

Catering

Chef Tino Morganti has been serving wonderful meals for many years. He studied at the Institute of Tourism & Hôtellerie in Quebec, and came from a background of a family of chefs, as far back as the early 1900's where his grandfather was a popular caterer in Molise, Italy. Chef Tino gathered further experience continuing on to work in some of the most renowned restaurants in Montreal. This experience has given him the opportunity to work with many talented chefs from around the world, as well as the occasion to serve many well-known celebrities.

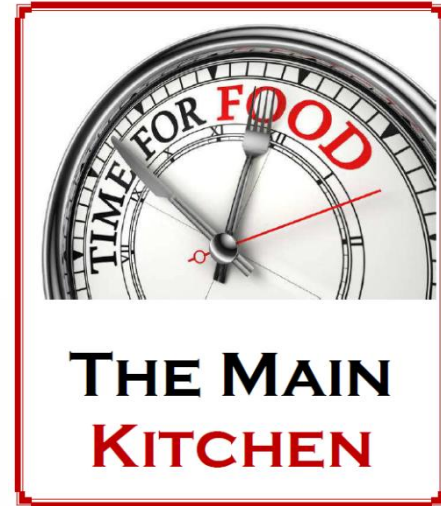
Over the past years, Chef Tino worked with the Groupe Hôtelier Grand Chateau and was the Executive Chef at the prestigious Chateau Vaudreuil Hotel, which provided him the additional experience to oversee many luxurious and famous galas.

Chef Tino brings with him all his creative culinary talents and would be delighted to prepare wonderful meals for your next catering event...from large parties to small, from 10 or more...from appetizers to desserts, you and your guests will be absolutely enchanted!

Do not hesitate to call us if you have any questions, it will be a pleasure to answer your questions. We can also do personalized menus.

Ciao!

Chef Tino & MJ
Owners



Catering Services

422, Main Road, Unit A
Hudson (Québec) JoP 1Ho
T: (450) 202-MAIN (6246)
E : cheftino@live.ca
www.themainkitchen.ca



Serves +/-	S M L			Serves +/-	S M L		
	10	15	20		10	15	20
Balsamic grilled seasonal vegetables	\$30	\$40	\$50	Sundried tomato pesto pasta salad	\$25	\$33	\$42
Basil flavoured fiore di latte cheese with garden fresh tomatoes	\$30	\$40	\$50	New potato salad with lemon-oil, oregano & red onions	\$25	\$33	\$42
Smoked Norwegian salmon with lemon and capers	\$45	\$60	\$75	Orzo and 6-bean salad	\$30	\$40	\$50
Spicy salmon tartar	\$50	\$67	\$85	Beet salad with feta an Granny smith apple	\$30	\$40	\$50
Mixed sandwiches (panini and wraps)	\$45	\$60	\$75	Kale coleslaw with radicchio, pecans, cranberries with honey mayo dressing	\$30	\$40	\$50
Fennel seed black pepper corn crusted Atlantic salmon	\$45	\$60	\$75	Roasted vegetable salad and feta	\$30	\$40	\$50
Rapini with garlic and lemon zest	\$30	\$40	\$50	Arancini (rice balls)	\$30	\$40	\$50
Homemade bakery style tomato pizza		\$15	\$20	Dijon herb roasted potatoes	\$25	\$33	\$42
Homemade bakery style garlic & rosemary pizza		\$15	\$20				

Serves +/-	Med Large		L	Serves +/-	Med Large	
	15	20			15	20
Baked homemade classic lasagna (Bolognese sauce and ricotta)	\$41	\$55		Ravioli tossed in a rabbit, rosemary & wild mushroom ragu	\$50	\$60
Classic eggplant parmigiana	\$45	\$60		Braised oxtail tortelli	\$50	\$60
Baked ricotta stuffed manicotti	\$38	\$50		Casareccia with rapini and Italian sausage	\$45	\$54
Baked veal stuffed cannelloni	\$45	\$60				
Gnocchi with tomato and basil sauce	\$40	\$50				



Serves +/-	Med Large		Serves +/-	Med Large	
	15	20		15	20
Veal meatballs braised in tomato sauce	\$38	\$45	Slow cooked chorizo, chicken & cannellini beans	\$42	\$50
Stuffed peppers (vegetarian or meat option)	\$45	\$54	Sautéed Italian sausage with peppers, mushrooms & onions	\$42	\$50
Bacon wrapped homemade sausage in roasted tomato sauce	\$45	\$54	Stuffed beef brochettes	\$50	\$60
Stuffed veal with speck & fontina cheese	\$60	\$72	Chicken scaloppini Milanese, Marsala or Piccata (lemon sauce)	\$50	\$60
Veal scallopini Marsala or Piccata (lemon sauce)	\$60	\$72	Italian Porchetta	\$85	\$100
Braised short ribs	\$65	\$78	Osso Bucco Milanese	\$120	\$144

Serves +/-	Small Med	
	10	15
Tiramisu	\$30	\$35
Sicilian cannoli		\$25/dz
Assorted Cupcakes		\$24/dz
Homemade cookies		\$15/dz



**We also make hors d'oeuvres (variety of cold and hot)
\$24/dozen (min. order of 3 dozens) . Ask us for the menu**

Applicable taxes extra
Prices are subject to change without notice