



Event menu 2016-2017

Lekker Catering package 2016/17

Passed Hors d'oevres	page 3
Seasonal Menu samples	page 4
Family style , most popular	page 7
Buffet	page 8
Rehearsal dinner/party ideas	page 8
Anti pasti station, market table	page 10
Brunch	page 11
Add on packages	page 12
Beverages	page 13
FAQ	page 14
Menu Samples	page 15
Disclaimer	Page 18
Payment policy	Page 18

Passed hors d'oeuvres.

Perfect bite-sized snacks to start the event.

Pick any 3 hors d'oeuvres \$ 9 p.p

Pick any 5 hors d'oeuvres \$ 13 p.p

Pick any 7 hors d'oeuvres \$ 16 p.p

Price does not include tax or service charge. Price does include staff and rentals to serve the passed hors d'oeuvres.

Below is a sample of our most commonly requested hors d'oeuvres. Many others are available on request.

Polenta squares & truffled goat cheese

Local foraged mushroom crostini

Parsnip & olive cream soup shots

Mini falafels & tzatziki

Watermelon & jalepeno salt

Moroccan lamb meatballs & tzatziki

Heirloom tomato, basil & mozzarella crostini

Prosciutto & poached pear crostini

Blue d'auvergne & caramelized onion tartlet

Tuna carpaccio & feta crostini*

Gazpacho shots

Slow braised tequila braised pork

Tapenade & brie crostini

Wild rice crisps & sautéed chanterelles*

Tuna tartare, chives & white pepper cups

Chicken sage meatballs & red pepper aioli

Mini caprese skewers

Duck confit crostini

House smoked salmon salad crostini

Oyster on the half shell & pepper*

Devilled eggs

Smoked salmon canapés

Farmers pate crostini

Chicken liver bruschetta

Spicy crab cakes & avocado mousse

Brie & apple salad crostini

Lambs tongue carpaccio & salsa verde

Tomato soup shooters & grilled cheese

A sample of Seasonal menu's

Spring Menu

Passed hors d'oeuvres

*Tuna & chive crostini
Fresh goat cheese & fig crostini
Watermelon, basil & cherry tomato pop*

Starters

*Tossed local baby greens, peas & lemon and dill vinaigrette
Beluga lentils, asparagus & arugula salad*

Mains

*Spring lamb tagine
Grilled lemon & garlic chicken with smoked paprika
Sock-eye salmon & tarragon white wine sauce
Grilled cherry tomatoes & green beans
Smashed fingerling potatoes with parsley & shallots*

Dessert

Eton mess with violet syrup & poppy seed meringue

Summer menu

Passed hors d'oeuvres

Filet mignon crostini with salsa verde
House smoked salmon salad, dill & cured caper berry cups
Watermelon & jalapeno salt

Starters

Pork belly, grilled peach & thyme salad with baby greens
Red quinoa salad & stuffed zucchini flowers

Mains

Whole roasted pig & herped balsamic barley
Red Snapper filet with Heirloom tomato & basil salsa
Watercress & fresh goat cheese risotto
Pearl barley with fresh picked herbs & fleur de sel
Grilled seasonal greens & balsamic reduction

Dessert

Seasonal berry pies & Ice cream station (we can make any flavor)

Fall Menu

Passed hors d'oeuvres

*Sauteed foraged local mushrooms, rosemary & Spanish olive oil canape
Prosciutto & poached pear crostini
Berber spiced lamb bbq'ed skewer*

Starters

*Caramelized Butternut squash, grilled radicchio, walnuts & shaved manchego
Roasted artichokes with Dijon mustard vinaigrette*

Mains

*Saltim bocca of monkfish with black olive cream sauce
Whole braised brisket with preserved lemons, cinnamon & black pepper
Creamy polenta with grilled root vegetables, winter greens & parmesan
Roasted roots tossed with oregano & majoran
Garlic mashed potatoes*

Dessert

Roasted pumpkin pies & butterscotch bourbon ice cream

Family Style:

This is a great way to share a meal. All the food is nicely presented on platters and everyone can eat whatever they choose. You get to try all dishes whilst never having to leave the table.

