



café | bistro

Feast Café Bistro is the first of its kind in Manitoba – an Indigenous owned and operated restaurant serving dishes inspired by the traditional foods of this great land. Owner Christa, from Peguis First Nation, has spent nearly 20 years refining her cooking skills and expanding her knowledge of Indigenous foods. She is a homecook turned restaurateur whose passion and creativity are woven into the fabric of Feast, each recipe is developed in Christa's home kitchen.

We source as many local ingredients as possible. The bison is farmed right here in Manitoba, our cheese is from Bothwell, the pickerel is caught from our many lakes, and our coffee is roasted locally by DeLuca's, our neighbours in the West End. Our native bread also known as bannock is made-to-order, fresh everyday and is vegan.

We aim to provide employment opportunities to individuals seeking experience in the restaurant industry. We pride ourselves in being a pillar in the community, providing support to local organizations in the form of job practicums, mentorship, work experience programs, and business tours.

Feast would love to host your private party, or cater events at the location of your choosing. We work with groups of any size, will plan a menu that suits your needs, and create lasting memories. Visit our website or email catering@feastcafebistro.com.

***"Feast's menu stems from my heart, home, and garden.
To see my recipes become a favourite to many is humbling" ~Christa***



catering@feastcafebistro.com
feastcafebistro.com
587 Ellice Avenue
Winnipeg, Manitoba
R3B 1Z7
204-691-5979

CATERING MENU
LUNCH & DINNER

DIY 'TIPI' TACOS

Toppings served separately on traditional frybread, build-your-own tacos.
Gluten-free corn tortilla available on request

ITEMS	PRICE PER GUEST
POW WOW <i>g</i> MB grass-fed bison, beans, shredded lettuce, Bothwell cheddar, red onions, roasted corn & bean salsa, maple chipotle lime sour cream drizzle	10.95
SUNDANCE <i>g</i> Slow-roasted, shredded maple chipotle chicken, shredded lettuce, Bothwell cheddar, red onions, roasted corn & bean salsa, maple chipotle lime sour cream drizzle	11.75
THE GATHERER <i>vg</i> Vegan chili, loads of veggies, assorted beans, shredded lettuce, Bothwell cheddar, red onions, roasted corn & bean salsa, maple chipotle lime sour cream drizzle	10.75
Add Guacamole	2.25

SALADS

ITEM	SERVINGS	PRICE
Made with fresh seasonal ingredients.	Small Salad (serves 6-8)	31.95
	Medium Salad (serves 14-16)	63.75
	Large Salad (serves 23-25)	99.00

SALAD VARIETIES

FEAST HOUSE SALAD *v*

Field greens, feta cheese, wild rice, cucumbers, red onions, toasted sunflower seeds, dried cranberries, & homemade Saskatoon vinaigrette

SPINACH SALAD

Baby spinach, mushrooms, boiled egg, smoked bacon, Bothwell mozzarella, tomatoes, red onion, & homemade creamy maple lemon dressing

CAESAR SALAD *v*

Crisp romaine hearts, parmesan shavings, herbed bannock croutons, & creamy garlic dressing

TOSSED SALAD *v*

Field greens, shredded carrots, cucumbers, red onions, tomatoes, ranch & italian dressing

POTATO SALAD *v*

Local potatoes, radishes, green onions, boiled egg, celery, Dijon mayonnaise dressing

MACARONI SALAD *v*

Elbow pasta, green onions, Bothwell cheddar, boiled egg, red peppers, sweet peas, fresh dill, mayonnaise

COLESLAW	Small Salad (serves 6-8)	9.95
	Medium Salad (serves 14-16)	20.95
	Large Salad (serves 23-25)	31.95

Looking for something else? We will happily work with you to create a custom menu for your event.

Prices and menu options are subject to change. All bannock is vegan-friendly. China service is available upon request.

V-vegan-friendly v-vegetarian-friendly g-gluten-free friendly

SOUPS

ITEM

PRICE

SOUPS ✓

Serves approximately 16 people, 8oz servings. Includes assorted bannocks with butter.

All stocks are made in-house from our vegetable and meat trimmings

Vegan and gluten-free soup options available upon request.

