



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 four times on Food Network. 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.



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 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: \$10 per person to include all non-alcoholic beverages, mixers, cups, napkins, fruit, and ice

Coffee service: \$8 per person, to include cups, creamers, and sweeteners

Prices do not include tax and service charge

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

Base

\$47.95 per guest

Select:

Assorted pastries

Fresh fruit salad

1 Action station

1 Salad

2 Side stations

Most Popular

\$67.95 per guest

Select:

Assorted pastries

Fresh fruit salad

3 Action stations

1 Salad

3 Side stations

Standard

\$57.95 per guest

Select:

Assorted pastries

Fresh fruit salad

2 Action stations

1 Salad

3 Side stations

Premium

\$77.95 per guest

Select:

Assorted pastries

Fresh fruit salad

4 Action stations

2 Salads

4 Side stations

A close-up photograph of a breakfast sandwich on a wooden cutting board. The sandwich is built on a round, toasted bun. The layers, from bottom to top, are: a slice of tomato, a slice of avocado, a piece of arugula, a strip of cooked bacon, another slice of tomato, and a perfectly fried egg with a bright yellow yolk. The sandwich is garnished with a small sprig of arugula. In the background, a glass pepper mill and a small bowl are visible on a dark wooden surface.

STATIONS

-OMELET/EGGS YOUR WAY

Made to order

Eggs: choice of whole eggs, or egg whites

Toppings and fillers: three types such as diced tomatoes, onions, mushrooms, cheese, spinach, diced ham, crispy bacon, or ground sausage

-WAFFLE STATION

Belgian waffles

Toppings: choice of three such as assorted fruit toppings, granola crumbles, or chocolate chips

Sauces such as: maple syrup, chocolate sauce, caramel sauce

Add fried chicken for additional \$6.95/person

-SHRIMP AND GRITS

Stone ground grits with roasted shrimp - substitute for lobster meat for \$4.95/person

Served with toppings such as diced tomatoes, diced sautéed onions, shredded cheese, sweet butter, and hot sauce

-CARVING STATION

Choose one - additional proteins \$8.95 each/person

Jerk chicken: traditional, guava, or sweet Thai chili

Crispy fried pork chunks with spicy slaw

Lechon con cebollas (slow roasted pork shoulder with citrus onions)

Peppercorn crusted prime rib with Dijon horseradish cream

Beef filet with choice of mushroom sauce, red wine sauce or djondjon sauce

Grilled flank steak with Caribbean chimichurri

Whole roasted leg of lamb with rum and mint glaze

Herb whole chicken with sage butter

Lemon and garlic roasted turkey breast with rosemary gravy

Whole roasted snapper with pickled shallots

Salmon fillet with truffle butter

Served with choice of one side



-STIR-FRY STATION

Proteins: choice of one such as chicken, shrimp, pork, or beef

Starches: choice of one such as jasmine rice, noodles, or lo-mein

Vegetables: choice of three such as snow peas, baby corn, bamboo shoots, shredded carrots, onions, peppers, Bok choy, or Napa cabbage

Sauces: choices of soy, teriyaki, sweet Thai chili, sriracha, eal, and citrus ponzu

-PASTA BAR

Live action station with chefs cooking to order for guests

Pastas: choice of one such as penne, linguini, rigatoni, bowtie, tortellini, or spaghetti

Proteins: choice of one such as grilled chicken, roasted beef, meatballs, lobster meat, or rock shrimp

Toppings: onions, peppers, tomatoes, aged parmesan cheese and spinach

Sauces: choices of three such as Alfredo, marinara, vodka, aglio e olio, or pesto

SIDE STATION

Fresh fruit salad

House roasted potatoes

Crispy bacon

Roasted sausages

Assorted pastries to include croissants, cinnamon rolls, Danish, muffins, etc...

Marinated vegetable pasta salad

Mixed green salad with sliced cucumbers, tomatoes, shaved onions, and balsamic vinaigrette

Classic Caesar salad with herb croutons, aged parmesan, and Caesar dressing

Coconut rice and peas

Red beans and rice

Roasted sweet plantains

Charred asparagus with citrus

Sautéed Brussel sprouts with onions, and crispy bacon

Lemon scented rice

Garlic white cheddar and chipotle mash

Creamy pearl couscous with sautéed mushrooms and truffle oil

Sautéed green beans

HORS D'OEUVRES ADD-ONS

Meat and Poultry

Seared dumplings with sweet Thai chili

Jerk chicken skewers with mango chutney

Fluffy chicken fritters with spicy aoli (Haitian marinad)

Mini kibbeh with lime

Mini plantain crisp topped with fried pork and pikliz

Pate kode – mni Haitian-style empanadas

Rosemary beef skewers - chimichurri aioli

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

Deviled eggs with pork belly

Deviled eggs with salmon caviar

Mini pork belly tacos with pickled onions

Charcuterie slider with prosciutto, bacon jam, and brie

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

Mini crudités with savory tart

Caramelized fig tartelettes , baked brie, balsamic glaze

Wild mushroom tartelettes , grated parmesan

Seafood

Grilled spicy shrimp with roasted pepper aioli

Mini lobster roll

Fish crudo, citrus ponzu, fresh jalapeño

Tuna tartare, fried wonton, caviar, chives, jalapeño

Lobster and cream cheese with lobster bisque

Coconut shrimp with Creole remoulade

Lambi boukannen – chargrilled conch with spicy citrus sauce

Toasted brioche, smoked Salmon tartare, black roe, chives



Late-Night Bites

Taco bar \$9 per person

Slider bar \$9 per person

French fry bar \$6 per person (traditional, sweet potato, truffle and parmesan)

Chicken wing bar \$9 per person

Assorted rice Krispy treats \$4 per person

Gourmet popcorn \$4 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)

Information

Payments and Retainer Fee

Billing arrangements for all events must be made in accordance with catering policies. There is a minimum of 35% non-refundable 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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