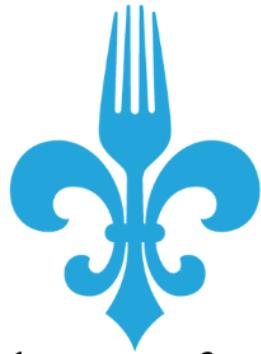


2024 Catering Menu



chartier

FRENCH-CANADIAN COMFORT FOOD



Appetizers

Prices quoted are subject to GST + 18% gratuity fee. Additional charges may apply for off-site execution, delivery, etc - see final pages for details.

Potato Chips and Dip - \$4/person

Sweet onion or andouille spiced house-made potato chips with your choice of creamy dill pickle dip or Fifth Gen Garden smoked garlic dip

Seasonal Fruit & Yogurt Platter - \$7/person

Assorted fresh seasonal fruit served with seasonal flavoured yogurt dip

Seasonal Vegetables & Dip Platter - \$7/person

Assorted fresh seasonal vegetables served with your choice of creamy dill pickle dip or Fifth Gen Garden smoked garlic dip

Hors d'Oeuvres

● **Cold Canapés** - \$25/dozen

- Effing Seafood marinated PEI mussels on Mother sourdough crostini
- Endive leaves filled with mushroom mousse, topped with cold smoked Lakeside Farmstead butter cheese & candied walnuts
- Seasoned house-made potato chip with crème fraîche and sturgeon caviar
- Effing Seafood salmon rilette, pickled red onions, crispy capers on Mother sourdough
- Beet pickled devilled Mornville Colony eggs with Fifth Gen Gardens Garlic Goddess filling

● **Hot Canapés** - \$30/dozen

- Prosciutto wrapped asparagus spears with shaved Sylvan Star aged Grizzly gouda (GF)
- Mushrooms on toast - Woodland oyster mushrooms, garlic, balsamic reduction & thyme on grilled Mother sourdough toast
- Vadouvan spiced chickpea fritters with coriander cucumber raita
- Seasonal arancini - panko breaded & deep fried risotto
- Haricots Vert - battered green beans, chilli maple syrup, & smoked maple aioli (DF)
- Redtail Farm beef meatball with smoked brisket trim in a Jacek cocoa gravy (GF & DF)
- Creole Prawns - Grilled andouille spice marinated prawn skewers (GF & DF)
- Mini Pissaladière - crispy salami, rosemary fromage blanc, chilli oil on sourdough flatbread bites

Bread & Butter Board - \$5/person

Board offerings include:

- Freshly baked Mother sourdough bread
- Seasonal flavoured whipped butter
- Preserved herb salt

Additional items to add on to your board - \$2/person per item

- ❖ Selection of Chef Tamara's seasonal fruit jam
- ❖ Irving's Farm house-made pork creton
- ❖ Effing Seafood organic Salmon rilette
- ❖ Brûléed double creme brie cheese

Chartier Garde Manger Board (Charcuterie) - \$15/person

Board offerings include:

- Freshly baked Mother sourdough bread
- Seasonal whipped butter
- Preserved herb salt
- Assortment of Canadian cheeses
- Variety of cured meats
- House-made preserves
- Effing Seafood organic Salmon rilette
- House pickled vegetables (cucumbers, beets & red onions)
- Irving's Farm house-made pork creton

Additional items to add on to your board for \$2 per person per item:

- Good Morning Honeycomb
- Marinated Effing Seafood PEI mussels
- House smoked olives
- House-made salt & pepper potato chips
- Herb candied walnuts
- Bruleed brie
- Chartier fruit jam

Brunch / Lunch

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Les Oeufs Buffet Bar - \$18/person

- ❖ Herb scrambled Mornville Colony eggs (GF)
- ❖ Irving's Farm smoked bacon (GF & DF)
- ❖ Mother sourdough toast with fruit jam & whipped flavoured butter
- ❖ Irving's Farm creton spiced pork patty (GF & DF)
- ❖ Brunch spiced potatoes (GF & DF)

Quiche Buffet Breakfast Bar - \$18/person

- ❖ Choice of Morinville Colony egg quiche (GF)
 - Irving's Farm bacon, caramelized onion and cheddar cheese
 - Spinach, artichoke and swiss cheese
 - Meuwly's honey ham and double creme brie cheese

Poutine Bar - \$19/person

This buffet style option starts off with triple cooked, hand cut fries and allows guests to customize their own poutine creation with an assortment of toppings.