Variety depends on soup of the day.

VEGETARIAN v

53.95

MEAT BASED

64.95

For orders less than 15 people, per serving:

6.75

SANDWICH TRAYS

ITEM

SERVINGS

PRICE

Assortment of sandwiches and wraps. No processed meats, each cut in half. Gluten-free breads and corn tortillas available for additional fee. Please specify any dietary restrictions.

Small Tray
(5 sandwiches)

35.25

Medium Tray
(10 sandwiches)

69.25

Large Tray
(15 sandwiches)

103.50

Additional Sandwiches

6.75

Small Tray: Select 1 sandwich variety

Medium Tray: Select 2 sandwich varieties

Large Tray: Select 3 sandwich varieties

SANDWICH VARIETIES

VEGAN ✓

Vegan wrap, roasted garlic hummus, avocado, cucumbers, romaine lettuce, spinach, red onions, peppers, cilantro

TUNA SALAD

Tuna salad with dill, celery, green onions, mayo, Dijon mustard and lemon

MAPLE HAM

Roasted maple ham, Bothwell cheddar, lettuce, honey mustard, mayo on bannock bun

SHAVED BEEF

Roasted Manitoba beef, Swiss, lettuce, mayo, tomato, mustard on multigrain. Sub in roasted Manitoba bison for 1.00/sandwich.

ROASTED CHICKEN

Free-range, local olive oil & oregano chicken breast, lettuce, house-made cranberry sauce & mayo on Winnipeg rye

TURKEY SALAD

Roasted lemon-thyme turkey, dried cranberries, apple, mayonnaise, lettuce on Winnipeg Rye or in tortilla wrap

CHICKEN CAESAR WRAP

Crispy chicken breast, romaine, parmesan, bannock herbed croutons, creamy garlic dressing

CHICKEN AND WILD RICE WRAP

Free-range chicken breast, cranberry sauce, wild rice, & lettuce

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BURGERS & MELTS

Sides not included, served on fresh baked bun. All condiments are served on the side.

ITEM	PER GUEST
BACK TO BISON CHEDDAR BURGER MB grass-fed bison patty, Bothwell cheddar, Feast BBQ sauce, lettuce, tomato, red onion, dill pickle, mustard, mayo, fresh frybread bun	10.95
VEGGIE BEAN BURGER <i>v</i> Corn and bean patty with Bothwell cheddar, lettuce, tomato, red onion, dill pickle, mustard, mayo, fresh frybread bun	7.25
CHICKEN CRANBERRY MELT Roasted chicken breast, citrus cranberry sauce, Bothwell mozzarella, lettuce, mayo, frybread bun	9.75
Add garlic mushrooms or smoked bacon to any burger or melt	2.25

HEARTY COMFORTS

ITEM	SERVINGS	PRICE
BISON STEW Manitoba bison, homemade stock, potato, butternut squash, corn, sweet peas, carrots, onion, garlic & traditional herbs. Served with combination of baked bannock, traditional frybread & butter	Small (serves 8-10)	86.95
	Medium (serves ~16)	174.95
	Large (serves 24-27)	262.95
VEGAN STEW <i>Vg</i> Homemade vegetable stock, squash, potatoes, lima beans, green beans, sweet peas, corn, onions, garlic & traditional herbs. Served with combination of baked bannock, traditional frybread & butter	Small (serves 8-10)	60.50
	Medium (serves 16-19)	115.50
	Large (serves 24-27)	165.00
BISON CHILI <i>g</i> Local MB grass-fed bison, seasonal beans, loads of veggies, sweet corn, fire-roasted tomatoes. Served with combination of baked bannock, traditional frybread & butter	Small (serves 8-10)	86.95
	Medium (serves 16-19)	174.95
	Large (serves 24-27)	262.95
VEGAN CHILI <i>Vg</i> Seasonal beans, loads of veggies, sweet corn, fire-roasted tomatoes. Served with combination of baked bannock, traditional frybread & butter	Small (serves 8-10)	60.50
	Medium (serves 16-19)	115.50
	Large (serves 24-27)	165.00
FIRE-ROASTED BUFFALO LASAGNA Mb grass-fed bison, Bothwell three-cheese blend, fire-roasted tomatoes, peppers, carrots, basil & garlic. Served with combination of baked bannock, traditional frybread & butter <i>g</i> gluten-free pasta available upon request	Small (serves 8-10)	86.95
	Medium (serves 16-19)	174.95
	Large (serves 24-27)	262.95
VEGETARIAN LASAGNA <i>v</i> Bothwell three-cheese blend, spinach, loads of veggies, fire-roasted tomatoes. Served with combination of baked bannock, traditional frybread & butter <i>g</i> gluten-free pasta available upon request	Small (serves 8-10)	60.50
	Medium (serves 16-19)	115.50
	Large (serves 24-27)	165.00
BISON SHEPHERD'S PIE Local MB grass-fed bison, seasonal veggies, roasted garlic potato squash mash, corn & peas. Served with combination of baked bannock, traditional frybread & butter	Small (serves 8-10)	75.95
	Medium (serves 16-19)	148.50
	Large (serves 24-27)	209.00

