

# Le Jardin Lunch Catering

# The Options

## Gourmet Deli Sandwich Buffet starting at \$8.00/person

The buffet includes platters of assorted sandwiches, condiments, choice of side salad and choice of brownies or assorted cookies.

# Gourmet Deli Sandwich Box Lunch starting at \$8.00/person

Each boxed lunch includes a sandwich, bag of chips and choice of gourmet brownies or cookies. Depending on the size of your event, the Chef will advise you on making two or three sandwich choices.

## **Customized Hot Lunch Buffet**

starting at \$10.00/person

Call for a customized menu.

# The Menus

#### **Sandwich Choices**

Turkey and Brie with fig mustard on ciabatta

Roast beef with grilled onions and Maytag blue cheese spread on French baguette

Salami and pepperoni with fried peppers, Muenster cheese and stone ground mustard on country loaf

Ham and Swiss with sautéed apples and honey mustard on ciabatta

Tarragon chicken salad with walnuts, dried cherries, celery and lettuce on ciabatta bread

Roasted red pepper tuna salad with celery and onions on French baguette

Dilled chicken salad with celery, red onion, sprouts and provolone on a soft roll

Salsa verde tuna salad with fried peppers, provolone and romaine in a whole wheat tortilla wrap

Sun dried tomato cream cheese, cucumbers, sprouts, red onions and Swiss on ciabatta

## **Salads**

Mixed greens with red onions, feta cheese and balsamic dressing

Rotini pasta salad with black olives, bell peppers, white cheddar and herb vinaigrette

Potato salad with Dijon and eggs

Greek orzo pasta with tomato, feta and lemon vinaigrette

Black bean cous cous salad with roasted corn, tomatoes and cumin vinaigrette



# The Details

Lunches can be hosted at Le Jardin or we can bring lunch to you.

All packages include an assortment of iced beverages, plates, napkins and silverware, as applicable. Beverages include Diet Coke, Coke, Sprite and water.

A 25% deposit is required at the signing of the contract. Deposit may be secured by check. Balance is due at conclusion of event.

Additional menu changes and final guest count are due 4 days prior to the event.

Cancelation less than 7 days prior to event date will result in forfeit of deposit. Cancellation within 48 hours of event date will result in a charge of 50% of estimated bill (less pre-paid deposit).

Looking for items not on our menu? Please contact Chef Grandgeorge for a personal menu consultation.

We look forward to fulfilling your catering needs. We can be reached by phone at 515/255.5787 or email at <a href="mailto:info@lejardinds.com">info@lejardinds.com</a>.



# Le Jardin Dinner Catering

# **The Options**

# **Appetizer Party**

Passed and buffet appetizers; pricing starts at \$18.00/person with choice of four appetizers.

#### **Dinner Buffet**

Buffet meal with full table service; pricing starting at \$24.00/person with entrée, starch, vegetable, bread and butter.

## **Coursed Dinner**

Plated dinner with full table service; Two course dinner starting at \$26.00/person.

Three course dinner starting at \$32.00/person. Four course dinner starting at \$38.00/person. Five course dinner starting at \$44.00/person.

#### **Coffee and Dessert**

Dessert buffet with coffee service; pricing starting at \$10.00/person with choice of dessert.

## Wine and Beer Service

Le Jardin is happy to do a limited bar, beverage coupons or cash bar. Please call for pricing.

## **Cake Service**

Le Jardin provides cake cutting and plating service for \$2.00 per person.

# The Menus

All menus are customized, please find menus suggestions below.

#### Hors d'oeuvres

Buttered radishes with smoked salt

Smoked salmon mousse with fried capers

Blue Cheese spread on water crackers

Horseradish-apple slaw with smoked trout

Green olive, Gruyère cheese and salami skewers Olive tapenade on baguette

## **Entrées**

Chicken fricassée with roasted mushrooms and pearl onions Riesling chicken with green grapes and smoked almonds Shrimp, scallop & crab Newburg with tarragon-dill biscuits



Beef Bourguignon with crimini mushrooms and pearl onions, served with buttered noodles

Grilled Iowa pork chop with red currant sauce Seafood Iasagna Baroness

Pork medallions with brie cheese and Dijon cream

Roasted pork loin with sage & orange glaze

Steak au poivre with brandy cream sauce Walnut chicken with creamed leeks

**Starches** 

Oven roasted potatoes with herbes de provence Garlic whipped potatoes

Maytag white cheddar mashers

Green lentils with bacon and shallots

Saffron rice
Rice pilaf

Vegetables

Green beans with garlic and almonds Parmesan-crusted artichoke hearts

Grilled peppers and mushrooms with balsamic glaze Broccoli gratinée

Spiced honey-glazed turnips and carrots

Brussels sprouts with bacon & garlic

**Desserts** 

Pound cake with seasonal jam and homemade whipped cream

Double chocolate truffle torte with raspberry coulis

Lemon raspberry torte with vanilla sponge cake and lemon butter cream

Individual Grand Marnier cheesecakes with butter-pretzel crust

## The Details

Cocktail party, a 5 course dinner for your closest friends, a buffet meal for a family gathering- Le Jardin is ready to do the work for you.

Le Jardin is available to host private parties Sunday through Tuesday and is available for offsite events all evenings.

Catering by Le Jardin includes:

- Chef's consultation
  - Personalized Menu
- · Professional service staff
- Suggested Wine Pairings
- Whipped butter and sliced bread for table service
- Set-up and cleanup



Menu prices may vary based on menu choices. We customize every menu to ensure a memorable event. A service gratuity of 20% and tax of 6% is applied to all events.

All packages include an assortment of iced beverages, plates, napkins and silverware, as applicable.

A 25% deposit is required at the signing of the contract. Deposit may be secured by check. Balance is due at conclusion of event.

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We look forward to fulfilling your catering needs. We can be reached by phone at 515/515.255-5787 or email at <a href="mailto:info@lejardindsm.com">info@lejardindsm.com</a>.

Menus and prices are subject to change.