



Catering menu

Chez Lena Heavy Hors D'oeuvres Menu –

“...it’s like a ‘professional party in a box’. We’ll take care of everything! We set it up, provide disposable wares, chic food displays and platters, hand passed nibbles, fabulous food, action, fun...you just invite your friends.”

~

Cheese platter – Chef’s selection of cheeses, crostini, crackers, jams, and fresh berries (1 platter)

Chilled, grilled and roasted veggie platters with Chef’s selection of dips (1 platter)

Trio of Chef’s bouchées – warm, crispy, cold and cream bites trimmed with seasonal Chez Lena flair (3 bites)

Chez Lena action stations – assorted sliders, composed salads, build it bars, hot and cold plated offerings, attended by our culinary arts students (2 stations)

Dessert....Yes, we take care of that too! (2 offerings)

Infused water towers – Chef’s choice seasonal flavor combinations such as strawberry-lime-mint, cucumber-jalapeño, fresh berry-thyme (1 flavor)

~

Vegan, vegetarian, gluten free....No problem. Minimum party size 35 guests - \$25

* Billing – a single bill for services including sales tax and 18% gratuity will be issued to the event coordinator at the close of the event. All gratuities go to the benefit of our student scholarship fund. Offsite events add 15% to accommodate travel

* The guarantee date is the last opportunity to adjust the final number of guests in the party. The party will be charged for the guaranteed guest count regardless of attendance.

* Additional guests beyond the guest guarantee may incur an additional 10% fee at the discretion of the management team.