

Chef Lemaire

Ou Manje Deja?



Food with personality. Hospitality with intention.

- Chef Lemaire, LLC began with love of recipes and delicious meals – and grew into a catering experience for people who simply love to gather around great food.
- From thoughtfully composed hors d'oeuvres to generous buffet and elegant dinners, every menu is built around flavor, detail, and the occasion

OUR APPROACH

Menus tailored to your event

Caribbean-inspired flavor with global influence

Thoughtful presentation and attentive service

OUR PROMISE

A collaborative planning process

Flexible selections for intimate or large gatherings

A memorable experience from first bite to last

1. Select your package 2. Choose dish(es) for each category
Prices are per guests

Base
$48.95

3 Appetizers -1 Salad
1 Protein - 2 Sides

Standard
$58.95

3 Appetizers - 1 Salad
2 Proteins - 2 Sides

Most Popular
$65.95

5 Appetizers - 1 Salad
2 Proteins - 2 Sides

+$3.95 for additional appetizers - +$1.95 for additional salad
+$5.95 for additional proteins - +$2.95 for additional sides



Full-Service Add-Ons

Basic flatware, glassware, and silverware: $18 per guest

Servers: $45 per hour per server (6 hour minimum)

Bartenders: $60 per hour per bartender

Mixers: $11 per person to include all non-alcoholic beverages, mixers, cups, napkins, fruit, and ice

Coffee service: $9 per person, to include cups, creamers, and sweeteners

HORS D'OEUVRES

Meat and Poultry

Seared chicken dumplings with sweet Thai chili

Jerk chicken skewers with mango chutney

Fluffy chicken fritters with spicy aoli (Haitian marinad)

Mini plantain crisp topped with fried pork and pikliz

Pate kode – mini Haitian-style empanadas

Rosemary beef skewers - chimichurri aioli

Crispy plantains topped with pork belly and mango glaze

Watermelon and feta bites topped with prosciutto and balsamic glaze

Sweet plantain waffles topped with friend chicken and rum syrup

Crispy potato, braised goat and pomegranate red wine reduction

Beef sliders with truffle aioli and cheddar

Honey-garlic chicken sliders

Sticky Gochujang pork belly bao buns with pickled red onions

Vegetarian

Tomato & basil bruschetta over herb crostini

Vegetable samosas with cilantro cream

Soup joumou shots with coconut cream (pumpkin bisque)

Saffron hummus over cucumber wheels

Polenta squares topped with stewed veggies (myi ak legim)

Mac and cheese lollipop, truffle cheddar sauce

Seafood

Grilled spicy shrimp with roasted pepper aioli

Mini lobster roll on toasted buttered brioche

Mini shrimp po boy

Seared salmon sliders with dill-lemon aioli and arugula

Fresh fish and avocado ceviche

Crispy plantain topped with salmon in passionfruit and chili

Fried oysters with watermelon salsa +$1.95 per person

Tuna tartare, fried wonton, caviar, chives, jalapeño

Coconut shrimp with Creole remoulade



COCKTAIL ADD-ONS

CHARCUTERIE TABLE $13/GUEST

A selection of cured meats, imported and domestic cheeses, marinated vegetables, dried fruits, fresh berries, grapes, crackers, and more

SLIDER BAR $10/GUEST

Choose two (2)

Cajun beef sliders, pepper jack cheese, chipotle aioli, caramelized onions

Carolina BBQ chicken sliders, mozzarella cheese, pickles

Salmon sliders, dill cream, and provolone cheese

Vegetable sliders, roasted pepper, zucchini, and red onions

WING BAR $10/GUEST

Roasted or fried wings

Sauces: choice of three such as classic Buffalo, sweet chili-jerk, lemon pepper, garlic parmesan, ginger-guava, spicy mango

Served with celery and carrot sticks

SALADS

Classic Ceasar salad, herb croutons, grated parmesan, and Caesar dressing

Spinach salad, feta cheese, red onions, cherry tomatoes, balsamic vinaigrette

Baby greens salad, tomatoes, cucumbers, shredded carrots, house vinaigrette

Summer salad with grilled corn, cotija cheese, heirloom tomatoes, mixed greens, avocado cilantro dressing

Mixed greens, candied nuts, herb goat cheese, raspberries with raspberry vinaigrette

Caribbean Caesar salad, plantain croutons, smoked herring Caesar dressing, and aged parmesan



