

CATERING MENU



BOUCHON BREAD

SANDWICHES

Sandwich Platters *Small (5) \$55 | Medium (10) \$105 | Large (15) \$148*
Assortment of ham & cheese, smoked turkey, tuna Niçoise, roasted chicken and roasted portobello. All are served on our own artisanal bread and accompanied by cornichons.

Kettle Chips \$2.50 ea.

LUNCH ON-THE-GO

Picnic Lunch \$16 ea.
Sandwich, Kettle Chips,
chocolate Bouchon brownie & bottled water

Picnic Lunch Deluxe \$21 ea.
Sandwich, fresh fruit bowl, Kettle Chips,
chocolate Bouchon brownie & bottled water



IN OUR SIGNATURE CANVAS GIFT TOTE: ADD \$10 EA.

GREEN SALADS

Arugula & Strawberry
Arugula, strawberries, goat cheese, pecans, balsamic vinaigrette

Caesar Salad
Romaine, pickled red onions, shaved parmesan, croûtons, creamy parmesan dressing

Hearts of Romaine
Romaine, cucumbers, shaved carrots, shaved fennel, feta cheese, house vinaigrette

Spring Vegetable Salad
Mixed greens, quinoa, marinated artichokes, English peas, cucumbers, feta cheese, pistachios, mint, lemon vinaigrette

ALL SALADS ABOVE: *Small \$40 | Large \$60*
WITH ROASTED CHICKEN BREAST: *Small \$54 | Large \$84*
WITH AMERICAN POLE-CAUGHT TUNA SALAD: *Small \$68 | Large \$112*

Laitue *Small \$32 | Large \$48*
Bibb lettuce & garden herbs served with a house vinaigrette

WITH ROASTED CHICKEN BREAST: *Small \$46 | Large \$72*
WITH AMERICAN POLE-CAUGHT TUNA SALAD: *Small \$60 | Large \$100*

SIDES

Roasted Carrots & Broccoli Salad *Small \$32 | Large \$49*
Carrots, broccoli, parsley, pine nuts with a caraway vinaigrette

Tabbouleh *Small \$32 | Large \$49*
Bulgur wheat, tomatoes, mint, red onions & parsley with a lemon vinaigrette

Spring Bean Salad *Small \$35 | Large \$52*
Chickpeas, pole beans, radish, & hazelnuts with a ravigote vinaigrette

Quinoa *Small \$35 | Large \$52*
Quinoa, marinated artichokes, English peas, cucumber, feta cheese, pistachios & mint with a lemon vinaigrette

Israeli Couscous *Small \$28 | Large \$42*
Arugula, piquillo peppers & Niçoise olives with a champagne vinaigrette

Orecchiette Pasta *Small \$28 | Large \$42*
Basil pesto, sun-dried tomatoes & shaved aged Parmigiano Reggiano cheese

Fingerling Potato Salad *Small \$26 | Large \$38*
Whole-grain mustard vinaigrette

SPECIALTY

Cheese *Small \$85 | Large \$150*
Artisanal cheeses, seasonal fruit, roasted nuts & preserves served with our own artisanal breads

Charcuterie *Small \$85 | Large \$150*
Cured meats, pickled vegetables & Dijon mustard served with our own artisanal breads

Crudités *Small \$60 | Large \$100*
Seasonal vegetables served with buttermilk ranch & roasted garlic hummus

Smoked Salmon Platter *Small \$85 | Large \$155*
English cucumbers, capers, pickled red onions, lemon crème fraîche & brioche toast points

LUNCH GATHERINGS

light

8 PEOPLE: \$175 | 15 PEOPLE \$250

Selection of Sandwiches, Choice of Green Salad
Add roasted chicken breast additional \$15

Bouchon Signature Cookie Platter

hearty

8 PEOPLE: \$255 | 15 PEOPLE \$350

Selection of Sandwiches, Choice of Green Salad
Add roasted chicken breast additional \$15

Pasta Salad & Chips, Bouchon Signature Cookie Platter
Fresh-Brewed Iced Tea or Equator Coffee Service

SWEETS

Chocolate Bouchons *Small (20) \$38 | Medium (30) \$57 | Large (56) \$100*
Petite chocolate brownies with semi-sweet morsels

Bouchon Signature Cookie Platter

Small (30) \$45 | Medium (50) \$65 | Large (62) \$77
Mini chocolate chunk, chocolate bouchons, better nutters, oatmeal raisin & TKOs

French Macaron Platter *Small (20) \$50 | Medium (40) \$100 | Large (60) \$150*
Petite caramel, chocolate, pistachio, vanilla & seasonal offerings

Petite Crème Puff Platter *Small (10) \$25 | Large (25) \$62*
Vanilla whipped cream, vanilla custard & caramel jam

Chocolate Tart 8" | \$38
Dark chocolate ganache, milk chocolate ganache & hazelnut praline crunch

Lemon Tart 8" | \$38
Lemon curd, lemon madeleine sponge & toasted meringue

Fruit Tart 8" | \$40
Seasonal selection

CAKES

Entremet 8" | \$60
A European-style cake that is perfect for any occasion. Chocolate and seasonal fruit varieties available. *Inquire about personalized inscriptions.*

Custom
Our pastry chefs are delighted to create a cake in the flavor and size of your choice. Please allow 72 hours notice.

