

CHEZ MYLO

EVENT CATERING



Breakfast - Lunch - 5 à 7

Montreal & Surrounding Areas

2026





PACKAGE OVERVIEW

SILVER

Simple, reliable drop-off service with clean selections and no fuss.

Great for everyday intimate gatherings, breakfast meetups, lunch breaks, and private celebrations.

GOLD

A step up in presentation and variety with setup included and a thoughtfully curated spread.

Ideal for hosted events, private celebrations, and polished breakfast, lunch, or 5 à 7 service.

PLATINUM

The full experience with premium selections, elevated presentation, and setup designed to impress.

Perfect for special occasions, large groups, and occasions that call for something memorable.

Optional add-ons available including rentals, staffing, and chef-attended stations.

All packages are priced per person - Taxes not included - Minimum 30 guests



BREAKFAST PACKAGES

SILVER — \$12 / guest

- Assorted pastries & baked goods (chef's selection)
 - Seasonal fruit platter
 - Coffee & tea
 - Drop-off only · No setup
-

GOLD — \$16 / guest

- Assorted pastries & baked goods (chef's selection)
 - Seasonal fruit platter
 - Yogurt parfaits with granola
 - Choice of 1 hot breakfast item
 - Coffee, tea & juice
 - Setup included
-

PLATINUM — \$24 / guest

- Assorted pastries & baked goods (chef's selection)
 - Seasonal fruit platter
 - Yogurt parfaits with granola
 - Choice of 1 hot breakfast item
 - Choice of 2 breakfast sandwiches or wraps
 - Coffee, tea & juice
 - Setup included
-

ADD-ONS (any package)

- Extra hot breakfast item: +\$3 / guest
- Breakfast sandwich/wrap (Silver or Gold): +\$4 / guest
- Extra fruit or yogurt selection: +\$2 / guest
- Chef-attended station: +\$12 / guest
- Rentals (boards, platters, chafers, linens): from \$3 / guest
- On-site staffing: contact for pricing

Mix and match add-ons to customize any package. Contact us to build your perfect morning spread.



BREAKFAST MENU SELECTIONS

 WHAT'S INCLUDED BY TIER

- Silver: Chef's pastry selection · Fruit platter · Coffee & tea
- Gold: Chef's pastry selection · Fruit · Yogurt parfait · 1 hot item · Juice
- Platinum: Chef's pastry selection · Fruit · Yogurt parfait · 1 hot item · 2 sandwiches/wraps · Juice
- Need more? Add-ons available - see Breakfast Packages for details.*

PASTRIES & BAKED GOODS

- Mini Butter Croissants
- Pain au Chocolat
- Seasonal Danish Assortment
- Mini Muffins
- Scones
- Whipped Ricotta Toast with honey & seasonal jam (V, GF)
- Smoked Salmon Blinis with crème fraîche & capers (GF)
- Montreal-Style Bagels with cream cheese & smoked salmon (GF)
- Montreal-Style Bagels with cream cheese & jam (V)

FRUIT & YOGURT

- Seasonal Fruit Platter (VE, GF)
- Yogurt Parfaits with Granola (V)
- Fresh Berry Cups (VE, GF)
- Matcha Chia Pudding Cups (VE, GF)

HOT BREAKFAST

- (Gold & Platinum)
- Herb Scrambled Eggs (V, GF)
- Mini Quiches
- Vegetable Frittata (V, GF)
- Brioche French Toast Bites with maple butter (V)
- Breakfast Casserole
- Buttermilk Pancakes with maple syrup (V)
- Belgian Waffles with fresh berries & whipped cream (V)
- Breakfast Sausages
- Maple Breakfast Sausage Links (GF)

BREAKFAST SANDWICHES & WRAPS

- (Platinum, or add to any package)
- Egg & Cheddar Breakfast Sandwich
- Turkey Bacon Breakfast Sandwich
- Smoked Salmon Bagel
- Spinach & Feta Wrap (V)
- Egg White Vegetable Wrap (V)

BEVERAGES

- Freshly Brewed Coffee (VE, GF)
- Premium Tea Assortment (VE, GF)
- Orange Juice (VE, GF)
- Green Juice (VE, GF)
- Sparkling Water (VE, GF)
- Infused Water (VE, GF)

BREAKFAST STATIONS

(Add to any package - \$12 / guest - Chef-attended)

