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***2024 BBQ package***

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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 experienced Chefs
* Vegetarian options available
* Room set up (upon request)
* Cocktail menu (see our website for selections)

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

**All our packages includes:**

* Biodegradable flatware
* 2 Employees

• Black tablecloths and tables for the buffet

• Delivery (within our delivery zone)

**Not included in the packages:**

* Taxes
• Service fee (10%)

→Other options also available upon demand.

→Vegetarian and gluten free option available on request.

→ Additional fees for 40 people and more

→Extra protein and an additional service are available.

**BBQ (20 People and more)**

**Basic fee: $300**

BBQ

Charcoal

Chef 3 hours

Cook 4 hours

Buffet tables with black linen

Biodegradable flatware

Marquee for BBQ

Delivery (within our delivery zone)

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**Menu composition**

Chef’s salad *(2 choices)*

Choice of one package

Bread and butter

Assorted sweet bites

**Selection of salad**

•Ceasar

•Greek

•Garden

•Broconccini and tomato

Creamy broccoli

Couscous

**Packages**

1. **The Classic 25$/pers.**

*Beef and/or chicken burger Épicure style (1/pers.), condiments, (2) salads and a plate of desserts.*

***Extra burger 5$***

1. **The skewer 30$/pers.**

*Marinated beef and/or chicken skewers (1/pers.), (2) salads, 1 carbohydrate, seasonal vegetables and plate of desserts.*

***Extra skewers 5$***

1. **The Inescapable 35$/pers.**

*Ribs (1/pers.), BBQ sauce, (2) salads, 1 carbohydrate, seasonal vegetables and a plate of desserts.*

1. **The Angus certifed 40$/pers.**

*Épicure steak (6oz), pepper sauce, (2) salads, 1 carbohydrate, seasonal vegetables and a plate of desserts.*

**OR**

**45$**

*Marinated beef flank (6oz), dijonaise sauce, (2) salads, 1 carbohydrate, seasonal vegetables and a plate of desserts.*

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| **Choice of carbohydrate***• Fingerling potatoes**• Pilaf rice**•Basmati rice* |

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[**À la Carte Platters**](http://traiteurepicure.ca/menus-2/a-la-carte-platters/?lang=en)

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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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**Speciality Stands**

Sushi, tacos, candy table, etc. \*\* prices may vary\*\*

\* The varieties of canapés can change with the seasons

\* Vegetarian and gluten free option available on request

**Cocktail**

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

**Cold ($27/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 |  |
| 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  |  |
| Pesto marinated bocconcini, cherry tomato, basil leaf on a skewer |  |

**Verrines ($27/dz)**

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| Smoked salmon salsa and avocado mousse |  |
| Tartare of tenderloin AAA Alberta beef on crouton with white truffle oil +1$/dz |  |
| Salmon tartare served with crouton +1$/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 ($27/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 |  |

Salmon skewer w ith orange caramel

Wild forest mushrooms and smoked Gouda puff pastry

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