

Lunch Catering Menu



Chef's



fresh .healthy .natural

Gluten Free & Vegan Options Available

606 4 St SW Calgary, AB – T2P 1T1
403-265-6680 | catering@chefscafe.ca | www.chefscafe.ca

LUNCH

Fair-trade Coffee

Local Coffee Roaster "ROSSO's Medium or Dark roast

\$17.99 per coffee canister

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Organic Assorted Tea

(we will provide you our tea box with special collections of organic tea)

\$2.50 per sachet

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Juices and Beverages

(assorted juices, water bottles and natural canned beverages)

Small \$2.29, Large \$2.99

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Fresh Fruit Platter

(seasonal fresh-cut fruit with berries)

\$3.50 per person

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Garden Vegetables and Dips

(seasonal fresh-cut vegetables with house-made dips)

\$2.85 per person

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Soup of the Day

(soups changes daily, and freshly made in the house everyday)

\$5.00 per person

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Assorted Cookie Platter

(assorted fresh baked cookies)

\$2.75 per person

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Dessert Platter

(assorted cakes, brownies and bars with berries)

\$2.99 per person

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Gluten Free Dessert Platter

(chef's selections of gluten-free treats with berries)

\$4.50 per person

Appetizers & Snacks

Cold Tomato & Avocado Dip

(house-made fresh tomato and avocado salsa like dip with south-western spices and fresh lime juice, served with house-made chips and toasts)

\$15.95 per platter (5 – 6 people)

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Tomato & Feta Bruschetta

(house-made fresh tomato bruschetta on crostini's with crumbled feta)

\$15.95 per platter (5 – 6 people)

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Red Lentil & Chickpea Hummus

(house-made lentil and chickpea hummus, extra virgin olive oil, house-made chips and crispy pitas)

\$16.95 per platter (5 – 6 people)

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Finger Sandwiches

(assorted cold sandwiches cut into bite sizes, this is a great choice for all kinds of meetings and parties)

\$21.95 per platter (5 – 6 people)

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Hot Artichoke & Spinach Dip

(creamy hot artichoke & spinach dip made with cream cheese & goat cheese and baked in the oven, served with house-made chips and toasts)

\$26.95 per platter (5 – 6 people)

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Chef's Signature Quesadilla (5 – 6 people)

(roasted vegetables & chicken with lots of mozzarella and cheddar, pressed and grilled in flour tortillas)

\$32.95 per platter

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Chicken Skewers (6 – 8 people)

(naturally raised chicken tenders skewered and cooked to the perfection, glazed with classic teriyaki)

\$35.95 per platter

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Marinated Spicy Pacific Prawn (6 – 8 people)

(marinated with garlic, lime juice and olive oil, cooked to the perfection and served with house-made avocado tomato relish)

\$39.99 per platter

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Indian Traditional Samosa

(traditional indian savory appetizer, filled with veg/chicken and spices and wrapped in puff pastry)

\$1.85 Veg/\$2.25 Chicken each

Salads & Platters

(Minimum 3 of Each)

Field Greens Salad

(fresh baby-head lettuces, fresh tomato, cucumber, shaved radish, carrots with house-made dressings)

\$3.50 per person

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Seasonal Greens & Fruits

(mix of greens, kale, lettuce, berries, tomato, cucumber, kiwi, orange, with house-made dressings)

\$4.00 per person

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Marinated Chickpea Salad

(baby arugula, grape tomatoes, feta and citrus vinaigrette)

\$4.00 per person

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Mixed Bean Salad

(mixed beans, cucumber, tomatoes, basil vinaigrette and grated parmesan)

\$4.00 per person

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Orzo Salad

(Italian Orzo, sautéed peppers and onions, olives, oven roasted tomato vinaigrette)

\$4.00 per person

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Italian Pasta Salad

(Penne pasta and sautéed vegetables in creamy italian vinaigrette with shaved grana padano)

\$4.00 per person

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Red Bliss Potato and purple Cabbage

(garlic and olive oil roasted red potatoes, and purple cabbage slaw, Italian parsley, fresh cracked pepper)