- Live Egg Station:** Scrambled eggs, omelettes & fried eggs made to order by a chef

Pancake & Waffle Station: Fluffy pancakes or Belgian waffles with a full toppings bar (maple syrup, fresh berries, whipped cream, Nutella)

Bagel & Lox Station: Montreal bagels, cream cheese, smoked salmon, capers, red onion & cucumber
- Smoothie & Juice Bar:** Fresh blended smoothies & cold-pressed juices with seasonal ingredients

Yogurt Parfait Bar: Layered yogurts, house granola & seasonal fruit - self-serve or attended

Custom Station: Have something specific in mind? We'll build it. Tell us your vision and we'll create a station tailored to your event.

Rentals (boards, platters, chafers, linens) available starting at \$3 / guest. Additional staffing available upon request.

V - Vegetarian · VE - Vegan · GF - Gluten-Free · Additional dietary accommodations available upon request.



LUNCH PACKAGES

SILVER \$19 / guest

Choice of 2 sandwich or wrap selections

Choice of 1 salad

Choice of 1 dessert

Beverages included

Dietary accommodations available

Drop-off only · No setup

GOLD \$25 / guest

Choice of 3 sandwich or wrap selections

Choice of 2 salads

Choice of 1 platter

Choice of 1 side

Choice of 2 desserts

Beverages included

Dietary accommodations available

Setup included

PLATINUM \$48 / guest

Full buffet setup with premium presentation

Choice of 2 salads

Choice of 1 pasta

Choice of 2 hot mains

Choice of 2 sides

Choice of 3 desserts

Beverages included

Setup included

ADD-ONS (any package)

Extra sandwich/wrap selection: +\$2 / guest

Extra salad: +\$2 / guest

Extra dessert: +\$1.50 / guest

Platter upgrade (Silver): +\$4 / guest

Hot main (Silver or Gold): +\$6 / guest

Rentals (chafers, platters, linens): from \$3 / guest

On-site staffing: contact for pricing

Mix and match add-ons to customize any package. Contact us to build your perfect menu.



LUNCH MENU SELECTIONS

SALADS

- Asian Sesame Slaw with edamame & ginger dressing
- House Greens with house vinaigrette
- Caesar Salad with parmesan & croutons
- Mediterranean Quinoa Salad with feta & olives
- Panzanella Salad with heirloom tomatoes, grilled sourdough & fresh basil (VE)
- Arugula & Citrus with shaved parmesan

SANDWICHES & WRAPS

- Turkey Club
- Vietnamese Bánh Mì with pickled daikon & sriracha aioli
- Chicken Katsu Sandwich with tonkatsu sauce
- Tandoori Chicken Wrap with cucumber raita
- BBQ Chicken Wrap
- Roasted Vegetable & Hummus Wrap (V)
- Vegan Avocado & Roasted Pepper Wrap (VG)
- Tuna Salad Wrap
- Caprese Sandwich
- Roast Beef Baguette
- Short Rib Grilled Cheese on brioche
- Jerk Chicken Wrap with mango slaw
- Portuguese Chicken Sandwich with piri piri aioli

PLATTERS

- (Gold & Platinum)**
- Crudit  Platter with house dip
- Cheese & Charcuterie Board
- Mediterranean Platter with hummus, olives & pita
- Smoked Salmon Platter

BEVERAGES

- Still Water
- Sparkling Water
- Soft Drinks
- Coffee & Tea service: +\$3 / person

HOT MAINS

- (Platinum)**
- PASTA**
- Wild Mushroom Cavatelli
- Spinach & Ricotta Ravioli
- Tomato Gnocchi
- Pomodoro Pasta
- Truffle Mac & Cheese

POULTRY

- Herb-Roasted Chicken
- Chicken Piccata
- BBQ Glazed Chicken Breast
- Jerk Chicken with coconut rice & mango salsa
- Portuguese-Style Piri Piri Chicken

BEEF

- Mongolian Beef
- Beef Bavette with chimichurri
- Curried Shepherd's Pie

SEAFOOD

- Herb-Crusted Salmon
- Shrimp Fried Rice
- Singapore-Style Seafood Noodles
- Pan-Seared Cod

VEGETARIAN

- Harissa Roasted Cauliflower Steak
- Chickpea Curry
- Stuffed Portobello Mushrooms
- Eggplant Parmesan

