



*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 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

When making food selection, choose the same for each guest in each category, except for main course

**Base**

\$100 per guest

Two courses

**Most Popular**

\$150 per guest

Three courses

**Premium**

\$200 per guest

Four courses





## **APPETIZER COURSE**

\*Choose one for everyone\*

Mini griot bao – crispy pork shoulder in Haitian citrus marinade, served in a steamed bao bun with pikliz slaw

Chiktay morue - pickled salted cod and crab, onions, peppers, over toasted brioche

Djondjon arancini – herb cheese stuffed black mushroom rice croquettes, with Creole pepper sauce

Island ceviche – lime-cured snapper with mango, scotch bonnet, red onions, and cassava chips

## **SALAD COURSE**

\*Choose one for everyone\*

Beets and potato salad with carrots, onions, and sweet pea puree, goat cheese aioli

Watercress salad with pickled onions, heirloom tomatoes, marinated hearts of palm, and avocado dressing

Grilled corn salad with cotija cheese, tomatoes, mixed greens, and avocado cilantro dressing

Caribbean Caesar salad with plantain croutons, smoked herring Caesar dressing, shaved parmesan







## **MAIN COURSE**

\*Choose up two (2) options\*

Cajun roasted Cornish hen, spiced tomato reduction

Herb-crusted lamb chop with fresh thyme, and sorrel demi-glace

Confit duck leg marinated in Haitian epis with a spiced rum reduction

Slow braised oxtail in a Colombo-spiced red wine reduction

Creole-spiced pork tenderloin with a caramelized onion reduction

Cassava and herb crusted cod fillet, with a fish and scotch bonnet jus

Braised snapper en papillote, lemon butter sauce, and pickled shallots

Scallops and shrimp mille-feuille, with roasted red pepper coulis, and micro-cilantro salad

Fried snapper fillet escovitch

Marinated octopus, char-grilled and served with a mango-lime glaze

## **SIDES**

\*Choose the same two for everyone\*

Haitian black mushroom risotto

Yam and sweet potato pave

Roasted sweet plantain mash

Sauteed broccolini

Candied baby carrots

Truffle mac and cheese

Sauteed shaved carrots and chayote with fine herbs

Coconut polenta

Charred asparagus

Pigeon peas and coconut risotto

White sweet potato puree

Breadfruit au gratin





## **DESSERT COURSE**

\*Choose one for all guests\*

Pain patate brulee topped with crisp caramelized sugar

Pineapple upside-down cake with rum sauce

Banana beignets with crystalized sugar and passionfruit glaze

Sweet plantain bread pudding



# 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 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.