



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

Our chefs handle all on-site cooking: the meat is prepared in an artisanal oven fired with maple charcoal. We must arrive approximately **five hours before the scheduled mealtime** to ensure optimal cooking.

Once the meats are ready, our chefs carve them 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.

Two (2) Meat Choices (Included)



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

Beef – Canadian AAA Angus striploin, slow-cooked over maple charcoal for an authentic flavour that will delight even the most discerning beef lovers.

Extra Meat Options - Want to treat your guests? Add a third meat option:

Whole Chicken - roasted on site and golden with our legendary BBQ spices. \$5.50 / person

Lamb - A signature meat and true méchoui classic, for both enthusiasts and adventurous eaters. Our lamb legs are carefully cooked and generously coated with roasted garlic and thyme spices. \$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).

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

Four (4) Salad Choices (Included)

All salads are freshly prepared on site.

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.

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, replace one salad with our **Greek salad or tomato & bocconcini salad**.

Sides (Included)

Mini ciabatta bread, house-made pepper sauce, and baked potatoes.

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

*For a small supplement of \$2.00 / person, upgrade to our signature **duck-fat roasted baby potatoes** with green onions.



Dessert & Coffee (Included)

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

* All of our desserts are **nut-free and peanut-free**, so everyone can enjoy dessert with peace of mind.

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.

Also Included in Your Méchoui 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** (pour 30 à 40 personnes) : 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)
- **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

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

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

Thank you! We look forward to meeting you!




Traiteur (le) Braisé