



**Cocktail Reception Packages**

**Package 1**

8 passed Hors D'Oeuvres; 2 Hours Standard Beer & Wine Bar

Price includes glassware, hi-boy tables, cabaret tables, chairs, standard linen & labor.

**Package 2**

4 passed Hors D'Oeuvres;  
2 Cocktail Reception Stations;

3 Hours Standard Beer & Wine Bar

Price includes china, silver, glassware, hi-boy tables, cabaret tables, chairs, standard linen & labor.

*\*please note tables and chairs are provided for 50% of the final guest count with all cocktail reception packages*

**Seated Dinner Packages**

**Package 3**

3 passed Hors D'Oeuvres; 1 Salad; 2 Entrees; Plated Dessert & Coffee service

\*Price does not include bar mixer package.

**Package 4**

4 passed Hors D'Oeuvres; 1 Salad; 2 Entrees; 1 Hour Standard Full Bar; Wine Service with Dinner; Family Style Dessert & Coffee service

**Package 5**

3 passed Hors D'Oeuvres; 3 Stations; Dessert Station & Coffee Station

\*Price does not include bar package.

Please note: All packages are subject to a 100 attendee minimum

Salad and Entrees are plated in Seated Dinner Packages 3 & 4.

Seated Dinner Packages include china, silver, glassware, standard linen, tables, chairs & labor.

