

## Sweets

### Chocolate Bouchons

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

### Bouchon Signature Cookie Platter

Mini chocolate chunk, chocolate bouchons, better nutters, oatmeal raisin & TKOs  
**Small (30) \$38 | Medium (50) \$58 | Large (62) \$70**

### French Macaron Platter

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

### Petite Crème Puff Platter

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

### Chocolate Tart

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

### Lemon Tart

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

### Fruit Tart

Seasonal selection  
**8" | \$40**

## Cakes

### Entremet

A European-style cake that is perfect for any occasion. Chocolate and seasonal fruit varieties available. Inquire about personalized inscriptions.  
**8" | \$55**

### Custom

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

## Beverages

<b>Soft Drinks</b> <i>Coke, Diet Coke, Sprite</i> . . . . .	<b>\$2.25</b>
<b>Aranciata Sparkling Orange</b> . . . . .	<b>\$3.00</b>
<b>Rosa Blood Orange Sparkling</b> . . . . .	<b>\$3.00</b>
<b>Water</b> <i>Still or Sparkling</i> . . . . .	<b>\$2.50</b>
<b>Lemonade</b> . . . . .	<b>\$4.00/\$19</b> (1/2 gal.)
<b>Fresh-Brewed Iced Tea</b> . . . . .	<b>\$2.50/\$15</b> (1/2 gal.)
<b>Orange Juice</b> . . . . .	<b>\$4.25/\$20</b> (1/2 gal.)
<b>Equator Coffee Service</b> <i>Bouchon House Blend, Decaf.</i> . . . .	<b>\$26</b> (96 oz.)
<b>Tea Service</b> <i>Cranberry-Orange, Earl Grey &amp; English Breakfast</i>	<b>\$26</b> (96 oz.)
<b>Arnold Palmer</b> <i>Lemonade &amp; Iced Tea together</i> . . . . .	<b>\$3.50/\$17</b> (1/2 gal.)

Coffee and tea service includes cups, lids, milk and sugar.

## 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**

## 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**

### 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 4pm the day prior, and by 3pm Friday for weekend and Monday orders. Orders placed after 4:00 p.m. for the following day and same day requests will be subject to a 15% late fee. All deliveries are subject to a 15% fee which provides all cutlery, transportation of goods and pickups when necessary. Catering orders are subject to a 50% charge for cancellations made within 24 hours. Cancellation of Custom Cakes within 48 hours will be charged in full. Menu and prices are subject to change.



**212.823.9357**



**Monday thru Friday, 9am–5pm**  
**online: catering.tkr.com**  
**email: cateringnyc@bouchonbakery.com**

# BOUCHON BAKERY



**212.823.9357**  
**catering.tkr.com**

# Breakfast

## Bouchon Breakfast

Mini croissants, pain au chocolat, assorted mini muffins & scones served with housemade jam & butter

**Small \$40 | Medium \$77 | Large \$107**

## Croissant Platter

Mini croissants, pain au chocolat, ham & cheese & almond croissants

**Small \$34 | Large \$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 \$28 | Large \$52**

## Yogurt Bar

Greek yogurt, 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 quiche. Please inquire about current selections. **9" | \$65 ea.**

# Sandwiches

## Sandwich Platters

Assortment of ham & cheese, smoked turkey, tuna Niçoise, chicken salad and portobello mushroom. All are served on our own artisanal bread and accompanied by cornichons.

**Small (5) \$55 | Medium (10) \$100 | Large (15) \$143**

## Kettle Chips

**\$2 ea.**

# Lunch On-the-Go

## Picnic Lunch

Sandwich, Kettle Chips, chocolate Bouchon brownie & bottled water

**\$16 ea.**

## Picnic Lunch Deluxe

Sandwich, fresh fruit bowl, Kettle Chips, chocolate Bouchon brownie & bottled water

**\$21 ea.**

In our signature canvas gift tote—add: **\$10 ea.**

# Green Salads

## Caesar Salad

Romaine hearts, Parmigiano Reggiano, pickled red onions & baguette croutons with a creamy Parmesan dressing

## Arugula Salad

Arugula, apples, pickled red onions, goat cheese & walnuts with an apple cider vinaigrette

## Hearts of Romaine

Romaine, cucumbers, shaved carrots, shaved fennel & feta cheese with a house vinaigrette

## Winter Vegetable Salad

Mixed greens, barley, roasted beets, winter citrus & pistachios with a 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*

## Laitue

Bibb lettuce & garden herbs served with a house vinaigrette

**Small \$32 | Large \$48**

*With roasted chicken breast: Small \$46 | Large \$72*

*With American pole-caught tuna salad: Small \$60 | Large \$100*

# Sides

## Roasted Carrots

Carrots, golden raisins & sunflower seeds with a curried yogurt vinaigrette

**Small \$32 | Large \$49**

## Roasted Winter Vegetables

Broccoli, cauliflower, brussel sprouts, bacon lardon & pickled fennel with a Banyuls vinaigrette

**Small \$35 | Large \$52**

## Roasted Beets

Beets, winter citrus, goat cheese & pistachios with a citrus vinaigrette

**Small \$32 | Large \$49**

## Chickpea Salad

Chickpeas, carrots, cucumbers, radish, piquillo peppers, pickled red onions & feta cheese with a red wine vinaigrette

**Small \$32 | Large \$49**

## Israeli Couscous

Arugula, piquillo peppers & Niçoise olives with a champagne vinaigrette

**Small \$28 | Large \$42**

## Orecchiette Pasta

Basil pesto, sun-dried tomatoes & shaved aged Parmigiano Reggiano cheese

**Small \$28 | Large \$42**

## Fingerling Potato Salad

Whole-grain mustard vinaigrette

**Small \$26 | Large \$38**

# Specialty

## Cheese

Artisanal cheeses, seasonal fruit, roasted nuts & preserves served with our own artisanal breads

**Small \$85 | Large \$150**

## Charcuterie

Cured meats, pickled vegetables & Dijon mustard served with our own artisanal breads

**Small \$85 | Large \$150**

## Crudités

Seasonal vegetables served with buttermilk ranch & roasted garlic hummus

**Small \$60 | Large \$100**

## Smoked Salmon Platter

English cucumbers, capers, pickled red onions, lemon crème fraîche & brioche toast points

**Small \$85 | Large \$155**