The all-inclusive family style package: \$139 p.p

- 5 hors d'oeuvres
- Seasonal market table (5 items)
- 1 starter
- 3 mains
- 2 sides
- 1 dessert
- Full bar package

Menu #1	Menu#2
\$87 p.p	\$92 p.p
5 hors d'oeuvres	5 hors d'oeuvres
1 starter	Anti pasti station*
3 mains	1 starter
2 sides	3 mains
1 dessert	2 sides
	1 dessert

**for the anti pasti station you can pick 4 items*

*** to add a starter or a side add \$3 p.p*

****to add a main add \$5 p.p*

Price includes staffing, kitchen staff, kitchen rentals, 10" dinner plates, 8" salad plates, 6" dessert plates, linen napkins, serving platters, serving utensils, silverware. All menu prices do not include sales tax & service charge.

Please see sample menu at page: 15

For questions please do not hesitate to call our catering director
Pierre-Luc Moeys @845-399-2222 or Lekker209@gmail.com

Buffet Style:

Same as family style but each menu is \$10 less p.p.

Price includes staffing, kitchen staff, kitchen rentals, 10" dinner plates, 8" salad plates, 6" dessert plates, linen napkins, serving platters, serving utensils, silverware. All menu prices do not include sales tax & service charge.

Please see sample menu at page: 11

For questions please do not hesitate to call our catering director

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All events are based on a 5 hour time frame. For events longer then 5 hours we will charge an additional staffing fee. Every type of party of event has a minimum guest count of 75 or more. In case you have less then 75 people please contact Michelle Boye to make different arrangement.

Rehearsal dinner, party ideas & BBQ's

- **Pig in a box.**

Have a nice show piece for your guests and a feast of a meal

- Roast pork sliders
- Cilantro & lime slaw
- Slow cooked black beans
- Tossed seasonal greens
- Baked sweet potatoes
- Choice of dessert
- Eco earth utensils, cups & plates

- **American BBQ**

- Grassfed hamburger with shallots and capers
- Bbq chicken
- Bbq beef ribs
- Grilled Bbq salmon
- Smoked pulled pork sandwiches
- American potato salad pasta salad with roasted salmon and dill
- Cole slaw
- Grilled corn on the cob
- Mixed green salad
- Fresh seasonal fruit

- Mediterranean BBQ
 - Grilled flank steak with salsa verde
 - Grilled lemon chicken
 - Shish kebabs
 - Mediterranean meatballs
 - Lamb burgers with red onion and feta cheese
 - Chickpea and sage salad
 - Rice and lentils with caramelized onions
 - Mediterranean pasta salad
 - Orzo salad with balsamic dressing
 - Fresh mozzarella with tomatoes and pesto
 - Mixed green salad and fresh fruit

- Seafood station (market price)
 - Variety of oysters with sauces
 - Lobster rolls
 - Mini sashimi boats
 - Wild caught gulf shrimp
 - Vodka & dill smoked salmon canapés
 - Tuna tartare & heirloom tomato chive cups

- Rehearsal dinner at Lekker
 - Cocktail hour with your favorite cocktails
 - Outdoor patio
 - A carefully created menu by our chef
 - Or
 - An 3-4 course meal with wine pairing
 - DJ or band for the party after dinner optional.
 - Includes all rentals like plates, glasses etc

- The food truck
 - Your own food truck for the evening
 - Full bar available or pull your own pint from the food truck and choose 2 kegs
 - Customize a tailored menu
 - DJ booth is on-board

Anti pasti & market table

To add an anti pasti table you can pick 4 items for \$8 p.p. Every extra item is \$2 p.p

