

WEDDINGS

2023 Season



LA BRIGADE TRAITEUR

Conienis

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Important Information !

All prices in this catalogue include the tableware and tablecloths, non-alcoholic drinks for the drink's reception and meal, bread as well as the service. These prices are not exhaustive and can be modified depending on your needs and the season.



Introduction

La Brigade Traiteur was created in 2007 and today it has the strengths and passion of 4 associates.

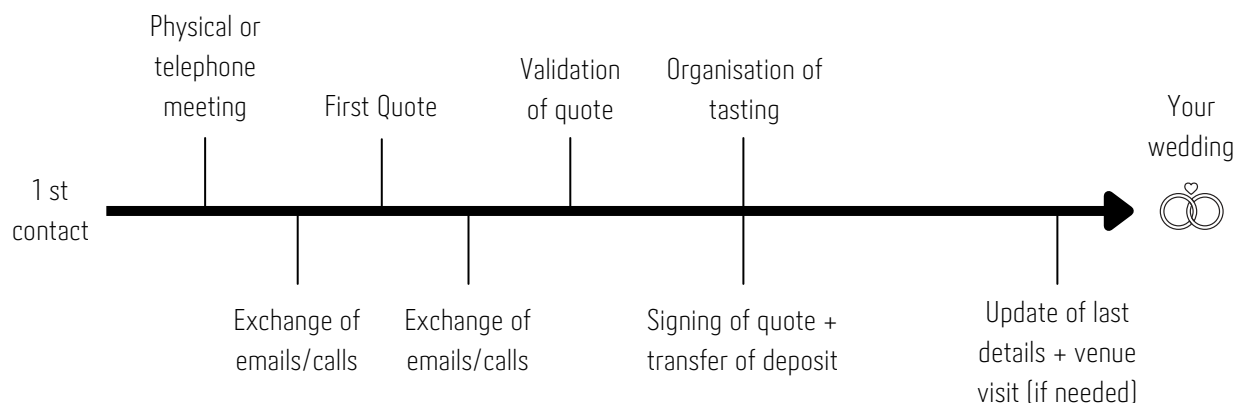
What are the values of La Brigade?

Authenticity, audacity, sharing and pleasure! We make a point of working with products that are local and in season.

We specialise in events of all types: weddings, galas, seminars, and birthdays/anniversaries.

From start to finish of your project, our teams will do everything in their power to create magnificent moments for you!

How does it work?



APPETIZERS



*New for 2023

- Melon, raspberry confit, and feta timbale *
- Andalusian gazpacho with grilled chorizo
- Cured ham and avocado cream wrap
- Prawn, crunchy vegetable, and white sauce wrap *
- Our version of watermelon, goats' cheese, and basil
- Ices pea velouté with raspberry and feta *
- Glazed duck breast covered in seeds
- Toast of beech smoked foie gras
- Confit of tomato and parmesan biscuits*
- Terrine of trout from Ariège, fresh cheese and small Swedish breads*
- Our savoury cheesecake
- Cherry tomatoes like coconut candy apples *
- Wrapped foie gras on spice bread *
- Glazed duck sushi maki with granny smith apple *
- Savoury smoked trout and fresh cheese cannelé
- Rosemary and goats cheese biscuit
- Citrus salmon ceviche
- Prawn and mango tartare
- A veritable homemade tortilla with aioli
- Our version of a Toulouse hotdog : pulled duck in its juice with grape must mustard
- Mini toast with houmous and confit onion

Our sharing platters *

- Platter of cured meats from Maison Garcia
- Platter of Bellota cured meats from Maison Garcia
- Platter of cheese from our Master Cheesemaker

LIVE CHEF STATIONS

Plancha grill

- Mini Beef burger, Bethmale cheese and mango curry sauce
- Mini Toulouse sausage burger with Comté cheese and grape mustard
- Scallop skewer with chorizo
- Small green padron peppers in fleur de sel (salt)
- Thai style prawns
- Poultry marinated in lime and coriander
- Grilled rib eye steak in thyme and Guérande salt
- Prime Rib of beef *
- Our version of a South-West hotdog : Toulouse sausage, Bethmale cheese and grape mustard*

Smoking Station

- Homemade smoked foie gras
- Skewer of smoked prawns
- Cube of smoked salmon served on a piperade toast

Live Slicing Stations

- 18-month cured Bellota ham accompanied with toasts and pepper cream
- Gravlax salmon with citrus fruits and dill
- Foie Gras with various accompaniments
- Pata Negra and Bellota
- Ham from Maison Garcia *
- Coppa ham from Maison Garcia
- Beef tataki *

Bars

Pizza bar : our chef creates a variety of mini pizzas live!

