm focaccia

Charcuterie Board | \$15.00

Specially cured and smoked meats w/ local mustards, domestic and imported cheeses with dried & fresh fruits, nuts & fig jam bordered by roasted & pickled vegetables w/ house made crostini, pita crisps and warm focaccia. A number one choice for casual evenings when paired with a local craft beer or mead where guests can come back for more again and again.

Baked Brie en Croute | \$75.00each (serves 30-40)

An entire wheel of aged, triple crème French brie baked in a beautifully decorated, golden buttery puff pastry shell served w/ toasted hazelnuts, bourbon berry preserves and fresh baguette. Makes a fabulous centerpiece to the table.

Salmon Side | \$120.00 each (serves 30 - 40)

Entire side of house cured salmon, fresh dill, citrus cream cheese, pickled asparagus, crostini & seed crackers.

INDIVIDUAL APPETIZERS & CANAPÉS (priced per dozen – minimum 3 dozen of any one variety)

Dolmades w/ lemon dill sauce	\$16.00
Asiago Puff Pastry Straws	\$18.50
Bacon & Maple Salted Brown Butter Tarts	\$20.00
Spanish Ham & Melon Bites w/ Figs	\$24.00
Caprése Salad Picks	\$26.00
Petit BLT Baguette Slider	\$26.00
Watermelon & Feta Salad Spoons w/ Aged Balsamic Spheres	\$30.00
Salmon Nigiri w/ yuzu soy sauce, pickled ginger & wasabi	\$30.00
Cured Salmon w/ citrus cream cheese & pickled asparagus on seed cracker	\$32.00
Smoked Beef Tenderloin on baby yorkshire w/ beet horseradish & micro greens	\$36.00

HOT HORS D'OEUVRES (priced per dozen – minimum 3 dozen of any one variety)

Warm Artichoke, Asparagus & Spinach Dip w/ flatbread & tortilla chips	\$5.00pp
Bacon Wrapped Baby Potatoes w/ buttermilk maple dip	\$22.00
Mini Vegetable Spring Rolls w/ chili garlic plum sauce	\$22.00
Petite Quiche – Vegetable & chèvre OR prosciutto & gorgonzola	\$24.00
Pan Seared Polenta w/ herbed chevre & oven roasted tomato	\$24.00
Red Lentil Falafel w/ chili mint cucumber raita	\$24.00
Vegetable Samosas w/ tamarind chutney	\$24.00
Chicken, Brie & Saskatoon Berry Fried Wontons	\$24.00
Spanakopita w/ Greek yogurt tzatziki	\$24.00
Crispy Curried Cauliflower Fritters w/ lemon parsley yogurt	\$24.00
Filipino Pork Spring Rolls w/ sweet chili dip	\$28.00
Mushroom & Black Truffle Petite Pot Pies	\$30.00
Dore Lake Northern Pike Tacos w/ pickled slaw, pico & chipotle avocado creme	\$32.00
Sliced Pork Belly w/ yuzu garlic soy sauce, scallions & peanuts	\$32.00
Spicy Thai Coconut Curry Chicken Sticks	\$30.00
Braised Pulled Pork Sliders w/ pineapple salsa, island BBQ sauce on mini ciabatta	\$32.00
Prime Rib Burger Sliders on brioche buns w/ cheddar, bacon & smoky tomato aioli	\$32.00
Fonos Fish Pickerel Cakes w/ corn pepper relish, lemon mayo, chive oil	\$32.00
Seared Sea Scallops wrapped in double smoked bacon	\$38.00
Rabbit Confit Flatbread w/ poached pear & red wine gastrique	\$38.00
Harissa Roasted Lamb Lollipops, crushed pistachios, pomegranate molasses, mint	\$44.00

Chef's Choice Hot Appetizers (5pc per person minimum guarantee) **\$10.00pp**

A delectable selection which may include an assortment of the following: mini quiche, dry garlic ribs, spring rolls, cheese & sausage pinwheels, chicken wings, spanakopita, cheese puffs, farmer's sausage bites, dry garlic ribs, phyllo parcels, etc. Appropriate sauces & dips will accompany this selection. Excellent choice for larger groups.

