

CATERING MENU

fine fare for all occasions



(212) 965 1785 catering@balthazarny.com



Established in 1997,

Balthazar Bakery continues to delight guests

with high quality meals and

baked goods using simple, fresh ingredients

crafted by traditional methods.

Our catering menu offers a

wide array of items perfect for breakfasts

and lunches of any size or occasion.

To speak with our catering specialist

call (212) 965 1785

or email us at

catering@balthazarny.com



VIENNOISERIE PLATTER

a beautiful platter with an assortment of our breakfast mini pastries served with butter and jam

BUTTER CROISSANT

PAIN AU CHOCOLAT

STICKY BUN

ORANGE BRIOCHE

DONUT

(SUGAR, CHOCOLATE OR SEASONAL)

ALMOND CROISSANT

CINNAMON BUN

BLUEBERRY MUFFIN

ASSORTED DANISH

SCONE

(BUTTER, CRANBERRY OR OATMEAL RAISIN)

\$6 per person, five-guest minimum

24-HOUR NOTICE IS REQUIRED

SEASONAL FRUIT

served mixed in a decorative ceramic bowl or artfully arranged on a platter

SEASONAL MELON, APPLES, PINEAPPLE, GRAPES AND ASSORTED BERRIES

small: \$45, serves 6 to 8 guests | large: \$65, serves 10 to 12 guests

BERRY BOWL

\$130, serves 10 to 12 guests

PETIT DEJEUNER

an assortment of our breakfast pastries, seasonal fruit salad and anèri coffee service

small: \$155, serves 8 to 10 guests | large: \$225, serves 12 to 15 guests

MINI CROISSANT PLATTER

MINI HAM, GRUYÈRE AND BUTTER CROISSANT
with béchamel sauce

MINI GOAT CHEESE AND TOMATO CROISSANT

\$42 per dozen, 1 dozen minimum

24-HOUR NOTICE IS REQUIRED

BREAKFAST PACKAGE

an assortment of our breakfast tartines, savory croissants and anèri coffee service

\$150, serves 10 to 12 guests

BREAKFAST PLATTER

a selection of our breakfast tartines

JAMBON-BEURRE ON DEMI-FIGELLE

prosciutto cotto, sweet butter with fleur de sel
and sliced cornichons on our mini-baguette

EGG SALAD TARTINE

with applewood smoked bacon and roasted cherry tomatoes
on our pain de mie bread

SMOKED SALMON TARTINE

norwegian smoked salmon, whipped scallion cream cheese,
capers and chives on our multi-grain pullman bread

AVOCADO TARTINE

with feta cheese, radishes, black sesame seeds
and spicy togarashi seasoning on our multi-grain pullman bread

