



Chef Lemaire
O u M a n j e D e j a ?





- Chef Lemaire was created with the ideology of orchestrating memorable dining experiences for our guests. Our passion and love for food are the key ingredients behind our creations.
- Whether it is our hors d'oeuvres, lavish displays, or dinners we apply the same discipline and attention to details. Our menus are crafted by Chef Alain Lemaire, who has featured on Discovery+, Food Network, amongst other networks. With our team, we will curate specific menus whether you are planning a small cocktail reception or large holiday party.
- We are excited to be part of your journey and look forward to making your vision come to life.

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

Will you?

\$45.95 per guests

Select:

2 Appetizers

1 Salad

1 Protein

2 Sides

Gold

\$65.95 per guests

Select:

4 Appetizers

1 Salad

2 Proteins

3 Sides

Standard

\$55.95 per guests

Select:

3 Appetizers

1 Salad

2 Proteins

2 Sides

Platinum

\$75.95 per guests

Select:

5 Appetizers

2 Salads

3 Proteins

3 Sides



Full-Service Add-Ons

Basic china, glassware, and silverware: \$18 per guest

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

Bartenders: \$60 per hour per bartender for beer and wine only

\$80 per hour per bartender for limited menu

\$100 per hour per bartender for full bar

1 bartender per 50 guest

22% service charge added if no tip jar allowed

Mixers: \$7 per person to include all non-alcoholic beverages,
mixers, cups, napkins, fruit, and ice

HORS D'OEUVRES

Meat and Poultry

Seared Dumplings with Sweet Thai Chili

BBQ Pulled Pork over Honey Butter Cornbread

Jerk Chicken Skewers with Mango Chutney

Fluffy Chicken Fritters with Spicy Aioli (Haitian marinad)

Mini Kibbeh with Lime

Mini Plantain Crisp Topped with Fried Pork and Pikliz

Pate Kode – Mini Haitian-Style Empanadas

Short ribs eggroll – spiced guava glaze +\$1.95 per person

Plantain crisp, braised goat, spicy aioli

Duck confit dumplings – raspberry – jerk sauce \$2.95 per person

Rosemary beef skewers - chimichurri aioli

Grilled harissa chicken skewers

Roast beef, horseradish cream, toasted crostini

Mini vol au vent with Haitian-style seasoned beef

Black truffle steak tartare in mini tartelettes

Five spice rubbed rib bites with orange miso glaze

Vegetarian

Tomato & Basil Bruschetta over Herb Crostini

Vegetable Samosas with Cilantro Cream

Soup Joumou Shots with Coconut Cream (pumpkin bisque)

Greek Spanakopita with Spinach and Feta

Polenta Squares topped with Stewed Veggies (myi ak legim)

Mac and Cheese Lollipop, truffle cheddar sauce

Crispy Arancini Lollipops , porcini mushrooms, roasted garlic marinara +\$1.95 per person

Caramelized fig tartelettes , baked brie, balsamic glaze

Wild mushroom tartelettes , grated parmesan

Seafood

Grilled Spicy Shrimp with Roasted Red Pepper Aioli

Crab stuffed mini glazed donuts with lime aioli

Seared Tuna Carpaccio, Yucca chips, Wasabi Aioli

Shrimp Suya with Cucumber Lemon Zest

Coconut Shrimp with Creole Remoulade

Bacon Wrapped Scallops

Seared scallops , crispy pancetta, lemon aioli +\$1.95 per person

Lambi Boukannen – chargrilled conch with spicy citrus sauce

Toasted Brioche, Smoked Salmon Tartare, Black Roe, Chives

Mini crab cakes, Creole remoulade +\$1.95 per person



Add-Ons for Cocktail Hour

CHARCUTERIE TABLE \$12/GUEST

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

SLIDER BAR \$9/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 \$9/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

Beet salad with arugula, candied nuts, feta, and raspberry 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