Toppings include:

- Poutine Gravy made with magic
- Old School Cheesery cheese curds
- Beaumont smoked meat beef brisket
- Irving's Farm maple molasses pulled pork shoulder
- Irving's Farm smoked bacon lardon
- Smokeshow smoked jalapeno hot sauce
- Variety of house-made pickles including cucumbers and red onions
- Scallions
- Sour cream
- Sauteed Woodland oyster mushrooms with truffle oil
- Caramelized onions with Fifth Gen Garden garlic supreme

For a breakfast flair add on medium poached Mornville Colony eggs & brown butter hollandaise for an additional \$5/person.

Soup & Salad - \$19/person

- Choice of seasonal soup (options to be provided upon booking inquiry)
- Choice of seasonal leafy green salad with herb candied walnuts or shaved brussel sprout Caesar salad with horseradish sourdough croutons and Sylvan Star Grizzly gouda
- Served with grilled & buttered Mother Sourdough toast

Add on protein of buttermilk brined baked or fried chicken breast at a cost of \$13 per person

Cold Handheld Sandwiches Offerings

Prices noted below are for sandwiches only. Fries can be added for an additional \$3/person, or poutine, seasonal vegetarian soup, Brussel sprout Caesar salad or leafy green salad for an additional \$6/person.

- **Brown-Bag Take-out Style (no service staff) -\$17/person**

- A detailed order form will be provided in advance, where guests choose from the full list of sandwich options below. Final selections from each guest are due 3 days prior to the event date. Bags will be delivered labelled with guests name for easy distribution.

- **Buffet Style Sandwich Board (minimal service staff) -\$21/person**

- Event organiser selects three of the sandwich offerings below, and Chartier staff takes orders once guests are seated (no advance order required)

- ❖ **Beaumont Smoked Meat Sandwich:** smoked & slow cooked beef brisket, jam dijon, cornichons on lightly grilled Mother sourdough
- ❖ **Sugar Shack Chicken Salad Sandwich:** buttermilk brined baked chicken, sugar shack maple molasses sauce, smoked maple aioli, celery, pickled red onions, on a toasted pain de mie bun
- ❖ **Mornville Colony Egg Salad Sandwich:** hard boiled egg, Fifth Gen Garden garlic aioli, celery, scallions, on a toasted pain de mie bun
- ❖ **Seasonal Vegetable Sandwich:** seasonal vegetables, garlic pickled Lacombe Fresh green tomatoes, lakeside rosemary fromage blanc, smoked maple aioli, & leafy greens, on a toasted pain de mie roll
- ❖ **Deli meat Sandwich:** salami, calabrese, Meuwly's honey ham, garlic pickled Lacombe Fresh green tomatoes, lakeside rosemary

fromage blanc, smoked maple aioli on lightly grilled Mother sourdough

Hot Handheld Sandwiches Offerings

Prices noted below include triple cooked, hand cut fries. Fries can be substituted for poutine, seasonal vegetarian soup, Brussel sprout Caesar salad or leafy green salad for an additional \$6/person.

- **Brown-Bag Take-out Style (no service staff) -\$24/person**

- A detailed order form will be provided in advance, where guests choose from the full list of sandwich options below. Final selections from each guest are due 3 days prior to event date. Bags will be delivered labelled with guest name for easy distribution.

- **Individual Plated Style (maximum service staff) -\$28/person**

- Event organizer selects three of the sandwich offerings below, and Chartier staff will take individual orders once guests are seated (no advance order required)

- ❖ **Beaumont Smoked Meat Sandwich:** smoked & slow cooked beef brisket, jam dijon, cornichons on lightly grilled Mother sourdough
- ❖ **Sugar Shack Fried Chicken Sandwich:** buttermilk brined fried chicken, Meuwly's honey ham, sugar shack maple molasses glaze, pickles, Swiss cheese, smoked maple aioli on a toasted pain de mie bun
- ❖ **Chartier Classic Cheeseburger:** Redtail Farm ground beef patty with smoked beef brisket trim, cheddar cheese, special sauce(mayo, ketchup & yellow mustard), house-made pickles, & leafy greens, on a toasted pain de mie bun
- ❖ **Seasonal Vegetable Sandwich:** seasonal vegetables, garlic pickled Lacombe Fresh green tomatoes, lakeside rosemary fromage blanc, smoked maple aioli, & leafy greens, on a toasted pain de mie roll
- ❖ **Pressed Ham & Brie Sandwich:** Meuwly's honey ham, double creme brie, Fifth Gen Garden garlic aioli, pickled red onions on Mother sourdough bread

