

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 & Gruyère 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.

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.

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

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.tkr.com

EMAIL: cateringnyc@bouchonbakery.com

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.

CATERING MENU



BOUCHON BAKERY

SANDWICHES

Sandwich Platters *Small (5) \$55 | Medium (10) \$105 | Large (15) \$148*
Assortment of ham & cheese, roast beef, tuna Niçoise and Brie L.T.
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

Caesar Salad
Romaine, pickled red onions, shaved parmesan & croutons
served with creamy parmesan dressing

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

Winter Vegetable Salad
Mixed greens, roasted cauliflower, shaved red onion,
toasted almonds, watermelon radish & bulgur wheat
served with citrus 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*

SIDES

Quinoa Grain *Small \$35 | Large \$49*
Quinoa, pickled fennel, pepitas, roasted parsnips & 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*
New crop potatoes, pickled red onions, arugula & Dijonnaise

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, pickled red onions, watercress, herbed cream cheese
& 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**

Water Still or Sparkling **\$.95** (250ml)

Lemonade **\$5.75/\$19** (1/2 gal.)

Fresh-Brewed Iced Tea **\$2.55/\$15** (1/2 gal.)

Orange Juice **\$5.75/\$20** (1/2 gal.)

Equator Coffee Service Bouchon House Blend, Decaf **\$28** (96 oz.)

Tea Service Cranberry-Orange, Earl Grey & English Bkfst. **\$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.