



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

BREAKFAST & BRUNCH

HOT BREAKFASTS

(minimum 10 per selection)

ITEM	PER GUEST
THE ELLICE <i>v</i> Two scrambled eggs, smoked bacon, maple ham, or a veggie croquette, hash browns, and assorted bannocks, multigrain toast, Winnipeg rye, Feast seasonal jam	15.95
Sub in Bison Sausage	2.50
Ramp up your hashbrowns with mushrooms, roasted squash, onions & peppers	2.25
FEASTFUL BREAKY Three scrambled eggs, smoked bacon, maple ham, and MB grass-fed bison sausage, hash browns, and assorted bannocks, multigrain toast, Winnipeg rye, Feast seasonal jam	21.95
Ramp up your hashbrowns with mushrooms, roasted squash, onions & peppers	2.25
PANCAKE SPECIAL <i>v</i> Two buttermilk pancakes, two scrambled eggs, smoked bacon or maple ham or a veggie croquette, syrup, butter, & wildberries or bananas	17.75
Add Whipped Cream	1.75
Sub in Bison Sausage	2.50
FRENCH TOAST <i>v</i> Three slices of classic-style French toast with butter and syrup, wild berries or bananas & choice of smoked bacon, maple ham or veggie croquette & whipped cream	19.75
Sub in Bison Sausage	2.50

LIGHTER BREAKFASTS

BREAKFAST WRAP Scrambled eggs, cheese, bacon, ham, or bison sausage, peppers & onions in tortilla wrap	10.95
VEGETARIAN BREAKFAST WRAP <i>v</i> Scrambled eggs, cheese, spinach, mushrooms, peppers and onions in tortilla wrap	10.95
ORIGINAL BOBS "BREAKFAST ON BANNOCK" <i>v</i> Two farm eggs, cheddar cheese, toasted bannock, tomato & mayo. Also available on Winnipeg Rye, multigrain or french bread.	8.75
Add smoked bacon, maple ham, or sautéed spinach & mushrooms	2.75
Add MB grass-fed bison sausage	3.95
SALMON BOB Two farm eggs, smoked salmon, baby spinach, dill cream cheese, & tomato	13.25
GRANOLA YOGURT BERRY PARFAIT <i>v</i> Greek yogurt, seasonal berries & fresh fruits, maple syrup, homemade granola, toasted nuts (sub in pumpkin seeds, chia seed or sunflower seeds for any nut allergies)	15.50

BREAKFAST PLATTERS

FRESH SEASONAL FRUIT PLATTER <i>Vg</i>	Small (8-10)	47.25
	Medium (16-20)	84.25
	Large (25-30)	118.95
BREAKFAST BAKING TRAY <i>V</i> Our chef's choice of assorted bannocks (Saskatoon berry, raisin, plain, frybread), assorted muffins, banana walnut bread, cinnamon buns, served with butter and Feast seasonal jam. <i>Small: minimum 2 varieties Medium: minimum 3 varieties Large: minimum 4 varieties</i>	Small (20)	64.95
	Medium (40)	120.95
	Large (60)	162.75
BANNOCK TRAY : PLAIN, RAISIN, SASKATOON BERRY, FRYBREAD <i>V</i> Served with butter and Feast seasonal jam.	Small (20)	54.75
	Medium (40)	104.25
	Large (60)	148.25

Looking for something else? We will happily work with you to create a custom menu for your event. Gluten-free options available

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

SPECIALTY DRINKS

ITEM	SERVINGS	PRICE
Homemade Herbal Very Berry Iced Tea with Lemon and Mint	3L container serves 8-12	59.25
Coffee, Deluca's French Roast		38.95
Tea Service, Orange Pekoe		38.95
Herbal Tea Service		41.95
San Pellegrino Italian Soda (blood orange, clementine, and lemonade)	each	4.25
Fruit juice (orange, apple, cranberry)		3.95
Bottled Water (500ml)		3.25
Assorted Canned Pop and Soda		3.25

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.

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 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)