



Catering Menu

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

11550 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

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 RILLETTES 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.

Breakfast

MINI BREAKFAST PRICE BY THE DOZEN

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

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

COUNTRY CLUB STARTER

\$35 PER PERSON

20 guests minimum

***SCRAMBLED EGGS**

COUNTRY POTATOES

CRISP BACON

BREAKFAST SAUSAGE

SEASONAL FRESH FRUITS

Breakfast & Brunch

COLD SELECTIONS \$45 PER PERSON

20 guests minimum

ANTIPASTO SALAD

FRESH VEGETABLES CRUDITÉS

*SMOKED SALMON DISPLAY

DELI MEATS AND CHEESE DISPLAY

HOT SELECTIONS \$35 PER PERSON

20 guests minimum

*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

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

***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

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

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

INCLUDES COKE, DIET COKE, SPRITE, AND WATER

ENERGY DRINK

OPTIONAL ADD-ON UPON REQUEST

TRAVELERS - 96 OZ

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