CASCATA
BISTRO

WINTER CATERING MENU

2026 - 2027

Catering & Private Chef Experiences

Custom menus for gatherings, celebrations, intimate events, and on-site Chef experiences







We look forward to feeding you!

cascatabistro.ca

SLIDERS & CROSTINI

Signature Sliders & Crostini (Per Dozen)

Beef Sliders — **$108**
aged cheddar, red onion jam, garlic aioli, greens

BLT Sliders — **$90**
Bacon, lettuce and tomato with garlic aioli

Grilled Vegetable Sliders — **$80**
Grilled red peppers and onions with zucchini and garlic aioli

Roast Beef Sliders — **$90**
Roast beef, provolone, arugula and horseradish dressing

Brie and Fig Crostini — **$40**
Fig jam and brie on homemade crostini

Bacon and Asparagus Crostini — **$40**
Crisp bacon, asparagus pickles, fresh Asiago

Bruschetta — **$40**
Tomatoes, peppers, red onion, basil and Asiago on baguette

Smoked Salmon Crostini — **$70**
Cold smoked salmon with dill cream cheese and candied lemon

Flatbread — **$45**
18 pieces; choose your style from flatbread menu





Premium Sliders (Per Dozen)

Pork Belly BLT Sliders — **$160**
Citrus-cured pork belly, tomato marmalade and arugula

Lamb Sliders — **$140**
Lamb patties, tomato marmalade, goat cheese, basil

Mini Portobello Dip Sliders — **$108**
Roasted portobellos with onions and cheddar

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SMALL BITES & APPETIZERS



Skewers & Kebobs (Per Dozen)

Caprese Kebobs — **$48**
Grape tomato, bocconcini, basil, balsamic glaze

Peanut Chicken Skewers — **$70**
Peanut-crusted chicken, fried, with chili yogurt

Melon and Prosciutto Skewers — **$50**
Melon wrapped in prosciutto with balsamic glaze

Sauteed Chicken Skewers — **$70**
Marinated chicken thigh skewers (various styles)

Lamb Meatball Skewers — **$90**
Tender lamb meatballs served with mint pesto

Poached Shrimp Skewers — **$70**
Gently poached shrimp

Croquettes & Pastry (Per Dozen)

Bacon Croquettes — **$50**
Whipped potatoes, bacon, cheese, chipotle aioli

Jalapeno Croquettes — **$50**
Whipped potatoes, jalapenos and mozzarella with chipotle aioli

Truffle Mac n Cheese Balls — **$50**
Truffle mac and cheese with spicy ketchup

Puff Pastry Mix (per tray) — **$70**
Assorted puff pastry appetizers, baked

Mini Beef Wellington — **$70**
Beef in puff pastry with mushroom duxelles

Boards, Dips & Platters

Focaccia — **$24**
Freshly baked

Artisan Board — **$120**
Chef's selection of cheese and charcuterie with crackers and preserves

Fruit Platter — **$75**
Fresh fruit with honeyed Greek yogurt

Crudite Platter — **$60**
Freshly cut veggies with homemade ranch

Asiago Spinach Dip — **$80**
Creamy spinach and artichoke dip with Asiago cheese; served with pita, tortilla chips and pesto

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HOT TRAYS & ENTREES

Half tray feeds 6-8 | Full tray feeds 16-20 · Prices shown half / full

Regular Pasta (Trays) ..... **$60 / $130**
Choice of pasta, prepared for sharing

Meat Lasagna (Trays) ..... **$70 / $160**
Layers of pasta, Cascata Meat Sauce and cheese, baked until golden

Chicken Parm Gratin (Trays) ..... **$150 / $350**
Dusted chicken in Cascata sauce, topped with cheese and Italian breadcrumbs, then baked

Braised Beef Risotto (Trays) ..... **$150 / $350**
Slow-braised beef served with rich, creamy risotto

SANDWICH TRAYS

Church Lady Sandwich Tray **$75**
Serves 10-14 people; assorted high tea sandwiches

Cascata Sandwich Tray **$95**
Serves 10-14 people; three styles: Marianna, Prosciutto & Pear, and Salami & Cheese

SALADS & SIDES

Half tray: 6-8 sides | Full tray: 16-20 sides · Prices shown half / full

Potato Salad ..... **$45 / $99**
Classic potato salad, made for sharing

Beet Salad ..... **$45 / $99**
Roasted beets with goat cheese, red onions and greens

Caesar Salad ..... **$45 / $99**
Romaine, parmesan, croutons and bacon

Torn Greens ..... **$35 / $80**
Fresh mixed greens, lightly dressed

Quinoa Salad ..... **$45 / $99**
Quinoa salad with a fresh, light finish

White Bean Salad ..... **$45 / $99**
Tender white beans tossed as a hearty salad

Orzo Salad ..... **$45 / $99**
Orzo pasta salad, served as a side

Pasta Salad ..... **$45 / $99**
Traditional pasta salad

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CHEF'S SPECIALTIES

Chef's Specialty Canapes

(Per Dozen · 2 Dozen Minimum)

Mushroom Toast **$50**
Roasted mushrooms, truffle cream, pickled onions

Smashed Peas on Sourdough **$50**
Green peas, lemon, homemade ricotta

Gougeres **$45**
Caramelized onion and goat cheese pastries

Gnocchi **$95**
Homemade gnocchi, grana Padano, smoked bacon

Winter Features · Limited Time

(Per Dozen)

Gingerbread **$50/dz**
Whipped mascarpone and candied ginger

Winter Spiced Apple Tartlets **$70/dz**
Toasted almonds

Duck Confit Wontons **$100**
Blackberry and juniper gastrique

Chef's Signature Creations

(Per Dozen)

Baby Bao - Duck Confit **$100**
Pickled mustard, apple, celery, cilantro

Baby Bao - Breaded Shrimp **$100**
Carrots, red pepper, celery, chipotle aioli

Baby Bao - Pork Shoulder **$100**
Cabbage slaw, bourbon BBQ sauce

Mini Lamb Tourtiere **$100**
Garnished with sage crisps and tomato aioli

Trout Rillette **$120**
Confit trout, caramelized onion, creme fraiche

Smoked Parsnip Tartlets **$85**
Garnished with toasted marshmallow and cocoa

Parsnip & Ice Wine Soup Shooters **$80**
Garnished with pickled grapes and chive

Poached Pear Tartlets **$80**
Vanilla, lemon and goat cheese garnish

Butternut Squash Tartlets **$70**
Spiced squash puree, candied seeds

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DESSERTS

Cardamom Creme Brulee $80/dz
Salted orange

Vanilla Creme Brulee $80/dz
Fresh berries and cream

Blueberry and Lemon Cheesecake $80/dz
Creamy cheesecake with blueberry and lemon

New York Cherry Cheesecake $80/dz
Classic New York-style cheesecake with cherries

Chocolate Pot du Creme $100/dz
Strawberry compote and Chantilly

Tiramisu $80/dz
Italian layered dessert with coffee and mascarpone

Cannoli, Biscotti, and Fresh Fruit Platter $14
An assortment of Italian sweets and fresh fruit

CATERING SERVICES & FEES

Delivery ..... Varies
Based on distance

Custom Private Chef Experience ..... Varies
A full on-site Chef experience with a custom menu. Your Chef cooks and serves for you.

Chef (on-site) $60/hr
Private Chef for on-site cooking and service

Server / Bartender $40/hr
Event staff for service and bar

Disposable Tray Fee $2/tray
Charged per disposable tray