



The **Complete BBQ** menu is offered as a buffet-style service.

Our chefs cook the meat on site using a traditional artisanal oven fueled by maple wood charcoal, ensuring authentic flavour and exceptional quality.

We arrive approximately **five (5) hours before the scheduled mealtime** to guarantee optimal cooking. Once the meats are ready, our chefs carve them by hand and provide service directly behind the buffet.

**This is a turnkey package**, you only need to provide tables, chairs, tablecloths, and décor for your guests

## **Two (2) meat choices (included)**



**Baby back ribs** - Tender and juicy, served with our smoky BBQ sauce. We bet there won't be anything left on the bone! Add a second choice from the following options

- BBQ chicken or shrimp skewer
- 100% beef burger on a brioche bun
- Québec sausage tasting
- Salmon fillet delicately seasoned with roasted garlic and lemon spices (+\$2.00 supplement)
- 6 oz beef flank steak (+\$5.00 / person supplement)
- Pulled pork burger

\*Add a 3rd choice for a royal feast for \$8 per person.

**Vegetarian menu** – At no additional cost, enjoy a tender, flavourful marinated tofu skewer served with crunchy grilled vegetables and topped with our homemade BBQ sauce (100% vegan).

For those who prefer fish, a salmon fillet delicately seasoned with roasted garlic and lemon spices, grilled to perfection in foil over maple charcoal.

## **Two (2) salad choices (included)**

*All our salads are freshly prepared on site.*

**Chef's salad** – Mesclun greens, red onions, cucumbers, cherry tomatoes, and sesame croutons, served with our homemade balsamic vinaigrette.

**Caesar salad** – Romaine lettuce, real bacon, garlic croutons, shaved parmesan, lemon wedge, and our Caesar dressing (contains anchovies).

**Creamy coleslaw** – Green and red cabbage, julienned tri-colour carrots, creamy dressing, and green onions.

**Pesto pasta salad** – Tri-colour fusilli, nut-free pesto, roasted garlic, cherry and sun-dried tomatoes, olives, arugula, and celery.

*\*For a \$2.00 supplement, you may replace one of your salads with our Greek salad or tomato & bocconcini salad.*

## **Sides (included)**

**Mini ciabatta bread, baked potatoes or basmati rice with vegetables, and our wood-fire grilled vegetables:** zucchini, red onion, mushrooms, and sweet peppers.

Butter, salt, and pepper are available for you to season your meal to taste.

*\* For a small \$2.00 per person supplement, treat yourself to our signature baby potatoes, cooked in duck fat and finished with green onions.*



## **Dessert & Coffee (included)**

End your meal on a sweet note by choosing one dessert from our menu (one selection per group). All of our desserts are **nut- and peanut-free**, so everyone can enjoy with peace of mind.

**Gluten-free chocolate brownie** – Available by special order at \$2.00 per person. A rich, fudgy brownie, specially prepared for those looking for a delicious gluten-free dessert.

## **What's included in your Complete BBQ package**

- Our chefs handle preparation and service with 8 hours of on-site work. All necessary BBQ equipment is provided, including our professional-grade equipment.
- Biodegradable, disposable, and washable utensils and tableware.
- Buffet tables and tablecloths for service are included, as well as our 10 x 10 ft tent for the on-site kitchen setup.
- Travel fees are calculated based on the service area.

## **Extras**

- **Festive platter** (for 30–40 people): \$130.00
- **Charcuterie**: Spicy Genoa salami, Milano salami, prosciutto
- **Cheeses**: St-Paulin, Brie de Portneuf, mild cheddar Served with crisps, grapes, sweet pickles, and olives
- **Crudit  platter with dip** (for 25 people): \$25.00
- **Non-alcoholic beverage service**: water, juices, and soft drinks (\$3.00 / person)
- **Baby potatoes**: \$2.00 / person
- **Service staff**: \$45.00 / hour + travel fees
- **Metal utensils and porcelain tableware**: \$0.60 / item  
*Example: 10" plate, fork, and knife for 10 people: \$18.00*  
*Wine glass, water glass, champagne flute: \$0.85 / unit*
- **Generator rental** (if no electricity available): \$120.00

## **Canap  menu available!**

Visit our Facebook page and click "Like" on the **facebook** Traiteur le Brais  to gain access to photos and comments from our events.

If you have any questions, feel free to contact us:

Email : [info@traiteurlebraise.com](mailto:info@traiteurlebraise.com)

Phone : **1-855-MECHOU1** (632-4684)

**Thank you! We look forward to meeting you!**