\$7 per person, five-guest minimum

WHOLE QUICHE

VEGETARIAN QUICHE

roasted peppers and caramelized onions –or– spinach, ramp and cheddar

QUICHE LORRAINE

with french ham and gruyère

GOAT CHEESE TART

with caramelized onions

\$36 per 10" tart, serves 8 to 10 guests

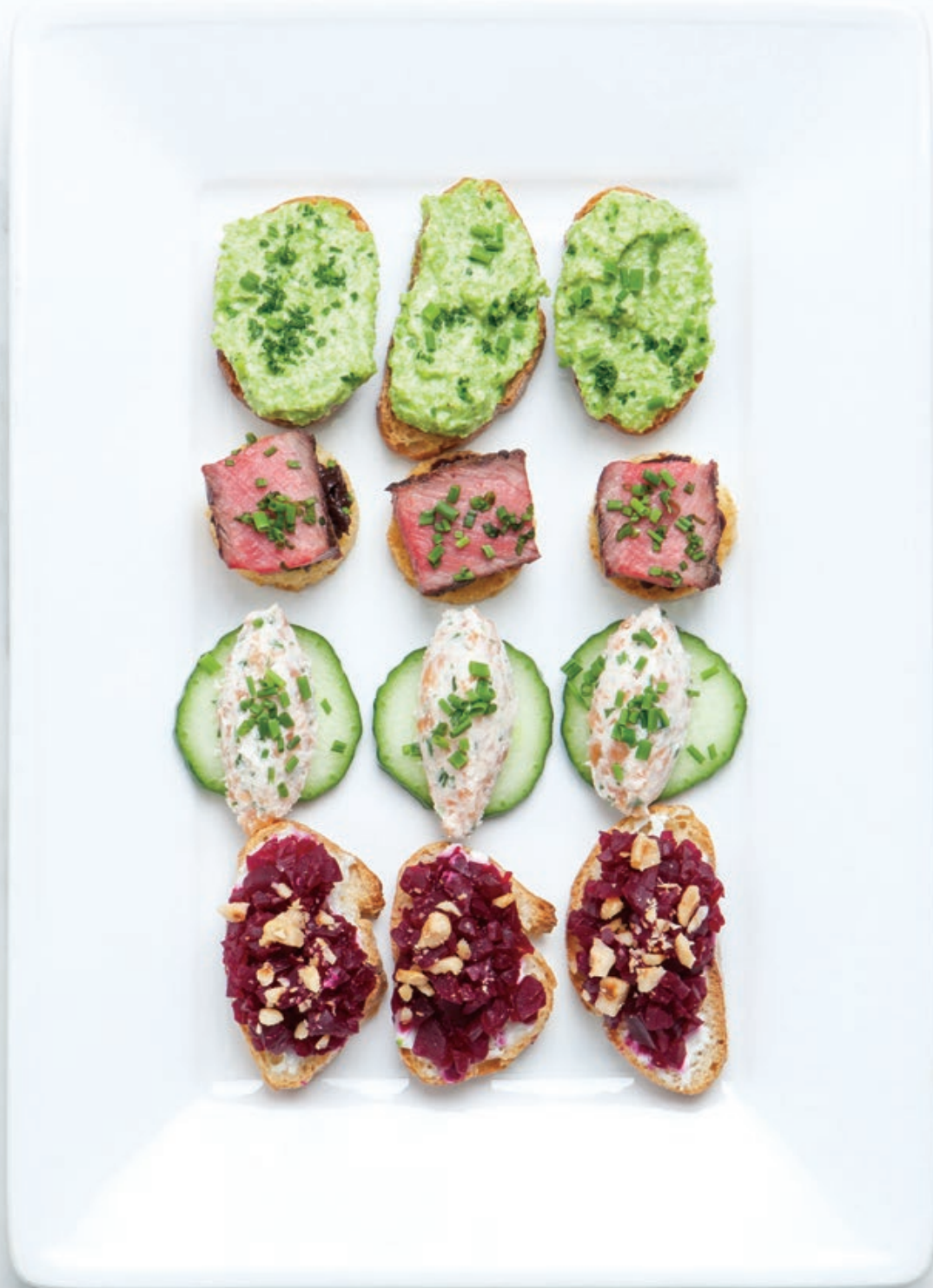
MINI QUICHE PLATTER

QUICHE LORRAINE, VEGETARIAN QUICHE AND GOAT CHEESE TART

\$35 per dozen, 1 dozen minimum

24-HOUR NOTICE IS REQUIRED





ARTISANAL CHEESE BOARD

served with dried fruit, caper berries and assorted nuts

**BRIE, CHEDDAR, SWISS GRUYÈRE,
DANISH BLUE,
PONT L'ÉVÊQUE, PARMIGIANO REGGIANO**

\$150, serves up to 12 guests

CRUDITE

MARKET VEGETABLES
with lemon-herb dip and garlic hummus

\$110, serves up to 12 guests

CANAPES

ENGLISH PEA, TARRAGON AND RICOTTA CROSTINI

ROASTED BEETS CROSTINI
with blue cheese and roasted hazelnuts

CUCUMBER, SMOKED SALMON AND HERBED GOAT CHEESE

GRILLED STEAK ON BRIOCHE
with red onion marmalade and chives

\$66 for 2 dozen, serves 6 to 8 guests

SKEWERS

SLICED STEAK
with an "au poivre" dipping sauce

MARINATED CHICKEN
rosemary, parsley, mint, garlic and orange zest

GRILLED SHRIMP
garlic, pink peppercorns, fennel seed and coriander
with a tamari and pineapple dipping sauce

\$80 for 2 dozen, serves 8 to 10 guests

SANDWICH PLATTER

ROAST TURKEY

vermont cheddar, avocado, lemon mayonnaise
and arugula on multigrain batard

SERRANO HAM

piquillo peppers, manchego cheese, pickled red onion,
arugula and black olive tapenade on a seeded hero

SLOW ROASTED CHICKEN

grilled leeks, green apples, manchego cheese, arugula
and romesco sauce on a seeded hero

LINE-CAUGHT TUNA

lemon, capers, shaved fennel and watercress
on brioche seeded bun

FRESH MOZZARELLA

roasted and pickled peppers, black olives, spinach
and basil mayonnaise on focaccia sottile

JAMBON GRUYÈRE

french ham and gruyère on a buttered baguette

SEASONAL VEGETARIAN SANDWICH

\$55, serves 5 guests | \$11 for each additional guest

TEA SANDWICH PLATTER

*an assortment of jambon gruyère, fresh mozzarella
and turkey sandwiches
on multigrain or pain au levain pullman bread*

\$50, serves 5 guests | \$10 for each additional guest

LUNCH PACKAGE

*an assortment of our sandwich selections, a large salad bowl
and a cookie platter*

\$205, serves 10 guests





ENTREE SALADS

served in an elegant ceramic bowl

BALTHAZAR SALAD

asparagus, haricots verts, fennel, avocado, radish, shredded beets, lemon zest, ricotta salata and a truffle vinaigrette