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BANNOCK PIZZA

ITEM	SERVINGS	PRICE
BUTTERNUT SQUASH <i>v</i> White sauce, roasted butternut squash, Bothwell cheddar & mozzarella, toasted pine nuts, green onions, maple chipotle sour cream drizzle on traditional bannock crust	1/2 Sheet (8-10 slices)	36.25
	Full Sheet (20-25 slices)	69.25
THE FEAST House-made red sauce, Bothwell mozzarella, MB grass-fed bison sausage, pepperoni, smoked bacon on traditional bannock crust	1/2 Sheet (8-10 slices)	38.50
	Full Sheet (16-20 slices)	71.50
ALOHA MANITOBA House-made red sauce, Bothwell mozzarella, roasted maple ham & fresh grilled pineapple on traditional bannock crust	1/2 Sheet (8-10 slices)	38.50
	Full Sheet (16-20 slices)	71.50
Add Extra Toppings: bacon, mushrooms, peppers, jalapenos, onions, maple roasted ham, bison sausage	1/2 Sheet (8-10 slices)	13.25
	Full Sheet (16-20 slices)	26.95

HOT LUNCHES AND DINNERS

Come with assorted bannocks & butter. Served with choice of two sides.

ITEM	PRICE	ITEM	PRICE	ITEM	PRICE
SASKATOON BERRY BBQ CHICKEN BREAST	15.50	WILD BLUEBERRY SWEET & SOUR MEATBALLS	15.50	BISON MEATBALLS WITH MUSHROOM GRAVY	15.50
LEMON PEPPER PICKEREL DINNER	20.95	SLOW-ROASTED MB BISON DINNER	21.95	ROASTED BUTTERNUT SQUASH RAVIOLI <i>v</i>	17.75

CHOOSE TWO SIDES:

Wild Rice Blend	Potato Squash Mash
Roasted Root Vegetables	Seasonal Steamed Vegetables

SIDE DISHES/ADD-ONS

ITEM	SERVINGS	PRICE
WILD RICE BLEND <i>Vg</i> Wild rice, basmati rice, onions, carrots, celery, traditional herbs	Small (12-16)	31.95
	Medium (18-22)	42.95
	Large (28-32)	64.95
POTATO SQUASH MASH <i>vg</i>	Small (12-16)	31.95
	Medium (18-22)	42.95
	Large (28-32)	64.95
CHEF SELECTION OF ROASTED ROOT VEGETABLES <i>Vg</i>	Small (12-16)	31.95
	Medium (18-22)	42.95
	Large (28-32)	64.95
CHEF SELECTION OF SEASONAL STEAMED VEGETABLES <i>Vg</i>	Small (12-16)	31.95
	Medium (18-22)	42.95
	Large (28-32)	64.95
SEASONAL VEGETABLE TRAY <i>vg</i> With ranch dill dip	Small (12-16)	27.50
	Medium (18-22)	40.75
	Large (28-32)	58.35
FRESH SEASONAL FRUIT PLATTER <i>Vg</i>	Small (8-10)	27.50
	Medium (16-20)	40.75
	Large (25-30)	58.35

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DESSERTS

(vegan and gluten-free dessert options available upon request)

