

WEDDINGS

Season 2024



LA BRIGADE TRAITEUR

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Good to know!

The indicated prices in our catalog includes already the dishware and tablecloths, bread and catering, the softs for your wedding party and dinner.

Those are non-exhaustive prices, they can change depending of our needs and time of the year.



Presentation

La Brigade Traiteur was founded in 2007 to create events that combine the Southwest of France terroir, producers, good food, good living and above all seasonality.

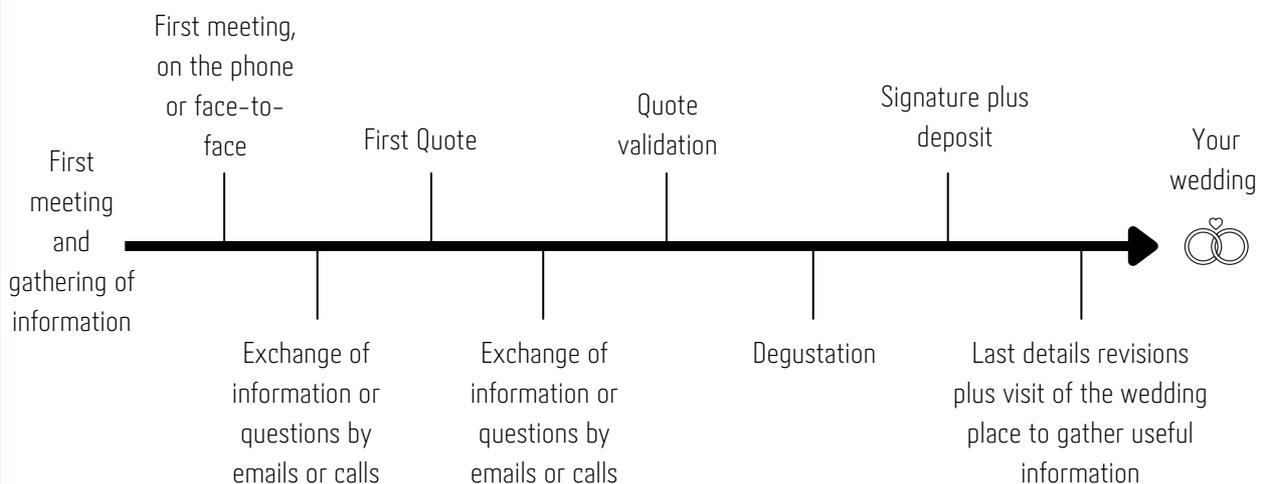
Our catering activities are dedicated to every kind of events, Weddings, galas, seminaries, birthdays ...

The team, made up of chefs with varied visions and techniques, offers high-quality cuisine based on fresh, seasonal products to awaken our taste buds.

Which are our core values? Authenticity, audacity, sharing and especially pleasure!

From the beginning until the end of your project, our teams will do their best with all their competencies to make your moment the greatest.

1-MODE OF OPERATION



APPETISERS



- Gnocchi gorgonzola in tartufata sauce*
- Andalou gazpacho and grilled chorizo
- Wraps with coppa, parmesan, roquette and pesto*
- Our special watermelon with fresh goat cheese and basilic
- Cold green peas velvet, raspberry and feta cube
- Lacquered duck breast in sesame crust
- Oak-smoked Foie gras toast
- Sundried tomato and parmesan shortbread
- Pressed trout from Ariège, fresh cheese, dill and blinis*
- Our savory cheesecake
- Candied tomato and grated coconut sparkles
- Foie gras bonbon in gingerbread crust
- Lacquered duck breast and granny smith apple maki
- Savory madeleine with pesto, cream cheese, tomato cream and Maison Garcia's Pancetta*
- Goat cheese and rosemary shortbread
- Salmon tartare with granny smith apple and dill*
- Gambas and mango tartare
- Tuna rillettes made with lemon and capers in a savory choux pastry*
- Tarbes's white beans and confied onions humus on a mini toast
- Yogurt and Tandoori falafel *
- Polenta Canelé (salmon, duck or tomato stuffing)*
- Assortment of croquetas*

*New release

To share

- Maison Garcia's Charcuterie board
- Our finest cheeses board from our master cheesemaker

