

# LES Enfants Délice

*Events + Catering*

## APPETIZER PLATTERS

*All platters serve approximately 10 people.*

- Assiette du fromage (Chef's selection of cheese) - \$90
- Assiette de Charcuterie (Chef's selection of cured meats) - \$80
  - Mixed Charcuterie + fromage - \$90
- Crudité (raw vegetables) + French onion OR blue cheese dip - \$85
- Oysters on the Half Shell and mignonette (25 oysters) - \$50
  - Fresh fruit platter - \$30

## HORS D'OEUVRES

*Passed hors d'oeuvres require minimum guest count of 20 and minimum event time of 2 hours. Prices below are based on 2-hour event. Add \$10/person for each additional hour.*

- \$35/person for 4 options.
- \$45/person for 5 options.
- \$55/person for 6 options.

- Mousse de foie gras de canard tartlet
- Zucchini goat cheese fritters
- Ricotta tart with honey and cracked pepper
- Steak crostini with horseradish cream
- Mushrooms stuffed with roasted red pepper and Parmesan
- Magret de canard (duck breast) + black lentils canapé
- Wild mushroom tartlet with celeriac purée and port wine syrup
- Curry chicken salad with basil on lotus root
- Steak tartare on toast
- Asparagus and black truffle on crostini
- Prosciutto-wrapped dried fig with d'Ambert bleu cheese
- Mini crab cakes with avocado

*Partial and full buy-outs available. The dining Room seats 40.  
The bar seats 20. Full capacity (standing and seated): 80.  
We are happy to tailor a menu, set-up, and service for your event.*

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