



BAR LA RUE



private
dining

CONTACT

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312.414.1060

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catering & events



bites

selection of 4 • 32. per person

priced by the piece • 1 dozen minimum

vegetarian

LITTLE GEM CAESAR CUPS 5.

salad cup, green goddess, dill, lemon, radish

CRISPY TATER TOTS 5.

smoked ketchup

FRITE CUPS 5.

aioli

ZUCCHINI FRITTERS 5.

creamy feta, red pepper aioli

CAULIFLOWER BITE 5.

KALE & ENDIVE CUPS 5.

roquefort blue cheese, green grapes,
smoked almonds, celery

GNOCCHIS À LA TRUFFLE 7.

oyster mushroom, parmesan fonduta,
shaved black truffle

TRUFFLE BRIE TART 9.

caramelized onion, honey, fresh black truffle

FRENCH ONION FONDUE BITE 5.

caramelized onion, gruyere, grilled sourdough

seafood

ROASTED ESCARGOT BITE 7.

herb-garlic butter, lemon, pernod

MINI LOBSTER ROLL 9.

buttery brioche, old bay aioli, fennel, celery, lemon

TUNA TARTARE 5.

avocado, tomato, shallot, yuzu

OYSTERS 5.

classic accoutrements

SHRIMP COCKTAIL 5.

horseradish cocktail sauce, dijon mustard aioli

CRAB CROQUETTE 9.

jumbo lump crab, béchamel, espelette pepper

beef & poultry

PRIME BEEF TARTARE 7.

capers, dijonnaise, egg yolk, grilled sourdough

FLAT IRON FRITES BITE 9.

au poivre

MINI LA RUE BURGERS 7.

sharp american cheese, dijonnaise, caramelized onion,
dill pickle

MINI BOUGIE CHICKEN NUGGETS 7.

osetra caviar, ranch crème fraîche

MINI REGULIER CRISPY CHICKEN SANDWICH 7.

garlic aioli, house pickle slaw, honey, brioche

MINI SPICY CRISPY CHICKEN SANDWICH 7.

chili oil, szechuan pepper, hot honey,
house pickle slaw, herb ranch

CRISPY CONFIT CHICKEN WINGS 9.

orange chili glaze, roasted peanuts, creamy ranch

dinner

75. per person • served family style or stationed
add La Serre bread service • 3. per person

ADD:

FONDUE SERVICE

10. per person

FRITES TO ENTRÉE COURSE

4. per person

raw / snacks

selection of two

CRISPY TATER TOTS

TUNA TARTARE

SHRIMP COCKTAIL

**BOUGIE
CHICKEN NUGGETS**

**CRISPY
CHICKEN WINGS**

STEAMED MUSSELS

ROASTED ESCARGOT

ZUCCHINI FRITTERS

salad

selection of one

LITTLE GEM CAESAR

KALE & ENDIVE SALAD

SEASONAL SALAD

entrée

selection of two

ROYALE WITH CHEESE

**REGULIER CRISPY
CHICKEN SANDWICH**

**SPICY CRISPY
CHICKEN SANDWICH**

LOBSTER ROLL

**ROASTED
FAROE ISLAND SALMON**

CRISPY BACON FUSILLI
**can be made vegetarian*

FLAT IRON STEAK

GNOCCHIS À LA TRUFFLE

ROASTED HALF CHICKEN

VEGETABLE PASTA

dessert

selection of one

ICE CREAM
host to pre-select one
vanilla, brown sugar cinnamon,
raspberry sorbet

**WARM APPLE
BREAD PUDDING**
BRÛLÉÉ FRENCH TOAST

VANILLA CRÈME BRÛLÉE
**CHOCOLATE
PROFITEROLES**

lunch

45. per person served family style or stationed
add La Serre bread service • 3. per person

ADD:

FONDUE SERVICE
10. per person

FRITES TO ENTRÉE COURSE
4. per person

raw / snacks

selection of two

**CRISPY
TATER TOTS**

ROASTED ESCARGOT

**CRISPY CONFIT
CHICKEN WINGS**

TUNA TARTARE

ZUCCHINI FRITTERS

LITTLE GEM CAESAR SALAD

SHRIMP COCKTAIL

BOUGIE CHICKEN NUGGET

KALE & ENDIVE SALAD

SEASONAL SALAD

entrée

choice of entrée for groups of 15 or less

selection of two / family style entrees for groups of 16 or more

LITTLE GEM CAESAR

KALE & ENDIVE SALAD

ADD PROTEIN TO ANY SALAD

GRILLED FLAT IRON STEAK 7.

HERB CHICKEN BREAST 4.

POACHED SHRIMP 5.

