

LUXURY AMUSE

priced per bite | 12 bite minimum

CRAB CROQUETTE
jumbo lump crab, béchamel,
espelette pepper 9

TRUFFLE BRIE TART
caramelized onion, honey,
fresh black truffle 9

MINI LOBSTER ROLL
buttery brioche, old bay aioli,
fennel, celery, lemon 9

BITES

priced per bite | 12 bite minimum

**BAR LA RUE
MINI BURGERS**
smash burger, sharp american cheese,
dijonnaise, caramelized onion,
dill pickle 7

**FRENCH ONION
FONDUE BITES**
caramelized onion, gruyere,
grilled sourdough 5

**MINI SPICY CRISPY
CHICKEN SANDWICHES** 7
chili oil, szechuan pepper, hot honey,
house pickle slaw, herb ranch

**MINI REGULIER CRISPY
CHICKEN SANDWICHES** 7
garlic aioli, house pickle slaw,
honey, brioche

ARTISANAL PLATTERS

priced per platter, serves 12

**ARTISANAL CHEESE
& CHARCUTERIE** 198

**ROASTED SEASONAL
VEGETABLES** 68

SEASONAL FRUIT 68



Catering

**48 HOURS ADVANCE NOTICE REQUIRED
DELIVERY & SUPPLIES NOT INCLUDED**

events@dinelaserre.com

SANDWICHES

*served with chips & dessert
\$19 per person | 10 person minimum*

PROSCUITTO & CHEESE

GRILLED VEGETABLE CAPRESE

GRILLED CHICKEN PISTOU

ROASTED TURKEY

BLT

CLASSIC ITALIAN

LA RUE BURGER

DESSERTS

priced per platter, serves 10

MACARONS
assorted chef selection 60

FRESH BAKED COOKIES
assorted chef selection 36

WARM APPLE BREAD PUDDING
cider toffee caramel 60

BEVERAGES

COKE | DIET COKE | SPRITE | ICED TEA

\$4 per person

STILL & SPARKLING BOTTLED WATER

\$6 per person

SALAD

priced per platter, serves 10

LITTLE GEM CAESAR
garlic parmesan bread crumbs, 24 month parmigiano 38

LITTLE GEM
green goddess, dill, lemon, radish 38

KALE & ENDIVE
oquefort blue cheese, green grapes, smoked almonds, celery 38

SEASONAL SALAD

ENTREE

priced per platter, serves 10

PRIME FLAT IRON
au poivre 120

FILET
au poivre 144

ROASTED CHICKEN
chicken jus, confit garlic, charred lemon 96

CHARCOAL GRILLED LAMB CHOPS
red pepper romesco, confit garlic tapenade,
cured cherry tomatoes 195

PASTA

priced per platter, serves 10

SEASONAL GNOCCHI 48

CRISPY BACON FUSILLI
roasted tomato, crème fraîche, parmesan,
tomato breadcrumb 48

**can be made vegetarian*

SIDES

priced per platter, serves 10

CHARRED CAULIFLOWER
castelvetro olive pesto, basil, toasted pistachio 30

GRILLED ASPARAGUS
lemon-caper vinaigrette 30

WHIPPED POTATO
cultured butter, chives 30