



The **Texan** Menu is offered in buffet style.

Our chefs handle on-site cooking: the meat is prepared in a handcrafted oven fueled with maple charcoal. We need to arrive about **five hours before the scheduled meal** to ensure optimal cooking. Once the meats are ready, our chefs carve them by hand and serve behind the buffet.

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

## **Two (2) Meat Choices (included)**

**Ribs** – Tender and juicy, served with our smoked BBQ sauce. We bet nothing will be left on the bone!

**BBQ Chicken** – Whole chicken sprinkled with our signature BBQ spices, cooked over maple charcoal. Exceptionally tender with a uniquely delicious flavor that has earned our reputation.

**Vegetarian Menu** – *At no extra cost, enjoy a **skewer of marinated tofu**, tender and flavorful, served with crisp grilled vegetables and 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 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, parmesan shavings, lemon wedge, and our Caesar dressing (contains anchovies).

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

**Pesto Pasta Salad** – Tri-color fusilli, nut-free pesto, roasted garlic, cherry and sun-dried tomatoes, olives, arugula, and celery.

For an additional \$2.00, you can replace one of your salads with our **Greek salad or tomato & Bocconcini cheese salad.**

## **Sides (included)**

**Mini ciabatta bread, signature Méchoui sauce (two mustards), homemade BBQ sauce, baked potatoes, and our grilled vegetables over a wood fire:** zucchini, red onion, mushrooms, and sweet pepper.

Butter, salt, and pepper are at your disposal to enhance your dishes as you wish.

\* For a small extra charge of \$2.00 per person, enjoy our signature baby potatoes cooked in duck fat with green onions.

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

End your meal beautifully by choosing a **dessert** from our menu (one choice per group).

\* All our desserts are free of nuts and peanuts, for a worry-free sweet treat.

**Gluten-Free Chocolate Brownie** – Available on special order at \$2.00 per person each. A delicious, fudgy brownie specially prepared for those who want a gourmet gluten-free dessert.

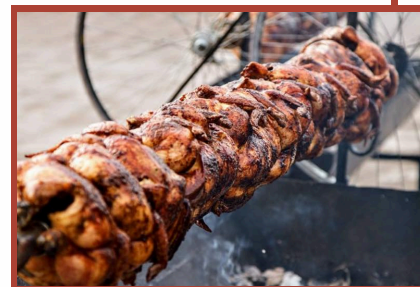


## What's Included in Your Texan Menu Package

- 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 dinnerware are included.
- Buffet tables and tablecloths for service are also included, along with 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): \$130.00  
**Charcuterie:** Spicy Genoa salami, Milano salami, Prosciutto  
**Cheeses:** St-Paulin, Brie de Portneuf, mild Cheddar  
Served with **crackers, grapes, sweet pickles, and olives**
- **Vegetable Platter with Dip** (for 25 people): \$25.00
- **Non-alcoholic beverage service:** water, juice, and soft drinks (\$3.00 per person)
- **Baby potatoes:** \$2.00 per person
- **Grilled vegetables over wood fire** (zucchini, red onion, mushrooms, sweet pepper): \$3.50 per person
- **Service staff (optional):** \$45.00 per hour + travel fees
- **Metal utensils and porcelain dinnerware:** \$0.60 per item  
*Example: 10" plate, fork, and knife for 10 people: \$18.00*  
*Wine glasses, water glasses, champagne flutes: \$0.85 each*
- **Generator rental** (if no electricity available): \$120.00



## Canapé menu available!

Visit and click "Like" on Traiteur le Braisé's [facebook](#) page! You'll 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!**



  
**Traiteur (le) Braisé**