



café | bistro

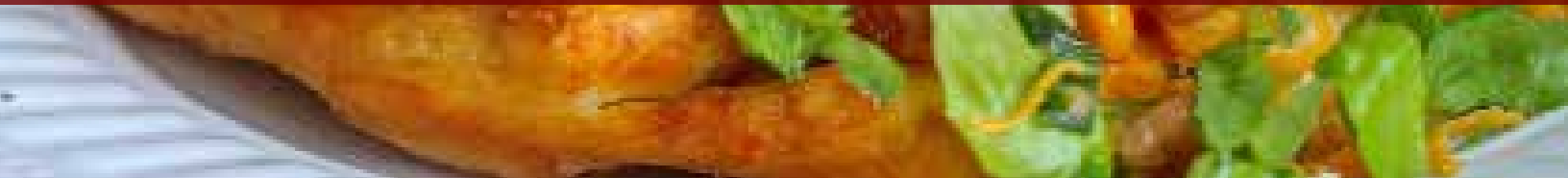
Feast Café Bistro is the first of its kind in Manitoba – an Indigenous owned and operated restaurant serving dishes inspired by the traditional foods of this great land. Owner Christa, from Peguis First Nation, has spent nearly 20 years refining her cooking skills and expanding her knowledge of Indigenous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

CANAPES

ITEM

PRICE

Mushroom bruschetta <i>v</i>	<i>priced per person</i>
Pan seared lemon pepper pickerel crostini	
Roasted butternut squash, feta on house-made corn chip w/ maple chipotle aioli <i>v g</i>	
Smoked salmon on bannock crisp with lemon dill cream cheese	
Maple chicken and mozzarella empanada	
Brie and cranberry chutney on mini frybread <i>v</i>	
Bison wellington with a saskatoon berry sauce (served hot)	
Maple ham and caramelized onion mini quiche (served hot)	

HORS D'OEUVRES

ITEM

SERVINGS

Saskatoon BBQ chicken skewer	<i>priced per person</i>
Wild blueberry sweet and sour bison meatballs	
Hot maple chili lime shrimp	
Bison Sausage bites with maple mustard dipping sauce	
Mixed vegetable spring rolls with a sweet and sour chilli sauce	
Pickerel cakes with dill chive aioli dip <i>v</i>	

SLIDERS

ITEM

SERVINGS

Bison sliders, smoked BBQ sauce, sliced dill pickles, grilled brioche	<i>priced per person</i>
Shredded maple chipotle chicken sliders with maple aioli, red onion, grilled brioche	
Pickerel bite sliders, dill chive lemon aioli, dill pickles, grilled brioche	
Vegan Sliders	

SPECIALTY DRINKS

ITEM

SERVINGS

PRICE

Homemade Herbal Very Berry Iced Tea with Lemon and Mint	<i>3L container serves 8-12</i>	54.25
Coffee, Deluca's French Roast		34.95
Tea Service, Orange Pekoe		34.95
Herbal Tea Service		39.95
San Pellegrino Italian Soda (blood orange, clementine, and lemonade)	<i>each</i>	3.95
Fruit juice (orange, apple, cranberry)		3.95
Bottled Water (500ml)		2.95
Assorted Canned Pop and Soda		2.50

*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*

TRAYS

Vegan and Gluten-free options available upon request

ITEM	SERVINGS	PRICE
MANITOBAN CHEESE TRAY <i>v</i> Assortment of Bothwell cheeses, olives, pickles, assorted baked bannocks, crisps and specialty crackers, Smak Dab mustard, red pepper jelly	Small (8-10)	44.00
	Medium (16-20)	76.00
	Large (25-30)	110.00
SPECIALTY CHEESE BOARD <i>v</i> Assortment of soft cheese, blue cheese, Bothwell cheese with nuts, dried fruits, grapes, red pepper jelly, Smak Dab mustard, assorted breads bannocks specialty crackers.	Serves 24-27	155.75
MAPLE CITRUS CEDAR PLANK SALMON Served on cedar plank with assorted bannocks and crisps	Serves 24-27	84.95
VEGETABLE TRAY <i>v</i> with ranch dill dip	Small (8-10)	39.95
	Medium (16-20)	65.95
	Large (25-30)	89.95
FRUIT PLATTER <i>v</i>	Small (8-10)	39.95
	Medium (16-20)	65.95
	Large (25-30)	89.95
BANNOCK TRAY : PLAIN, RAISIN, SASKATOON BERRY, FRYBREAD <i>v</i> Served with butter and Feast seasonal jam. Whole wheat available upon request.	Small (20)	39.95
	Medium (40)	78.95
	Large (60)	116.95
GLUTEN-FREE MEDICINE WHEEL NACHOS <i>v g</i> with Bothwell cheddar, mozzarella & chickpea hummus. Served with roasted corn & bean salsa & sour cream	Serves 20-25	64.50
	Add guacamole	13.25
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 (50-60 pcs)	75.95
	Large (90-100pcs)	129.95
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)	27.95
	Large (~14)	47.95
CINNAMON SUGAR BANNOCK TRAY <i>v</i> Traditional cinnamon sugar frybread dessert bannocks	Medium (~8)	19.95
	Large (~14)	34.95
FRESH BAKED COOKIE TRAY <i>v</i> Chocolate chip, macadamia nut, double chocolate & oatmeal raisin	per cookie	2.45
CUPCAKE TRAY <i>v</i> Carrot w/ cream cheese icing, chocolate w/ raspberry buttercream, vanilla w/ buttercream, lemon poppyseed w/buttercream	per dozen	38.95

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

Catering orders require a minimum of 24 hour notice, and are subject to our team's availability. Orders are confirmed on a first come-first served basis, so it's best to book early. 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

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.

CANCELLATIONS

Catered events require one (1) week cancellation notice. For orders of less than \$200, a 24 hour 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)