



The **Classic Méchoui menu** is served buffet-style.

Our chefs cook on site, with the meat prepared in an artisanal oven fueled by maple charcoal.

We must arrive approximately **four hours before the scheduled mealtime** in order to ensure optimal cooking. Once the meat is ready, our chefs carve it by hand and provide service from behind the buffet.

**Our service is turnkey** : you only need to provide the tables, chairs, tablecloths, and decorations for your guests.

### **One (1) Meat Choice – Included**

**Pork** – Quebec pork loin, tender and juicy, subtly seasoned with Whisky & Maple spices for a perfect balance of sweetness and character.

**Extra Meat** - Feeling indulgent? Add a second meat option for your guests.

**Beef** – Canadian AAA Angus striploin, slowly grilled over maple charcoal for an authentic flavour that will delight even the most discerning beef lovers. \$8.00 / person

**Whole Chicken**, roasted on site and golden with our legendary BBQ spices! \$5.50 / person

**Lamb** - A signature meat and a true méchoui classic, for both traditionalists and adventurous eaters. Our lamb legs are carefully cooked and generously coated with our roasted garlic and thyme spice blend. \$8.00 / person

**Vegetarian Menu** – At no extra charge, enjoy a marinated tofu skewer, tender and flavourful, served with crisp grilled vegetables and topped with our house-made BBQ sauce (100% vegan).

### **Two (2) Salad Choices – Included**

*All salads are freshly prepared on site. Please choose two from the following options:*

**Chef's Salad** – Mesclun greens, red onions, cucumbers, cherry tomatoes, and sesame croutons, served with our house balsamic dressing.

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

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

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

### **Sides (included)**

**Mini ciabatta bread and our signature Méchoui sauce (double mustard).**

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

\* Add **baked potatoes** for \$1.50 / person, or upgrade to our **signature baby potatoes**, cooked in duck fat with green onions, for \$3.50 / person.

\* **Add dessert for \$3.50 / person.**



## Also Included in Your Méchoui Package

Our chefs handle all preparation and service, with 7 hours of on-site work included.

All necessary BBQ equipment is provided, including our professional-grade equipment.

Biodegradable disposable and washable utensils and tableware are included.

Buffet tables and tablecloths for service are included, as well as our 10 × 10 ft tent for on-site kitchen setup.

Travel fees are calculated based on location.

## Extras

- **Festive Board** (serves 30–40 people): \$130.00  
**Charcuterie** : Spicy Genoa salami, Milano salami, prosciutto  
**Cheeses** : St-Paulin, Brie de Portneuf, mild cheddar  
Served with **crackers, grapes, sweet pickles, and olives**
- **Crudité platter with dip** (25 people): \$25.00
- **Non-alcoholic beverage service** : water, juice, soft drinks (\$3.00 / person)
- **Service staff (optional)** : \$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



## **Canapés menu available!**

Visit us and click “Like” on the Traiteur le Braisé [facebook](#) page to access photos and comments from our events.

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

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

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

**Thank you, we look forward to meeting you!**



  
**Traiteur (le) Braisé**