SIDES

- Roasted Potatoes
- Herb Rice
- Seasonal Vegetables
- Honey-Glazed Carrots
- Roasted Garlic Mashed Potatoes
- Coconut Rice
- Piri Piri Roasted Potatoes
- Grilled Corn with herb butter
- Crispy Brussels Sprouts with balsamic glaze
- Sweet Potato Mash
- Saut ed Garlic Spinach
- Quinoa Tabbouleh

DESSERTS

- Brownie Bites
- Mini Cheesecakes
- Mini Tarts
- Chocolate Mousse Cups
- Miso Butterscotch Brownie Bites
- Chocolate Chip Cookies
- Carrot Cake



5 À 7 PACKAGES

SILVER starting at \$26 / guest

- Choice of 4 canapé selections
 - Light grazing board (cheeses, crackers & seasonal fruit)
 - *Drop-off style · No setup*
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GOLD starting at \$39 / guest

- Choice of 6 canapé selections
 - Expanded grazing board with charcuterie & artisanal cheeses
 - Choice of 2 mini desserts
 - *Setup included*
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PLATINUM starting at \$52 / guest

- Choice of 8 canapé selections
 - Large-format grazing table with premium cheeses, charcuterie & seasonal accompaniments
 - Choice of 2 mini desserts
 - *Premium setup & full presentation included*
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OPTIONAL ADD-ONS

- Station: starting at 12\$
 - On-Site Staff: contact for pricing
 - Rentals: quoted separately
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Bar service available separately: see Premium Stations & Bar Service for pricing.



5 À 7 MENU SELECTIONS

SEAFOOD

- Tuna Tataki on sesame crisp with yuzu aioli (GF)
- Asian Style Salmon Tartare on crispy rice
- Shrimp Ceviche Spoons (GF)
- Lobster Salad Tartlets (GF)
- Smoked Salmon Blinis with crème fraîche & dill (GF)
- Crab & Avocado Cucumber Rounds (GF)
- Tempura Fried Shrimp with lemon aioli
- Mini Lobster Rolls (warm)
- Coconut Shrimp with mango dipping sauce (GF)

POULTRY

- Tandoori Chicken Skewers with cucumber raita
- Chicken & Waffle Bites
- Duck Confit Crostini with fig jam
- Smoked Duck & Pear Phyllo Cups
- BBQ Pulled Chicken Sliders
- General Tao Chicken with scallion fried rice

VEGETARIAN

- Brie & Black Truffle Arancini (V)
- Caramelized Peppers & Goat Cheese in phyllo cups (V)
- Wild Mushroom Crostini (V)
- Caprese Skewers (V, GF)
- Panzanella Salad Bites with heirloom tomatoes, grilled sourdough & basil oil (VE)
- Mango & Avocado Rice Paper Rolls (VE, GF)
- Mushroom & Lentil Crostini (VE)
- Roasted Beet & Hummus Tartlets (VE, GF)
- Vegetable Gyozas with ponzu (VE)
- Maple Apple Grilled Cheese with brie & caramelized onions
- Spinach & Ricotta Arancini (V)
- Cauliflower Buffalo Bites (VE, GF)

MEAT

- AAA Mini Beef Sliders with aged cheddar & chipotle mayo
- Lamb Kofta Skewers with mint yogurt
- Chipotle Pulled Pork Tacos
- Prosciutto & Melon Skewers
- Beef Carpaccio Crostini with truffle aioli
- New Zealand Lamb Chops with mint chimichurri (+\$4 / piece)
- Mini Beef Wellington Bites

MINI DESSERTS

- Mini Cheesecakes
- Mini Tiramisu
- Yuzu Lemon Tarts
- Miso Butterscotch Brownie Bites
- Macarons (GF)
- Chocolate Ganache Tartlets
- Mini Crème Brûlée
- Seasonal Fruit Pavlovas (GF)

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PREMIUM STATIONS & BAR SERVICE

PREMIUM STATIONS

GRAZING TABLE

Artisanal cheeses, cured meats, fresh fruit, nuts, crackers & gourmet accompaniments

