
Hors d' oeuvres

Small Platter: 12-14 People

Large Platter: 24-26 People

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Gazpacho Shooters

\$30 | \$60

Fresh tomato gazpacho, light sour cream, chopped chives and pickled pearl onion

Peperonata

\$24 | \$48

Spicy pepper-topped crustine, served with silky smooth buffalo mozzarella

Bruschetta

\$20 | \$40

Traditional with tomato, olive oil, and basil, OR roasted red pepper and herb chevre

Stuffed Mushrooms

\$20 | \$40

Spinach, artichokes, and parmesan cheese, topped with breadcrumbs and baked until golden

Lamb Chop Skewers

\$40 | \$80

Individual lamb chops, cooked medium rare and served with a bright mint pesto

Bacon Wrapped Dates

\$20 | \$40

Stuffed with chorizo, and skewered with rosemary

Prosciutto & Melon Salad Bite

\$20 | \$40

Prosciutto with succulent melon rounds and fresh basil



Spanish Beef Empanadas

\$35 | \$70

Lightly spiced pork folded into handmade pastry dough, accompanied with salsa verde

Pancetta Tarts

\$35 | \$70

Pancetta, pea, and scallion filled tartlets garnished with fresh sage

Shrimp Cocktail

\$30 | \$60

Large, tail-on shrimp atop a cucumber salad served with house-made cocktail sauce

Petit Crab Cakes

\$30 | \$60

Fresh crab, filled with lemon, lime zest and mayonnaise

English Salmon Mousse

\$30 | \$60

Salmon mousse atop sliced English cucumber & garnished with caper berries, red onion, and dill

Lobster Roll Bites

\$45 | \$90

Lemon vinaigrette lobster salad filled into a light savory puff pastry

Fresh Fruit Platter

\$35 | \$70

An assortment of seasonally available fresh fruit and berries

Fresh Veggie Tray **\$30 | \$60**

An assortment of fresh vegetables

Sushi Platter **\$50 | \$100**

Choose three from the following: spicy tuna, spicy salmon, Philly, California, dragon, or rainbow

Chip and Dip Tray **\$35 | \$70**

Choose one or two of the following: hummus, spinach dip, salsa, or guacamole, and either Tortilla Chips or Pita Chips

Entrees

Priced Per Person

Eggplant Parmesan **\$12**

Breaded and topped with a fresh plum tomato and basil sauce

Oven Roasted Garlic Lamb Chops **\$15**

Marinated in a garlic and herb de province then slowly roasted

Oven Braised Pork Roast **\$14**

Topped with a sweet apricot chutney

Spicy Flank Steak **\$12**

Tossed w/ ginger, Thai chili and soy sauce

Beef Tenderloin **\$18**

Accompanied with lightly caramelized onions

Atlantic Sockeye Salmon **\$16**

Sockeye Salmon glazed with honey mustard

Crab Cakes **\$14**

Fresh crab filled w/ lemon and lime juice & garnished with chipotle mayo and parsley

Tortilla Soup **\$6**

Garnished with sour cream, tortilla chips, and cilantro

Grilled chicken **\$12**

With our house-made honey glaze and grilled vegetables

Roasted Turkey Meatloaf **\$12**

Filled with red and green peppers and topped with sliced tomatoes and panko breadcrumbs

Spaghetti a Bolognese **\$12**

With fresh tomato sauce and seasoned ground beef

Pasta and Mussels **\$15**

Lightly coated with olive oil & topped with fresh peppered muscle

Traditional Lasagna **\$15**

Freshly baked lasagna with layers of ricotta cheese, fresh tomato sauce and herbs

Maine Lobster Roll **\$18**

Lemon vinaigrette lobster salad and pickled scallions in a New England style hot dog bun

Sandwich Assortments

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Grilled Chicken Caesar Wrap **\$45 | \$90**

House-made Caesar dressing, grilled romaine, and cherry tomatoes wrapped in a maize tortilla

Grilled Eggplant and Brie **\$40 | \$80**

With pesto mayo, arugula, and rye bread

Flank Steak Slider **\$45 | \$90**

Juicy flank steak with a horseradish cream sauce on mini pretzel roll

Caprese Sandwich **\$35 | \$70**

Fresh basil, tomatoes, and creamy mozzarella topped with balsamic vinaigrette and olive oil

American BLT **\$35 | \$70**

Served with Niman Ranch bacon, fresh arugula and vibrant red tomatoes

Chicken Red Pepper Sandwich **\$45 | \$90**

Grilled chicken on fresh French roll, topped with arugula, and chipotle mayo.

(10% surcharge for custom sandwiches)

Salads

Small Bowl: 12-14 People

Large Bowl: 24-26 People

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Garden Salad **\$40 | \$80**

Fresh greens mixed with cherry tomatoes, English cucumber and red onion

Caesar Salad **\$50 | \$100**

A bed of fresh romaine lettuce mixed with cherry tomatoes and house made croutons, and topped with house-made Caesar dressing and parmesan cheese

Cobb Salad **\$75 | \$150**

Crumbled bleu cheese, bacon, avocado, egg and chicken breast

Asian Chicken Salad **\$60 | \$120**

Cabbage, wontons, cashews, & a ginger sesame dressing.

PERSONAL CHEF

Looking for a Personal Chef to do your cooking and grocery shopping? Lemon Tree is the ticket for you! Here at Lemon Tree we offer a unique program made to make your parties, family dinners or night off from cooking so much easier.

Step 1 – Our Personal Chef at Lemon Tree will craft you a quick menu tailored to your needs whether it be a small simple menu or an elaborate tasting menu.

Step 2 – Once the menu is fixed to your liking our Personal Chef will shop our store and find you the best ingredients that fit your personal menu.

Step 3 – The groceries will be rung up here at our cashier and a receipt will be ready for you when our Chef arrives to your preferred location.

Step 4 – Our Personal Chef will begin your meal here in our Grocery Kitchen or in your own kitchen where you can watch, help, or let Chef do his magic!

Step 5 – The table is set, food is prepared and you are enjoying a delicious meal.

Step 6 – Our Personal Chef will serve and clear your dishes and leave your kitchen just the way you left it.

FEES:

Personal Chef initial service -\$30 (This will include menu creation and grocery shopping)

Grocery Bill (Total bill that is acquired from the grocery shopping)

Personal Chef - \$100 per person (includes four hours Personal Chef Labor) Additional time is billed at \$50 an hour

Catering at Lemon Tree Grocer offers a wide variety of services and price ranges. From small dinner parties to large corporate lunches, we can tailor a menu to meet your needs

*Traveling the distance to provide
gourmet cuisine!*

◇ Downtown Chicago & Suburbs ◇



Catering

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