



# Angela's

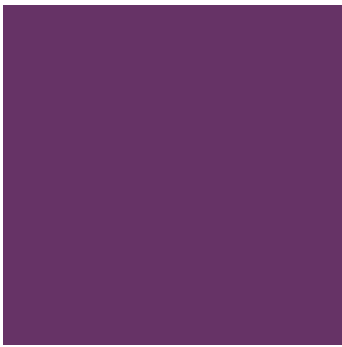
Catering

*Innovated health to go*

[www.traiteurangela.com](http://www.traiteurangela.com)



**We are convinced that elegance is not a matter of wealth but is rather one of creativity. The way we do things is utterly rooted in your deepest satisfaction and this is how the most beautiful experiences come to light.**



# Our Story

## A well garnished route

Angela's passion defers in many ways since her childhood. The little girl was fascinated with colors and shapes to reach to her success. At the age of twenty, Angela became a designer that established herself well in the fashion industry. Her personality and determination have driven her career to the fulfillment point and this is when she decided to reinvent herself and dedicate more time for art as she was still practicing in a very private circle: cuisine.

At the dawn of her forties, she was very eager to obtain a restaurant in a popular Montreal neighborhood which has acquired her experience in the restaurant business.

Today, Angela has the privilege to offer to her customers a catering service for all kinds of events with a unique standard and dishes that combine both health and quality using meticulously selected products. This promise is kept from the producer till it reaches the customer's plates.



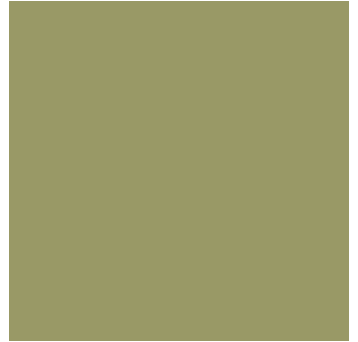
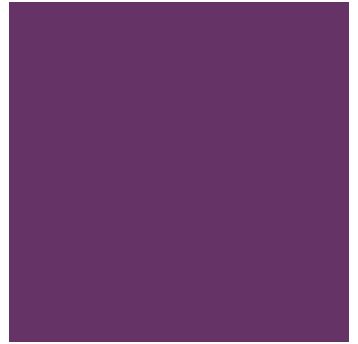
**Beyond  
ordinary  
service**

## Our expertise

Take up challenges

Our team, endowed with an unparalleled sense of hospitality and an outstanding dynamism. Our expertise is our goal of long years spent to benefit our customers and we are proud to have accomplished in the state of the art.





Let us know  
We will handle it!



#### TAILORED AND CREATIVE EVENTS :

- \* Corporate events
- \* Baptism
- \* Communion
- \* Sweet 16th
- \* Graduation
- \* Confirmation
- \* Engagement
- \* Wedding
- \* Surprise Birthday Party
- \* Family reunion
- \* Reception in memory of the beloved one.

## Our preparation is accentuated on our essential

Our menus are elaborated on our daily basis. Our mandate is to regularly test our food combinations before we serve to our customers. We obtain innovative recipes within our quality standards as well as our exquisite taste.

Our food vision is focused on the sense of taste and pleasure within our nutrition guide. To this end, we keep our knowledge base updated and develop it thanks to documentary research and tasting sessions.





# To be in business

It is also a question of responsibility



## Preventing food wasting

Since we are conscious about the inestimable value of natural resources, our commitment goes in the direction of protecting them. By adopting simple gestures and healthy habits during our process, we are able to reduce losses considerably both in terms of food and energy, which is necessary for the transport, storage and preparation of our products.

## Hygiene and salubrity

It is the motto of the Chef. Angela is certified in hygiene and salubrity from the Institut du Tourisme et d'Hôtellerie du Québec ITHQ. The directives concerning food hygiene are followed on each and every preparation session. We proceed according to the highest standards in the treatment of our foods and maintenance of the premises and the equipment. We use biodegradable cleaning products that correspond to health standards while also respecting the environment.

## The Products

From the provider until it reaches your plate, our products are selected, tracked and preserved according to standards, which guarantee the quality of the final product. We orient our efforts towards the choice of local providers who share with us the same convictions. Our focus is mainly drawn on traceability of the products and their conformity with our quality standards. We believe that it is crucial to serve you healthy food and gain your trust in return, which, in our view, is priceless.

# Terms and conditions

## **Allergies and special diets :**

We are happy to prepare special recipes, which meet your personal specifications. Nevertheless, it is crucial to advise us, as soon as possible, of any modification concerning allergies so that we can customize your menu according to your intolerance to certain foods.

## **Reservation policy :**

In order to offer you a high quality service, we need to be informed at least 5 business days before the determined date of your event. You will be asked to provide an amount that equals 50% of the total fee service when the contract is concluded.

## **Cancellation :**

Any cancellation of a reserved event is subject to 72H notice at least before the planned date. Angela's retains the right to keep the 50% deposit.



*Angela's*

Catering

*Innovated health to go*



**Get a quote**

**Angela's Catering**

Tel : 514-944-0035

[www.traiteurangela.com](http://www.traiteurangela.com)