

BAR LA RUE



private
dining

CONTACT

events@barlarue.com

312.414.1060

powered by
dine|am|c®
catering & events



bites

selection of 4 • 27. per person or priced by the dozen • 1 dozen minimum

vegetarian

- | | |
|-----------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------|
| LITTLE GEM CAESAR CUPS 5. salad cup, green goddess, dill, lemon, radish | KALE & ENDIVE CUPS 5. roquefort blue cheese, green grapes, smoked almonds, celery |
| CRISPY TATER TOTS 5. smoked ketchup | GNOCCHIS À LA TRUFFLE 7. oyster mushroom, parmesan fonduta, shaved black truffle |
| FRITE CUPS 5. aioli | TRUFFLE BRIE TART 9. caramelized onion, honey, fresh black truffle |
| CRISPY LEEK & EGGPLANT FRITTERS ... 5. creamy feta, red pepper aioli | FRENCH ONION FONDUE BITE 5. caramelized onion, gruyere, grilled sourdough <i>*contains anchovy</i> |
| CAULIFLOWER BITE 5. | |

seafood

- | | |
|--------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------|
| ROASTED ESCARGOT BITE 7. herb-garlic butter, lemon, pernod | SHRIMP COCKTAIL 5. horseradish cocktail sauce, dijon mustard aioli |
| MINI LOBSTER ROLL 9. buttery brioche, old bay aioli, fennel, celery, lemon | CRAB CROQUETTE 9. jumbo lump crab, béchamel, espelette pepper |
| TUNA TARTARE 5. avocado, tomato, shallot, yuzu | SMOKED TROUT DIP 5. dill crème fraîche, fennel confit, chili oil, everything spice, crispy lavash |
| OYSTERS 5. classic accoutrements | |

beef & poultry

- | | |
|----------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------|
| PRIME BEEF TARTARE 7. capers, dijonnaise, egg yolk, grilled sourdough | MINI REGULIER CRISPY CHICKEN SANDWICH 7. garlic aioli, house pickle slaw, honey, brioche |
| PRIME FLAT IRON FRITES BITE 9. au poivre | MINI SPICY CRISPY CHICKEN SANDWICH 7. chili oil, szechuan pepper, hot honey, house pickle slaw, herb ranch |
| MINI LA RUE BURGERS 7. sharp american cheese, dijonnaise, caramelized onion, dill pickle | DUCK WINGS A L'ORANGE 9. ginger, espelette, roasted peanuts, herb ranch |
| MINI BOUGIE CHICKEN NUGGETS 7. osetra caviar, ranch crème fraîche | |

dinner

75. per person • served family style or displayed
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

SHRIMP COCKTAIL

SMOKED TROUT DIP

BOUGIE TENDERS

STEAMED MUSSELS

DUCK WINGS A L'ORANGE

TUNA TARTARE

PRIME BEEF TARTARE

**CRISPY LEEK &
EGGPLANT FRITTERS**

ROASTED ESCARGOT

salad

selection of one

LITTLE GEM CAESAR

KALE & ENDIVE SALAD

entrée

selection of two

PRIME FLAT IRON STEAK

**CRISPY CHICKEN
SANDWICH
REGULIER OR SPICY**

ROASTED HALF CHICKEN

ROYALE WITH CHEESE

VEGETABLE PASTA

LOBSTER ROLL

PAN SEARED SEA BASS

CAULIFLOWER "STEAK"

dessert

selection of one

ICE CREAM

host to select
fior di latte, brown sugar cinnamon,
raspberry sorbet

**WARM APPLE
BREAD PUDDING**

BRÛLÉED FRENCH TOAST

VANILLA CRÈME BRULEE

**CHOCOLATE
PROFITEROLES**

lunch

45. per person served family style or displayed
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

SMOKED TROUT DIP

TUNA TARTARE

CRISPY LEEK &
EGGPLANT FRITTERS

DUCK WINGS A L'ORANGE

SHRIMP COCKTAIL

BOUGIE CHICKEN NUGGET

LITTLE GEM CAESAR SALAD

PRIME BEEF TARTARE

KALE & ENDIVE 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

CRISPY CHICKEN SANDWICH
REGULIER OR SPICY

LOBSTER ROLL

KALE & ENDIVE SALAD

ROYALE WITH CHEESE

PRIME FLAT
IRON STEAK

ADD PROTEIN TO ANY SALAD

GRILLED FLAT IRON STEAK 7.

HERB CHICKEN BREAST 4.

POACHED SHRIMP 5.

dessert

selection of one

ICE CREAM

host to select

fior di latte, brown sugar cinnamon,
raspberry sorbet

WARM APPLE
BREAD PUDDING

BRÛLÉD FRENCH TOAST

VANILLA CRÈME BRULEE

CHOCOLATE
PROFITEROLES

brunch

45. per person • served family style or displayed • available Saturday & Sunday

starters

host to pre-select two

GREEK YOGURT PARFAIT

BOUGIE CHICKEN NUGGETS

SMOKED TROUT DIP

**CRISPY LEEK & EGGPLANT
FRITTER**

THICK-CUT FRENCH TOAST

mains

host to pre-select two

TRUFFLE MUSHROOM SCRAMBLE

HAM & CHEESE GALETTE

LA RUE BREAKFAST SANDWICH

LA RUE BURGER

**CRISPY CHICKEN SANDWICH
REGULIER OR SPICY**

LITTLE GEM CAESAR

KALE & ENDIVE SALAD

dessert

host to select 1 • additional 5. per person

BRULEED FRENCH TOAST

VANILLA CRÈME BRULEE

WARM APPLE BREAD PUDDING

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

ROASTED SEASONAL VEGETABLES

\$9 per person

chef selection, balsamic reduction

ARTISANAL CHEESE & CHARCUTERIE

\$21 per person | available for groups of 20 or more

chef selection

RAW BAR

\$45 per person

poached shrimp, king crab, oyster, lobster

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

ASSORTED MACARONS

*\$6 per person, per macaron | *displayed or packaged as gifts*

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

**all candy stations come with clear bags and ribbon*

**want to add your company logo to your bags - connect with your event manager!*

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

MIMOSA STATION

\$12 per person | available Saturday & Sunday

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.



our affiliate venues



FIORETTA

ITALIAN STEAKHOUSE

PRIME  PROVISIONS

EST.  1927

BUILDERS

— BLDG —

EVENT VENUE



siena tavern

est. MMXIII

QUALITY ★ STYLE

BAR SIENA

— CIBO E LIQUORI —

• SINCE 2015 •

BOMBOBAR

εστιατόριο

LÝRA

ταβέρνα

VIOLÍ



BARRIO



BAR LA RUE

THE **BANDIT**

Bodega

d|ne|amlc®
catering & events

BLANK'S
— BAR —

CONTACT

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