

Menu 1:

The Deliver-your-meeting with
"A Touch of Class" Menu

~Main Appetizer Delights~

Assorted Mini-Croissant Sandwiches
(Beef, crab, ham, shrimp, tuna, or turkey)

Traditional French Mini-Quiches
(Bacon & cheese, mushroom, seafood, or spinach)

Bruschetta with French Baguette

Cheesy Bites with healthy wholegrain crackers
(Cheddar, Swiss, or Jack cheeses)

Chicken Kabobs ~ Hawaiian Barbecue or Satay Style

Filets of Beef thinly sliced on Ciabatta or Bacci Rolls

Meatballs gently drenched with Marsala sauce

Hand-wrapped Mini-Eggrolls
(Chicken or vegetable)

Spicy or Honey-coated Tender Chicken Wings

Stuffed Fresh Mushrooms

Tantalizing Tortilla Rolls
(Beef, crab, shrimp, tuna, turkey)

Crispy Vegetable Trays

~Sweet Appetizer Delights~

Assorted Petit-Fours or Little Pastries

Chocolate-Dipped Strawberries

Menu 2:

The "Special Occasion Fine French Cuisine" Menu

Hors D'Oeuvres

Smoked Salmon Crab Tian

Smoked Salmon Salad

Smoked Duck Magret Salad en Terrine (Arugula)

Stuffed Shrimp with Crab served with Tomato Basil Fondue

Crab Cake with Lemon Sauce

Shrimp Flambee with Cognac Cream

Plats Principaux (Main Courses)

Meat Selections:
Magret (Duck Breast) of Canard
(Choice of Laque (Honey)
or Green Peppercorn Sauce)

Lamb Chops
(Choice of Au jus or "a la Francaise")

New York Bearnaise
(Beef Filet with Pepper)

Chicken Breast with Cranberry Stuffing

Pork Tenderloin with Fresh Apples and Cinnamon

Pheasant or Partridge with Morel Mushroom Sauce

Fish Selections:
Salmon in Puff Pastry

Salmon en Papillote
(Little paper pockets
with vegetables)

Salmon Zinfandel

Fresh Seafood
(per market availability)

Accompagnements (Side Dishes):

Gateau de Pomme de Terre (Potato Cake)

Boulangere Potatoes (French Potato Gratin)

Crushed Potato Ring

Porcini Mushroom Risotto

Wild Mushrooms (in season)

Asparagus, Carrots, or French Green Beans

Menu 3:

The "Good Old-Fashioned Comfort Food" Menu

Salads

Grey Poupon French Potato

Mexican Black Bean

Spring Mix Tossed

Traditional Fruit

Tropical Fruit

Vinaigrette Bowtie Pasta

BBQ Delights*

Meat Selections

Beef Tri-Tip

Carne Asada

Chicken Breast

Chorizo

Cote de Boeuf (Bone-in Rib-Eye)

Hotdogs and Hamburgers

(*for groups of 50 or more . . . we bring our own specially made barbecue)

Fish Selections

Salmon

Tuna

Side Specials

French Rolls

Garlic Parmesan French Bread

Assorted Chips

Relishes

Dessert Delights

Bananas Foster

Chambord Berry Medley

Crème Brulee

Crepes Flambe

Gateau Basque* (Traditional Basque Cake)

*Café X is the only place that offers this Basque specialty across the entire region of northern Nevada!

Drink Delights

Complete Wine Selection Available

Full Bar Available

Soft Drinks

Milk

Coffee

Tea

Gift Delights

Thinking about a unique gift for a loved one?

Gift Certificates Available for any Catering Event

just think . . .

Who has the time to prepare

such incredible meals . . . and to clean up after them

these days?



Les Delices is the catering component of *Café X*. *Café X* is located on the campus of Great Basin College in Elko, Nevada. *Café X* is owned and operated by its Executive Chef, Mr. Xavier Leveau. Following in the footsteps of two generations of French chefs in his own family, it is no surprise that Xavier began his formal training at the Culinary Arts Program of the Ceproc Academy that is located in Paris, France. By the time he was thirty, Xavier earned the high honor of being named "Executive Chef" by this internationally recognized academy. Xavier spent his first eleven years in the culinary world working in several 3-Star restaurants located in his home country of France. It was during this time that Xavier had the amazing honor of being personally trained by the esteemed French chef, Mr. Paul Bocuse, in Lyon, France.

In 1985, Xavier joined several of his culinary colleagues in a transatlantic venture to America. Together they joined the ranks of *The French Pavilion* located at the *Epcot Center* in Orlando, Florida. Xavier utilized his many talents at this authentic French restaurant for another ten years before his arrival in Elko, Nevada.

Xavier first opened his restaurant, *Café X*, on the GBC campus in 1997. Eleven years later, in 2008, he added a second little coffee bistro on the same campus. It is quaintly named *Café-X-cetera*.

For over thirteen years now Xavier has maintained a highly esteemed reputation for both quality service and quality cuisine across the entire state of Nevada. Xavier's internationally based training & experience, combined with his thirteen successful years here in Elko, Nevada, are testament alone of the phenomenal level of quality that is offered at *Café X*, *Café-X-cetera*, and now, *Les Delices* – truly some of Elko's finest!

Café X is located at:

Great Basin College
The Leonard Center for Student Life
1500 College Parkway
Elko, Nevada 89801
Restaurant Phone: (775) 753-2261
Cell Phone: (775) 340-5597
Email address: xavierl@gwmail.gbcnv.edu

(NOTE: Don't feel hemmed in with the choices offered here.
Come on in and design your own customized menu together with Xavier!)

Price lists available upon request.

~Offering a unique mix of freshly prepared delights~
From authentic French cuisine . . . to
good old-fashioned Western barbecues

Les Delices

"The Delights" of

Café



Dine-in or Home Delivery

Catering for your every need!
from . . .

- Familiar Family Gatherings
(from weddings to anniversaries to special birthdays)
- Intimate Gourmet Experiences for that "very special occasion"
(from Valentine's Day to Mother's Day to any other special day)
- Office and Holiday Parties
- Corporate Meetings and Banquets (private meeting rooms available)
- Club or Organization Meetings and Award Banquets
- Outdoor Barbecues
- Reunions of any kind (Family, High School classes, etc.)