- Rosemary mushrooms
- Roasted red peppers
- Oven roasted red beets with oregano and balsamic
- Grilled cauliflower with olives and salsa verde
- Marinated cauliflower in spicy sofrito and parsley
- Sautéed sweet potato & tahini dressing
- Marinated olives
- Olive oil taster (4 different olive oils)
- Crispy polenta, mushrooms & garlic yogurt
- House dried tomatoes
- Stuffed grape leaves
- Pickled forest mushrooms
- Pickled baby fennel
- Grilled pita's with hummus
- Grilled eggplant romano
- Mint marinated zucchini
- House made country pate*
- Grilled tiger prawns with garlic and red chili *
- Smoked & marinated chicken wings *
- Cheese platter with 5 different cheeses**
- Charcuterie platter with 5 different meats**

** These items have a 1\$ surcharge*

*** These items have a 5\$ surcharge*

Brunch

All packages come with eco friendly disposables

Delivered brunch:

Price per person is \$20 ex tax & service charge

- Fresh orange juice
- Coffee & tea
- Water
- Fresh fruit cups
- Organic Yogurt cups & granola
- Selection of bagels with 3 different cream cheeses
- Butter
- Jam
- Green salad
- Fresh baked pastry selection

Served brunch:

Price per person is \$35 ex tax & service charge

- Bread basket: bagels, Italian peasant, baguette, whole grain
- Pastry basket: croissants, pain au chocolate, danish
- Selection of meats and cheeses
- Fresh cut fruit
- Fresh garden salad
- French toast
- Quiche
- Bacon or Sausage
- Scrambles eggs
- Fresh squeezed orange juice
- Coffee & teas
- Butter & jam

A very popular option to do is to add an omelet station or a bubbly drink, please inquire with Pierre-Luc Moeys about all the options, the sky is the limit.

Add-on packages

These are great add-on to enhance your party and surprise your friends and guests with that extra something special. Please speak with Michelle about all the possibilities.

Waffle station: An a la carte waffle station with fresh made waffles and a topping station with 6 choices.

Ice cream station: Selection of ice cream with all sorts of silly toppings at your request.

Short bread station: Fresh baked shortbread with the toppings of your choice for a late night snack or as the last course of the family style meal.

A local product station: A beautifully presented station with delicious locally made goodies

Champagne & raw bar: For those who love to indulge in luxury and elegance.

Beverage packages:

All packages include standard glassware for the appropriate package. Specialty cocktail glasses are not included.

Package A:

Premium wine: 2 red, 2 white

3 premium bottled beers or kegs

Non-alcoholic beverage package

4lb of ice per person

Price is \$32 per person for a 5 hour event. Every extra hour we will charge \$4.

Package B:

Same as package A + prosecco

Price is \$37 per person for a 5 hour event. Every extra hour we will charge \$4 per hour.

Package C:

Includes all of the above + vodka, rum, gin, tequila, bourbon, whiskey, vermouth.

Includes mixers: orange juice, coca cola, tonic, grapefruit juice, triple sec, lime juice, bitters, simple syrup, oranges, cherries & salt.

Price is \$45 per person for a 5 hour event. Every extra hour we will charge \$4 per hour.

Please note that we have a NO shot policy.

Non-Alcoholic beverage package

Strawberry mint lemonade, Coke, diet coke, seltzer, sprite, ginger ale, tonic, 2 house made soda's, orange juice, cranberry juice, 1 house made iced teas.

2lb of ice per person & all-purpose glasses to use for beverages

Price is \$15 per person for a 5 hour event. Every extra hour we will charge \$2 per hour

Lekker 209 Catering & Events FAQ's:

Q: What is your experience?

A: The chef –Pierre-Luc Moeys- has over 20 years of international experience. In the Hudson Valley we have been catering for over 10 years. Owner/chef recently sold all his other restaurants (Oriole9 & Yum Yum noodle bar) to fully focus only on weddings & events.

