

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





Prices do not include tax and service charge.

1. Select your package 2. Choose dish(es) for each category

Price is per guest

Base

$38.95

4 Appetizers

Standard

$48.95

6 Appetizers

Most Popular

$55.95

8 Appetizers

Premium

$68.95

10 Appetizers



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

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


340
BUFFALO
MAC & CHEESE

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



Add-Ons

CHARCUTERIE $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

Seared salmon sliders, provolone cheese, dill aioli

Vegetable sliders to include roasted pepper, zucchini, and red onions

WING BAR $10/GUEST

Roasted 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



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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