

BAR LA RUE



private
dining

CONTACT

events@barlarue.com

312.414.1060

powered by
dine|am|c®
catering & events



bites

selection of 4 • 32. per person

priced by the piece • 1 dozen minimum

LITTLE GEM CAESAR CUPS 5.
salad cup, green goddess, dill, lemon, radish **VG**

FRITE CUPS 5.
aioli **VG**

ZUCCHINI FRITTERS 5.
creamy feta, red pepper aioli **VG**

CAULIFLOWER BITE **VG** 5.

KALE & ENDIVE CUPS 5.
roquefort blue cheese, green grapes,
smoked almonds, celery **VG GF**

GNOCCHIS À LA TRUFFLE 7.
oyster mushroom, parmesan fonduta,
shaved black truffle **VG**

TRUFFLE BRIE TART 9.
caramelized onion, honey, fresh black truffle **VG**

FRENCH ONION FONDUE BITE 5.
caramelized onion, gruyere, grilled sourdough **VG**

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 **GF**

SHRIMP COCKTAIL 5.
horseradish cocktail sauce, dijon mustard aioli **GF**

CRAB CROQUETTE 9.
jumbo lump crab, béchamel, espelette pepper

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 fraiche

**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

VG: vegetarian

GF: gluten free

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

host to pre-select two

**STEAMED
MUSSELS**

TUNA TARTARE

**BOUGIE
CHICKEN NUGGETS**

**SHRIMP
COCKTAIL**

ROASTED ESCARGOT

**CRISPY
CHICKEN WINGS**

ZUCCHINI FRITTERS

salad

host to pre-select one

LITTLE GEM CAESAR

KALE & ENDIVE SALAD

entrée

host to pre-select two

ROYALE WITH CHEESE

LOBSTER ROLL

FLAT IRON STEAK

**REGULIER
CHICKEN SANDWICH**
grilled or crispy

**ROASTED
FAROE ISLAND SALMON**

**GNOCCHIS
À LA TRUFFLE**

**SPICY
CHICKEN SANDWICH**
grilled or crispy

CRISPY BACON FUSILLI
**can be made vegetarian*

ROASTED HALF CHICKEN

VEGETABLE PASTA

dessert

host to pre-select one

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

**WARM APPLE
BREAD PUDDING**

BANANA CREAM PIE

BRÛLÉED FRENCH TOAST

**DARK CHOCOLATE
TART**

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

host to pre-select two

TUNA TARTARE

**BOUGIE
CHICKEN NUGGET**

ZUCCHINI FRITTERS

SHRIMP COCKTAIL

**CRISPY CONFIT
CHICKEN WINGS**

LITTLE GEM CAESAR SALAD

ROASTED ESCARGOT

KALE & ENDIVE SALAD

entrée

choice of entrée for groups of 15 or less

family style entrées for groups of 16 or more | host to pre-select two

LITTLE GEM CAESAR

KALE & ENDIVE SALAD

ADD PROTEIN TO ANY SALAD

GRILLED FLAT IRON STEAK 7.

HERB CHICKEN BREAST 4.

POACHED SHRIMP 5.

REGULIER

CHICKEN SANDWICH
grilled or crispy

SPICY

CHICKEN SANDWICH
grilled or crispy

**GNOCCHIS
À LA TRUFFLE**

CRISPY BACON FUSILLI
**can be made vegetarian*

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

ROYALE WITH CHEESE

ALASKAN COD SANDWICH
grilled or crispy

ROASTED HALF CHICKEN
\$3 upcharge per person

LOBSTER ROLL

STEAK FRITES
\$3 upcharge per person

dessert

host to pre-select one

ICE CREAM

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

**WARM APPLE
BREAD PUDDING**

BRÛLÉED FRENCH TOAST

BANANA CREAM PIE

**DARK CHOCOLATE
TART**

brunch

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

starters

host to pre-select two

GREEK YOGURT PARFAIT

ZUCCHINI FRITTER

CRAB CROQUETTE

BOUGIE CHICKEN NUGGETS

THICK-CUT FRENCH TOAST

TRUFFLE BRIE TART

mains

host to pre-select two

BLACK TRUFFLE SCRAMBLE

**REGULIER
CHICKEN SANDWICH**
grilled or crispy

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

HAM & CHEESE GALETTE

**SPICY
CHICKEN SANDWICH**
grilled or crispy

**ROASTED
HALF CHICKEN**
\$3 upcharge per person

**LA RUE BREAKFAST
SANDWICH**

**AVOCADO
TARTINE**

LOBSTER ROLL
\$5 upcharge per person

LITTLE GEM CAESAR

KALE & ENDIVE SALAD

**FRENCH
OMELET**

STEAK FRITES
\$5 upcharge per person

LA RUE BURGER

sides

host to pre-select one

BACON

SEASONAL FRUIT

FRITES

dessert

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

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

**WARM APPLE
BREAD PUDDING**
BRÛLÉÉ FRENCH TOAST

BANANA CREAM PIE
**DARK CHOCOLATE
TART**

event enhancements

**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 Dark Chocolate Tart, Warm Apple Bread Pudding Bites, Brûléed French Toast, Assorted Cookies

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,
Reeses, Gummy Bears, Chocolate Covered Pretzels, Twizzlers

*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 are 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. A 2nd deposit in the amount of the contracted remaining balance may be required based on your contracted Food and Beverage spend amount. Final payment for your event must take place the day of your event by either cash, credit card or ACH. 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).

SERVICE CHARGE

An 18% minimum Service Charge will be added to the final bill. Additional 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 an additional gratuity for the event staff, only the 18% Service Charge will be applied. The Service Charge will be remitted in its entirety to the service staff.

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.

PROCESSING FEE

A 3.95% processing fee applies to all credit or debit card transactions. Clients are welcome to submit payment via ACH transfer or check to avoid this fee. Please note all checks must be received 10 days prior to the event date.



our affiliate venues

d|ne|amlc®
catering & events

naia

KAFE
MERA

EST. 1927
B
BUILDERS
— BLDG —
EVENT VENUE

BAR LA RUE

LA SERRE


BARRIO


siena tavern
est. MMXIII

★
BAR SIENA
— CIBO E LIQUORI —

BANDIT
ON TWO

THE
BANDIT


FIORETTA
ITALIAN STEAKHOUSE

ταβέρνα
VIOLÍ

εστιατόριο
LÝRA


THE PENTHOUSE

MOSAIC

PRIME  PROVISIONS