Q: How far do you travel?

A: We travel a 50 miles radius from Stone ridge or Woodstock, NY, but we can travel throughout the Catskills on request.

Q: How much will I spend on food for my wedding?

A: our menu prices start around \$80 per person this includes staffing and rentals but does not include; tax & service charge.

Q: Besides food can we also order beverages?

A: yes we do. We offer all kinds of beverage packages, alcoholic or non-alcoholic ones

Q: Do you do offer rental service?

A: Most packages include rentals however if you like something else than what we offer, we have very good connections with most rental companies in the Hudson valley and know exactly what they have. We would love to help you with that.

Q: What locations do you recommend?

A: The Roxbury barn, Opus40, The stone tavern farm, Kaaterskill barn WAAM(Woodstock), Ashokan dreams, Barn at the pond, Opus 40, maverick grounds, byrdcliffe barn, westpoint, nipmoose barns, Gilbertsville farm, The red barn, The black barn, liberty view farm, handsome hollow

Q: up to how many people do you cater for?

A: We are currently catering on and off premise. On-premise the minimum is 25 & max is 75. Off-premises we cater currently up to 500.

Q: When do you arrive on site?

A: We arrive around 2 hours before the event to make sure everything is in order and give ourselves enough time to adjust things in case of a change of plan. This time does not count towards the 5 hour event.

Q: How much do you charge for staff?

A: Staffing is included for a 5 hour event. After the 5 hours we charge per hour per person.

Q: how much do you charge after 5 hours?

A: for a server we charge \$30 per clock hour. For a chef we charge \$50 & bartender \$35

Q: do you have bartenders?

A: Yes we do. Bartenders come with their own bartending utensils, permits and insurance.

Q: do you do event planning?

A: yes we do. Pierre-Luc Moeys is well trained in event planning and knows most professional people in this area. we do have an upcharge for event planning.

Q: Do you do corporate events?

A: yes we do. We have several packages, from lunch to high-end plated meals on request.

Menu Samples

Please keep in mind whilst looking at this menu that it is only a sample menu and that we can prepare many other dishes.

Starters

Arugula salad with parmesan, lemon & olive oil
Mixed greens with chèvre, raspberry vinaigrette and honey toasted walnuts
Gazpacho with a crispy cucumber salsa
Tomato carpaccio with herb salad, olive oil and white balsamic
Roasted beet and green bean salad with oregano vinaigrette
Pork & watermelon salad
Baby spinach salad with dates & almonds
Caprese salad
Watermelon & watercress salad, fleur de sel, olive oil
French lentil soup
Heirloom tomato salad with olive oil and sea salt
Tossed raw kale salad with parmesan curls
Winter squash soup
Shaved fennel, arugula, pine nuts & sherry dressing
Red quinoa salad with asparagus, toasted walnuts and goat cheese

Main courses

Grilled tilapia filet with heirloom tomato salsa
Trout with lemon and dill butter
Herb and mustard crusted berkshire pork
Roasted duck with thyme and peach confit
Tuscan chicken stew
Stripsteak with beurre parisienne (add +6 p.p)
Baked tilapia with pesto and organic lemons
Chicken filet piccata
Vegetable lasagna
Brazilian ribs
Roasted leg of lamb with baby white onions
Moroccan chicken with preserved lemons and cinnamon
Apricot stewed chicken with Armagnac
Grilled red snapper with mango salsa (add +3 P.P)
French beef stew
Smoked brisket Spanish style
Saffron and preserved lemon grilled chicken
Salmon filet with dill velouté
Filet mignon (6 ounce) with red wine sauce and shallots (Add +8 P.P)
Creamy polenta with wild foraged mushrooms
Chermoula eggplant with bulgur & yogurt
Barley risotto with marinated feta

