



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.

SIZES

(serves 20-44) - \$650

(serves 40-55) - \$800 (does not come with table and linen)

(serves 60-75) - \$1,090

(serves 80-95) - \$1,380

(serves 100-120)- \$1,745

Please note that our tables take between 1 to 3 hours to set-up depending on the size of the table. We request that the client place the table either indoors or in a cool shaded area away from direct sunlight. We provide the table, linen, and display board. The client is welcome to provide us with additional display pieces if they wish. Optional design elements such as floral, candles, etc are also available at an additional cost.



- **MENU**

- *Specialty Cheeses*
- Goat, Manchego, Brie, Cheddar, Blue Cheese, Gouda and more
- *Cured Meats*
- Ham, Salami, Prosciutto, Mortadella, and more
- *Vegetables (Grilled, Roasted and Pickled)*
- Olives, Eggplant, Peppers, Onions, Cornichons, Asparagus and more
- *Dips*
- Hummus, Black Olive and Sundried Tomato Tapenade, Basil Pesto
- *Assorted Breads and Crackers*
- Baguettes, Ficelle, Pretzels, Breadsticks, Artisan Crackers

- *Nuts and Dried Fruits*
- Dates, Apricots, Pistachios, Almonds, Cashews, Walnuts, Pecans, Etc
- *Seasonal Fruits*
- Grapes, Berries and Oranges
- Honey, Jams and Jellies
- Please note that your grazing table may not include all the listed ingredients depending on the size but WILL include items from each category

Service Criteria

Our grazing tables are provided with high-end disposable plates, forks, and cocktail napkins

Our team will deliver and build the grazing table onsite with client's accessories.

Should you elect not to use our display items, tongs, etc, there is an additional fee of \$350, which covers breakdown



Brunch Box - \$40/person

Everything above plus the following

Waffles with maple syrup

Crepes with Nutella

Mini croissants

Pain au chocolat

Chocolate and coconut macaroons

Mini bagels with cream cheese spread

Smoked bacon

ADD-ONS

Smoked trout dip \$4.00/person

Smoked white fish \$6.00/person

Fried chicken \$6.00/person

Shrimp cocktail \$7.00/person

Shrimp and grits \$7.00/person

Biscuits with sausage and gravy \$4.00/person

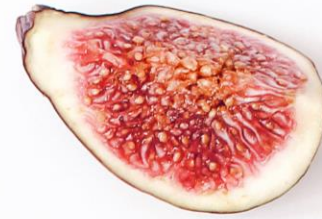
Black eyed peas salad \$4.00/person

Collard greens \$4.00/person

Country ham \$4.00/person

Sticky buns \$4.00/person

Home style potatoes \$4.00/person



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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