

Tailored catering, led by the chef of SAUCE

Chef Dom brings SAUCE's cooking to the venue of your choice: a menu designed for your event, logistics coordinated with the venue, and direct contact with the chef.

For: corporate events • galas and fundraisers • launches • receptions and private celebrations

Agencies and venues: we follow the venue's rules. Feasibility is confirmed with the chef, event by event.



Chef Dom in the SAUCE kitchen.

Who is Chef Dom?

Domenico Crivello, known to many as Chef Dom, is the chef-owner of SAUCE Buvette du Quartier in Griffintown. His modern Italian cooking, with French influences, is built on handmade pasta, carefully made sauces and seasonal ingredients.

- More than 21 years of culinary experience, with an Italian and French background
- Red Seal chef and ITHQ graduate
- Experience in a Michelin-starred restaurant in France
- Banquet experience gained with previous employers

“I develop the menu with you, choose the ingredients and plan the service. The team for your event is confirmed in the proposal.”

Three formats, one tailored menu

1	2	3
Cocktail reception	Plated dinner	Reception, then dinner
Passed canapés, easy to eat standing. Optional stations or small plates.	A multi-course menu served at the table. Vegetarian options can be planned.	Canapés as guests arrive, followed by a plated dinner.
Ideal for: Launches, after-work events, anniversaries	Ideal for: Company dinners, conferences	Ideal for: Galas, fundraisers, weddings

SAUCE supplies the food and the kitchen team set out in the proposal. Rentals, bar and floor staff are arranged by you or the venue, unless the proposal includes them.

Four ways to build your menu

Italian cooking designed for larger groups: bites, antipasti, a full dinner and a late table, combined to suit your event.

ON THE MENU

Canapés and bites: arancini, olive all'ascolana, veal polpettini, shrimp with bomba aioli, and more

Antipasti table: prosciutto di Parma, bresaola, burrata from Puglia, grilled vegetables, house focaccia

Full dinner

- **Meat:** braised beef, lamb shank, veal chop
- **Fish:** halibut or salmon
- **Vegetarian and vegan:** eggplant parmigiana, mushroom farrotto
- **Pasta (optional) and desserts:** cavatelli with tomato and basil, tiramisu, cannoli

End-of-evening table (optional): aged cheeses, fruit, small hot bites

Choices are agreed in advance. For more than one main choice, counts for each are confirmed before the event. Our kitchen handles common allergens, so the absence of traces cannot be guaranteed.

DETAILED MENU

Detailed catering menu on request: or at buvettesauce.com/catering

Allergies: options discussed in advance and confirmed individually



A table set for a group.

How it works

1

We talk about your event

You send us the details below, then we go over them together.

2

We tailor the menu and logistics

I review the venue's facilities and rules, with a site visit when needed, then propose a menu that works there.

3

You confirm the proposal

Menu, quantities, team, who does what and price, all in writing. Your date is confirmed in writing.

Working with venues and agencies

I work within the venue's rules (approved caterers, access times, kitchen use) and coordinate with your team, the bar and the rental provider, so the kitchen and the room stay in step. Every proposal states who books, receives and returns the equipment.

To prepare your proposal

- ☐ the date and preferred timing
- ☐ the venue (address, room, kitchen facilities)
- ☐ the estimated guest count
- ☐ the occasion and preferred format
- ☐ your approximate budget
- ☐ any known dietary needs

Request a proposal

Domenico Crivello, chef-owner

1830 rue William, Montréal, Québec H3J 1R5

Pricing on quotation, based on the menu, guest count, venue and team required.

A group meal at the restaurant? See buvettesauce.com/en/groups.html

info@buvettesauce.com

514-594-8322

buvettesauce.com/catering