Sides

Roasted butternut squash & red onion with tahini & za'atar
Couscous with chopped fresh herbs & heirloom tomato
Roasted sweet potatoes & fresh figs
Roasted seasonal vegetable platters

Potato and green bean salad
Broccoli rabe braised with white wine, lemon and garlic
Chickpea salad with sage and parsley
Mashed potatoes with roasted garlic
Warm barley salad with fresh herbs and truffle
Quinoa salad with red onion, toasted walnuts, and orange
Parsley boiled potatoes with Stony Brook butter
Spaghetti squash roasted with caramelized garlic and honey
Mixed bean salad & caper berries

Desserts:

Lemon rosemary cake
Dark chocolate ganache pie
Seasonal berry pies
Bittersweet chocolate mousse & coffee caramel
Lemon pie
Dulce de leche mousse & almond brittle
Passion fruit bavarois with pie crumble
Dutch apple pie with cinnamon sugar
Crêpes with chocolate and banana
Eton mess (a classic British dessert made of cream ,meringue & fruit)
Fresh-cut seasonal fruits with shredded mint
A wide variety of house made ice creams
Choose 3 ice cream flavors of your own

Vegan only Menu sample

Starters

Rosemary mushrooms
Mint zucchini
Marinated cauliflower
Pumpkin winter spice soup with toasted pumpkin seeds
House dried tomatoes
Chilled gazpacho with grilled pickled cucumber
Fire grilled marinated red peppers
Popcorn & corn chowder with chili dust
Stuffed artichoke
Watermelon, watercress, radish salad

Main Course

Caponata with charred green beans
Polenta with sautéed wild mushrooms
7 vegetable cous cous tagine
Watercress, lemon, basil risotto
Wild rice burgers with thyme pesto, greens & tomato
Quinoa salad with red onion, walnut, orange
Broccoli rabe with white wine, lemon, garlic
Project Roots roasted vegetables
Seasonal vegetables

Dessert

Fresh fruit salad with shredded mint
Grilled pineapple with black pepper and lemon sorbet
Soy ice cream, many flavors
Rhubarb & star anise tartlet with caramelized almonds
House made sorbet , any possible flavor

Catering Policies

Guarantees on Number of Guests:

Food, beverage and add-on items charges based on guest count will be based on the Client's final guarantee. Final guest counts are due no later than one week before the date of the event. If no final guest count is received, we will use the number of guests used in the attached proposal. The guest count cannot fall below 90% of the contracted guest count. We will make every effort to accommodate any last minute increases in the guest count.

Staffing:

Our staff will be dressed in black tie unless you request something different. Our proposal includes staffing for up to 4 hours beginning at the starting time through final cleanup of the event. Overtime is billed at the rate of \$30.00 per hour, per staff member. No overtime will be incurred if the event ends on schedule. We reserve the right to increase or decrease the number of staff if the guaranteed guest count is 5% higher or lower than the number included in this proposal.

Deposit & Cancellation Policy:

A 20% non-refundable deposit of the estimated contract is needed to confirm the booking of this event.

Deposit refunds on cancellations are handled as follows –always excluding the non-refundable deposit-

- Notice before 60 days prior to event: 50% refund of second payment
- Notice more than 30 days prior to event: 50% refund of third payment
- Notice less than 30 days prior to event: no refund

Payment Policy:

First non-refundable deposit payment is to confirm date, paid on signing contract.

Second payment of 50% of remaining balance is to be paid 3 months before date of event.

Third payment of balance due is to be paid 45 days prior to the event.

If the event incurs more cost, client will be billed within 1 week after the event, invoices are due on receipt. Please make checks out to Lekker 209 LLC, mailed to 3928 Main street, Stone ridge, 12484, NY

Upon review and acceptance of the proposal and our catering policies, please sign below and return this document with your deposit.

Lekker 209 LLC

Client:

Date

Date

LEKKER209.COM - 3928 MAIN ST, STONE RIDGE, NY 12484 - (845) 687-9794