Food Bars (priced per person in combination with a dinner buffet)

Served after 8pm only

Bunwich Bar | \$8.00

Assorted bakery rolls, cold cuts, sliced cheeses, vegetable garnish, pickles & assorted condiments

Prime Rib Burger Slider Bar | \$10.00

Mini brioche buns, cheddar cheese, vegetable garnish, pickles & assorted condiments

Pulled Pork Bunwich Bar | \$10.00

Bakery buns, caramelized onions, cheddar cheese, pickles & coleslaw

Deep Fried Pierogi Bar | \$10.00

Crispy fried mini pierogies w/ bacon bits, cheddar cheese, kielbasa, green onions & sour cream

Mashed Potato Bar | \$10.00

Luscious mashed potatoes w/ beef or chicken gravy, bacon bits, cheddar cheese, green onions & sour cream

Taco in a Bag Bar | \$10.00

Individual bags of taco chips with spiced beef OR fajita chicken, diced vegetable garnish, shredded cheese, salsa & sour cream

Pizza Minimum order of 3 pizzas per variety | \$15 per pizza

- Take Out Style 9" Hand Tossed Pizzas
- Olive Oil Crust, Pomodoro Sauce, Mozzarella & Asiago Cheeses
- Cut in 4 slices per pie
- Serve 2-4 people depending on the type of event

Select from these varieties:

Tre Formaggio – bocconcini, mozzarella, asiago

Margherita – cocktail tomato, fresh basil, bocconcini

Canadiana – pepperoni, bacon, cheddar,

Prosciutto e Frutta – prosciutto, caramelized onion, pineapple, balsamic honey, arugula

Carne Piccante – spicy genoa, calabrese, onion, bell pepper, pepperoncini

Funghi e Pancetta – mushroom, bacon, onion, truffle oil

Salsiccia – sausage, roasted fennel, olive

Verdura – mushroom, bell pepper, onion, olive, tomato, artichoke heart, arugula

Details & Policies

Breakfast, Lunch, Coffee Break, Appetizers, Themed and Home-style Buffet Menu catering must be booked a minimum of two weeks in advance and the final number of guests is due a minimum of 3 days before your event. These menu options do not include event service staff, table service or waitstaff. We do have this option available. Please enquire about our additional service. If there are any special dietary requirements, i.e. gluten free, vegetarian, nut allergies, they must be made known at the time of booking. We are always well prepared to accommodate special dietary requirements for all events. If you or members of your guest list require alternative selections, simply let us know in advance and we'll take care of the rest.

Off-site catering of Breakfast, Lunch, Coffee Break, Appetizers, Themed and Home-style Buffet Menus will include Earth-Wise compostable and bio-degradable plates, cutlery and napkins or, if you choose, china and silverware may be rented from us. All pricing for these events will have 5% GST, 6% PST and 15% gratuity added dependent on service levels. Please inquire about our rental rates. There will be a minimum \$15.00 base delivery fee applied to deliveries within Saskatoon city limits. If the catering is outside of the city limits there will be an .85 cent /km mileage rate in addition to the delivery fee. Larger event catering which includes delivery, set-up and pick-up of equipment and/or rentals may incur an additional delivery fee directly relative to the size of the event. Our staff will pick-up equipment after 10am the following business day or at a convenient time arranged with your on-site contact.

Please have it refuse free and in one place.

Our Wedding Menus and Celebration Banquets are designed to be served buffet style. Individual plated service is available at an additional service cost. If you do not see exactly what you desire in our menu package, our Executive Chef would be delighted to work with you to customize a signature buffet or a three course, served dinner menu to make your celebration a unique gastronomical experience with a memorable personal touch.