Entrées

Meat and Poultry

Rosemary marinated chicken with garlic cream sauce

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

Creamy Tuscan chicken with sundried tomatoes, parmesan, and spinach

Chorizo and poblano peppers stuffed chicken

Seared chicken with lemon and parmesan sauce

Peppercorn crusted beef with Dijon cream or red wine reduction

Cajun roasted Cornish Hen with Creole sauce

Herb crusted pork loin with Bourbon-honey garlic glaze

Seared beef filet with wild mushrooms sauce

Herb crusted airline chicken with crispy caper sauce

Seared chicken with black mushroom and cashew reduction

Maple Gochujang glazed chicken

Traditional Coq au Vin

Seared pork chop with garlic and chili crunch

Spiced pork loin with charred pepper sauce

Chicken marsala with wild mushrooms

Carved slow roasted pork shoulder with citrus sauce and onions

Traditional griot (fried pork chunks) with spicy slaw

Peppercorn crusted prime rib with Dijon cream or red wine reduction

Beef bourguignon

Taso kabrit (fried goat) with spicy shallots +\$1.95

Bere bere spiced goat with sweet pepper sauce +\$1.95

Traditional meat lasagna

Pintade Creole with cashews +\$3.95 per person

Braised short ribs with demi glace +\$1.95 person

Slow roasted Osso Bucco with herbs de Provence +\$1.95 per person

Rosemary crusted lamb chop with beet demi glace - MKT Price

Seared duck breast with blueberry and Port reduction



Seafood

Citrus marinated fish with pickled shallots (Poisson Gros Sel)

Pan seared fish with lemon and thyme beurre blanc

Roasted fish with tomatoes, onions, and roasted pepper sauce

Seafood medley in silky white wine and butter sauce

Pan seared salmon with creamy lemon and caper sauce

Braised snapper filet with escovitch

Garlic and wine mussels with tomatoes and fresh herbs

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

Confit octopus with chimichurri +\$1.95 per person

Pumpkin ravioli with sage-butter sauce and charred shallots

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

Vegetarian

Vegetable lasagna

Pumpkin ravioli with sage-butter sauce and charred shallots

Traditional ratatouille with roasted tomatoes

Cauliflower steak – shaved onions, curried chickpeas, and spiced lemon oil

Pan seared crisp polenta – wilted spinach and chayote, scotch bonnet pepper and tomato sauce

Sautéed gnocchi – wild mushrooms, kale, roasted red pepper, and sweet pea puree

Puff pastry stuffed ratatouille, with roasted tomato and oregano sauce

Roasted sweet plantain boat, stewed veggies, herb oil, and avocado salsa



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

Haitian-style baked mac and cheese

Roasted sweet potatoes with smoked paprika honey butter

Roasted zucchini, squash, and carrots spears

Sautéed green beans

Buttered broccoli with sauteed onions

Scalloped potatoes au gratin

Grilled vegetables with fresh herbs

Djondjon rice +\$1.95 per person

Parmesan, pancetta and baby peas risotto

Truffle mac and cheese

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

Duchesse potatoes +\$1.95 per person

Smashed potatoes with rosemary, garlic, and onions



Information

Payments and Retainer Fee

Billing arrangements for all events must be made in accordance with catering policies. There is a minimum of 50% retainer fee on all events that must be submitted when contract is signed unless prior arrangements have been made with our Food and Beverage. We accept credit cards (Credit card payments are subject to a 3.5% service charge), cash, checks and money orders. Checks should be made out to Company Name. If we receive a payment for services via check and that payment bounces with our bank you will be responsible for a \$42.00 fee.

Taxes and Fees

All catering event will be subject to local tax fees, and a 23% service charge upon invoicing

Balance

Balance must be submitted twenty-one (21) days prior event. If event is in less than twenty-one (21) days, full payment is due upon signing, otherwise discussed with Food and Beverage Director.

Guarantees

The coordinator must be notified of the exact number for which you wish to guarantee services for not later than twenty-one (21) days before the event. In the event a guaranteed service number is not received, the original estimated attendance count will be prepared and charged.

Cancellations

We encourage postponements. The initial deposit is non-refundable regardless of the reason for or timing of cancellation. If you cancel the event 30 days prior to the date of the event, the cancellation fee will be due and payable on the date of cancellation in an amount equal to 50% of the estimated event total (less deposits paid and cleared prior to the date of cancellation)... if you cancel less than 30 days but more than 5 days prior to the date of the event, a cancellation fee equal to the entire outstanding balance of the estimated event total will be due and payable. If you cancel within 5 days prior to the date of the event, a cancellation fee equal to the entire outstanding balance of the actual event total will be due and payable.

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