

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) \$42 | Medium (50) \$62 | Large (62) \$74

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" | \$60

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 <i>Coke or Diet Coke</i>	\$2.25
Alain Milliat White Peach Nectar	\$4.50
Alain Milliat Mango Nectar	\$4.50
Water <i>Still or Sparkling</i>	\$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 <i>Bouchon House Blend, Decaf</i>	\$28 (96 oz.)
Tea Service <i>Cranberry-Orange, Earl Grey & English Bkfst</i>	\$28 (96 oz.)
Arnold Palmer <i>Lemonade & Iced Tea together</i>	\$3.50/\$17 (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 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.



212.823.9357



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

**BOUCHON
 BAKERY**



212.823.9357
catering.tkg.com

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) \$28 | Large (30) \$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 quiches. Please inquire about current selections.

9" | \$65 ea.

Sandwiches

Sandwich Platters

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

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

Kettle Chips

\$2.50 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, pickled red onions, shaved Parmigiano Reggiano cheese & croutons with a creamy Parmesan dressing

Beets & Goat Cheese Salad

Arugula, beets, Winter citrus, goat cheese & hazelnuts with a citrus vinaigrette

Hearts of Romaine

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

Winter Vegetable Salad

Mixed greens, bulgur wheat, beets, Winter squash, pickled fennel & pecans with a maple-banyuls 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

Carrot & Citrus Salad

Carrots, Winter citrus, pistachios, cilantro & pistou

Small \$32 | Large \$49

Chickpeas & Cauliflower

Chickpeas, cauliflower, radish & pickled red onions with an arugula & lemon vinaigrette

Small \$32 | Large \$49

Wild Rice Salad

Wild rice, quinoa, broccoli, dried cranberries, dried apricots, parsely & pine nuts with a citrus shallot vinaigrette

Small \$35 | Large \$52

Bulgur Grain

Bulgur wheat, beets, Winter squash, pickled fennel & pecans with a maple Banyuls vinaigrette

Small \$35 | Large \$52

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