WORKSHOPS

Planchas

- Beef patty and Bethmale mini burgers with curry mango sauce
- Toulouse special sausage meat patty and comté cheese mini burger with grape must mustard sauce
- Scallops and chorizo brochette
- Grilled padrons (red pepper specialty), crystals of salt
- Thai style prawns
- Ducks hearts in Persillade (Parsley specialty)*
- Grilled Rib eye steak in thyme and Guérande salt

Smokings

- Smoked homemade foie gras
- Smoked ducks hearts served on toast with chilli pepper Piperade (red peppers specialty)
- Smoked mozzarella with pesto sauce*
- Smoked salmon cubes served on toast with Piperade (red peppers specialty)

Slicings

- Maison Garcia's 16 months aged ham slicing served on toasts and piperade (red pepper specialty)
- Trio of salmon's gravlax slicing live *
- Foie gras slicing and its condiments
- Pata Negra and Bellota slicing served on toasts with red pepper cream
- Beef Tataki slicing
- Tuna Tataki slicing*

Workshops

- Sea food platter*
- Oysters bar
- Savory cones bar*
- Trattoria, Focaccia live (Italian bread specialty)*
(Truffled ham/ vegetables from Provence or smoked salmon)



*New release

STARTERS

- Zucchini velvet, roquette salad and ricotta's Gnocchi (vegetarian/vegan)* 15€
- La Brigade Traiteur special Foie gras on toast with fig and Mango chutney 29€
- Sea bream and yuzu ceviche, Clementine from Sicily sorbet and Espelette chilli pepper breadstick 18€
- Gravlax salmon, cucumber tzatziki, granny smith apple and blinis * 19€
- Cod back's Tournedos, shellfish bisque and it's rouille sauce (specialty sauce) * 19€
- Duck breast aglet in Marple sirop with small diced apples 20€
- Half cooked salmon maki, guacamole, orange and mango curd with crushed squid ink shortbread * 19€
- Perfect egg (egg's specialty), vegetables confits from Provence and black olive crumble (vegetarian) * 16€
- Trio of Mimosa eggs with its sucrine* 15€

*New release



MAIN COURSES

- Maison Garcia's Pork tenderloin dressed with Iberic chorizo, piperade, snacked polenta and pesto sauce * 21€
- Rolled and confit lamb shoulder, eggplant and orange caviar with orange, thyme and olive oil reduction sauce * 22€
- Snacked salmon steak with eggplant, capers, lemon and olive oil tartare * 20€
- Snacked and grilled Guinea fowl breast, potato millefeuille with truffles rolled in Nori leaf and mushrooms cream sauce * 21€
- Cod back's, Iberic risotto and verdé aioli * 21€
- Beef sirloin, pressed potato in nori leaf and truffle sauce * 25€
- Half duck breast, humus, roasted pear and spices sauce * 28€
- Homemade duck leg confit, citrus emulsion sauce, small potatoes 25€

KIDS MENU

- Guinea fowl filet with small potatoes and home-made ketchup 12€
- Chocolate lava cake

*New release



CHEESES

- Duo of cheeses: Comté and Sainte-Maure-de-Touraine 7€
- Trio of cheeses: Comté, Bethmale and Sainte-Maure-de-Touraine 8€

Cheeseplate to share, buffet :

- Comté, Bethmale, Sainte-Maure-de-Touraine and Blue cheese 10€
- Emmental, Ewe milk Tomme, Cabecou and Roquefort 12€

Piece montee / Cheeses Wedding Cake

- Mini heart from Coupigny, cow milk Tomme with Espelette hot pepper, Manchego (Ewe milk cheese), Jefou and Sourellette 12€

*New release



DESSERTS

- Creamy dessert made with mascarpone, lime, kiwi grout and small dices of fresh fruits 11€
- Pavlova and seasonal fresh fruits 13€
- Our maxi macaron according to your wishes 10€
- Baba soaked in rhum from La Brigade 14€
- Chocolate lava cake with yogurt ice-cream 11€
- Chocolate, raspberry and nougatine tart 13€
- Seasonals fresh fruits tart made with genoa sponge cake, home-made Chiboust cream and fresh fruits 13€
- Our version of the meringue lemon tart 13€

Buffet

- 14€
- Macarons, variety of Guimauves, mini chocolate cake, mini fresh fruits salads 16€
- Pic'Pops Caramel (Choux stuffed with caramel cream), mini creamy mascarpone, vanilla craquelin choux, white chocolate cake with passionfruit jam *New release



NUDE CAKE

If it has one cake in which we can do whatever we want, it's the cake of the situation.

