Our charcuterie is made in-house by Chef Timothy Foley, a Long Island native who made his way to New York City after graduating from Culinary Institute of America for baking and savory in 2012. Beginning his career in the Hamptons, working at places such as Harbor Bistro & The Topping Rose to then working in Manhattan at Le Bernardin. Chef Foley has made his home at Le District and distinguished himself by winning prestigious awards such as Championnat du Monde de Pâté Croûte

#### **PATE** select pâtés have a 4.6-5 lb purchase minimum

BASQUE PATE GREEN PEPPERCORN foie gras PORK PATE ginger, garlic, scallion WILD BOAR PATE raisin, urfa, mint DUCK PATE pistachios, cherries VENISON PATE maple, blueberry, rosemary

PATE DE CAMPAGNE

# PATE EN CROUTE minimum of 5 lbs

RABBIT PATE strawberry, lavender, pierre poivre

PORK PATE pistachio, riesling, foie gras

### MOUSSE

PATE DE FOIE pork liver mousse

CHICKEN LIVER MOUSSE add truffle +5

PORK RILLETTES

**DUCK RILLETTES** 

HEAD CHEESE

#### COOKED SAUSAGE

GARLIC

ANDOUILLE

BFFF SAUCISSON

**BOUDIN NOIR** 

**BOUDIN BLANC** 

HOT DOG

#### DRY CURED

JAMBON DE BAYONNE

JAMBON DE PARIS

SAUCISSON

ROSETTE DE LYON

**PROSCIUTTO** 

### FRESH SAUSAGE

LAMB MERGUEZ

TOULOUSE

ITALIAN

CHIPOLATA

BANGER

CHICKEN BARBACOA

BUFFALO CHICKEN

BREAKFAST

CHORIZO

MEXICAN

**RED WINE** 

BEER & CHEESE

# PATISSERIE

Konlangerie

Born in Brooklyn, New York, Chef Vandie Greene was exposed to

honed his skills by taking classes and earning a journeyman

to assistant baker, to now being the Head Baker of Le District,

Vandie continues to make our delicious items daily.

family cooks, such as his mother, aunt and other family members

who influenced him to pursue a career in baking. Over the years he

certificate in cooking. Vandie has learned to create french classics

that the company has to offer. From humble beginnings as a baker,

MINI CROISSANT

MINI PAIN AU CHOCOLAT

PLAIN CROISSANT

BROICHE A TETE

WALNUT RAISINS PETIT PAN

BAGUETTE

PETIT PAIN

ALMOND CROISSANT

CHOCOLATE ALMOND CROISSANT

PAIN AU CHOCOLAT

PAIN SUISSE

PAIN AUX RAISINS

#### SELECTION DE PAIN $other\ options\ available\ upon\ request$





#### CHEESE

CAMEMBERT FOURME D'AMBERT COMTE



#### CONDIMENTS

OLIVES

SARDINES

SARDINES

**ANCHOVIES** 

OLIVE & HERB PETIT PAN PECAN CRANBERRY PETIT PAN SOURDOUGH LOAF

SOURDOUGH CEREALS LOAF

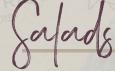




Sandwiches

10 order minimum

LD CHICKEN SALAD grilled chicken, walnuts, grapes
GRILLED CHICKEN goat cheese, edamame spread
MOZZARELLA fried green tomato, red pepper tapenade
JAMBON DE PARIS gruyère
TUNA PAN BAGNAT tomato, arugula, tapenade, pine nuts
ROAST BEEF caramelized onions, fromage blanc
PORK SHOULDER shaved cabbage, sriracha aioli
ROASTED TURKEY gruyère, tomato, avocado



10 order minimum

LE DISTRICT grilled chicken, walnuts, grapes

CHICKEN CAESAR romaine, grilled chicken, croutons, parmesan cheese, creamy garlic dressing

#### SALMON

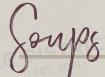
mix greens, seared salmon, green lentils, artichokes, goat cheese, tahini vinaigrette

#### NICUISE

albacore tuna, mix greens, fingerling potatoes, anchoives, hard boil egg, sherry vinaigrette

#### TURKEY

baby kale, spinach, sunflower seeds, grape tomatoes, cucumber, red onion, herb dressing



 $sold\ in\ one\ gallon\ containers$ 

MUSHROOM BISQUE FRENCH LENTIL

VEGETABLE PISTOU CHICKEN NOODLE

# SOMETHING ELSE YOU HAD IN MIND THAT'S NOT LISTED HERE?

CONTACT US AT:

INFO@LEDISTRICT.COM or 212.981.8588







# HAVE A OFFSITE CATERING EVENT? WE CAN ACCOMMODATE THAT TOO

FOR MORE INFORMATION GO TO OUR WEBSITE: WWW.LEDISTRICTCATERING.COM