# PASSED HORS D'OEUVRES

## SEAFOOD

### **Shrimp Skewers**

*ginger, garlic, cilantro, sweet chili sauce (gf)*

### **Classic Argentinian Empanada**

*shrimp, piquillo pepper, parsley*

### **Seared Scallop**

*yuca purée, hazelnut brown butter, fried sage (gf)*

### **Ceviche Mexicano**

*shrimp, tomato, poblano, cilantro, avocado (gf)*

### **Heirloom Tomato Gazpacho**

*avocado, basil, fresh crab (gf)*

### **Tuna Tartar Crostini**

*lemon, capers, olive, pickled onion, fennel*

### **Cured Salmon**

*roasted tomatoes, brioche*

### **Mini Crab Cakes**

*preserved lemon aioli*

### **Crab and Apple Salad**

*black rice crisp (gf)*

### **Seared Tuna**

*cucumber-watermelon relish, tostada*

### **Salmon Tartar**

*fingerling potato (gf)*

### **Cured Salmon**

*crispy vegetables, rice paper roll, soy scallion sauce (gf)*

### **Octopus**

*grilled polenta cake, guajillo sauce*

### **Lobster Crepe**

*dill crème fraîche*

## VEGETARIAN

### **Heirloom Beets**

*bell pepper coulis, cilantro, balsamic syrup (v, gf)*

### **Flatbread**

*charred tomato, fresh mozzarella, basil, tomato jam*

### **Charred Tomato Bruschetta**

*rosemary white balsamic reduction, shaved fennel, ciabatta*

### **Caprese Skewer**

*basil, petite tomatoes, buffalo mozzarella, balsamic (gf)*

### **Tomato Soup Shooter**

*mini grilled cheese garnish*

### **Whipped Burrata**

*roasted grape, balsamic reduction*

### **Saffron Arancini**

*orange aioli*

### **Jarred Mexican Corn**

*smoked chili salt, queso fresco, epazote (gf)*

### **Fig and Goat Cheese Toast**

*fig jam, orange honey, mint*

### **Crostini**

*truffle butter, wild mushrooms*

### **Classic Argentinian Empanada**

*spinach, kale, chard*

### **Goat Cheese “Bon Bons”**

*quince, thyme (gf)*

### **Roasted Vegetables**

*olive tapenade, crumbled feta cheese, cucumber (gf)*

### **Truffle Brioche Grilled Cheese**

*brie*

---

## MEAT

### **American Slider**

*beef patty, cheddar cheese, lettuce, tomato, onion, pickles*

### **Pilsen Slider**

*beef patty, pickled jalapeños, cucumber, queso fresco, spicy mayo*

### **LM Slider**

*beef patty, brie, grain mustard, pickle, arugula*

### **Braised Short Ribs**

*golden potato, horseradish sauce (gf)*

### **Cherry Smoked Beef**

*onion marmalade, guajillo sauce, sourdough*

### **Taquito de al Pastor**

*salsa verde, queso fresco*

### **Classic Argentinian Empanada**

*beef picadillo, olive, egg*

### **Beef Tartare**

*served on rye crisp with horseradish vinaigrette*

### **Filet Mignon**

*potato croquette, mustard sauce (gf)*

### **Smoked Duck**

*apple butter, guajillo, crostini*

### **Pork Meatballs**

*red mole, serrano pickle*

### **Bacon Wrapped Dates**

*house bacon, Dunbarton blue, spicy salbitxada (gf)*

### **Slow Braised Pork Belly Tostada**

*pineapple, kimchee*

### **Prosciutto Wrapped Asparagus**

*spicy orange honey glaze (gf)*

### **Flautas de Pollo**

*guacamole*

### **BBQ Chicken**

*arugula salad, forbidden rice cracker (gf)*

### **Indonesian Chicken Sate**

*peanut sauce (gf)*

### **Tequila Lime Marinated Chicken**

*cilantro, blue corn chip*

## FIRST COURSE

**\*Heirloom Tomato Salad** (v, gf)

*grilled peach, fig, sweet onion, mint, basil*

**\*Caprese Salad** (gf)

*buffalo mozzarella, tomato, basil, sea salt*

**\*Watercress** (gf)

*beet, goat cheese, balsamic syrup*

**\*Cucumber** (gf)

*papaya, jicama, chili salt, lime vinaigrette*

**Butter Lettuce Salad** (v, gf)

*squash, walnut, light lemon dressing*

**Arugula** (gf)

*roasted squash, pepita, red wine cured goat cheese, cognac mustard dressing*

**\*Arugula** (gf)

*grilled peach, pistachio, goat cheese,*

*grilled allium vinaigrette*

**Arugula** (gf)

*pine nuts, dates, shaved parmesan, herb vinaigrette*

**\*Arugula Salad** (gf)

*mushroom, pickled onion, parmesan*

**\*Romaine Hearts**

*Caesar dressing, garlic crouton, shaved parmesan*

**\*Market Vegetable Salad** (gf)

*radish, cucumber, feta, fennel vinaigrette*

**Mesclun Salad** (gf)

*goat cheese, pine nuts, cherry tomato, balsamic*

**Mixed Baby Greens** (v, gf)

*grilled asparagus, dried cranberries,*

*candied pecan, balsamic*

**Mixed Greens**

*crispy tortilla, avocado, roasted corn,*

*green onions, cilantro vinaigrette*

**Mixed Field Greens** (gf)

*roasted tomato, walnut, blue cheese crumble,*

*raspberry vinaigrette*

**\*Spinach Salad** (gf)

*pear, bleu cheese, walnut vinaigrette*

Asterisks denote items that are upgrades for Package 3

## STATIONS

### Pilsen Station

*chips served with guacamole and pineapple salsa*

Mixed Green Salad *roasted corn, queso fresco, avocado, tortilla strips, cilantro-lime vinaigrette*

Fish Tacos, Carne Asada Tacos, Chicken Al Pastor

Toppings *pico de gallo, crumbled queso fresco, shredded lettuce, tomatillo salsa*

