



CATERING MENU

Le Faim

CATERING



What does it take to make your corporate event, reception, birthday party, or wedding truly exceptional? We spoil and impress your guests serving delicious food, offering outstanding service, at a fair price. A menu that exceeds your expectations, customized to your wishes.

LE FAIM serves European conscious cuisine with an American flair. We are headstrong in staying true to our mission, focusing on fresh ingredients and maximum flavor.

CONTACT

Please contact us for detailed pricing.

Ask about our affordable custom beverage (alcoholic and non-alcoholic) packages

Bart Vandormael

bart@lefaim.com

702-721-3806

Eric Shorts

eric@lefaim.com

725-312-6405



Soups

LIFE IS A MINISTRONE

beans – peas – bacon – tomato – pasta – garlic-infused croutons

MAGIC MUSHROOM (V)

selection of mushrooms – truffle oil – leek – celery – cream

FUNKY CHICKEN

chicken legs – carrot – leek – celery – peas – pasta

BIG HUG

roasted tomatoes – carrot – baby meatballs – sour cream

KEEP IT COOL (V)

tomato gazpacho – cucumber – watermelon – European pico de gallo



LIFE IS A MINISTRONE

Good song (thank you 10 CC), better soup. Minestrone in Italy is a showpiece of traditional cuisine, dating back to pre-Roman times. While there is no original recipe, you'll always find beans, carrots, onions, and tomatoes in it. Most importantly, it needs to be cooked with respect. The Italians are dead serious about their food. We're not going to mess with that.

Quiches



PIZZA QUICHE

Is it a pizza? Is it a quiche? Well, we like to think this pie is the best of both worlds. Packed with flavor and a little spice, nice and creamy, and most of all, totally good for you.

QUICHE LORRAINE*

ham - bacon – leek – egg mix – puff pastry

PIZZA QUICHE*

salami – bell pepper – cherry tomatoes – egg mix – puff pastry

POPEYE QUICHE* (V)

spinach – mushrooms – artichoke – egg mix – puff pastry

BRUSSELS SPROUTS QUICHE*

Brussels sprouts – bacon – nutmeg – egg mix – puff pastry

BROCCOLI TUNA QUICHE*

red onion – broccoli – tuna - capers – egg mix – puff pastry

Appetizers

HOT

HAM & CHEESE SLIDERS

pretzel roll - cooked ham – Swiss cheese – Dijon mustard

HOT PASTRAMI SLIDERS

mozzarella – au jus

GRILLED SCALLOPS

asparagus – soy sauce – chili pepper – garlic

GAMBAS AL AJILLO

shrimp – chili pepper – tomato – garlic

ALBONDIGAS

beef & pork meatballs – tomato sauce – parsley



GRILLED SCALLOPS

European flair meets Oriental sophistication. Marinated scallops and asparagus dipped in a mild soy sauce.



COLD

GRAZING BOARD

*selection of (cured) meats & cheeses
pickled vegetables – greens – fruits – crackers*

GRAVLAX

*cured salmon – cucumber – micro greens
mustard & honey vinaigrette*

TUNA SASHIMI

Spanish style – sesame seeds – sun-dried tomato

Salads

CAESAR SALAD*

romaine – anchovies – Parmesan – homemade dressing
add chicken

VIVA LA FETA GREEK SALAD (v)

tomato – cucumber – kalamata olives – red onion – feta cheese

CAPRESE SALAD (v)

tomatoes – mozzarella cheese – basil – oregano – garlic

EMOJI GOJI BERRY** (v)

spring mix – avocado – quinoa – goji berries – homemade
orange dressing

7 GREENS SALAD (v)

quinoa – parsley – mint – basil – other assorted greens – cherry
tomatoes



CAPRESE SALAD

Our caprese salad tells the truth, the whole truth and nothing but the truth: ripe tomatoes, mozzarella, garlic, oregano, basil, olive oil, pepper, and salt. We have added a modern touch, most humbly and respectfully. Italian classics are to be handled with care.

Sandwiches / toasts / wraps



SALMON LOVER TOAST

Salmon swim upstream, which accounts for their strong composure and richness in flavor. They carry lots of protein, omega-3 and fatty acids.

