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***2022 mechoui package***

***(Buffet)***

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**Founded in 2007, Epicure Catering is a fine dining caterer that specialises in corporate and private events. Our commitment to make each of these a success has enabled us to quickly build a strong reputation in the Outaouais and Ottawa region.**

**Focusing on quality of service and food as well as a rich and polished presentation, Epicure Catering is a must experience in the region.**

**We are proud to say that all our products are freshly produced in our professional kitchens upon request. No additives are used in our sauces, soups or any other dishes. Our pastry Chef prepares only the finest selection of homemade desserts.**

**In doing so, we are able to offer menus that meet all of our clients’ expectations and we can also compensate for any dietary restriction. Offering a tasty and elegant cuisine while staying healthy is our goal.**

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**Services offered:**

* Menu conception by our four experienced Chefs
* Vegetarian options available
* Room set up (upon request)
* Equipment rental
* Cocktail menu (see our website for selections)

http://traiteurepicure.ca/menus-2/cocktails/?lang=en

**All our packages includes:**

* Recyclable flatware
* Employees (servers and chefs / cooks)

• Black tablecloths and tables for the buffet

• Delivery (within our delivery zone)

* 8 hours on site cooking

**Not included in the packages:**

* Taxes  
  • Service fee (15%)  
  • Specialized equipment rental fees  
  • Fee for cocktail staff and late-night meals

\* Many more option also available upon demand  
\* Vegetarian and gluten free option available on request

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**Mechoui, Basic fees**:

**$500** between 30 to 50 people

1 to 2 BBQ and spit roast

Charcoal

Chef 8 hours

Server 4 hours

Buffet tables with black linen

Biodegradable flatware

Delivery (within our delivery zone)

**\*\* Additional fees may apply if you are more than 50 people. \*\***

**Menu composition (3 courses)**

1. **Chef’s salad (2 choice)**

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Bread and butter

**2. Your selection of meet (Full lamb or Full pork)**

* Pork menu $28
* Lamb menu $33

**Choice of vegetable Choice of sauces**

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| • Corn on the spit • Dijon • Marchant |
| • Sautéed vegetables • Porto • Herb’s gravy |

**•** BBQ • Three peppers

**Choice of rice or potatoe** • Oranges

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| • Baked potatoes |
| • Potato gratin |
| • Fingerling potatoes |
| • Pilaf rice |
| • Jasmin rice |

**3. Choice of a fruit platter or an assorted desserts platter**

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# **CHEF’S Platter SUGGESTIONS**

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|  |  |
| Quebec fine cheese and crackers (75g/pers) | 7.00$ |
| St. Albert cheddar cheese and crackers (75g/pers) | 5.00$ |
| Mix of cheese (fine and cheddar) and crackers (75g/pers) | 6.00$ |
| Crudity and house dip | 4.00$ |
| Pâté and terrine (with sides) | 5.00$ |
| European Delicatessen | 6.00$ |
| Antipasto (artichokes, olives, grilled vegetables, pickles) | 5.00$ |
| Sandwiches (see [Corporate Box Lunch](https://traiteurepicure.ca/menus-2/corporate-box-lunch/?lang=en) for examples of selections) | 5.75$ |
| Morning bread and muffins | 3.50$ |
| Mini pastries (2x) | 4.50$ |
| Platter of fresh cut fruits | 5.00$ |
| Assorted Cookies (2x) | 4.00$ |
| Assorted Épicure dessert (2 piece/pers) | 5.00$ |
| Macarons Épicure | 2.50$ |
| \*\*Cost per person |  |
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→The varieties of canapés can change with the seasons

**Cocktail**

**\*A minimum order of 2 dozen per item is necessary**

**Cold ($25/dz)**

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| Epicure Sushi Assortment (vegetarian option available), minimum of 72hrs notice |  |
| Brie cheese, figs and pecans crostini |  |
| Fine herb infused goat cheese, caramelized figs with balsamic vinegar in cup |  |
| Terrine of foie gras, onion confit, crab apple jelly on brioche bread +4$/dz |  |
| Chorizo and cheddar napoleon with chili sauce |  |
| Blinis with smoked salmon and cream cheese |  |
| Beef carpaccio with truffle oil, micro greens and celery remoulade served in a sesame bun +2$/dz |  |
| Pesto marinated bocconcini, cherry tomato, basil leaf on a skewer |  |

**Verrines ($25/dz)**

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| Smoked salmon salsa and avocado mousse |  |
| Tartare of tenderloin AAA Alberta beef on crouton with white truffle oil +2$/dz |  |
| Salmon tartare served with crouton +2$/dz |  |
| Yellowfin tuna Tataki with sesame seeds, crunchy julienned vegetables, wafu dressing |  |
| Marinated shrimp, ginger and lime cocktail sauce |  |
| Bruschetta in a glass, guacamole, parmesan and crostini |  |

**Hot ($25/dz)**

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| General Tao Chicken bite |  |
| Spanakopita |  |
| Tempura shrimp, spicy aioli sauce |  |
| Lamb kefta with its raïta sauce |  |
| Texas beef skewer, spiced rum barbecue sauce |  |
| Honey and lemon chicken brochettine, lemongrass and lime dip |  |
| Mini Sping rolls with Saigon Sauce (Vegetarian) |  |
| Salmon skewer with orange caramel |  |
| Wild forest mushrooms and smoked Gouda puff pastry |  |

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| **Sliders\* (5$/slider)** |  |
| Beef burger, apricot chutney, fried onions, lettuce and brie |  |
| BBQ pulled pork slider, candied onion, salad and Swiss cheese |  |
| BBQ shredded duck slider, salad and aged cheddar |  |