\$4.00 per person

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Spinach & Goat Cheese Salad

(baby spinach, goat cheese, crisp apples, berries, tomatoes, parmesan, aged- balsamic vinaigrette)

\$4.25 per person

Caesar Salad

(romaine hearts, crispy bacon, roasted tomatoes, kalamata olives, croutons and shaved parmesan)

\$4.25 per person

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Kale & Beet Salad

(olive oil marinated kale, roasted beets, crispy chickpeas, zested parmesan with lemon chili vinaigrette)

\$4.25 per person

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Kale, Apple & Feta Salad

(fresh picked kale, crunchy apples, toasted pumpkin seeds, feta and cabernet vinaigrette)

\$4.25 per person

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Savory Couscous Salad

(feta, kalamata olives, sautéed sweet peppers and onion, tomato, Italian parsley, extra virgin olive oil)

\$4.25 per person

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Lemon Lentil Salad

(green lentil, fresh tomatoes, lemon chili vinaigrette, lemon zest and parmesan)

\$4.25 per person

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Arugula, Avocado & Mango Salad

(baby arugula, fresh avocado and mango in shallot and sherry vinaigrette)

\$4.25 per person

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Watermelon & Mint salad

(diced watermelon, baby arugula, fresh mint, shaved red onions, feta, aged balsamic reduction and extra-virgin olive oil drizzles)

\$4.25 per person

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Greek Salad

(fresh cut vegetables with feta and Kalamata olives, herbs in house-made greek dressing)

\$4.25 per person

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Organic Quinoa Salad

(baby arugula, sundried cranberries, toasted sunflower seeds, sweet bell peppers and grape tomatoes)

\$4.75 per person

Tomato Bocconcini Salad

(bocconcini cheese, vine-ripened tomato, fresh cracked pepper, aged balsamic reduction, basil oil)

\$6.25 per person

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Marinated Mushrooms, Olives & Tomato Salad

(balsamic and olive oil marinated mushrooms and oven roasted tomato with olives and parmesan)

\$6.25 per person

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Chicken, Spinach & Strawberry Salad

(grilled chicken breast, baby spinach, fresh strawberries, toasted pecans, feta, fig balsamic vinaigrette)

\$7.00 per person

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Chicken Nicoise Salad

(grilled chicken breast, french beans, kalamata olives, hard-boiled egg, red potato, tomato and balsamic)

\$7.00 per person

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Grilled Vegetable Platter

(olive oil and herb marinated and grilled asparagus, zucchini, eggplant, peppers, red onions, olives, tomato, mushrooms and artichokes with feta and balsamic reduction)

\$7.00 per person

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Cheese Platter

(selected domestic and imported cheese, dried fruits and nuts, berries, fruit preserves, house-made chips and crostini and crackers)

\$8.00 per person

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Smoked Salmon Platter

(smoked salmon, baby greens, boiled egg, goat cheese, shaved red onions, capers, fresh lemon and extra virgin olive oil)

\$8.00 per person

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Charcuterie Platter

(Italian cured meats, domestic and imported cheeses, olives, dried fruits, house-made pickles, mustards and crostini)

\$8.50 per person

Flatbreads

Roasted Vegetables & Goat Cheese

(seasonal roasted vegetables, quebec goat cheese, caramelized onions, baby arugula, balsamic reduction)

\$9.95

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Avocado & Bruschetta

(creamy arugula pesto, fresh avocado, feta, house-made bruschetta, olive oil, balsamic reduction)

\$9.95

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Maple Cured Ham & Pineapple

(creamy lemon ricotta, tomato concasse, roasted pineapple, maple cured ham, marinated kale, balsamic reduction)

\$10.75

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Chicken, Caramelized Onion & Brie

(garlic and olive oil marinated chicken, caramelized onion, brie, fresh tomato, mozzarella, baby arugula)

\$10.75

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Piggy Flatbread

(maple cured ham, apple-wood smoked bacon, prosciutto, mozzarella, baby greens)

\$10.75

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Chicken & Roasted Shitake Mushroom

