



café | bistro

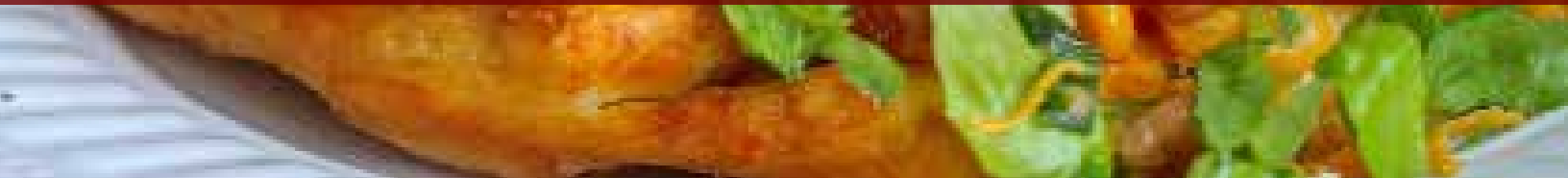
Feast Café Bistro is the first of its kind in Manitoba – an Indigenous owned and operated restaurant serving dishes inspired by the traditional foods of this great land. Owner Christa, from Peguis First Nation, has spent nearly 20 years refining her cooking skills and expanding her knowledge of Indigenous 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***



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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	14.25
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	14.25
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	13.25
Add Guacamole	2.50

SALADS

ITEM	SERVINGS	PRICE
Made with fresh seasonal ingredients.	Small Salad (serves 6-8)	35.25
	Medium Salad (serves 14-16)	70.25
	Large Salad (serves 23-25)	109.00

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)	11.00
	Medium Salad (serves 14-16)	23.25
	Large Salad (serves 23-25)	35.25

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

59.50

MEAT BASED

71.50

For orders less than 15 people, per serving:

7.50

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)

41.25

Medium Tray
(10 sandwiches)

82.50

Large Tray
(15 sandwiches)

123.75

Additional
Sandwiches

8.75

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

EGG SALAD

Farm fresh egg, green onion, celery, lettuce, mayo on French bread

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 bannock 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 bannock bun	13.25
VEGAN BEAN BURGER v Corn and bean patty, Feast BBQ sauce, avocado, lettuce, tomato, red onion, fresh bannock bun	11.00
CHICKEN CRANBERRY MELT Roasted chicken breast, citrus cranberry sauce, Bothwell mozzarella, lettuce, mayo, fresh bannock bun	12.00
Add garlic mushrooms or smoked bacon to any burger or melt	2.50

HEARTY COMFORTS

Our Hearty Comforts are available with beef, bison, or with our “metis” blend of both beef and bison, as well as made vegetarian (or vegan where possible)

ITEM	SERVINGS	PRICE			
		VEG.	BEEF	BISON	
STEWES					
BISON (CAN ALSO BE MADE WITH BEEF) 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 (8-10)	68.75	93.00	106.15	
	Medium (16-19)	136.50	185.00	211.2	
	Large (24-27)	204.75	276.00	315.48	
VEGAN Vg 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					
CHILIS					
	BISON g (CAN ALSO BE MADE WITH BEEF) 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 (8-10)	68.75	93.00	106.15
	Medium (16-19)	136.50	185.00	211.2	
VEGAN Vg Seasonal beans, loads of veggies, sweet corn, fire-roasted tomatoes. Served with combination of baked bannock, traditional frybread & butter	Large (24-27)	204.75	276.00	315.48	
LASAGNAS g gluten-free pasta available upon request					
	FIRE-ROASTED BUFFALO LASAGNA (CAN ALSO BE MADE WITH BEEF) Mb grass-fed bison, Bothwell three-cheese blend, fire-roasted tomatoes, peppers, carrots, basil & garlic. Served with combination of baked bannock, traditional frybread & butter	Small (8-10)	68.75	93.00	106.15
	Medium (16-19)	136.50	185.00	211.2	
VEGETARIAN LASAGNA v Bothwell three-cheese blend, spinach, loads of veggies, fire-roasted tomatoes. Served with combination of baked bannock, traditional frybread & butter	Large (24-27)	204.75	276.00	315.48	
SHEPHERD'S PIE					
	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 (8-10)	N/A	81.50	94.75
	Medium (16-19)	N/A	162.25	189.00	
	Large (24-27)	N/A	243.00	282.50	

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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)	40.00
	Full Sheet (20-25 slices)	76.25
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)	42.50
	Full Sheet (16-20 slices)	78.75
ALOHA MANITOBA House-made red sauce, Bothwell mozzarella, roasted maple ham & fresh grilled pineapple on traditional bannock crust	1/2 Sheet (8-10 slices)	42.50
	Full Sheet (16-20 slices)	78.75
Add Extra Toppings: bacon, mushrooms, peppers, jalapenos, onions, maple roasted ham, bison sausage	1/2 Sheet (8-10 slices)	14.75
	Full Sheet (16-20 slices)	29.75

HOT LUNCHEES AND DINNERS

Come with assorted bannocks & butter. Served with choice of two sides. Minimum order required, inquire for details.