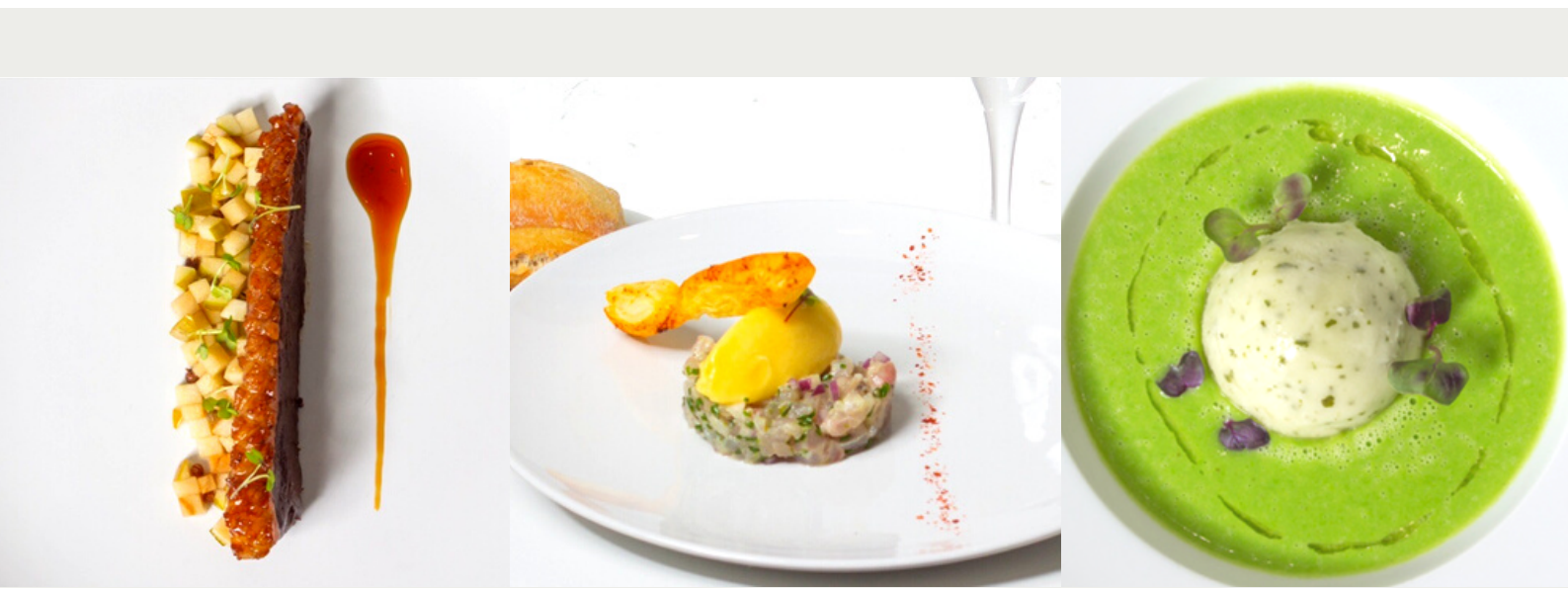
- Mozzarella bar
- Crudités bar (vegetables)
- Oyster bar
- Houmous Bar*
- Gazpacho bar*



*New for 2023

STARTERS

- Pea Velouté accompanied with a cucumber sorbet and sesame oil 14€
(vegetarian/vegan)
- La Brigade Foie Gras, toasts of fig bread and mango chutney 26€
- Ceviche of sea bream with yuzu, Sicilian clementine sorbet and an espelette pepper grissini (vegetarian) 17€
- Scallops marinated in lemongrass on a bed of rocket and a crispy tuile biscuit 28€
- Tataki of veal and a tartare of avocado and beetroot 19€
- Duck breast strips in maple sirop and orchard apple cubes 19€
- Ballotine of poultry with ginger and citrus fruits accompanied with crunchy seasonal vegetables * 17€
- Melon Tartare, oysters, and smoked duck breast* 20€
- Tataki of Tuna, wilted chard, pine nuts and soy sauce * 27€
- Oeuf parfait (egg) with confit provincial vegetables and smoked foie gras shavings 16€



MAIN COURSES

- Ballotine of guinea fowl and chorizo, vegetable risotto and rosemary butter 20€
- Grilled salmon fillet served with a sunny vegetable tart and vegetable cube garnish 24€
- Pork rib from Maison Garcia cooked at low temperature, sweet potato mousse and roasted vine tomatoes 19€
- Fillet of Sea bream with a cardamom vapour, fresh dill, and fennel salad, crushed vitelotte potatoes and hazelnut oil 25€
- Rump steak with roasted grenaille potato skewers and a red wine reduction 23€
- Monkfish cooked in a nori sheets at low temperature with a pepper chutney, grilled coppa and a méli-mélo of seasonal vegetables 25€
- Half Duck breast with parsley polenta and a full-bodied sauce 28€
- "Land and Sea" Crustaceans, Toulouse sausage, Morteau sausage and a parmesan emulsion 21€
- Homemade confit duck, citrus emulsion and grenaille potatoes 25€



