



Spit roast menu 2018-2019

Fire wood cooking specialist



Méchoui Gatineau is proud to specialize in spit roast cooking at the Ferme du Terroir or the location of your choice.

In order to have perfectly cooked meats, we have developed our own machines which cooks the meat next to the fire and not directly over it to prevent uneven cooking. This technique allows a perfect **roasting** of the meat with a delicious firewood taste.

All our dishes and sauces are made "**in house**" with love.

We can travel within a radius of two (2) hours of Gatineau.

Méchoui Gatineau is renowned for the **quality** and variety of its meat, for their homemade sauces, their flavorful side dishes and most of all for their excellent and flexible customer service.

All our meals are served in **real** dishes.

How to plan your spit roast?

Depending on the choice of your meat, our professional team will arrive four (4) to six (6) hours prior to the event. We will arrive with everything we need to prepare and serve your spit roast. We will need access to electricity, if this is not possible please let us know and we will bring our generator. Once the meat is cooked, we will invite your guest to our cutting table and then to the buffet where they can choose their sides dishes and sauces. The guest are invited back to serve themselves as much as they would like.

Create a Méchoui package in 3 easy steps:

1 - Choose your cooking method:

- **Our team cooks the meat at your selected location, a whole animal (pig, lamb or wild boar)**

The cooking takes about five (5) hours, we'll arrive six (6) hours before the service time.

The fixed costs is **650.00 \$** to cover the following:

- The travel from our farm to your location
- Our spit roast equipment with a rotisserie motor
- Fire wood for the cooking
- A specialized cutting table for the meat
- A 10'X15 tent shelter in case of rain for the buffet service
- A private chef to cook and marinate the meat
- A buffet set up with service
- Our preparation and cleaning equipment

- **Our team cooks the meat at your selected location, boneless meat pieces**

Cooking takes about three (3) hours, we will arrive four (4) hours before the time you wish to eat.

The fixed costs is **550.00 \$** to cover the costs mentioned above.

- **Our team cooks the meat at our farm and we will deliver and serve it at your selected location.**

The cooking is done over an open fire on our machine at the Ferme du Terroir.

The fixed costs is **450.00 \$**.

2 - Choose your meat: (30 people minimum for a whole animal and 15 people minimum for a boneless piece of meat.)

Boneless meat:

- Marinated pork loin 12.00 \$ / person
- Beef 15.00 \$ / person
- Chicken 15.00 \$ / person
- Turkey 15.00 \$ / person
- Leg of lamb from Quebec 18.50 \$ / person
- Boar 19.50 \$ / person
- Beef tenderloin 19.50 \$ / person

Whole animal:

- Lamb from Quebec 18.50 \$ / person
- Whole pork 14,00 \$ / person

Included with the price of the meat:

The three (3) following sauces:

- Garlic and rosemary hot Sauce
- Pear chutney
- Harissa and yogurt sauce

All our plates and cutlery are real dishes:

- White porcelain plates
- Steak knives
- Stainless forks

3 - Choose your options:

Side dishes Option: **7.00 \$ / person**

Includes four (4) of following dishes and bread and butter:

- Dijon mustard baby potatoes (hot dish)
- Maple carrots(hot dish)
- Caesar salad
- Creamy broccoli Salad

Hors d'œuvre option (3-4 bites per person) 5.00 \$ / person

Including three (3) following canapés:

- Artichoke tapenade
- Rolled lamb and pork rillettes
- Tomato and Bocconcini

Dessert: **2.75 \$ / person**

Coffee or tea: **1.75 \$ / person**

Taxes and gratuity. Minimum of 50 adults (2 children = 1 adult).

25% deposit is required to confirm reservation.

Children 2 and under free, 3-7 years 40% of the price and 8 to 12 years and 50% of the price.