

BAR LA RUE

PRIVATE DINING







CONTACT

events@barlarue.com

312.414.1060

powered by dine amc catering & events

BITES

32. per person

priced by the piece • 1 dozen minimum

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

BEET SALAD CUP ..... **5.**
arugula, goat cheese, smoked almonds, crispy shallots, balsamic VG

CAULIFLOWER BITE VG ..... **5.**

SEASONAL FRITTER VG ..... **5.**

FRITE CUP ..... **5.**
aioli VG

SEASONAL GNOCCHI VG ..... **7.**

WARM CHEESY GOUGERE ..... **6.**
whipped goat cheese, sour cherry compote

TRUFFLE MUSHROOM TART ..... **9.**
goat cheese custard, fried rosemary 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.**
ginger soy, cucumber, avocado, chili oil

OYSTER ..... **4.**
classic accoutrements GF

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

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

MINI BOUGIE CHICKEN NUGGET ..... **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

PIGS IN A BLANKET ..... **6.**
honey mustard, warm cheese fondue, cornichon

PRIME BEEF TARTARE ..... **7.**
capers, dijonnaise, egg yolk, grilled sourdough

FLAT IRON FRITES BITE ..... **9.**
au poivre

MINI LA RUE BURGER ..... **7.**
sharp american cheese, dijonnaise, caramelized onion, dill pickle

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

SHRIMP COCKTAIL

TUNA TARTARE

ROASTED ESCARGOT

BOUGIE CHICKEN NUGGETS

PIGS IN A BLANKET

SEASONAL FRITTERS

SALAD

host to pre-select one

LITTLE GEM CAESAR

BEET & GOAT CHEESE

BLR CHOPPED

ENTRÉE

host to pre-select two

ROYALE WITH CHEESE

REGULIER CHICKEN SANDWICH
grilled or crispy

SPICY CHICKEN SANDWICH
grilled or crispy

LOBSTER ROLL

FAROE ISLAND SALMON SKEWERS

CRISPY BACON FUSILLI
**can be made vegetarian*

FLAT IRON STEAK

SEASONAL GNOCCHI

ROASTED HALF CHICKEN

VEGETABLE PASTA

DESSERT

host to pre-select one

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

BRÛLÉED FRENCH TOAST

CARROT CAKE

WARM APPLE CLAFOUTIS

CHOCOLATE BASQUE CHEESECAKE

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

SHRIMP COCKTAIL

ROASTED ESCARGOT

BOUGIE CHICKEN NUGGET

SEASONAL FRITTERS

LITTLE GEM CAESAR SALAD

BEET & GOAT CHEESE SALAD

BLR CHOPPED 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

BEET & GOAT CHEESE SALAD

ADD PROTEIN TO ANY SALAD
HERB CHICKEN BREAST 4.
POACHED SHRIMP 5.

ROYALE WITH CHEESE

LOBSTER ROLL

SEASONAL GNOCCHI

REGULIER CHICKEN SANDWICH
grilled or crispy

SPICY CHICKEN SANDWICH
grilled or crispy

STEAK FRITES
$3 upcharge per person

CRISPY BACON FUSILLI
**can be made vegetarian*

FAROE ISLAND SALMON SKEWER
$3 upcharge per person

ROASTED HALF CHICKEN
$3 upcharge per person

DESSERT

host to pre-select one

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

BRÛLÉED FRENCH TOAST

CARROT CAKE

WARM APPLE CLAFOUTIS

CHOCOLATE BASQUE CHEESECAKE

brunch

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

STARTERS

host to pre-select two

GREEK YOGURT PARFAIT

BOUGIE CHICKEN NUGGETS

SEASONAL FRITTERS

THICK-CUT FRENCH TOAST

CRAB CROQUETTES

TRUFFLE MUSHROOM TART

MAINS

host to pre-select two

BLACK TRUFFLE SCRAMBLE

HAM & CHEESE GALETTE

LA RUE BREAKFAST SANDWICH

LITTLE GEM CAESAR

BEET & GOAT CHEESE SALAD

BLR CHOPPED SALAD

LA RUE BURGER

REGULIER CHICKEN SANDWICH
grilled or crispy

SPICY CHICKEN SANDWICH
grilled or crispy

AVOCADO TARTINE

FRENCH OMELET

FAROE ISLAND SALMON SKEWER
$3 upcharge per person

ROASTED HALF CHICKEN
$3 upcharge per person

LOBSTER ROLL
$5 upcharge per person

STEAK FRITES
$5 upcharge per person

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

BRÛLÉED FRENCH TOAST

CARROT CAKE

WARM APPLE CLAFOUTIS

CHOCOLATE BASQUE CHEESECAKE

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
Chef's Seasonal Assortment

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

dine amic® catering & events

naia

KAFE MERA

EST. 1927 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