



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



- Chef Lemaire, LLC 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 Food Network on four occasions. 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

China, glassware, and silverware: \$17 per guest

Servers: \$40 per hour per server (6 hour minimum)

Prices do not include tax and service charge.

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

Will you?

\$35.95 per guest

Select:

4 Appetizers

Gold

\$55.95 per guest

Select:

8 Appetizers

Standard

\$45.95 per guest

Select:

6 Appetizers

Platinum

\$65.95 per guest

Select:

10 Appetizers



40
MAC & CHEESE
BUFFALO

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

CHARCUTERIE \$9/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 \$12/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

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.

Executive Chef: Alain Lemaire

Email: alain@cheflemaire.com

Website: www.cheflemaire.com

Phone: 561-507-0370