ITEM	SERVINGS	PRICE
WARM CRISP <i>v</i> • Wildberry • Apple • Apple Cranberry	per person	4.50
TRADITIONAL RICE PUDDING <i>v</i> with cinnamon and raisins	per person	4.50
DAINTY TRAY <i>v</i> Assortment of butter tarts, double chocolate brownie cake w/ raspberry ganache, mini cheesecake bites & mini dessert bannocks. Seasonal selection may vary.	Medium (serves 50-60)	49.50
	Large (serves 80-100)	66.00
DESSERT BANNOCK TRAY <i>v</i> Traditional frybread dessert bannocks - cinnamon sugar, De Luca fine chocolate, s'mores, coconut, white chocolate, frosted, skor & more	Medium (~8)	22.00
	Large (~14)	38.50
CINNAMON SUGAR BANNOCK TRAY <i>v</i> Traditional cinnamon sugar frybread dessert bannocks	Medium (~8)	15.50
	Large (~14)	26.25
FRESH BAKED COOKIE TRAY <i>v</i> Chocolate chip, macadamia nut, double chocolate & oatmeal raisin	per cookie	1.25
CHEESECAKE <i>v</i> • Chocolate • Caramel • Wildberries	per slice	5.75
	whole cheesecake	66.00
HOMEMADE PIE <i>v</i> • Strawberry Rhubarb • Apple • Blueberry	per slice	3.75
	whole pie	26.50
CUPCAKE TRAY <i>v</i> Carrot w/ cream cheese icing, chocolate w/ raspberry buttercream, vanilla w/ buttercream, lemon poppyseed w/buttercream	per dozen	29.75

SPECIALTY DRINKS

ITEM	SERVINGS	PRICE
Homemade Herbal Very Berry Iced Tea with Lemon and Mint	4L container serves 8-12	49.50
Coffee, DeLuca's French Roast		26.50
Tea Service, Orange Pekoe		26.50
Herbal Tea Service		33.50
San Pellegrino Italian Soda (blood orange, clementine, and lemonade)	each	2.75
Fruit juice (orange, apple, cranberry)		3.00
Bottled Water (500ml)		1.75
Assorted Canned Pop and Soda		1.75

Serving staff is available to ensure you can enjoy your event hassle free. Our staff will take care of you, your guests and ensure a successful event from start to finish. Please inquire for availability.

Bar Service is also available featuring DeLuca's fine wines, an assortment of local beers and highballs.

TAXES, FEES, GRATUITIES

All orders are subject to applicable PST and GST. A 10% administrative fee/gratuity will be applied to all food and beverage orders. A 20% gratuity will be added for any staffed events.

MENU CUSTOMIZATION

At Feast, we want to ensure your event is exactly how you imagined. We are happy to customize any orders, or make substitutions for any dietary restrictions or specification. We offer a wide variety of vegan, vegetarian and gluten-free options and will gladly work with you to plan the perfect menu.

If there is anything you don't see on the menu, we will gladly work with you to design a custom menu suitable to your needs. You name it, we'll make it work!

ORDERING

Larger catering orders require a minimum of 24 hour notice, though we appreciate more notice to ensure we plan a menu that meets your needs. We will work to coordinate a last-minute event, but menu selections may be more limited.

Additional price reductions may be available for large events, please inquire.

DELIVERY

Catering delivery is available for groups of 10 or more, for orders of less than 10, pickup is required. Exceptions can be made depending on availability. Please inquire within.

Please allow a window of +/-20 minutes when setting your delivery time. We always strive to deliver at the requested time, but extenuating circumstances, like traffic or weather may affect delivery time.

MENU SELECTIONS AND QUANTITIES

All meal selections and number of guests must be communicated no later than 24 hours prior to your event.

PRICING CHANGES

All prices are subject to change without notice until a final quote is provided, at which point prices remain fixed and guaranteed until the date of the event.

PAYMENT

Deposits may be required for large events, will be discussed prior to ordering.

Payment accepted within 5 business days of event unless other arrangement have been made.

Payment can be made by Cheque, Cash, Debit, or Credit (Mastercard, VISA, AMEX)