We will be happy to participate at the realization of your nude cake, with for example, the colors of your wedding, the taste you want or even the flowers of your wedding to decorate it, we will take care of it.

Decorations:

- Classical Flowers (Roses,...)
- Red fruits
- Exotic fruits

Flavours

- Red fruits
- Mango
- Vanilla
- Chocolate
- Praline
- Coffee
- Pineapple
- Apricot
- Custard

Prices vary between 9€ to 12€ by person according to the ingredients desired of the nude cake.

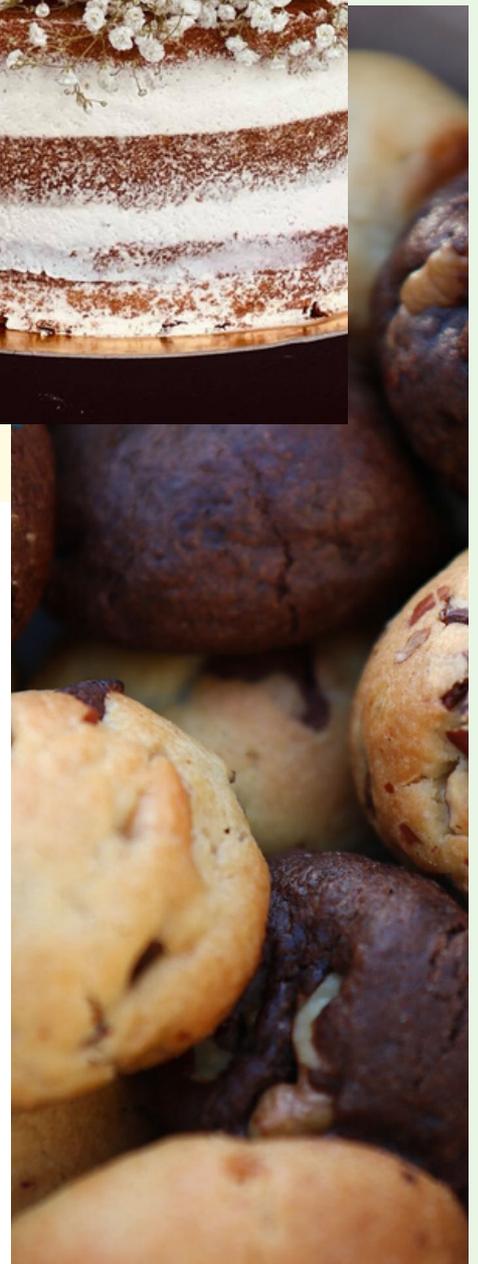
Decorations and flavors mentioned below are non-exhaustive examples, many can be added.

COOKIES WEDDING CAKE

Looking for originality for your wedding cake?

This season's novelty is the cookies wedding cake made by Oh My Cooks!

The price is 9€/person (for a minimum of 100 people) to taste the "cookinous" of Meera and Marie.



SUPPLEMENTS

The day before

BBQ

- Toulouse Sausages
 - Marinated Rib Eye Steak
 - Lime and coriander chicken
 - Small potatoes
 - Green leaves
 - Pastry of the moment
- 24€ by person (Minimum 40 persons)

The big day

- Fruits infused water
 - Orange drink
- 7€ by person

Small sweet time

- Cookies
 - Sweet Muffins (Chocolate, fruits etc...)
 - Fruits baskets
- 8€ by Person

For the night time

- 2 waiters minimum stays to serve you your drinks until a defined time
- On quote
- Barman workshop
- One or two Barmans stays to realise and serve cocktails until à difined time
- On quote

The day after

Petit dejeuner (no service)

- Coffee and cold drinks
 - Variety of pastry
 - Bread, butter and jam
 - Cheeses plate/charcuterie plate
 - Fruits baskets
- 24€ by person

Brunch drop-off

- Charcuterie platter
 - Cheese platter
 - Assortment of individual quiches (traditional, vegetarian, cheese and fish)
 - Green salad
 - Mixed vegetables in tagliatelle
 - Basket of fresh fruit
- 20€ by person

Brunch

- Coffee and cold drinks
 - Quinoa and feta salad
 - Roquette salad
 - Rib Eye Steak and pork loin grilled on plancha
 - Small potatoes
 - Pastry of the moment
- 35€ by person

WE TRUST THEM



In needs of others services ?

