



Welcome to the Taste of Bull & Filly

Looking to impress your guests? You've come to the right kitchen.

Led by the talented Chef Tristan Foucault, our catering program is tailored for every kind of gathering—whether it's an intimate lunch or a full-blown celebration. From delivery to setup and pickup, we've got your back so you can focus on enjoying the moment.

This is our full catering menu. Have a special request? We're all ears. Let's craft something unforgettable.

## Luncheon Menus

### À LA CARTE LUNCH

Perfect for groups up to 24 guests.

#### SMASH BURGER

Two high-heat seared beef patties, double American cheese, house burger sauce, on a potato bun. \$17/person

#### QUICHE FLORENTINE

Pike briole crust, eggs, spinach, Swiss cheese. \$17/person

#### CLUBHOUSE

Chicken, bacon, and Black Forest ham on marble rye with mayo and mustard. \$16/person

#### BEET SALAD

Glazed beets, field greens, shallots, fresh herbs, goat cheese, lemon vinaigrette. \$16/person  
Add chicken optional \$5

#### PENNE WITH ITALIAN SAUSAGE

Italian sausage on penne, marinara cream sauce, arapallo peppers, spinach, tossed with parmesan and basil. \$18/person

### FAMILY-STYLE LUNCHEON

For groups of 25+ guests.

#### PIN WHEEL SANDWICHES

Minimum 4 dozen of each. \$52/dozen

##### • EGG SALAD

Egg, mayo, green onion, dill

##### • HAM & CHEESE

Ham, cheese, spinach, mayo

##### • CHICKEN SALAD

Chicken, dried cranberries,

green onions, mayo

##### • BUFFALO CHICKEN

Franko hot sauce, chicken,

cream cheese, green onion

##### • VEGAN

Cucumber, roasted peppers & hummus

#### PULLED PORK LUNCHEON

Marinade pork in our Texas BBQ sauce, served with brioche buns \$19/person

#### SANDWICH PLATTER

Assortment of clubhouse, Montreal smoked meat, roasted red pepper, garlic hummus, cucumber, and arapallo. \$15/person

#### TACO PARTY!

Make your own!

Birria Beans: Crispy corn and wheat tortilla shells with smoked cheddar, house made birria stew, pickled onions, feta, cilantro, mint lime crema and hot sauce. Corn tortillas available

## PLATTERS

Each platter is designed to serve approximately 25 people

#### MB SOCIAL PLATTER - \$250

A classic platter with Boudin blanc, traditional meats, and crackers, served with hot and regular mustard.

#### CHEESE PLATTER - \$180

An elegant spread of specialty cheeses, artisan crackers, unique spreads, and other delightful accompaniments.

#### Charcuterie Platter - \$270

A luxurious selection of meats and gourmet accompaniments, curated for the most discerning of palates.

#### VEGETABLE PLATTER - \$115

An assortment of seasonal vegetables with dip.

#### FRUIT PLATTER - \$150

An assortment of seasonal fruit with a creamy dip.

#### Regard & Sophistication

#### THE BULL & FILLY PLATTER:

This top-tier entertainment package is personally designed by Chef Tristan Foucault for your event and honored guests. It features a generous combination of our finest cheeses, crackers, and charcuterie, along with many extra surprises.

10 people: \$300

25 people: \$625

50 people: \$1100

#### DESSERT PLATTER - \$165

A scrumptious platter filled with a delightful mix of dairy treats and cookies.

## MAINS

#### CHICKEN SUPREME

Maple-glazed breast, mustard jus

• Half Pan (8 breasts) \$225

• Full Pan (12 breasts) \$300

#### PRIME RIB (uncut)

AAA Canadian Beef, with Yorkshire

padding, horseradish and jus

\$5 per Minimum 72 oz

#### PORK SCHNITZEL

Crispy breaded pork, mushroom gravy

• Half Pan (8 pieces) \$85

• Full Pan (12 pieces) \$155

#### MB BABY BACK RIBS

Brushed in Bull & Filly BBQ sauce

• Half Pan (12 full racks) \$90

• Full Pan (18 full racks) \$180

#### TOURTIÈRE

Traditional meat pie (serves 8) \$100

Includes your choice of:

• Mushroom Sauce

• Red Wine Demi-Glace

• Green Peppercorn Sauce

#### ATLANTIC SALMON

(per portion)

• Half Pan (8 portions) \$150

• Full Pan (12 portions) \$280

#### PENNE WITH ITALIAN SAUSAGE

Italian sausage on penne, marinara

cream sauce, arapallo peppers, spinach,

tossed with parmesan and basil.

• Half Pan (8 portions) \$90

• Full Pan (12 portions) \$170

## SIDES

Each serves approximately 5 guests.

#### MASHED POTATOES \$25

#### COLESLAW \$20

#### CUCUMBER SALAD \$20

#### HASH BROWNS \$18

#### POTATO SALAD \$18

#### FRENCH FRIES \$18

#### BABY GREENS \$25

#### CAESAR SALAD \$65

## SNACKS & APPETIZERS

#### POUTINE

Marinade pork gravy and bechamel

cheese curds

• Half Pan (8 portions) \$80

#### CHICKEN TENDERS

(24 pcs) Fresh-cut and served with

our honey dill sauce. \$90

#### CHICKEN WINGS

(16 lbs) lightly breaded with your

choice of Hot, BBQ, Kansas City

BBQ, or Hot Honey. \$90

#### CAJUN DRY RIBS

Slow-cooked and flash-fried

• Half Pan (16 pieces) \$90

• Full Pan (22 pieces) \$170

#### RICOTTA & CHIVE GNOCCHI

Wild mushrooms,

roasted garlic, parmesan

• Half Pan (8 portions) \$120