

## 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.

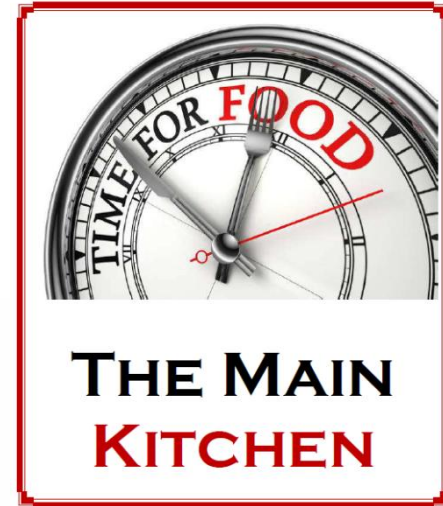
Over the past years, Chef Tino worked with the Groupe Hôtelier Grand Chateau and was the Executive Chef at the prestigious Chateau Vaudreuil Hotel, which provided him the additional experience to oversee many luxurious and famous galas.

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](mailto:cheftino@live.ca)  
[www.themainkitchen.ca](http://www.themainkitchen.ca)



Serves +/-

	S	M	L
Oven roasted seasonal vegetables platter, balsamic reduction	\$30	\$40	\$50
Basil flavoured fiore di latte cheese with garden fresh tomatoes	\$30	\$40	\$50
Smoked Norwegian salmon with lemon and capers	\$45	\$60	\$75
Spicy salmon tartar	\$50	\$67	\$85
Mixed sandwiches (panini and wraps)	\$45	\$60	\$75
Oven baked fennel seed lemon crusted Atlantic salmon	\$45	\$60	\$75
Rapini with garlic and lemon zest	\$30	\$40	\$50
Homemade bakery style tomato pizza		\$15	\$20
Homemade bakery style garlic & rosemary pizza		\$15	\$20

Serves +/-

	S	M	L
Sundried tomato pesto pasta salad	\$25	\$33	\$42
New potato salad with lemon-oil, oregano & red onions	\$25	\$33	\$42
Orzo and 6-bean salad	\$30	\$40	\$50
Beet salad with feta and Granny smith apple	\$30	\$40	\$50
Kale coleslaw with radicchio, pecans, cranberries with honey mayo dressing	\$30	\$40	\$50
Roasted vegetable salad and feta	\$30	\$40	\$50
Arancini (fried risotto balls stuffed with provolone)	\$30	\$40	\$50
Dijon herb roasted potatoes	\$25	\$33	\$42

Serves +/-

	Med	Large
Baked homemade classic lasagna (Bolognese sauce and ricotta)	\$41	\$55
Classic eggplant parmigiana	\$45	\$60
Baked ricotta stuffed manicotti	\$38	\$50
Baked veal stuffed cannelloni	\$45	\$60
Gnocchi with tomato and basil sauce	\$40	\$50

L  
Serves +/-

	Med	Large
Ravioli tossed in a rabbit, rosemary & wild mushroom ragu	\$50	\$60
Braised oxtail tortelli	\$50	\$60
Casareccia with rapini and Italian sausage	\$45	\$54



Serves +/-

	Med	Large
Veal meatballs braised in tomato sauce	\$38	\$45
Stuffed peppers (vegetarian or meat option)	\$45	\$54
Bacon wrapped homemade sausage in roasted tomato sauce	\$45	\$54
Stuffed veal with speck & fontina cheese	\$60	\$72
Veal scallopini Marsala or Piccata (lemon sauce)	\$60	\$72
Braised short ribs	\$65	\$78

Serves +/-

	Med	Large
Slow cooked chorizo, chicken & cannellini beans	\$42	\$50
Sautéed Italian sausage with peppers, mushrooms & onions	\$42	\$50
Stuffed beef brochettes	\$50	\$60
Chicken scaloppini Milanese, Marsala or Piccata (lemon sauce)	\$50	\$60
Italian Porchetta	\$85	\$100
Osso Bucco Milanese	\$120	\$144

Serves +/-

- Tiramisu
- Sicilian cannoli
- Assorted Cupcakes
- Homemade cookies



Small	Med
10	15
\$30	\$35
	\$25/dz
	\$24/dz
	\$15/dz

**We also make hors d'oeuvres (variety of cold and hot)  
\$25/dozen (min. order of 3 dozens) . Ask us for the menu**

Applicable taxes extra  
Prices are subject to change without notice