\$12 / person

PASTA STATION

Chef-finished pasta with seasonal sauces and garnishes

\$12 / person

CARVING STATION

Slow-roasted meats carved to order with classic accompaniments

\$15-\$18 / person

TACO STATION

Made-to-order tacos with fresh toppings and house sauces

\$12 / person

SLIDER STATION

Mini burgers with gourmet toppings and soft artisan buns

\$12 / person

DESSERT STATION

Mini sweets and elegant desserts for a polished finish

\$10 / person

OYSTER BAR

Fresh oysters served with classic accompaniments

\$12-\$15 / person

BAR SERVICE

STANDARD BAR

House wine, domestic beer & soft drinks

\$28 / person

GOLD BAR

Top-shelf spirits, premium wine, imported beer & elevated mixers · Choice of 2 signature cocktails

\$42 / person

PLATINUM BAR

Full open bar · Premium spirits, curated wine list, craft beer, elevated mixers & full cocktail service · Choice of 3 signature cocktails

\$55 / person

BYOB SERVICE

Already have your wine, spirits, or beer? We handle everything else.

BYOB SERVICE - \$15 / person

Includes: professional bartending staff, premium glassware, mixers, garnishes, ice, soft drinks & setup. You supply the alcohol - we take care of the rest.

Ideal for clients who prefer to source their own wine, spirits, or beer. Corkage and handling included.

SIGNATURE COCKTAILS

Espresso Martini - Spicy Paloma - Elderflower Spritz

Old Fashioned - Moscow Mule - French 75

Signature cocktails available with Gold & Platinum Bar packages. Gold includes choice of 2 · Platinum includes choice of 3

PRICING AT A GLANCE

SILVER

Breakfast: \$12 / guest

Lunch: \$19 / guest

5 à 7: from \$26 / guest

GOLD

Breakfast: \$16 / guest

Lunch: \$25 / guest

5 à 7: from \$39 / guest

PLATINUM

Breakfast: \$24 / guest

Lunch: \$48 / guest

5 à 7: from \$52 / guest

BAR SERVICE:

Standard Bar: \$28 / guest

Gold Bar: \$42 / guest

Platinum Bar: \$55 / guest

BYOB: \$15 / guest (you bring the alcohol, we handle the rest)

STATION ADD-ONS (from):

Grazing Table: \$12 / guest

Pasta Station: \$12 / guest

Carving Station: \$15-18 / guest

Dessert Station: \$10 / guest

Oyster Bar: \$12-15 / guest

Breakfast Stations: \$12 / guest (chef-attended)

Rentals (boards, platters, chafers): from \$3 / guest

All prices per person - Taxes not included - Minimum 30 guests - Delivery extra

STAFFING & TRAVEL

STAFFING RATES

Front of House — \$35/hr

Cook — \$35/hr

Manager / MD — \$40/hr

Chef — \$50/hr

1 MD included in all events

STAFFING RATIOS

Sit-down Dinner — 1 staff per 15 guests

Buffet — 1 staff per 25 guests

Cocktail / 5 à 7 — 1 staff per 25 guests

TRAVEL (*Out of town only*)

Travel time — hourly rate × hours (to & back, per staff)

Transportation — \$0.76/km × km (to & back, per staff)

RENTALS

Chafers, platters, boards & warmers — \$3/person (Chez Mylo)

Porcelain, cutlery & glassware — \$5.50/person (via Célé-Fête)

Staffing and travel quoted based on guest count, event type, and location. Minimum 30 guests.



ORDERING & CONTACT

WHY CHEZ MYLO

- Chef-driven menus
- Polished presentation
- Flexible formats
- Reliable private event setup
- Custom menus available

ORDERING DETAILS

- Priced per person
- Taxes not included
- Delivery fees based on distance
- Setup included with Gold & Platinum packages
- Disposable ware included
- Rentals available (extra cost)
- Extra staff available (extra cost)
- Minimum 30 guests
- Full payment required before event
- Orders required 7 days in advance
- Rush orders available upon request

CONTACT

- chezmylocatering.com
- chez.mylo@gmail.com
- 514-691-4841
- [@chez.mylo](#)

SERVICE AREA

- Montreal - Laval - West Island
- Longueuil - LaSalle & surrounding areas
- Delivery fees vary based on distance. Areas outside the island of Montreal may incur additional charges - quoted at time of booking.

HOW TO BOOK

1. Share your date, guest count, location, and preferred service style
2. Receive a tailored menu and quote
3. Finalize your selections and event details
4. Confirm your booking

 *We're happy to accommodate vegetarian, vegan, gluten-free, dairy-free, and other dietary needs. Just ask.*