



The **Classic BBQ** menu is offered as a buffet.

Our chefs handle the on-site cooking: the meats are prepared using our artisanal BBQs fueled by maple charcoal.

We arrive approximately 4 hours before the scheduled mealtime to ensure optimal cooking. Once the cooking is complete, our chefs provide service behind the buffet.

Our turnkey formula takes care of everything—you only need to provide the tables, chairs, tablecloths, and decorations for your guests.

Two (2) meat options



Beef Burger - Served on a potato bun with a 100% beef patty, topped with fresh lettuce, tomato, and crisp onion. All condiments are available so you can customize your burger to your taste.

**Add bacon (+\$1.00) or cheese (+\$0.50) for extra indulgence.*

Hot Dog - Pork sausage, or upgrade to a beef sausage for an additional \$1.00.

Vegetarian Menu – At no extra charge, enjoy a tender, flavorful marinated tofu skewer served with crunchy grilled vegetables and topped with our homemade BBQ sauce (100% vegan).

Two (2) salad choices (included)

All of 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, bacon, garlic croutons, parmesan shavings, lemon wedge, and our Caesar dressing (contains anchovies).

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

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

Dessert & Coffee (included)

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

All desserts are **nut- and peanut-free, so everyone can enjoy safely.*

Gluten-Free Chocolate Brownie – Available by special order at \$2.00 per person. A rich, fudgy brownie, specially prepared for those who want a delicious gluten-free treat.



What's included in your Classic BBQ package

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

Extras

- **Festive platter (for 30–40 people):** \$130
Charcuterie: Spicy Genoa salami, Milano salami, Prosciutto
Cheeses: St-Paulin, Brie de Portneuf, mild Cheddar
Served with **crostini, grapes, sweet pickles, and olives**
- **Crudité platter with dip (for 25 people):** \$25
- **Non-alcoholic beverage service:** water, juice, and soft drinks (\$3.00 per person)
- **Baby potatoes:** \$2.00 per person
- **Service staff:** \$45.00/hour + travel fees
- **Metal utensils and porcelain tableware:** \$0.60 per item
Example: 10" plate, fork, and knife for 10 people: \$18.00
Wine glass, water glass, champagne flute: \$0.85 each
- **Generator rental (if no electricity):** \$120



Canapé menu available!

Visit 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 us:

Email : info@traiteurlebraise.com

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

Thank you! We look forward to serving you!




Traiteur (le) Braisé