With time, we built a great network of professionals which could help you for your Big Day.

Wedding planners, Florists, Musicians, Bands, DJ's, Pastry shops....

Don't hesitate to ask us and we will be happy to share with you some great contacts!

Drinks

SRS Mariages

10 Rue Isaac Newton batiment B10,
31830 Plaisance-du-Touch
0671288882

Tableware

Options

6 Rue Marie Gaye 31300 Toulouse
05 34 25 11 00
www.options.fr

Charcuterie

Maison Garcia

6 avenue de Fontr al, 31620 Villeneuve-l s-Bouloc
05.61.74.77.47
www.maison-garcia.fr

Cheeses

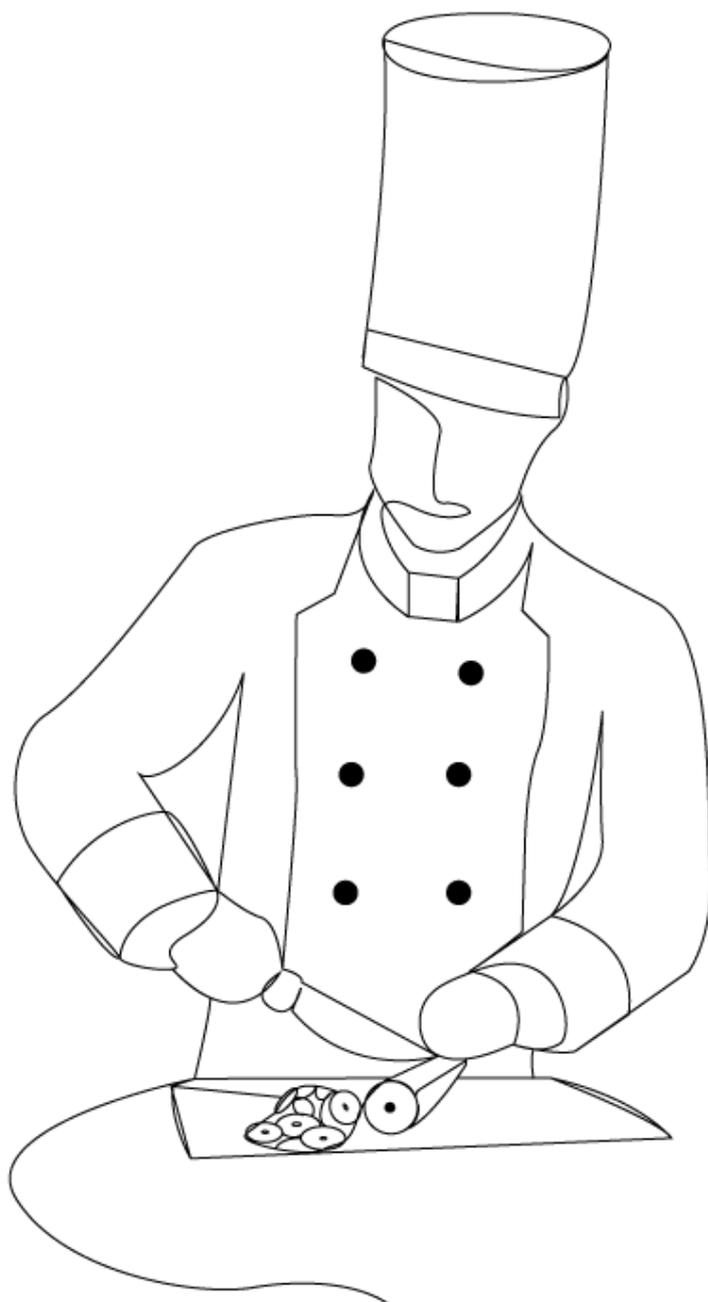
Xavier Fromagerie & Fromage de Cognac

6 Place Victor Hugo 31000 Toulouse
05 34 45 59 45
xavier.fr
fromagesdecocagne.fr

Bakery

Maison Beauhaire

4 all e des Cordeliers / ZAC de Lengel / 31490
L guevin
05 34 52 41 30
<https://www.maison-beauhaire.fr>



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