

## 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](http://catering.thrg.com)  
**EMAIL:** [cateringnyc@bouchonbakery.com](mailto: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.

## 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**