

# 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) - \$75
- Fresh fruit platter - \$40

## 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 held at LES Enfants.\* Add \$10/person for each additional hour.*

- \$30/person for 4 options.
- \$40/person for 5 options.
- \$50/person for 6 options.

- Mousse de foie gras de canard tartlet
- Zucchini goat cheese fritters
- Ricotta tarts with honey and cracked pepper
- Steak crostini with horseradish cream
- Mushrooms stuffed with roasted red pepper and Parmesan
- Homemade duck pâté on crostini with cornichon butter
- Wild mushroom tart 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
- Beef stuffed fried rigatoni with tomato and cheese
- Mini crab cakes with avocado
- Mini chocolate mousse tarts
- Mini lemon tarts

*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.*

*\*Events held offsite might incur additional charges (eg, delivery, waiter + bartender service, material rentals, etc.).*

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