Dinner

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Two Course Dinner Service

- **Family Style (minimal service staff) -\$70/person**
 - Presented family style on live edge wood boards and vintage platters to each table of guests
- **Buffet Style (minimal service staff) -\$75/person**
 - Presented buffet style on live edge wood boards, chafing dishes and vintage platters, guests serve themselves
- **Individual Plated Style (maximum service staff) -\$80/person**
 - Presented individual plated style on vintage china and served to each guest at the table

- **Course One: Soups & Salads** (Your choice of two of the following for base price, your choice of three of the following for an additional \$5 per person)
 - Roasted mushroom medley soup with Woodland oyster mushroom, button mushroom, heavy cream, onion, garlic, balsamic drizzle, crispy onions (GF)
 - Dill pickle soup with parsnip, potato, onion, dill, garlic, and pickles (DF & GF)
 - Carrot & Ginger soup with Peas on Earth carrot, ginger, onion, garlic, coriander and cinnamon (DF & GF)
 - Roasted tomato soup with Gull Valley Greenhouse tomatoes, onion, heavy cream, garlic, balsamic drizzle and Sylvan Star Grizzly gouda (GF)
 - Vadouvan Squash soup with Peas on Earth squash, onion, garlic, potato & vadouvan curry spices (DF & GF)

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  - Roasted baby potato salad with creamy gorgonzola dijon dressing, grilled celery, charred scallions, Irving's Farm smoked bacon lardon and pickled mustard seeds (GF)
  - Leafy greens with rocket, sliced strawberries, celery, pickled blueberries, shredded carrot and orange apple vinaigrette (DF & GF)
  - Brussels sprouts, Caesar dressing, horseradish sourdough croutons, Sylvan Star Grizzly gouda, seasoned panko crumbs
  - Cucumber, cherry tomatoes, scallions, whipped housemade dill ricotta and a lemon dill vinaigrette (GF)
  - Watermelon salad with charred corn, scallions, Lakeside Farmstead buttercheese and a lemon basil vinaigrette (GF)
- **Course Two: Starches & Warm Vegetables** (Your choice of two of the following for base price, your choice of three of the following for an additional \$5 per person)

- House-made tagliatelle pasta with garlic, shallots, chilli flakes and Sylvan Star Grizzly gouda
  - Creamy gorgonzola mashed potatoes with garlic butter
  - Corn on the cob wheels, grilled with your choice of flavoured butter - amaretto apricot, truffle, chilli maple, smoked Fifth Gen Garden garlic supreme or Irving's Farm bacon (GF)
  - Butter roasted brussel sprouts and Peas on Earth carrots with chilli maple glaze (GF)
  - Herb and Fifth Gen Garden Garlic Goddess roasted baby potatoes (GF & DF)
  - Rosemary and parmesan sweet potato pavé (GF)
  - Grilled seasonal vegetables with toasted coriander butter (GF)
  - Porcini & shiitake mushroom risotto with truffle butter (GF)
- **Course Two:Proteins** *(Your choice of two of the following for base price, your choice of three of the following for an additional \$10 per person)*
- Herb, parsley and scallion stuffed, maple glazed chicken breast (GF & DF)
  - Buttermilk brined lemon basil grilled chicken breast (GF)
  - Herb marinated baked chicken with Meuwly's honey ham and double creme brie (GF)
  - Whiskey peach glazed chicken breast (DF)
  - Black pepper jam crusted & smoked beef brisket with red wine jus (GF & DF)
  - Miso maple crusted & smoked beef brisket with porcini jus (GF)
  - Redtail Farm beef bourguignon with rosemary jus (GF & DF)
  - Vadouvan curried tofu and cauliflower with chickpeas & lentils (GF)
  - Tahini roasted courgette, caramelized onions & mushroom medley with pumpkin seeds
  - Garlic and tarragon baked steelhead trout, with grilled lemon butter (GF)
  - Old Bay spiced Effing Seafood medley with BC manilla clams, PEI mussels, and prawns (GF)
  - Braised Chatsworth Farm leg of lamb with garlic & rosemary (GF & DF)
  - Sage and fennel stuffed Irving's Farm porchetta (GF & DF)
  - Roasted & crispy Irving's Farm pork belly crusted with Black pepper jam (GF & DF)
  - Sych Homestead red wine braised bison roast with herb gravy (GF & DF)

