



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.

DINNER PACKAGES & COSTS

Minimum 25 guests

Standard

\$45 per person

Select

1 Salad

2 Proteins

2 Sides

Most Popular

\$55 per person

Select:

2 Salads

2 Proteins

3 Sides

Premium

\$65 per person

Select:

2 Salads

3 Proteins

3 Sides

Full-Service Add-Ons

On-site Chef \$350

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

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

Entrées

Honey-lemon marinated chicken with mango salsa

Grilled chicken with garlic cream sauce

Haitian-style chicken in mild tomato sauce

Tuscan chicken with sundried tomatoes, parmesan, and spinach

Seared chicken with lemon and parmesan sauce

Cajun roasted Cornish hen

Herb crusted pork loin with creamy rosemary sauce

Seared steak with wild mushrooms sauce +\$1.95 per person

Braised short ribs with red wine reduction +\$3.95 person

Rosemary crusted lamb chop with beet demi glace – MKT Price

Citrus marinated fish with pickled shallots

Pan seared fish with lemon and thyme beurre blanc

Pan seared salmon with creamy lemon and caper sauce

Braised snapper filet with escovitch +\$2.95 per person

Traditional griot (fried pork chunks) with spicy slaw

Braised beef with potatoes and carrots

Beef and broccoli

Teriyaki chicken with peppers and onions

Traditional meat lasagna

Herb marinated roasted chicken

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 zucchini, squash, and carrots spears

Sautéed green beans

Buttered broccoli with sauteed onions

Grilled vegetables with fresh herbs

Creamy four cheese mac and cheese

Sauteed baby bok choy

Wilted spinach with brown butter

Roasted baby carrots with fresh herbs

Truffle mac and cheese

Sauteed asparagus

Brown sugar Brussels with bacon confit

Charred broccolini

ADD-ONS (OPTIONAL)

Choose four (4) for +\$8.99 per person

Meat and Poultry

Seared Dumplings with Sweet Thai Chili

Jerk Chicken Skewers with Mango Chutney

Buffalo Chicken Mac n' Cheese

Mini Kibbeh with Lime

Vegetarian

Tomato & Basil Bruschetta over Herb Crostini

Vegetable Samosas with Cilantro Cream

Greek Spanakopita with Spinach and Feta

Mac and Cheese Balls

Seafood

Grilled Spicy Shrimp with Roasted Red Pepper Aioli

Fresh Fish Ceviche with Plantain Chips

Coconut Shrimp with Creole Remoulade

Smoked Salmon Mousse with Dill Cream over Cucumber Wheels



Information

Payments and Retainer Fee

Billing arrangements for all events must be made in accordance with catering policies. There is a minimum of 35% 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 drop-off catering event will be subject to a 15% service charge, local tax fees, and a delivery fee 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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