

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

Base
$49.95

Assorted pastries - Fresh fruit salad
1 Action station - 1Salad
2 Side stations

Standard
$59.95

Assorted pastries - Fresh fruit salad
2 Action stations - 1Salad
3 Side stations

Most Popular
$67.95

Assorted pastries - Fresh fruit salad
3 Action stations - 2 Salads
3 Side stations



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



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 rhum 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 proscuitto, 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



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.

Executive Chef: Alain Lemaire

Email: alain@cheflemaire.com

Food & Beverage Director: Jessica Lemaire

Email: jessica@cheflemaire.com

Website: www.cheflemaire.com

Phone: 561-507-0370 | 407-479-8485