All Wedding Menus and Celebration Banquet prices are per person and this pricing is considered all-inclusive with regards to actual food, china, cutlery and service staff - including table clearing, buffet service and cleanup, meetings and consultations with the Chef as well as complimentary printed dinner menus for each place setting. Children under 3 are free. Your Wedding Menu and Celebration Banquet will include event service staff, plates, water glasses, cutlery and food buffet line table linens. The buffet meal will be served in heated, stainless steel chafing dish warmers to ensure your last guest is as happy as your first guest. Ice water jugs are provided for each table as well as a full coffee and tea station. Wine & Beer Bar service and bartenders are available through us for your guests' enjoyment at an additional cost. We also offer a variety of spirit-free wine, beer & mocktails at various pricing. Additional event services, event coordination and various event rentals are available through us as well – just ask! If we don't do it, we will find the best person for the job!

Our Wedding Menus and Celebration Banquet menus are designed for a minimum of 50 guests. If you have less than the minimum guests attending, may we suggest an appetizer menu or plated menu for your group, or you may be subject to paying the minimum amount. All pricing will have 5% GST, 6% PST and 15% gratuity added. Prices subject to change without notice.

There will be a minimum \$50.00 base delivery fee applied to deliveries of Wedding Menus and Celebration Banquets within Saskatoon city limits. If the catering is outside of the city limits there will be an .85 cent /km mileage rate in addition to the delivery fee. Special event catering which includes delivery, set-up and pick-up of equipment and/or rentals may incur an additional delivery fee directly relative to the size of the event. Our staff will pick-up equipment after 10am the following business day. Please have it refuse free and in one place.

Wedding Menus and Celebration Banquet catering must be booked a minimum of four weeks in advance and the final number of guests is due a minimum of fourteen (14) business days before your event. If there are any special dietary requirements, i.e. gluten free, vegetarian, nut allergies, they must be made known at the time of booking. We are always

well prepared to accommodate special dietary requirements for all events. If you or members of your guest list require alternative selections, simply let us know in advance and we'll take care of the rest.

Menu Tastings are available and encouraged. Our Executive Chef would love to arrange a taste testing for your event. These are held at the Chef de Partie Kitchen & Tasting Room. Appointments are made Monday through Thursday between 6pm and 8pm.

Dinner Buffet Taste Testing \$230.00 plus taxes

This is portioned for 4 Guests. You will select up to:

2 Entrée Meats* (1 portion of each meat per person) 2 Starch Sides, 2 Salads, 2 Desserts

* The Prime rib is not available to sample.

Appetizer Taste Testing \$175.00 plus taxes

This is portioned for 4 Guests. 4 pieces of each menu item will be prepared so that each guest (maximum 4) can have a bite of all 8 items. Items are chosen from the Appetizers by the dozen, not from the Platters.

You will select up to 4 Hot Appetizer Items 4 Cold Appetizer Items

To secure your event date, a deposit equal to 30% of the final invoice must be paid at time of booking and can be charged to a credit card of your choice. The final invoice will be based on your final guest count and any possible additions, deletions or changes made before the event. Invoices are sent the Monday following your event or, in the case of a holiday weekend, the Tuesday following your event and are due upon receipt. We accept MasterCard, Visa, QuickBooks on-line payment, Interact E-Transfer & cheque. Returned payments will have a \$50.00 NSF fee applied. Outstanding invoices +30 days will have a \$50.00 late fee applied.

Our cancellation policies are as follows: for wedding and special event bookings with longer advance dates, there will be a full refund up until four weeks before the event date excepting any tasting/consultation fee. After that date, any cancellation will result in forfeiture of the/a 30% deposit/fee. Any cancellation within ten (10) business days of the event date will require full payment of invoice. In cases of postponement - all monies will continue to be held as deposit for the new event date. Sometimes life takes unexpected turns – we understand – we are a family run and owned company and we will work with you to negotiate any changes or bumps in the road. Short notice and corporate bookings will require full payment of invoices if cancellation occurs with three (3) business days of the event. Thank you for understanding.

Contact Us

Please contact us via email, text, telephone or through our contact page on our website with any questions or comments or to book a menu consultation for your Corporate Catering, Wedding or Special Event.

Thank you for your consideration.



RE-DEFINING THE PRIVATE CATERING SERVICE

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