CHICKEN CAESAR WRAP*

romaine – chicken – Parmesan cheese – homemade dressing

BOLOGNESE WRAP

ham – Bolognese sauce – corn

ITALIAN JOB

peppered salami – cured ham – arugula – Parmesan cheese
alfalfa – tomato – pesto

HUMMUS WITH AN ATTITUDE (v)

chickpeas – flatbread – sriracha – basil pesto – olive oil

SALMON LOVER TOAST (v)

sourdough – smoked salmon – cream cheese – guacamole – dill

Entrees

ITALIAN CLASSICS

PAPPARDELLE – RAGU

ground beef – red wine reduction – olive tapenade – truffle salsa

ESCALOPE INVOLTINI

veal / pork / chicken option – spinach – mozzarella – linguine – creamy tomato sauce

MUSHROOM RISOTTO

ground beef – selection of mushrooms – oregano & thyme – red wine – butter & Parmesan cheese

MUSHROOM RISOTTO (V)

beyond beef – selection of mushrooms – oregano & thyme – red wine – butter & Parmesan cheese

PASTA CARBONARA

bacon – mushrooms – egg yolk – pecorino cheese - pepper

PENNE AL FORNO

meatballs – mozzarella – zucchini – carrot – marinara

PASTA IBIZA (V)

tortiglioni – spinach cream – pesto – cayenne pepper – scallions – chives – Parmesan cheese

FRENCH / BELGIAN CLASSICS

GRILLED LAMB CHOPS EN CROÛTE D'ÉPICES

parsley chervil tarragon chives scallions mustard crust

POISSON EN PAPILOT

white fish fillet – cherry tomatoes – capers – zucchini – lemon

MOULES FRITES

mussels cooked Belgian style – fennel – fries

TOMATES CREVETTES

prawns – tomato – lettuce – cocktail sauce



PASTA CARBONARA

Keep it simple, stupid! Why is it one of the easiest Italian recipes gets messed up all too often? We stick to the basics and just add some sautéed mushrooms because, well, they are really very tasty.



GRILLED LAMB CHOPS EN CROÛTE D'ÉPICES

How do you elevate a succulent cut of meat to a divine cut of meat? You coat it with parsley, chervil, tarragon, chives, scallions, mustard and butter. It works like magic!

Sides

PORTOBELLO

XL mushroom – spinach – feta – garlic

CAROTTES MEDITERRANNÉES

parsley – cilantro – soy sauce – lemon – olive oil

STOEMP

Belgian-style mashed potatoes – carrots

RATATOUILLE

tomato – zucchini – eggplant – carrot

CRISPY BRUSSELS SPROUTS

SAUTÉED MUSHROOMS

GRILLED ASPARAGUS



Desserts



TARTE AUX POMMES

Forget everything you know about apple pie. The French-Belgian make is as classy as it is rustic, as surprising as it is comforting.

TARTE AUX POMMES

French apple pie – cinnamon – butter – vanilla ice cream

CRÊPES

French pancakes – Nutella or strawberry jam

CHOCOLATE CAKE

Pastries

BELGIAN WAFFLES

CHEESE DANISH

BLUEBERRY MUFFIN

PUMPKIN SPICE SWEET BREAD

LEMON BERRY TEA CAKE

Beverages



Select your SERVICE STYLE

FOOD TRUCK

We park our food truck outside of your venue and serve from our window

BUFFET

Recommended for large groups – *Serving staff required*

STATIONS

Creates an upscale vibe – *Serving staff required*

PLATED SERVICE

Recommended for formal occasions – *Serving staff required*

DROP-OFF CATERING

Easy & cost-effective

SOFT DRINKS

Coca-Cola – Sprite – Dr Pepper – ginger ale - lemonade

WATER

San Pellegrino – Perrier

COFFEE & TEA

WINE

White: chardonnay – sauvignon blanc – pinot grigio

Red: cabernet sauvignon – malbec – pinot noir

Sparkling: prosecco

BEER

Bud Light – Coors Light – Miller Lite · Mich Ultra

Heineken – Stella Artois

Corona – Modelo

Pacifico · White Claw Seltzer

CRAFT COCKTAILS

Selection of classics and modern interpretations shaken or stirred by our professional mixologist



IMPORTANT

MINIMUM

We require a minimum order of 20 for drop-off catering and 25 for parties and events

EVENT PRODUCTION FEE

Includes liability insurance, consultation time, administrative fees, travel time, fuel costs, ice and catering equipment

PAYMENT SCHEDULE

1st Payment $\frac{1}{3}$: Due within one week of agreement on services

2nd Payment $\frac{1}{3}$: Halfway between Agreement Date and Event Date

Final Consultation 3 weeks prior to event: Final Attendance/Food Selections due at this time

Final Payment: Balance calculated based on Final Attendance numbers
- 15 days prior to event