BEVERAGES

Soft Drinks *Coke or Diet Coke* **\$2.25**
Alain Milliat White Peach Nectar **\$4.50**
Alain Milliat Mango Nectar **\$4.50**
Water *Still or Sparkling* **\$2.95**
Lemonade **\$4.00/\$19** (1/2 gal.)
Fresh-Brewed Iced Tea **\$2.55/\$15** (1/2 gal.)
Orange Juice **\$4.75/\$20** (1/2 gal.)
Equator Coffee Service *Bouchon House Blend, Decaf* **\$28** (96 oz.)
Tea Service *Cranberry-Orange, Earl Grey & English Blfst* **\$28** (96 oz.)
Arnold Palmer *Lemonade & Iced Tea together* **\$3.50/\$17** (1/2 gal.)

COFFEE AND TEA SERVICE INCLUDES CUPS, LIDS, MILK AND SUGAR.

BREAKFAST

Bouchon Breakfast
Mini croissants, pain au chocolat, assorted mini muffins & scones served with housemade jam & butter
Small (26) \$40 | Medium (50) \$77 | Large (66) \$107

Croissant Platter
Mini croissants, pain au chocolat, ham & cheese & almond croissants
Small (16) \$34 | Large (28) \$57

Ham & Cheese Croissant Platter
Mini Parisian ham & Emmenthaler cheese croissants
Small \$47 | Large \$73

Mini Breakfast Loaf Platter
Banana bread, coffee cake & seasonal selections served with housemade jam
Small (15) \$30 | Large (30) \$54

Yogurt Bar
Greek yogurt, granola, cranberries, apricots, currants, golden raisins, black raisins, almonds, honey & berry compote
Serves 8-10 people | \$75

Individual Yogurt Parfait
Low-fat organic yogurt & Greek yogurt, housemade jam & Bouchon granola
\$3.25 ea.

Mini Granola Bars
Rolled oats, toasted almonds, honey & dried fruit
16 pieces | \$28

Fruit Salad
Chef's selection of seasonal fruit
Small \$48 | Large \$78

Fruit Platter
Chef's selection of sliced seasonal fruit
Small \$58 | Large \$88

Smoked Salmon Platter
English cucumbers, pickled red onions & chive-caper cream cheese served with mini bagels
Small \$85 | Large \$155

Smoked Salmon Sandwich Platter
Smoked salmon with herb cream cheese, pickled red onions & watercress on mini brioche buns
Small (12) \$48 | Large (30) \$120

QUICHE

We offer a variety of whole quiches. *Please inquire about current selections.*
9" | \$65 ea.

Featuring a wide selection of artisanal breads, viennoiserie, sandwiches, salads, and classic desserts inspired by Chef Thomas Keller's memories of life in France, Bouchon Bakery offers a unique twist on traditional French boulangerie fare. Regardless of the occasion, our catering team will help you bring the best of Bouchon Bakery to your next gathering.



212.823.9357

ONLINE: catering.thrg.com
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SERVING SIZES

PLATTERS: SMALL 4-6PP
MEDIUM 8-10PP | LARGE 12-14PP
SALADS: SMALL 4-6PP | LARGE 8-10PP
CAKES & TARTS: 8-10PP
BEVERAGE SERVICE: 8-10PP

PLEASE NOTE THE FOLLOWING WHEN ORDERING: THE CATERING DEPARTMENT IS OPEN FROM 9AM-5PM, MONDAY THRU FRIDAY. ALL ORDERS SHOULD BE PLACED BY 3PM THE DAY PRIOR, AND BY 3PM FRIDAY FOR WEEKEND AND MONDAY ORDERS. ALL DELIVERIES ARE SUBJECT TO AN ADMINISTRATIVE AND/OR DELIVERY FEE. THESE FEES ARE NOT CONSIDERED GRATUITY, WHICH IS ALWAYS OPTIONAL, AND AT THE DISCRETION OF THE GUEST. REGULAR CATERING ORDERS ARE SUBJECT TO A 50% CHARGE FOR CANCELLATIONS MADE WITHIN 24 HOURS. CANCELLATION OF CUSTOM ORDERS WITHIN 48 HOURS WILL BE CHARGED IN FULL. MENU AND PRICES ARE SUBJECT TO CHANGE.

BREAKFAST GATHERINGS

light

8 PEOPLE: \$139 | 15 PEOPLE \$220

**Bouchon Breakfast, Fruit Salad
Equator Coffee Service**

hearty

8 PEOPLE: \$220 | 15 PEOPLE \$310

**Bouchon Breakfast, Fruit Salad, Whole Quiche
Equator Coffee Service & Orange Juice**