(creamy arugula pesto, tomato concasse, roasted mushroom and caramelized onion)

\$10.75

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Roasted Sirloin & Parmesan

(slow roasted and shaved sirloin beef, sautéed onions and peppers, shaved parmesan, baby kale)

\$10.75

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Smoked Salmon Flatbread

(smoked salmon, shaved red onions, capers, lemon zest, goat cheese and zested parmesan)

\$12.95

Wraps

Assorted wraps platter

(Chicken & avocado wrap, Chicken & bacon wrap, Ham & cheese wrap, Pastrami & tomato wrap)

\$7.95 per person

Garden Vegetable Wrap

(fresh raw vegetables with feta and house-made fresh bruschetta, house-made lemon chili aioli)

\$7.15 per person

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Roasted Vegetable Wrap

(roasted market vegetables, lettuce and tomato, fresh avocado, house-made tomato aioli)

\$7.15 per person

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Vegetable and Quinoa Wrap

(organic quinoa, kale, cucumber, tomato, roasted zucchini, iceberg lettuce)

\$7.45 per person

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Chicken and Avocado Wrap

(garlic and arugula marinated chicken, lettuce and tomato, fresh avocado, house-made spicy aioli)

\$7.95 per person

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Kale and Chicken Caesar Wrap

(garlic and olive oil marinated chicken, oven roasted tomato, house-made caesar and parmesan)

\$7.95 per person

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Chicken and Bacon Wrap

(garlic and arugula marinated chicken, lettuce and tomato, crispy bacon, roasted peppers, tomato aioli)

\$7.95 per person

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BLT Wrap

(apple-wood smoked bacon, romaine hearts, tomato, onion, aged cheddar, house-made spicy aioli)

\$8.15 per person

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Ham, Prosciutto and Goat Cheese Wrap

(black forest ham, thinly sliced prosciutto, iceberg lettuce, goat cheese, mustard aioli)

\$8.75 per person

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Pastrami & Tomato Wrap

(thinly sliced pastrami, fresh tomato, mozzarella, iceberg lettuce, basil aioli)

\$8.95 per person

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Grilled Chorizo Wrap

(grilled and sliced chorizo, tomato salsa, iceberg lettuce, shaved onion and avocado)

\$8.95 per person

Sandwiches

Assortment of Cold Sandwich Platter

(house-made assortments of roasted beef, ham + cheese, turkey + cheddar, tuna, cold-cut sandwiches)

\$6.99 per person

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Assortment of Warm Sandwich Platter

(house-made assortments of mixed grilled sandwiches from the below options)

\$8.95 per person

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Roasted Vegetable Sandwich (Grilled Hot Sandwich)

(roasted asparagus, zucchini, eggplant, peppers, aged cheddar and roasted tomato and garlic aioli)

\$7.99 per person

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Italian Cold Cut Sandwich (Grilled Hot Sandwich)

(black forest ham, salami, prosciutto, mozzarella, tomato and spring mix lettuce)

\$8.95 per person

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Porchetta Style Roasted Pork(Grilled Hot Sandwich)

(house-roasted pork, caramelized onion and mushrooms, apple mustard, mozzarella, spring mix)

\$8.95 per person

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Roasted Beef Sandwich (Grilled Hot Sandwich)

(house-roasted sirloin, roasted pepper, fontina, iceberg lettuce, tomato, onion, horseradish aioli)

\$8.95 per person

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BCLT Sandwich (Grilled Hot Sandwich)

(roasted chicken breast, crispy bacon, iceberg lettuce, tomato, onion, house-made spicy aioli)

\$8.95 per person

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Montréal Smoked Meat Sandwich (Grilled Hot Sandwich)

(montreal style smoked beef brisket, sauerkraut, iceberg, fontina cheese)

\$8.95 per person

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Roasted Chicken, Caramelized Onion & Brie (Grilled Hot Sandwich)

(roasted chicken, caramelized onion, triple cream brie, lettuce, tomato and garlic aioli)

\$9.25 per person

Hot Pastas & Risotto

(Minimum 3 of Each)