ENTREES

Meat and Poultry

Rosemary marinated chicken with garlic cream sauce

Haitian-style chicken, tomatoes, onions, and mild tomato sauce

Herb marinated grilled chicken with green sauce

Seared chicken with lemon and parmesan sauce

Cajun roasted Cornish Hen with Creole sauce

Seared beef filet with wild mushrooms sauce

Herb crusted chicken with crispy caper sauce

Seared chicken with black mushroom and cashew reduction

Maple Gochujang glazed chicken

Traditional Coq au Vin

Roasted pork medallion with rosemary and Dijon mustard cream

Seared pork chop with garlic and chili crunch

Spiced pork loin with charred pepper sauce

Chicken marsala with wild mushrooms

BUFFET & STATION FAVORITES

Carved slow roasted pork shoulder with citrus sauce and onions

Traditional griot (fried pork chunks) with spicy slaw

Peppercorn crusted prime rib wirh Dijon cream or red wine reduction

Beef bourguignon

Traditional meat lasagna

Peppercorn crusted beef with Dijon cream or red wine reduction

PREMIUM UPGRADES

Pintade (Guinea fowl) Creole with cashews +$2.95 per person

Seared beef filet with wild mushrooms sauce +$1.95 per person

Taso kabrit (fried goat) with spicy shallots +$2.95

Braised short ribs with demi glace +$2.95 person

Rosemary crusted lamb chop with beet demi glace – MKT Price

Seared duck breast with blueberry and Port reduction +$2.95 per person



Seafood

Herbs and breadcrumbs crusted baked fish (salmon +$1.95 per person)

Citrus braised fish with red onions

Pan seared fish with lemon and thyme beurre blanc

Pan seared fish with creamy lemon and caper sauce (salmon +$1.95 per person)

Fried fish escovitch (snapper +$1.95 per person)

Green mussels in a wine and garlic sauce with tomatoes and fresh herbs

Vegetarian

Cheese ravioli with pesto and heirloom tomatoes

Traditional ratatouille with roasted tomatoes

Cauliflower steak, shaved onions, curried chickpeas

Pan seared polenta, spinach, chayote, scotch bonnet sauce

Puff pastry stuffed ratatouille, with roasted tomato sauce

Roasted sweet plantain boat, stewed veggies, herb oil

PREMIUM UPGRADES

Seared scallops, curried coconut cream, crispy pancetta +$1.95 per person

Snapper filet with escovitch +$1.95

Confit octopus with chimichurri +$1.95 per person

Lemon and herb crusted grouper with fish jus +$1.95 per person

Roasted mahi mahi with pearl onions and butter sauce +$1.95 per person

Broiled lobster tail with blistered tomato and dill sauce MKT Price



Sides

Saffron rice pilaf

Caribbean-style red beans and rice

Garlic Cajun mashed potatoes

Fluffy couscous with sautéed mushrooms

Roasted potato with fresh herbs, garlic, and onions

Roasted sweet potatoes with smoked paprika honey butter

Roasted zucchini, squash, and carrots

Sautéed green beans

Buttered broccoli with sauteed onions

Grilled vegetables with fresh herbs

Djondjon rice +$1.95 per person

Parmesan, pancetta and baby peas risotto

Sauteed asparagus

Brown sugar Brussels with bacon confit

Charred broccolini

Creamy four cheese mac and cheese

Sauteed baby bok choy

Wilted spinach with brown butter

Roasted baby carrots with fresh herbs

Loaded baked potatoes

Lyonnaise potatoes

Smashed potatoes with rosemary, garlic, and onions



LATE-NIGHT FAVORITES

Taco bar $10 per person

Slider bar $10 per person

French fry bar $7 per person (traditional, sweet potato, truffle and parmesan)

Chicken wing bar $10 per person

Gourmet popcorn $5 per person

S'mores station $7 per person

Churros $5 per person

Donut wall $6 per person

Mini cheesesteaks $4 per person

Chicken and waffles $5 per person

Grilled cheese with tomato soup shots $3 person

Individual mini pizza $4 per person

Mini empanadas $4 per person (Asian spiced beef, Cajun chicken, smoked herring with assorted aiolis)

Service details & booking policies

PAYMENTS & EVENT DETAILS

- 35% retainer when the contract is agreed upon
- Credit card payments are subject to a 3.5% processing fee
- Remaining balance due 21 days before the event
- Final guaranteed guest count due 21 days before the event
- Applicable sales tax and a 25% service charge added to invoices

CANCELLATIONS & SERVICE

- Retainer is non-refundable
- Cancellation 30 days before event: fee equal to 50%of d event total, less cleared retainers
- Cancellation 6-29 days before event: outstanding estimated balance due
- Cancellation within 5 days: outstanding balance based on actual event total
- Staffing, rentals and service requirements are confirmed in the event proposal

LET'S CREATE SOMETHING MEMORABLE

Your gathering.

Our table.

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