



CATERING

breakfast * lunch * dinner

century city
dtla
malibu
newport beach
san diego
scottsdale
venice
west hollywood

zinqué



BREAKFAST

small 8 to 10 people

large 12 to 16 people

FRENCH PASTRY BASKET (V)

croissants, chocolate croissants, madeleines, olive oil cake
\$110 | \$160

BREAKFAST SANDWICHES (V)

egg, tomato, basil, gruyère on english muffin
\$110 / 10 sandwiches | \$160 / 16 sandwiches

Add Avocado \$2, Bacon \$2, Prosciutto \$4, Smoked
Salmon \$5 per Sandwich

SALMON TOAST

whipped cream cheese, smoked salmon, pickled onion,
everything spice

\$130 / 8 toasts cut in 3 | \$190 / 12 toasts cut in 3

AVOCADO TOAST (V)

pan con tomate, avocado, parmesan

\$110 / 8 toasts cut in 3 | \$160 / 12 toasts cut in 3

Add Fried Egg \$3 per Toast

GRANOLA (V, GF)

homemade granola, yogurt, seasonal fruit

\$120 | \$180



BREAKFAST

small 8 to 10 people

large 12 to 16 people

QUINOA BREAKFAST BURRITO (V)

eggs, quinoa, avocado, spinach, gruyère, romesco sauce

\$130 / 10 burritos cut in ½ | \$200 / 16 burritos cut in ½

Add Bacon \$2 per Burrito

EGG CROISSANT SANDWICHES (V) CUT IN ½

egg, tomato, basil, gruyère

\$100 / 10 sandwiches cut in ½ | \$150 / 16 sandwiches cut in ½

Add Avocado \$2, Prosciutto \$4, Smoked Salmon \$5 per Sandwich

BAKED OATMEAL (V, GF)

bananas, berries, walnuts

\$110 | \$160

CHIA SEEDS PUDDING (VG, GF)

chia seeds, coconut milk, fresh fruit, goji berries, coconut flakes, chocolate nibs

\$100 | \$150

FRESH FRUIT SALAD (VG, GF)

\$80 | \$115

MINI EGG WHITE FRITTATAS / ZUCCHINI (V, GF)

\$65 / 15 frittatas | \$110 / 25 frittatas



ROMAN PIZZA BITES

Any assortment of...

TWO CHEESE (V)

gruyère, mozzarella, fresno chile

PEPPERONI

two cheeses, fresno chile, pepperoni

ZUCCHINI (V)

zucchini, onions, gruyère

BURRATA (V)

basil, san marzano tomato

VEGAN MARINARA (VG)

red sauce, garlic, black olives, mixed greens, lemon dressing

PROSCIUTTO

two cheeses, fresno chile, prosciutto, arugula

Small Platter \$160 / 60 bites feed 12 people

Large Platter \$250 / 96 bites feed 18 people



BOWLS + SALADS

small 8 to 10 people

large 12 to 16 people

LE BOWL: CHICKEN OR EGG WHITE FRITTATA (GF)

brown & forbidden rice bowl with arugula, tomatoes, avocado, comté & parmesan (V with Frittata)

\$125 / 9 orders | \$190 / 15 orders

MIXED LETTUCCES & AVOCADO SALAD (V, GF)

with tomatoes & comté

\$100 / 9 orders | \$160 / 15 orders

QUINOA, ROASTED BEETS, AVOCADO, GRATED CARROTS, CILANTRO (VG, GF)

\$110 / 9 orders | \$170 / 15 orders

CAPRESE SALAD (V, GF)

fresh tomato, mozzarella, basil

\$100 / 9 orders | \$160 / 15 orders

Add Protein to any Bowl or Salad...

Chicken or Prosciutto \$24 | \$32

Ahi Tuna or Smoked Salmon \$30 | \$40

Grilled Shrimps or Grilled Salmon \$36 | \$48

Hanger Steak \$60 | \$80



LUNCH + DINNER PLATTERS

small 8 to 10 people

large 12 to 16 people

SANDWICHES CUT IN 1/2

Any mix of Chicken Sandwich, Pork Banh Mi, Tomato Mozzarella (V), Pan Bagnat, Salami, Ham & Cheese, Tomato Mozzarella Prosciutto or Market Veggies (V)

\$130 / 20 1/2 sandwiches | \$200 / 30 1/2 sandwiches

Add Gluten-Free Bread \$2 per Sandwich

TARTINE ASSORTMENT

Any mix of Tomato Avocado (V), Tuna Tartare, Salami and/or Smoked Salmon Tartines on Poilane Bread

