



CHEF LEE

In YOUR HOME

FEATURED MENU

Thank you for taking time to visit! Chef Lee's featured menu is designed to offer a tantalizing range of options for either private dining with Chef Lee (in your home or in his at 338 S Walnut St in Bloomington IN), or catered events that are either plated or buffet-style.

If you're unsure of what you're looking for, feel free to contact us to schedule a consultation. Chef is happy to suggest menus or work with special requests following an initial consultation.

In addition to menu pricing, Chef's hourly service charges will be provided in your proposal, as well as any add-ons such as linens, china, bartending services, etc.

Please note the minimum quantity for any item in an order is 10.

Unique & intimate dining experiences...in your home - or in mine!



CHEF LEE

OPENERS

ON A STICK

Cajun Shrimp & Andouille (gf).....	\$8.5
Carne Asada - w/chili-lime crema (gf).....	\$9
Meatball Bites (gf).....	\$7
Curry Chicken - w/herb crema (gf).....	\$7.5
Smoked Chicken & Seasonal Fruit (gf).....	\$8
Roasted Veggies & Mushrooms (V, gf).....	\$6

IN YOUR HAND

Caprese - mozz/tomato/kale pesto (v, gf).....	\$4
Herb & Cheese Stuffed Mushrooms* (v).....	\$5
Shrimp Ceviche - slaw, rice cracker (gf).....	\$7.5

*onsite services only



ON THE TABLE

THE CLASSIC

Selection of fine meats & cheeses, dips
bread or crackers.....\$13.25

THE HOOSIER

Trout dip/corn relish/cheeses/crackers.....\$14

THE MEDITERRANEAN

Selection of fine meats & cheeses/pickled
veggies/olives/dips/grilled foccacia.....\$14

THE ROMANCE

Brie wedges/apple orange chutney/grapes
berries/wildflowers.....\$13.25

THE BROMANCE

Steak bites/sausage/hot chicken dip
crackers/spiced nuts/celery sticks.....\$13

IN A CUP

Lamb & Rice Meatball Shooters
w/blueberry sauce (gf).....\$5

Shrimp Cocktail w/Chef's sauce (gf).....\$8

Crudites w/dill cream (v,gf).....\$5



ON BREAD

THE KING'S RANSOM

Tenderloin/creamy pumpkin/English
Cheddar/pickled red onion/crostini.....\$7.5

VEGETARIAN DELIGHT

Mascarpone/pickled carrots/apricots
sultanas/shallots/basil/crostini (v).....\$6.5

BEEF CROSTINI

Steak/horseradish herb cream/pickled red
onion.....\$7

FLAKED SALMON

Jalapeño-cilantro drizzle/artisanal
cracker.....\$6.5

SMOKED PORK

Feta slaw/sriracha/crostini.....\$6.5

CHEF'S FEATURED FLATBREAD*

Vegetarian & seasonal flavors (v).....\$7

CHICKEN SALAD OR EGG SALAD

Fresh herbs/baguette.....\$6

BRUSCHETTA

Mascarpone/goat cheese/tomatoes
basil/garlic/toast (v).....\$6



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SOUPS & SALADS

HOT

Crab Bisque.....	\$15.5
Beef Chili (gf).....	\$10.5
Deconstructed Chicken Soup.....	\$8.5
Kale, White Bean, Potato (V, gf).....	\$7.5
Tomato Basil (v, gf).....	\$7.5
Pozole (gf).....	\$9.5

COLD

Wedge Salad - Lettuce wedge/crumbled bacon/red onion/blue cheese.....	\$11
Fall Salad - greens/roasted root veggies pecans/red onion/chevre/balsamic vin.....	\$12
Strawberry Fields - greens/shaved veggies parmesan/fresh berries/berry vin.....	\$9
Steak Salad - tomatoes/mushrooms/blue cheese/dijon & red wine vin.....	\$14
Middle Eastern Salad - diced tomato cucumber/pepper/onion/parsley/lemon.....	\$8

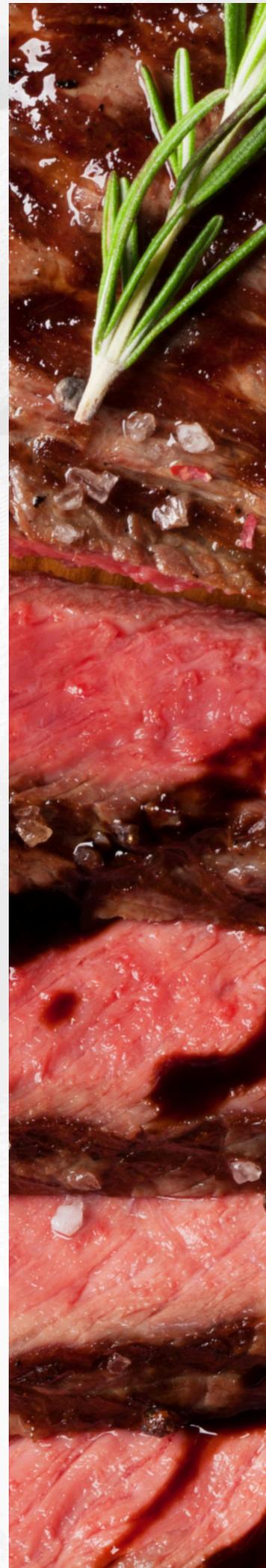


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PLATES

Plates include choice of 2 sides - mashed potatoes, honey-thyme sweet potatoes, French green beans, jalapeno cornbread, 3-cheese polenta, rice pilaf, side salad, Asian slaw, mac & cheese, roasted Brussels sprouts