ITEM	PRICE	ITEM	PRICE	ITEM	PRICE
SASKATOON BERRY BBQ CHICKEN BREAST	17.25	WILD BLUEBERRY SWEET & SOUR MEATBALLS	17.25	BISON MEATBALLS WITH MUSHROOM GRAVY	17.25
LEMON PEPPER PICKEREL	25.25	SLOW-ROASTED MB BISON	25.25		

CHOOSE TWO SIDES:

Wild Rice Blend	Potato Squash Mash
Roasted Root Vegetables (+ \$1.75/person)	Seasonal Steamed Vegetables

ITEM	PRICE
ROASTED BUTTERNUT SQUASH RAVIOLI With garlic-herbed buttercream sauce. Comes with assorted bannocks & butter.	19.25

SIDE DISHES/ADD-ONS

ITEM	SERVINGS	PRICE
ACCOMPANIMENTS		
WILD RICE BLEND <i>Vg</i> Wild rice, basmati rice, onions, carrots, celery, traditional herbs	Small (12-16)	35.25
	Medium (18-22)	47.25
POTATO SQUASH MASH <i>vg</i>	Large (28-32)	71.50
CHEF SELECTION OF ROASTED ROOT VEGETABLES <i>Vg</i>		
CHEF SELECTION OF SEASONAL STEAMED VEGETABLES <i>Vg</i>		
PLATTERS & TRAYS		
SEASONAL VEGETABLE TRAY <i>vg</i> With ranch dill dip	Small (12-16)	35.75
	Medium (18-22)	51.00
FRESH SEASONAL FRUIT PLATTER <i>Vg</i>	Large (28-32)	76.50

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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	5.00
TRADITIONAL RICE PUDDING <i>v</i> with cinnamon and raisins	per person	5.00
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 (50-60pcs)	54.50
	Large (90-100pcs)	88.00
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)	24.25
	Large (~14)	42.50
CINNAMON SUGAR BANNOCK TRAY <i>v</i> Traditional cinnamon sugar frybread dessert bannocks	Medium (~8)	17.25
	Large (~14)	29.00
FRESH BAKED COOKIE TRAY <i>v</i> Chocolate chip, macadamia nut, double chocolate & oatmeal raisin	per cookie	1.50
CHEESECAKE <i>v</i> • Chocolate • Caramel • Wildberries	per slice	6.50
	whole cheesecake	72.75
HOMEMADE PIE <i>v</i> • Strawberry Rhubarb • Apple • Blueberry	per slice	4.25
	whole pie	29.25
CUPCAKE TRAY <i>v</i> <i>Choose one flavour per dozen</i> Carrot w/ cream cheese icing, chocolate w/ raspberry buttercream, vanilla w/ buttercream, lemon poppyseed w/buttercream	per dozen	32.75
BANNOCK TRAY : PLAIN, RAISIN, SASKATOON BERRY, FRYBREAD <i>v</i> Served with butter and Feast seasonal jam. Whole wheat or gluten-free available upon request.	Small (20)	36.50
	Medium (40)	66.75
	Large (60)	103.00

SPECIALTY DRINKS

ITEM	SERVINGS	PRICE
Homemade Herbal Very Berry Iced Tea with Lemon and Mint	4L container serves 8-12	54.50
Coffee, DeLuca's French Roast		29.25
Tea Service, Orange Pekoe		29.25
Herbal Tea Service		37.00
San Pellegrino Italian Soda (blood orange, clementine, and lemonade)	each	3.25
Fruit juice (orange, apple, cranberry)		3.50
Bottled Water (500ml)		2.00
Assorted Canned Pop and Soda		2.00

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.

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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 orders of \$300 or more, for smaller, 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

For orders of less than \$500, all menu selections, changes, or number of guests, must be communicated no later than 48 hours prior to your event.

For orders of \$500 or more, changes and selections must be communicated 4 business days 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.

CANCELLATIONS

For large events, we require minimum 5 business days cancellation notice.

For smaller orders, a 72 hour or 3 business day cancellation policy applies.

Charges will apply without sufficient cancellation notice.

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)

EXCEPTIONS

We are happy to work with you and make accommodations, please inquire about exceptions to our policies.