

**BALTHAZAR**

**BAKERY**

**CATERING**

**MENU**

**2017**

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# BALTHAZAR BAKERY

## VIENNOISERIE PLATTER

*A beautiful platter with an assortment of our breakfast mini pastries  
Served with butter and jam*

Butter Croissant    Almond Croissant    Pain au Chocolat    Orange Brioche  
Sticky Bun    Cinnamon Bun    Blueberry Muffin    Assorted Danish  
Sugar, Chocolate or Seasonal Donut  
Butter, Oatmeal Raisin or Cranberry Scone

*\$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*

*\$155, serves 8 to 10 guests • \$225, serves 12 to 15 guests*

## BREAKFAST PACKAGE

*An assortment of our breakfast tartines, savory croissants and Anèri coffee service*

*\$150, serves 10 to 12 guests*

# BALTHAZAR

## BAKERY

### BREAKFAST PLATTER

*A selection of our breakfast tartines*

**Jambon-Beurre on Demi-Ficelle**  
Prosciutto cotto, sweet butter with fleur de sel and sliced cornichons on our mini-baguette

**Smoked Salmon Tartine**  
Norwegian smoked salmon and whipped scallion cream cheese, capers and chives on our multi-grain pullman bread

**Egg Salad Tartine**  
with applewood smoked bacon and roasted cherry tomatoes on our Pain de Mie 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*

### MINI CROISSANT PLATTER

**Mini Ham and Gruyère Butter Croissant**  
with Béchamel Sauce

**Mini Goat Cheese and Tomato Croissant**

*\$42 per dozen, 1 dozen minimum*

*24-hour notice is required for mini pastry orders*

# BALTHAZAR

## BAKERY

### BOXED LUNCH

*Includes the following items in a Bakery to-go box*

**CHOICE OF :**

- French Onion Soup -
- Soup Du Jour -

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**CHOICE OF:**

- Roast Turkey -  
with Vermont cheddar, avocado, lemon mayonnaise  
and arugula on multigrain batard
- Slow Roasted Chicken -  
with 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 -  
with asparagus, haricots verts, fennel, avocado, radish,  
shredded beets, lemon zest, ricotta salata and truffle vinaigrette
- Citrus-Marinated Chicken Salad -  
with sugar snap peas, caramelized fennel and radish  
over arugula and pea tendrils with lemon-mint vinaigrette
- Mediterranean Salad -  
with chickpeas, cherry tomatoes, feta cheese, black olives and pickled red onion  
over a romaine, arugula, mint and parsley salad with oregano-lemon vinaigrette

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**CHOICE OF:**

- Chocolate Walnut Cookie, Madeline or Brownie -

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**CHOICE OF:**

- Evian Still Water, San Pelligrino Sparkling Water,  
Anèri Coffee or Canned Soda -

*\$24 per box*

# BALTHAZAR

## BAKERY

### SANDWICH PLATTER

#### Roast Turkey

with Vermont cheddar, avocado, lemon mayonnaise  
and arugula on multigrain batard

#### Serrano Ham

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

#### Slow Roasted Chicken

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

#### Line-Caught Tuna

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

#### Fresh Mozzarella

with 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 platter, 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 platter, 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*



# BALTHAZAR

## BAKERY

### ENTREE SALADS

*Served in a decorative ceramic bowl*

**Balthazar Salad \$65 per bowl**  
with asparagus, haricots verts, fennel, avocado, radish, shredded beets, lemon zest, ricotta salata and truffle vinaigrette

**Herb-Roasted Chicken Salad \$70 per bowl**  
with roasted Brussels sprouts, butternut squash and spiced pumpkin seeds over kale and romaine with sherry vinaigrette

**Mediterranean Salad \$65 per bowl**  
with chickpeas, cherry tomatoes, feta cheese, black olives and pickled red onion over a romaine, arugula, mint and parsley salad with oregano-lemon vinaigrette

**Mixed Grains Salad \$60 per bowl**  
with cucumber, pickled red onion and feta cheese over spinach and frisee with lemon-basil vinaigrette

**Crudaiola Pasta Salad \$55 per bowl**  
with fresh mozzarella, tomatoes, onions, capers, anchovies and fresh basil

**Fresh Mozzarella Salad \$60 per bowl**  
with tomatoes and fresh basil

**German Potato Salad \$50 per bowl**  
with boiled Yukon gold potatoes, macerated red onions, boiled egg and mustard vinaigrette

*Bowl serves 10 guests*

**BALTHAZAR**

**BAKERY**

**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 platter, 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  
with rosemary, parsley, mint, garlic, and orange zest

Grilled Shrimp  
with garlic, pink peppercorn, fennel seed, and coriander  
with a tamari and pineapple dipping sauce

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

# BALTHAZAR

## BAKERY

### BREAD BASKET

*All of our homemade breads are baked fresh daily.  
Served with butter and jam*

Baguette	Ciabatta
Pain de Seigle	Cranberry-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*





# BALTHAZAR

## BAKERY

### TARTS AND CAKES

#### Mixed Berry Tart

Vanilla pastry cream topped with a layer of fresh berries in a sucrée shell  
8" \$38

#### Flourless Chocolate Cake

Valrhona bittersweet chocolate almond cake  
8" \$38

#### Lemon Soufflé Tart

Whipped lemon meringue garnished with blueberries in a sucrée shell  
8" \$38

#### Carrot Cake

Moist layer cake made with freshly grated carrots, walnuts and golden raisins with cream cheese filling and coated with cream cheese frosting and shaved sugared almonds

8" x 4" \$38, 8"x 8" \$67

#### Coconut Cake

Three-layer cake with crème fraîche pastry cream, coated with vanilla buttercream and decorated with coconut flakes

8" \$44

#### Chocolate Raspberry Tart

Chocolate sponge cake, raspberry-chocolate ganache and fresh raspberries in a chocolate sucrée shell

8" \$38

#### Coffee Opera Cake

Seven layers of almond cake, chocolate ganache and coffee buttercream enrobed in chocolate

8" x 4" \$38, 8"x 8" \$67

#### Gâteau au Citron

Vanilla génoise with fresh berries, crème fraîche and lemon pastry cream

8" x 4" \$38, 8"x 8" \$67

#### Chocolate Sea Salt Cake

Dark chocolate cake layered with chocolate-caramel frosting and sprinkled with sea salt

8" \$44



# BALTHAZAR

## BAKERY

### AMERICAN 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

Evian Still Water, San Pellegrino Sparkling Water, Coke, Diet Coke,  
Boylan's Ginger Ale, Black Cherry or Orange Soda

*\$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*