



The **Braisé Burger menu** is served buffet-style.

Our chefs cook on site: the meats are prepared on our artisanal BBQs fueled by maple charcoal.

We must arrive approximately **4 hours before the scheduled mealtime** to ensure optimal cooking.

Once cooking is complete, our chefs provide service from behind the buffet.

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

### **Our Gourmet Burgers (1 Choice Included)**

**Pulled Pork Burger** - Served on a delicious onion bun, featuring our house-made pulled pork topped with BBQ sauce and finished with shredded cabbage for a crunchy touch.

**Braised Beef Burger** - Served on a brioche bun with a 100% beef patty, topped with fresh lettuce, tomato, and crisp onion. All condiments are available so guests can customize their burger to taste.

*\*Add bacon (+\$1.00) or cheese (+\$0.50) for even more flavour.*

*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.*

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

**Caesar Salad** – Romaine lettuce, 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 salad with **pesto pasta salad, Greek salad, or tomato & bocconcini salad.***

### **Sides (Included)**

Pommes de terre grelots signature cuit dans le gras de canard et aux oignons verts.

### **Dessert & Coffee (Included)**

End your meal on a sweet note by choosing **one dessert option** from our menu (one selection per group).

*\* All desserts are **nut-free and peanut-free**, for worry-free enjoyment.*

**Gluten-Free Chocolate Brownie** – Available by special order at \$2.00 / person (per unit).

A rich, fudgy brownie prepared especially for those looking for a delicious **gluten-free** dessert.



## What's Included in Your Le Braisé BBQ Burger Package

- Our chefs handle all preparation and service, with 8 hours of on-site work included.
- All required 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, along with our 10 × 10 ft tent for on-site kitchen setup.
- Travel fees are calculated based on location.

## Extras

- **Festive Board** (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** : \$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 view 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**