Reverse-seared Tenderloin* (gf).....	\$37
8 oz Ribeye & Crab Cakes w/remoulade*....	\$55
Beef Wellington*.....	\$46
Filet Mignon - 6 oz* (gf).....	\$52
Smoked Coffee Brisket (gf).....	\$35
Grilled Lamb Chops* (gf).....	\$34
BBQ Lamb Meatloaf.....	\$28
Asian Pork Medallions.....	\$24
Chicken Breast (gf) - choice of preparation - pesto, herb, mediterranean, or jerk.....	\$17
Herb-Roasted Salmon (gf).....	\$25
Veggie Ratatouille on Polenta (gf, V).....	\$14.5
Bean Patty w/tomato-corn relish (gf, V).....	\$15



PASTA & RICE PLATES

The Mardi Gras Bowl - edamame rice ball
grilled shrimp/andouille/tomato bisque
pulled pork corn muffin.....\$32

Baked 3 Cheese Ziti - with focaccia (v).....\$16

Penne Provencale - sundried tomatoes/basil
spinach/asparagus/wine sauce (V).....\$15.5

Pesto Pasta with Toasted Pine Nuts (v).....
.....add chicken \$8, add steak \$11.....\$16

Herb & Cheese Risotto (v).....
.....add chicken \$8, add steak \$11.....\$17

Chicken & Veggie Curry - on Basmati (gf).....\$16.5

Tofu & Veggie Curry - on Basmati (V, gf).....\$14.5



CHEF LEE

CATERED PACKAGES

THE CLASSY CAFETERIA LINE

BBQ Meatloaf (Veg avail.) or Roasted Chicken
Mashed Potatoes & Gravy, French Green Beans
Dinner Roll & Butter, Side Salad w/ Dressings.....\$19.5

THE BBQ MEAL

Select 2 proteins: Pork, Chicken, Salmon, Portabellas
Buns, 2 specialty sauces
Mac & Cheese, Baked Beans, Cole Slaw.....\$21

THE TACO PARTY

Select 2 proteins: Ground Beef, Carnitas, Chicken,
Black Beans
Soft Corn and Flour Tortillas
Queso Fresco, Pico de Gallo, Street Corn Casserole..\$19.5

THE MEDITERRANEAN

Select 2 proteins: chicken, beef, lamb, felafel
Flatbread, Hummus, Olive Mix
Middle Eastern Salad
Rice with Almonds & Raisins.....\$24.5

THE ATHLETE

Roasted Chicken or Salmon (add \$2)
Herb-roasted Sweet Potatoes, Seasoned Green Beans,
Brussels Sprouts
Side Salad with Fresh Berry Vinaigrette..... \$20



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CATERED PACKAGES

SLIDER STATION*

Chef station with selection of roasted chicken and smoked pork, topped with a fresh slaw, and sauce options to accompany.....\$19.5

MASHED POTATO STATION

Includes toppings of shredded cheese, sour cream, crumbled bacon, chives..... \$8

MAC & CHEESE STATION

Includes toppings of bacon, cornbread crumbles, broccoli florets..... \$7

LIVE GRILL

Bring Chef Lee and his Big Green Egg to your next event! Nothing beats a dinner hot off the grill, served to your guests by Chef himself.

Contact us to receive a proposal for this or any other customized dining experiences!



CHEF LEE

DESSERTS

- Pineapple upside-down cake (v)..... \$9
- Chocolate Cherry Mousse Cups (v,gf)..... \$7
- Fresh Berry Trifle Cup (v)..... \$7
- The Lionel Ritchie - layered truffle, caramel drizzle, fruit garnish (v, gf)..... \$10
- The Lindsay Buckingham - upside-down apple cake, whipped cream, caramel (v)..... \$9
- Lavender Lemon Milk Cake (v)..... \$7
- The Stonebraker - Fruit & raisin bread pudding, whipped cream (v)..... \$9
- Seasonal Fruit Crisp - ind. servings, 9oz cup... \$8
- Sea salt chocolate chunk brownies (v)..... \$4
- Assorted Fresh Fruit (V, gf)..... \$4.5
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BEVERAGES

Sodas, Iced Tea, or Lemonade.....\$2.5

Beverage Station with water, iced tea or
lemonade.....\$3

Beverage Station with water, iced tea, and
lemonade.....\$3.5

Bartending & Beer/Wine Services - contact us
for a customized quote!

Thank you for choosing Chef Lee for all of
your private dining and catering needs. See
you at the table!