Each tartine is cut in 5 pieces

\$140 / 9 tartines | \$230 / 15 tartines



LUNCH + DINNER PLATTERS

small 8 to 10 people

large 12 to 16 people

CHARCUTERIE PLATTER

rosette de lyon, coppa, pâté de campagne
with toasted bread

\$80 / 5 orders | \$125 / 8 orders

ARTISAN FRENCH CHEESE PLATTER (V)

brie (Rodolphe Lemeunier), 8-month aged comté, époisses
with toasted bread

\$90 / 5 orders | \$140 / 8 orders

BURRATA & SAN DANIELE PROSCIUTTO PLATTER

\$85 / 5 orders | \$140 / 8 orders



HORS-D'OEUVRES

small 8 to 10 people

large 12 to 16 people

DEVEILED EGGS (V, GF)

mayo sriracha, pickled cucumbers, dill, chips

\$56 / 20 ½'s | \$90 / 32 ½'s

CAPRESE SKEWERS (V, GF)

fresh tomato, mozzarella, basil

\$48 / 16 skewers | \$75 / 26 skewers

PRAWN SKEWERS (GF)

garlic herb spice

\$75 / 16 skewers | \$120 / 26 skewers

LAMB MEATBALLS (GF)

za'atar yogurt sauce

\$80 / 32 meatballs | \$130 / 50 meatballs

FALAFEL (VG)

tahini, herb salad

\$64 / 32 pieces | \$100 / 50 pieces

FRIED ARTICHOKE WITH CAESAR DRESSING

\$75 / 20 pieces | \$120 / 32 pieces



MAINS

small 8 to 10 people

large 12 to 16 people

LASAGNA (V)

tomato, basil, three cheeses

\$120 / 8 orders | \$195 / 16 orders

GREEN LASAGNA (V)

zucchini, spinach, basil, camembert, ricotta, gruyère

\$125 / 8 orders | \$200 / 16 orders

7 VEGETABLES COUSCOUS TAJINE (V)

\$140 / 8 orders | \$195 / 12 orders

COUSCOUS ROYAL TAJINE: 7 VEGETABLES * CHICKEN * MERGUEZ SAUSAGE * LAMB

\$230 / 8 orders | \$350 / 12 orders

DESSERT

small 8 to 10 people

large 12 to 16 people

FLOURLESS CHOCOLATE CAKE (V, GF)

\$50 / 40 small bites | \$75 / 64 small bites



VEGGIES + QUICHES

small 8 to 10 people

large 12 to 16 people

POTATO GRATIN DAUPHINOIS (V, GF)

\$85 / 8 orders | \$165 / 16 orders

RATATOUILLE (VG, GF)

provençal roasted vegetables

\$85 / 8 orders | \$165 / 16 orders

ROASTED BRUSSELS SPROUTS (GF)

bacon, vinegar

\$100 / 8 orders | \$145 / 16 orders

ROASTED CAULIFLOWER (VG, GF)

vinegar, chili, romesco sauce, sweet raisins

\$90 / 8 orders | \$130 / 16 orders

GRILLED ASPARAGUS (GF)

bacon dressing, fried shallots

\$100 / 8 orders | \$145 / 16 orders

BROCCOLI, SPINACH & GREEN CURRY SOUP (VG, GF)

\$85 / 8 orders | \$165 / 16 orders

QUICHE LORRAINE CUT IN 6 SLICES

bacon, gruyère

\$69

QUICHE LEEK & GRUYÈRE CUT IN 6 SLICES (V)

\$65



BEVERAGES

small 8 to 10 people

large 12 to 16 people

LA COLOMBE COFFEE

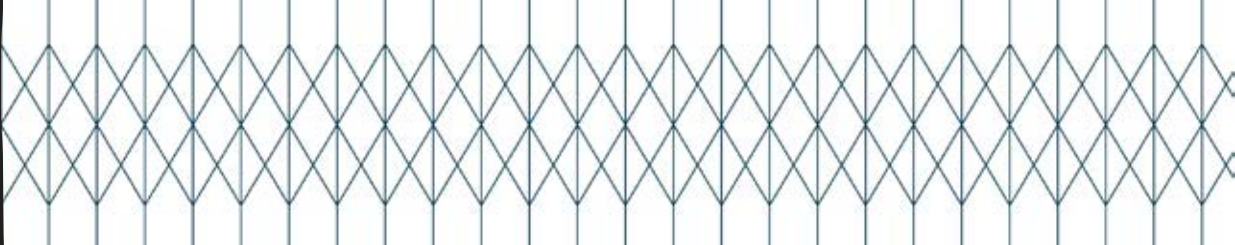
\$25 | \$60

ORANGE JUICE

\$25 | \$60

ICED TEA

\$25 | \$60



CONTACT

lezinqe.com/catering

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