LOBSTER ROLL

**REGULIER CRISPY
CHICKEN SANDWICH**

**SPICY CRISPY
CHICKEN SANDWICH**

STEAK FRITES
\$3 upcharge per person

GNOCCHIS À LA TRUFFLE

CRISPY BACON FUSILLI
**can be made vegetarian*

**ROASTED
FAROE ISLAND SALMON**
\$3 upcharge per person

ROASTED HALF CHICKEN
\$3 upcharge per person

ROYALE WITH CHEESE

dessert

selection of one

ICE CREAM
host to pre-select one
vanilla, brown sugar cinnamon,
raspberry sorbet

**WARM APPLE
BREAD PUDDING**

BRÛLÉED FRENCH TOAST

VANILLA CRÈME BRULEE

**CHOCOLATE
PROFITEROLES**

brunch

55. per person • served family style or stationed • available Saturday & Sunday

starters

host to pre-select two

GREEK YOGURT PARFAIT

ZUCCHINI FRITTER

TRUFFLE BRIE TART

BOUGIE CHICKEN NUGGETS

THICK-CUT FRENCH TOAST

CAVIAR TATER TOT

CRAB CROQUETTE

mains

host to pre-select two

BLACK TRUFFLE SCRAMBLE

LA RUE BURGER

ROASTED
FAROE ISLAND SALMON

\$3 upcharge per person

HAM & CHEESE GALETTE

REGULIER CRISPY
CHICKEN SANDWICH

ROASTED
HALF CHICKEN
\$3 upcharge per person

LA RUE BREAKFAST
SANDWICH

SPICY CRISPY
CHICKEN SANDWICH

LOBSTER ROLL
\$5 upcharge per person

LITTLE GEM CAESAR

AVOCADO TARTINE
add fried egg \$3

STEAK FRITES
\$5 upcharge per person

KALE & ENDIVE SALAD

SEASONAL SALAD

FRENCH OMELET
add parisian ham \$5 • red crab \$9

sides

host to pre-select one

BACON

SEASONAL FRUIT

FRITES

dessert

host to pre-select one • additional 5. per person

ICE CREAM
host to select
vanilla, brown sugar cinnamon,
raspberry sorbet

WARM APPLE
BREAD PUDDING

VANILLA CRÈME BRULEE

BRÛLÉED FRENCH TOAST

CHOCOLATE
PROFITEROLES

event additions

**ask your event manager for more details*

FRITE STYLE BOARD

\$12 per person

chicken nuggets, mountain of fries, & all the sauces

SEASONAL VEGETABLE PLATTER

\$9 per person

chef selection, choice of roasted or raw

ARTISANAL CHEESE & CHARCUTERIE

\$24 per person | available for groups of 20 or more

chef selection

RAW BAR

\$45 per person

poached shrimp, crab & avocado salad, oyster, lobster

served with champagne mignonette, classic cocktail sauce, dijon aioli, lemon

ASSORTED MACARONS

\$5 per person, per macaron | displayed

*Additional \$1 per person | packaged as gifts to go | choice of 2 or 4 pack

DESSERT STATION

\$14 per person

Mini Chocolate Profiteroles, Warm Apple Bread Pudding Bites, Mini THICH French Toast Bites, Warm Apple Bread Pudding Bites

CANDY STATION

\$16 per person | available for groups of 20 or more | host to pre-select 6 options

M&Ms, Peanut M&Ms, Skittles, Sour Patch Kids, Starburst, Hershey Kisses, Snickers, Reeses, Gummy Bears, Gummy Worms, Chocolate Covered Pretzels, Yogurt Covered Pretzels, Saltwater Taffy, AirHeads, Twizzlers Bites, Milk Duds, Junior Mints

*Clear bags or boxes | \$1 per person

*Want to add your logo to your to-go packaging - connect with your event manager!

Don't see your favorite candy, let us know!

MIMOSA STATION

\$36 per person, 2 hours | \$48 per person, 3 hours

Prosecco with assorted garnishes

Host to preselect 3

Orange Juice, Grapefruit Juice, Pineapple Juice, Cranberry Juice, Peach Puree, Raspberry Puree

the planning process

EVENT SPACE CONFIRMATION

Our dedicated events team is awaiting your event details and is thrilled to provide you with information on packages, menus and available spaces for your desired date. Please note, a contract and deposit is required to secure any space and email correspondence does not guarantee your space. A 50% non-refundable deposit is required at the time of the event reservation in order to secure space. Final payment for your event must take place the day of your event by either cash or credit card. Any payments made by check must be received 10 days prior to the event date and a credit card on file is still required to hold the space.

FOOD & BEVERAGE MINIMUMS

La Serre has established food and beverage minimums that may vary based upon time, day, demand and space utilized. Should these minimums not be met, the difference will be charged at the conclusion of the event as a room fee.

TAXES

Client is subject to all applicable State, County and City and other relevant local taxes, which will be added to the final bill, exclusive of the service charge (as described below) and the Administrative Charge (as described below).

GRATUITY

Event staff gratuities are to be determined at the sole discretion of our event clients at the close of their event. In the case an event client will not be present to voluntarily provide a gratuity for the event staff, a revised credit card authorization form is required. We are happy to apply this authorized gratuity percentage to the sub-total of your bill at the end of your event.

ADMINISTRATIVE FEE

An Administrative Fee in an amount equal to 5% of all event charges plus any applicable state and/or local taxes will be added to the final bill. The administrative Fee is to cover the expenses for planning and hosting your function. The Administrative Fee will be remitted in its entirety to the private event planning staff and is not a tip, gratuity or service charge for the wait staff, service employees or bartenders.



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QUALITY ★ STYLE
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CIBO E LIQUORI
• SINCE 2015 •

BOMBOBAR

εστιατόριο
LÝRA

ταβέρνα
VIOLÍ


BARRIO


LA SERRE


BAR LA RUE


FIORETTA
ITALIAN STEAKHOUSE

MOSAIC

EST.  1927
BUILDERS
— BLDG —
EVENT VENUE


THE PENTHOUSE


**BANDIT
ON TWO**

**THE
BANDIT**

CONTACT

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