# Desserts + Pastries

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## **Dessert Options**

- **House-made Pie** - \$9/person
  - Choose 3 from an assortment of Chartier pies, including apple cinnamon with white cheddar, brown sugar peach, cherry, banana cream, saskatoon berry, strawberry rhubarb, tarte au sucre, and lemon meringue
  - Can be offered family style, buffet style, or plated for noted price
- **Buffet Ice Cream Sundae Bar** - \$9/person
  - Maple Cream and Belgium chocolate artisanal ice cream from Little Bear Gelato with topping station (dairy free sorbet available upon request)
  - Toppings include: Chef's seasonal fruit jam, Jacek chocolate sauce, salted caramel, housemade cookie chunks, Lakeside Farmstead chantilly cream
- **Mother by Chartier Bakery Buffet Bar**
  - Artisan crafted baked goods available from Mother Bakery, tier options noted below (can be offered family style, buffet style, or plated for noted price)

## **Pastry Options**

### **Assorted Pastries Level One** -\$4 per person

Sweet and Salty Maple Dipped Donut, Seasonal Cookie, Seasonal Scone, Maple Glazed or Classic Sourdough Croissant

### **Assorted Pastries Level Two** -\$6/person

Seasonal Bar, Maple Glazed or Classic Sourdough Croissant, Petite Sourdough Cinnamon Bun, Sweet and Salty Maple Dipped Donut

### **Assorted Pastries Level Three** -\$8/person

Seasonal Bar, Seasonal Cake, Seasonal Pie Slice, Seasonal Crème Brûlée

### **Petite Sourdough Cinnamon Buns** -\$54 for 9

### **Sweet and Salty Maple Dipped Sourdough Brioche Donuts** -\$4 each

### **Classic Sourdough Croissants** -\$4 each

### **Maple Glazed Sourdough Croissants** -\$4 each

### **Vegan + Gluten Free Seasonal Fudge** -\$4 per serving

# Beverages

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**Alternate Route Coffee Station** - \$4/person

Locally roasted beans with sugar, sweetener, dairy and non dairy cream options.

**Tea Girl Tea Station** - \$4/person

Locally sourced teas with sugar, sweetener, dairy and non dairy cream options.

**Fruit Juice & Soda Beverage Station** - \$4 each (based on consumption)

- ❖ Selection of individually packed cans and bottles

**Craft Soda & Kombucha Beverage Station** - \$6 each (based on consumption)

- Selection of Annex craft sodas - Root Beer, Ginger Beer, & Craft Cola
- TrueBuch Craft Kombucha - Vanilla Chai, Mojito Mint, & Ginger

**Chartier Liquor Bar**

- Selection of local craft breweries by the can - Town Square, Bent Stick, Blindman, Sea Change, 88' & many more. - \$9/per can
- Selection of Chartier's seasonal red, white and rose wine by the glass - \$10/5oz glass or \$15/8oz glass
- Craft cocktails (Consultation required, price TBD)
- Bartender staffing charge \$20/hour minimum 3 hours

# **Additional Fees**

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### **Off-Site Execution Fee - \$300**

- Charged for buffet, family and plated style service
- Includes all kitchen and service staff for 1 hour pre service setup + service execution + 1 hour post service cleaning
- Includes all required chafing dishes, serving tongs, and serving platters
- Additional kitchen equipment rentals may be required depending on venue setup, and will be quoted separately once site details are confirmed

### **Delivery Fee**

- Within 10km - \$45
- Within 10-25 km - \$75
- Greater than 25 km - \$100 or more

### **Chartier Rentals & Add Ons**

- Water pitchers & glasses (\$2/person)
- Plates, bowls & cutlery (\$3/person)
- Disposables (\$1-3/person based on individual needs)
- Bar Glassware (Charged Individually Costed)
- Linens (tablecloths, cloth napkins, chair covers) not included, but can be sourced upon request.