### Pasta Station

Caesar Salad *caesar dressing, garlic crouton, shaved parmesan*

Orecchiette *crumbled sausage, peas, tomato*

Rigatoni *fresh Basil, shaved Parmesan, tomato-vodka sauce*

Tortellini alla Panna *prosciutto, fresh herbs, cream sauce*

House-made Garlic Bread

### Italian Station

Caprese Salad *buffalo mozzarella, tomato, basil, sea salt*

Chicken Saltimbocca *prosciutto, provolone, sage*

Tagliatelle Bolognese

Risotto *seasonal vegetables, fresh herbs, parmesan*

Roasted Vegetables *lemon, fresh herbs*

Stations continue on the following page



# ENTREES

## VEGETARIAN

**Vegetable Risotto** *fresh herbs, parmesan*

**Brown Butter Crepes** *Swiss chard, caramelized onion, gruyere*

**Carrot-Quinoa Cakes** *carrot ginger puree, crispy carrot, avocado relish, herb salad (v)*

**Roast Cauliflower Steaks** *greens, quinoa, curry carrot puree*

**Enchiladas con Mole Verde** *squash, purple potato, queso fresco*

---

## SEAFOOD

### **Roasted Salmon**

*mustard, applewood-smoked bacon crust, potato puree, roasted asparagus*

### **Salmon Filet (gf)**

*potato puree, haricot vert, roasted tomato vinaigrette*

### **Faroe Island Salmon (gf)**

*polenta cake, pea puree, fresh peas, onion*

### **Seared Salmon (gf)**

*forbidden rice, passion fruit salsa, blistered queso fresco*

### **\*Mahi Mahi**

*vegetable galette, grilled pineapple salsa, sweet potato puree*

### **\*Swordfish**

*cous cous, broccolini, roasted vine tomatoes*

### **\*Shrimp in Adobo (gf)**

*arepa style grits, green beans*

### **\*Trout (gf)**

*wild mushroom, sweet onion, English pea, tarragon, lemon*

### **\*Seared Halibut (gf)**

*melted tomato, white truffle oil*

### **\*Sea Bass (gf)**

*green olive-fennel tapenade, olive oil poached Yukon Gold potatoes*

## POULTRY

### **Pollo a la Brasas (gf)**

*salsa criolla, mashed potato, yucca frita*

### **Chicken Breast (gf)**

*whipped Yukon Gold potatoes, baby spinach, mustard sauce*

### **Roasted Farm Chicken**

*ragout of lentil, apricot, almond, leek*

### **Roasted Organic Chicken (gf)**

*saffron rice, garden vegetable ratatouille*

### **Roasted Amish Chicken (gf)**

*fingerling potatoes, asparagus, truffle vinaigrette*

### **Chicken (gf)**

*smoked potato, pickled cherries, thyme, roasted shallot*

### **\*Duck Leg Confit**

*white bean ragout, garlic breadcrumbs*

### **\*Duck Breast (gf)**

*rice, mushroom, honey-kumquat marmalade*

### **\*Duck Breast (gf)**

*brussels sprout, apple-sherry sauce*

### **\*Duck Breast**

*black lentil, seasonal apple, Calvados sauce*

---

## BEEF, PORK & LAMB

**Grilled Hanger Steak** *curried carrot puree, roasted potatoes, asparagus (gf)*

**Grilled Hanger Steak** *chimichurri, herb salad, roasted potatoes, grilled seasonal vegetables (gf)*

**Grilled Flank Steak** *platano macho, smashed fingerling potatoes, garlic sauce, grilled broccolini (gf)*

**\*Roasted Pork Chop** *green cabbage, roasted carrot, cider glaze (gf)*

**\*Grilled Berkshire Pork Chop** *stone ground grits, collard green salad, mustard sauce (gf)*

**\*Chocolate & Red Chili Braised Beef Short Rib** *root vegetable puree, pickled chilis, broccolini (gf)*

**\*Filet Mignon** *Lyonnais potatoes, bacon-wrapped asparagus, Cipollini onion, cabbage (gf)*

**\*Grilled Beef Tenderloin** *wild mushroom, fried shallot, polenta cake, red wine jus (gf)*

**Beef Brisket Bourguignon** *onion, mushroom, lardon, potato puree (gf)*

**\*Rack of Lamb** *spring vegetable tart, rosemary olive oil perfumed jus*

---

# DESSERT

All desserts listed (with the exception of S'mores and Donut stations) are from Vanille Patisserie

## MACARONS

Chocolate  
Raspberry  
Hazelnut  
Vanilla  
Caramel  
Red Velvet  
Coconut

Coffee  
Pistachio  
Green Tea  
Rose  
Lavender  
Cassis  
Nutella  
Mango Passion

## STATIONS

### S'Mores Station .....

Build Your Own S'Mores marshmallows, Hershey's milk chocolate bars, graham crackers

\*includes marshmallow roasting skewers

### Donut Station

Selection of three Do-Rite Donut flavors (full-sized) .....

Selection of five Do-Rite Donut flavors (mini) .....

