

Sweets

Chocolate Bouchons

Petite chocolate brownies with semi-sweet morsels

Small (20) \$36 | Medium (30) \$55 | Large (56) \$100

Bouchon Signature Cookie Platter

Mini chocolate chunk, chocolate bouchons, better nutters, oatmeal raisin & TKOs

Small (30) \$30 | Medium (50) \$50 | Large (62) \$62

French Macaron Platter

Petite caramel, chocolate, pistachio, vanilla & seasonal offerings

Small (20) \$50 | Medium (40) \$100 | Large (60) \$150

Chocolate Tart

Dark chocolate ganache, milk chocolate ganache & hazelnut praline crunch

10" | \$48

Lemon Tart

Lemon curd, lemon madeleine sponge & toasted meringue

10" | \$48

Fruit Tart

Seasonal selection

10" | \$50

Cakes

Custom

Our Pastry Chefs are delighted to create a cake in the flavor and size of your choice. Please allow 48 hours notice.

Beverages

Soft Drinks Coke, Diet Coke, Sprite (8 oz.) \$2.75

Water Still or Sparkling (16 oz.) \$3.00

Fresh Orange, Grapefruit or Green Juice (16 oz.) \$7.00

Equator Coffee Service Bouchon House Blend, Decaf (96 oz.) \$25

Tea Service Chamomile, Earl Grey & Jasmine Almond (96 oz.) \$25

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

Breakfast Gatherings

simple

8 PEOPLE: \$130 | 15 PEOPLE: \$210

Bouchon Breakfast
Fruit Platter
Equator Coffee Service

heartly

8 PEOPLE: \$210 | 15 PEOPLE: \$295

Bouchon Breakfast
Fruit Platter
Whole Quiche
Equator Coffee Service
& Orange Juice

Lunch Gatherings

simple

8 PEOPLE: \$145 | 15 PEOPLE: \$220

Selection of Sandwiches
Choice of Salad
Add roasted chicken breast
\$15
Bouchon Signature
Cookie Platter

heartly

8 PEOPLE: \$220 | 15 PEOPLE: \$305

Selection of Sandwiches
Choice of Salad
Add roasted chicken breast
\$15
Couscous Salad & Chips
Bouchon Signature
Cookie Platter
Hot 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 48 hours in advance. Pre-payment is required for all catering orders. Regular 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. All catering orders are subject to a 15% service charge and 9% California sales tax.



orders@bouchonbakery.com

Catering Hours: 9am–5pm, Monday thru Friday



Breakfast

Bouchon Breakfast

Mini croissants, pain au chocolat, assorted mini muffins and scones served with preserves & butter

Small \$38 | Medium \$75 | Large \$105

Croissant Platter

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

Small \$30 | Large \$52

Individual Yogurt Parfait

Greek yogurt, seasonal preserves & Bouchon granola

\$5.50 ea.

Fruit Platter

Chef’s selection of sliced seasonal fruit

Small \$55 | Large \$85

Smoked Salmon Platter

English cucumbers, pickled red onions, dill cream cheese served with toasted croûtons

Small \$80 | Large \$150

Mini Granola Bars

Rolled oats, toasted almonds, honey & dried fruit

Serves 8–10 people | \$38

Quiche

We offer a variety of whole quiche.
Please inquire about current selections.

8" | \$65 ea.

Sandwiches

Sandwich Platters

Assortment of ham & cheese, roasted turkey, tuna niçoise and seasonal vegetarian options. All are served on our own artisanal bread and accompanied by cornichons.

Small (5) \$48 | Medium (10) \$90 | Large (15) \$135

Kettle Chips

\$2 ea.

Lunch On-the-Go

Picnic Lunch

Sandwich, Kettle Chips & chocolate bouchon

\$15 ea.

Picnic Lunch Deluxe

Sandwich, Israeli couscous salad, whole fruit, chocolate bouchon & bottled water

\$22 ea.

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

Salads

Kale Caesar

Tuscan kale, pecorino, bread crumbs, tomatoes, anchovy dressing

Couscous

Israeli couscous with jingle bell peppers, kale & red wine vinaigrette

Marinated Beets

goat cheese & pickled red onions

Wheatberry

farmers' market vegetables & red wine vinaigrette

Bibb Salad

Bibb lettuce & fines herbes served with house vinaigrette

All Salads: Small \$32 | Large \$48

Add roasted chicken breast: Small \$14 | Large \$24

Add American pole-caught tuna salad: Small \$28 | Large \$52

Anytime

Cheese

Artisanal cheeses, seasonal fruit, roasted nuts & preserves served with our own epi baguette

Large \$150

Charcuterie

Cured meats, pickled vegetables & Dijon mustard served with our own epi baguette

Large \$150

Crudités

Seasonal vegetables served with green goddess dressing & white bean puree

Large \$100

Smoked Salmon Platter

English cucumbers, pickled red onions, dill cream cheese served with toasted croûtons

Small \$80 | Large \$150

Fresh & Smoked Salmon Rillettes

served in a mason jar with toasted croutons \$30.00 ea. (5 oz.)

Foie Gras de Canard

served in a mason jar with toasted baguette

\$35.00 ea. (2.5 oz.)

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