\$65 per bowl

HERB-ROASTED CHICKEN SALAD

roasted brussels sprouts, butternut squash and spiced pumpkin seeds over kale and romaine with a sherry vinaigrette

\$70 per bowl

MEDITERRANEAN SALAD

chickpeas, cherry tomatoes, feta cheese, black olives and pickled red onion over a romaine, arugula, mint and parsley salad with an oregano-lemon vinaigrette

\$65 per bowl

MIXED GRAINS SALAD

cucumber, pickled red onion and feta cheese over spinach and frisée with a lemon-basil vinaigrette

\$60 per bowl

CRUDAIOLA PASTA SALAD

fresh mozzarella, tomatoes, onions, capers, anchovies and fresh basil

\$55 per bowl

FRESH MOZZARELLA SALAD

with tomatoes and fresh basil

\$60 per bowl

GERMAN POTATO SALAD

boiled yukon gold potatoes, macerated red onions, boiled egg and a mustard vinaigrette

\$50 per bowl

bowls serve 10 guests

BOXED LUNCH

includes the following items in a bakery to-go box

CHOICE OF

FRENCH ONION SOUP OR SOUP DU JOUR

CHOICE OF

ROAST TURKEY

vermont cheddar, avocado, lemon mayonnaise
and arugula on multigrain bâtard

SLOW ROASTED CHICKEN

grilled leeks, green apples, manchego cheese,
arugula and romesco sauce on a seeded hero

JAMBON GRUYÈRE

french ham and gruyère on a buttered baguette

BALTHAZAR SALAD

asparagus, haricots verts, fennel, avocado, radish,
shredded beets, lemon zest, ricotta salata and a truffle vinaigrette

CITRUS-MARINATED CHICKEN SALAD

sugar snap peas, caramelized fennel and radish
over arugula and pea tendrils with a lemon-mint vinaigrette

MEDITERRANEAN SALAD

chickpeas, cherry tomatoes, feta cheese,
black olives and pickled red onion over a romaine,
arugula, mint and parsley salad
with an oregano-lemon vinaigrette

CHOICE OF

CHOCOLATE WALNUT COOKIE, MADELINE OR BROWNIE

CHOICE OF

EVIAN STILL WATER, SAN PELLGRINO SPARKLING WATER,
ANÈRI COFFEE OR CANNED SODA

\$24 per box

ANERI COFFEE SERVICE

*served in a coffee urn with a selection of sweeteners
and your choice of milk*

\$40 per urn, serves 10 guests

TEA SERVICE

*a selection of teas from in pursuit of tea accompanied
with a selection of sweeteners and your choice of milk*

\$3 per person, five-guest minimum

COLD DRINKS

★ SAN PELLEGRINO ★

aranciata rosa, aranciata or limonata

EVIAN STILL WATER, SAN PELLEGRINO SPARKLING WATER,
COKE, DIET COKE, BOYLAN GINGER ALE, BLACK CHERRY OR ORANGE SOD

\$2.50 per beverage

the following are served in a pitcher:

FRESHLY SQUEEZED ORANGE JUICE

FRESH ICED TEA

GRAPEFRUIT, PINEAPPLE OR CRANBERRY JUICE

HOMEMADE LEMONADE

\$30 per pitcher

ICED GINGER CITRUS TEA

\$50 per pitcher

BALTHAZAR GREEN JUICE

fresh pressed kale, collard greens, apple, lemon, papaya,
cucumber, parsley, basil, celery and orange

\$58 per pitcher, serves 7 to 9 guests



BREAD BASKET

*all of our homemade breads are baked fresh daily
and are served with butter and jam*

**BAGUETTE, CIABATTA, PAIN DE SEIGLE, GRANBERRY-PECAN,
PAIN AU LEVAIN, MULTIGRAIN**

\$23, serves 5 guests | \$33, serves 10 guests

PLEASE ASK ABOUT OTHER SPECIALTY BREAD OFFERINGS AVAILABLE
FOR ORDERS PLACED AT LEAST 48-HOURS IN ADVANCE

MINI TART PLATTER

an assortment of our miniature seasonal tarts

**LEMON SOUFFLÉ, CHOCOLATE RASPBERRY, MIXED BERRIES,
MINI ECLAIRS, OPERA AND PETITS FOURS**

\$10 per person, 3 tarts per person, five-guest minimum

COOKIE PLATTER

an assortment of homemade cookies presented on a tray

**SHORTBREAD COOKIE, CHOCOLATE SABLE,
CHOCOLATE CHUNK WALNUT COOKIE
AND WALNUT BROWNIE**

\$6.75 per person, five-guest minimum

CHOCOLATE STRAWBERRIES

*long-stemmed strawberries hand-dipped in french dark chocolate,
presented on a beautiful tray*

P/A per dozen, 1 dozen minimum



CATERING
DIVISION

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NEW YORK

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