\*Donut wall display option is available, please inquire for pricing

\*Individually packaged donuts are available, please inquire for pricing

\*above pricing is per person

## MINI CUPCAKE FLAVORS

*\*Please note that some flavors are not available for LM Catering Tastings.*

*Please contact a member of our sales team for more information.*

Chocolate Cupcake *with vanilla buttercream*  
White Buttermilk Cupcake *with vanilla buttercream*  
Chocolate Cupcake *with chocolate buttercream*  
White Buttermilk Cupcake *with chocolate buttercream*  
Chocolate Cupcake *with raspberry buttercream*  
White Buttermilk Cupcake *with raspberry buttercream*  
Chocolate Cupcake *with lemon buttercream*  
White Buttermilk Cupcake *with lemon buttercream*  
Chocolate Cupcake *with coconut buttercream*

White Buttermilk Cupcake *with coconut buttercream*  
Chocolate Cupcake *with Nutella buttercream*  
White Buttermilk Cupcake *with Nutella buttercream*  
Chocolate Cupcake *with salted caramel buttercream*  
White Buttermilk Cupcake *with salted caramel buttercream*  
Red Velvet Cupcake *with cream cheese*  
Chocolate Cupcake *with ganache*  
Banana Cupcake *with Nutella buttercream*  
Carrot Cake Cupcake *with cream cheese frosting*

## PETIT FOURS

*\*Please note that some items are not available for LM Catering Tastings.*

*Please contact a member of our sales team for more information.*

Fruit Tarte  
Lemon Meringue Tarte  
Chocolate Tarte  
Brûléed Passion Fruit Tarte  
Key Lime Tarte  
Pecan Tarte  
Peanut Butter Tarte  
Apple Streusel Tarte  
Raspberry Tarte  
Chocolate Mousse Pyramid  
Vanilla Cheesecake  
Choux Swans *choux puff, whipped cream*  
Vanille Financier  
Madeleine

Ambre *crisp caramel streusel base, lemon madeleine, salted caramel cremeux, caramel glaze*  
Sacher *chocolate almond biscuit, apricot coulis, chocolate ganache, dark chocolate glaze*  
Mocha *chocolate almond biscuit, fudge ganache, mocha buttercream*  
Raspberry Bar *white chocolate mousse, chocolate flourless cake, raspberry cream, raspberry glaze - GF*  
Tiramisu Bar *espresso soaked vanilla cake, mascarpone espresso mousse*  
Shop Brownie *chocolate brownie, chocolate caramel ganache*  
Le Brownie *chocolate brownie, praline cremeux, chocolate caramel mousse*

## BAR PACKAGES

### SOFT DRINKS

Coke | Diet Coke | Sprite  
Orange Juice | Cranberry Juice  
Still & Sparkling Water

### BEER & WINE STANDARD

Miller Lite | Coors Lite | Corona | Amstel Lite  
Samuel Adams | Heineken | Modelo  
Lagunitas IPA | Goose Island 312 *\*choose 3 beers*  
Red & White House Wine

### BEER & WINE PREMIUM

Miller Lite | Coors Lite | Corona | Amstel Lite  
Samuel Adams | Modelo | Goose Island 312  
Two Brothers Domaine DuPage  
Half Acre Daisy Cutter  
Lagunitas IPA or Little Sumpin' Sumpin'  
Revolution Anti-Hero or Eugene Porter *\*choose 5 beers*  
Red & White House Wine

### FULL BAR STANDARD

Absolut | Beefeater | Bacardi  
Jim Beam | Dewar's White Label  
Standard Beer Selection *\*choose 3 beers*  
Red & White House Wine

### FULL BAR PREMIUM

Tito's | Bombay | Bacardi | Captain Morgan  
Jack Daniel's | Chivas Regal  
Premium Beer Selection *\*choose 4 beers*  
Red & White House Wine

### FULL BAR SUPER PREMIUM

Ketel One | Tito's | Tanqueray | Bacardi  
Captain Morgan | Makers Mark | Bulleit  
Johnnie Walker Black  
Premium Beer Selection *\*choose 4 beers*  
Red & White House Wine  
*\*includes Wine Service with Dinner*

### PACKAGE ADD-ONS

Dinner Wine Service  
Champagne Toast  
*\*only valid if added onto an existing bar package*

---