

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

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

light

8 PEOPLE: \$139 | 15 PEOPLE \$220

Bouchon Breakfast
Fruit Salad
Equator Coffee Service

heartly

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

heartly

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. All deliveries are subject to a 15% fee which provides all cutlery, transportation of goods and pickups when necessary. 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.



212.823.9357



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

BOUCHON[®]

BAKERY

CATERING

212.823.9357

catering.tlrg.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, curried chicken salad and heirloom tomato. 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

Simple Salad
Mixed greens, feta cheese, cucumbers, shaved carrots & shaved fennel with a champagne vinaigrette

Hearts of Romaine
Romaine hearts, grape tomatoes, hard boiled eggs, Point Reyes bleu cheese with a house vinaigrette

Summer Vegetable Salad
Mixed greens, pearl couscous, roasted corn, pickled blueberries,watermelon radish & pistachios with a house 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

Tomato & Corn
Marinated heirloom tomatoes & Summer corn with a red wine vinaigrette
Small \$35 | Large \$52

Quinoa
Roasted corn, pickled blueberries & watermelon radish with a house vinaigrette
Small \$32 | Large \$49

Chickpea Salad
Roasted squash, grape tomatoes & Picholine olives 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