CHEESE

Plated

- Duo of cheese: Comté and Sainte Maure de Touraine 6€
- Trio of cheese: Comté, Bethmale and Sainte Maure de Touraine 7€
- The Brie of La Brigade: Brie de Meaux stuffed with a walnut cream and a truffle oil 7€
- Truffle Camembert: dried fruit and truffle oil* 6€

Platter on each table/buffet

- Comté, Bethmale and Sainte Maure de Touraine and a blue cheese accompanied by a rocket salad 9€
- Emmental, Tomme de brebis (sheeps cheese), Cabecou and Roquefort accompanied by a rocket salad 11€

Cheese Tower

- Tomme des Pyrénées, brie de Meaux, Saint Nectaire and Neufchatel 10€



DESSERT

- Cream of mascarpone with lime, kiwi coulis and diced fresh fruit 11€
- Seasonal fruit pavlova 13€
- Our maxi macaron as you desire* 10€
- The baba of La Brigade 14€
- Moelleux of chocolate with Bulgarian style yogurt ice cream 11€
- Fruit Salad with a Champagne Sabayon 10€
- Seasonal fruit tart, genoa bread, homemade chiboust cream and fresh fruit* 13€
- Our version of lemon meringue tart 15€

Buffet

- Macarons, marshmallow mix, mini chocolate fondants and mini fresh fruit salads 14€
- Caramel Pic'Pops, mini mascarpone creams, profiterole with crunchy vanilla, small white chocolate, and passion fruit discs 16€



NUDE CAKE

If there is a cake where anything is possible, it's a nude cake!

Our teams are at your disposal to create a nude cake suited to your tastes! This means with the flavours of your dreams as well as decoration, we take care of everything!

Decoration

- Edible flowers
- Classic flowers (roses...)
- Red fruits
- Exotic fruits
- Gold leaf
- Topping "Mr & Mrs", "Just Married"
- Gold powder

Flavours

- Red fruits
- Mango
- Vanilla
- Chocolate
- Praline
- Coffee
- Pineapple
- Apricot
- Crème pâtissière

The price varies between 9€ and 12€ per person depending on the composition of the Nude Cake.

The decorations mentioned above are some of the examples we offer.



ADD-ONS

Day before

The Barbecue

- Toulouse sausage
- Marinated low prime beef rib
- Chicken in lime and coriander
- Roasted grenaille potatoes
- Green Salad
- French patisseries of the moment

24€/person (minimum 40 people)

On the day

Welcome drink

- Infused water
- Homemade Orangeade

7€/person

Afternoon snack

- Cookies
- Muffins
- Fruit bowl

8€/person

The Night

Waiters for the night

One or multiple waiters stay to serve drinks until a certain time, to define in advance.

Custom quote on demand

Barman Station

One or multiple waiters stay to make cocktails until a certain time, to define in advance.

Custom quote on demand

The next day

Breakfast (excluding service)

- Coffee, tea, and fresh drinks
- Mixture of French viennoiseries (croissant, pain au chocolat...)

- Bread, butter, and jam

- Cheese board/cured meats

- Fruit bowl

24€/person

Brunch (with service)

- Coffee, tea, and fresh drinks

- Quinoa and feta salad

- Rocket salad

- Plancha of prime rib of beef and pork loin

- Roasted grenaille potatoes

- French patisseries of the moment

35€/person

OUR PARTNERS



Drinks

Sourire Des Saveurs

Valérie Gaillard 1 Impasse d'Hélios 31240 L'Union

05 34 30 18 20

Tableware

Options

6 Rue Marie Gaye 31300 Toulouse 05 34 25 11 00

www.options.fr

Need something else ?

Over the years we have gained a network of different companies who could help you with what you need.

Wedding planner ? Florist ? Musician ? DJ ?

Pastry Chef ? Just ask us and we will put you in contact with the right people!

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souriredessaveurs.com

Tableware

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

Cured meats

Maison Garcia
6 avenue de Fontréal, 31620 Villeneuve-lès-Bouloc
05.61.74.77.47
www.maison-garcia.fr

Cheese

Xavier Fromagerie & Fromage de Cocagne
6 Place Victor Hugo 31000 Toulouse
05 34 45 59 45
xavier.fr
fromagesdecocagne.fr

Bakery

Maison Beauhaire
4 allée des Cordeliers / ZAC de Lengel / 31490 Léguevin
05 34 52 41 30
<https://www.maison-beauhaire.fr>



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