

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" | \$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

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	\$4.25/\$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 (16) \$28 | Large (28) \$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, 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

Kale Caesar

Tuscan kale, shave Parmigiano Reggiano cheese, pickled red onion & 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

Autumn Vegetable Salad

Mixed greens, farro, Autumn squash, pickled beech mushrooms, red pears & pecans with a honey-sage 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, sweet potatoes & pistachios with a feta cheese dressing

Small \$32 | Large \$49

Roasted Brassicas Salad

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

Small \$35 | Large \$52

Farro

Farro, butternut squash, pickled beech mushroom, red pears & pecans with a honey-sage 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