



# Catering Menu

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VENUE RENTAL

BREAKFAST & BRUNCH

LUNCH & DINNER

HORS D'OEUVRES

BAR SERVICE AND MORE.

**LE CAFE DU VAL**

1150 W Horizon Ridge Pkwy  
Henderson, NV 89012  
702-592-0880

**LE CAFE CENTRAL**

3616 Spring Mountain Rd  
Las Vegas, NV 89102  
725-502-8477

**LE CAFE DU SUD**

11350 Southern Highlands Pkwy  
Las Vegas, NV 89141  
702-686-5666

Please note: Add-on items may be subject to additional service fees. Prices shown are for in-house service. Off-site events may include setup and delivery surcharges.



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# Hors d'oeuvres

**CHOOSE 5 FOR \$38**

**CHOOSE 8 FOR \$52**

**PER PERSON**

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**BEEF FILET WITH GORGONZOLA AND ONION JAM**

**\*DEVILED EGGS**

**MERGUEZ SKEWERS**

Lamb spiced sausage with harissa mayo on toast

**SHORT RIB SLIDERS WITH HORSERADISH CREAM**

**\*DUCK RILLETES ON BAGUETTE WITH COUNTRY MUSTARD AND CORNICHONS**

**SPINACH & ARTICHOKE MINI QUICHE**

**GOUGERES**

French cheese puffs

**\*SMOKED SALMON TOAST**

**AVOCADO TOAST**

\*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELL STOCK OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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# Breakfast

## MINI BREAKFAST PRICE BY THE DOZEN

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### **SPICY SAUSAGE ROLL \$36**

spicy sausage roll wrapped in pastry puff dough with dijon mustard

### **\*EGGS MIMOSA \$39**

hard-boiled egg halves, stuffed with a creamy filling,  
topped with egg yolk fragments

### **CAPRESE SKEWERS \$42**

cherry tomatoes, basil, mozzarella and an easy balsamic glaze

### **HAM & CHEESE CROISSANT \$43**

paris ham, mornay sauce and gruyere cheese on croissant

### **QUICHE HAM \$43**

gruyere cheese, paris ham and quiche batter

### **QUICHE SPINACH \$43**

gruyere cheese, spinach, artichoke and quiche batter

### **CROQUE MONSIEUR \$46**

paris ham, mornay sauce, swiss & gruyere cheese on pain de mie

# Breakfast & Brunch

## CONTINENTAL BREAKFAST

**\$25 PER PERSON**

20 guests minimum

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### SEASONAL FRESH FRUITS DISPLAY

ASSORTED DANISHES WITH BUTTER, CREAM CHEESE, AND JAM

ORANGE JUICE, FRESH BREWED COFFEE, DECAF, AND HOT TEA

## CREPE STATION

**\$20 PER PERSON**

20 guest minimum

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## COUNTRY CLUB STARTER

**\$35 PER PERSON**

20 guests minimum

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**\*SCRAMBLED EGGS**

**COUNTRY POTATOES**

**CRISP BACON**

**BREAKFAST SAUSAGE**

**SEASONAL FRESH FRUITS**

# Breakfast & Brunch

## **COLD SELECTIONS** **\$45 PER PERSON**

20 guests minimum

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**ANTIPASTO SALAD**

**FRESH VEGETABLES CRUDITÉS**

**\*SMOKED SALMON DISPLAY**

**DELI MEATS AND CHEESE DISPLAY**

## **HOT SELECTIONS** **\$35 PER PERSON**

20 guests minimum

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**\*SCRAMBLED EGGS WITH FRESH CHIVES AND GRATED CHEESE**

**COUNTRY POTATOES OR HASH BROWNS**

**CRISP BACON, COUNTRY HAM, OR BREAKFAST SAUSAGE**

**QUICHE LORRAINE OR VEGETABLE QUICHE**

**FRENCH TOAST WITH MAPLE SYRUP**

# Sandwiches & Toast

## MINI SANDWICHES PRICE BY THE DOZEN \$45

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### HAM

paris ham, swiss cheese, mayo, tomatoes, cornichons and spring mix on a baguette

### TURKEY MELT

turkey breast, caramelized onions, swiss cheese, mayo, on ciabatta bread and pressed

### CUCUMBER

cucumber, tomatoes, cherry peppers, avocado, alfalfa, spring mix,  
and cream cheese on wheat toast

### PROSCIUTTO

prosciutto di parma, brie, mayonnaise and organic mixed greens on a baguette

### CAPRESE

heirloom tomatoes, fresh mozzarella cheese, arugula, balsamic glaze,  
and basil sauce on a baguette

## MINI TOASTS PRICE BY THE DOZEN \$58

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### \*AVOCADO TOAST

fresh avocado, basil sauce, feta cheese,  
red onion and a hard-boiled egg on wheat toast

### \*SMOKED SALMON TOAST

cream cheese, smoke salmon, red onion, capers,  
and basil sauce on wheat toast

# Salads & Platters

## SALADS

FEEDS 10 PEOPLE - \$120

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### GREEK SALAD

spring mix, red onions, tomatoes, cucumbers, olives, feta cheese and citrus vinaigrette

### \*SMOKE SALMON SALAD

spring mix, red onions, avocado, cucumbers, hard-boiled egg, smoke salmon and tarragon vinaigrette

### STRAWBERRY SALAD

spring mix, fresh strawberries, avocado, onions, goat cheese, walnuts, balsamic reduction and citrus vinaigrette

## CHEESE & CHARCUTERIE

### CHEESE AND MEATS OF THE DAY WITH TRADITIONAL GARNISHES

Feeds 10 people - \$138

## FRUIT PLATTER

### SEASONAL FRESH FRUITS

Feeds 10 people - \$78

## PARFAIT

### GREEK YOGURT, BERRIES, GRANOLA, AND HONEY

Feeds 10 people - \$88

# By The Dozen Sweets

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Mini Croissants	\$34
Mini Chocolate Croissants	\$34
Mini Almond Croissants	\$39
Madeleines	\$35
Assorted Mini Beignets	\$24
Macarons	\$40
Mini Fruit Tarts	\$39
Mini Caramel Chocolate Tarts	\$39
Mini Lemon Strawberry Tarts	\$39



# Beverages

## SODA & WATER

20 guest minimum \$200

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INCLUDES COKE, DIET COKE, SPRITE, AND WATER

## ENERGY DRINK

OPTIONAL ADD-ON UPON REQUEST

## TRAVELERS - 96 OZ

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Coffee	\$31
Orange Juice	\$39
Lemonade	\$39
Iced Hibiscus Tea	\$39
Iced Black Tea	\$39