Roasted Vegetable Tagliatelle

(seasonal roasted vegetables with house-made oven roasted tomato sauce, fresh parmesan)

\$10.95 per person

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Roasted Sweet Pepper and Goat Cheese Fettuccine

(creamy roasted sweet red pepper sauce, asparagus, olives, goat cheese)

\$11.25 per person

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Beef Sirloin Bolognese

(house-made beef bolognese, fresh tomato, zested parmesan and herbs)

\$11.25 per person

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Creamy Arugula Chicken Penne

(garlic and olive oil marinated chicken with creamy arugula pesto sauce)

\$11.25 per person

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Seafood Linguine

(shrimp, bay scallop, calamari, clams, white cod in spicy rosé sauce)

\$12.35 per person

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Tomato, Mushrooms & Spinach Risotto

(sautéed mushroom, oven roasted tomato, baby spinach, parmesan and olive oil)

\$11.95 per person

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Roasted Vegetables & Goat Cheese Risotto

(seasonal roasted vegetables, quebec goat cheese, parmesan, olive oil and herbs)

\$12.25 per person

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Chicken & Ricotta Risotto

(garlic and olive oil marinated chicken, oven roasted tomato, parmesan and house-made creamy ricotta)

\$12.45 per person

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Prawn Risotto

(lemon and olive oil marinated prawns, roasted peppers, tomato bruschetta, olive oil and parmesan)

\$12.95 per person

Chef's Hot Lunches

(Minimum 8 of Each)

Organic Quinoa & Chicken

(organic quinoa and roasted vegetables, grilled natural chicken breast, mushroom demi-glace)

\$13.95 per person

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Grilled Chorizo and Vegetables/Potato

(grilled chorizo, roasted red potatoes, roasted market vegetables, caramelized onion demi-glace)

\$13.95 per person

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Duo of Pork

(grilled pork chop chorizo, roasted red potatoes and market vegetables, caramelized onion demi-glace)

\$13.95 per person

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Grilled Alberta Sirloin

(6oz alberta beef sirloin, roasted red potatoes and vegetables, aged balsamic demi-glace)

\$13.95 per person

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Pan Seared Atlantic Salmon & Organic Quinoa

(pan seared atlantic salmon, sautéed vegetables and organic quinoa, tomato ragout, herbs)

\$15.95 per person

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House-made Beef lasagna

(house-made beef chuck and sirloin lasagna with oven roasted tomato, baby spinach, mozzarella, parmesan and olive oil)

\$12.95 per person

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Tomato Risotto and Grilled Chorizo

(creamy tomato risotto grilled chorizo, house-made bruschetta, parmesan, olive oil and herbs)

\$13.95 per person

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Roasted Little Piggy Loin

(whole loin of a little pig, pan roasted and then will get thrown in the oven to make sure it taste delicious, served with roasted market vegetables, potatoes and demi-glace)

\$13.95 per person

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Slow Roasted Baron of Beef

(slow roasted beef round to the perfection for 12 hours and sliced, served with roasted market vegetables, potatoes and demi-glace)

\$14.95 per person



Chef's Signature Lunch Package - 3 Course Lunch

(\$33.50 per person, and minimum of 15 people)

- Course 1 -

Chef's Salad

(choose any of your favorite salad from the above salads)

Or

Chef's Day Soup

(please ask us about the chef's soup of the day)

- Course 2 -

Chicken Roulade w/ Mushroom Risotto

(sautéed spinach, oven roasted tomato, goat cheese and herbs wrapped in naturally raised chicken breast with creamy mushroom risotto)

Or

Roasted Beef Striploin w/Roasted Red Potato

(mustard and shallot crusted slow roasted striploin w/ olive oil & herb marinated red -potatoes)

Or

Seared Atlantic Salmon w/ Tomato Risotto

(panseard atlantic salmon with lemon beurre , and oven roasted tomato and spinach risotto)

- Course 3 -

Assorted Dessert Platter and Berries

(assorted cake, cookies, brownies and bars)

Or

Fresh Fruit Platter

(seasonal fresh-cut fruit with berries)
