

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

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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

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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

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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

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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

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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

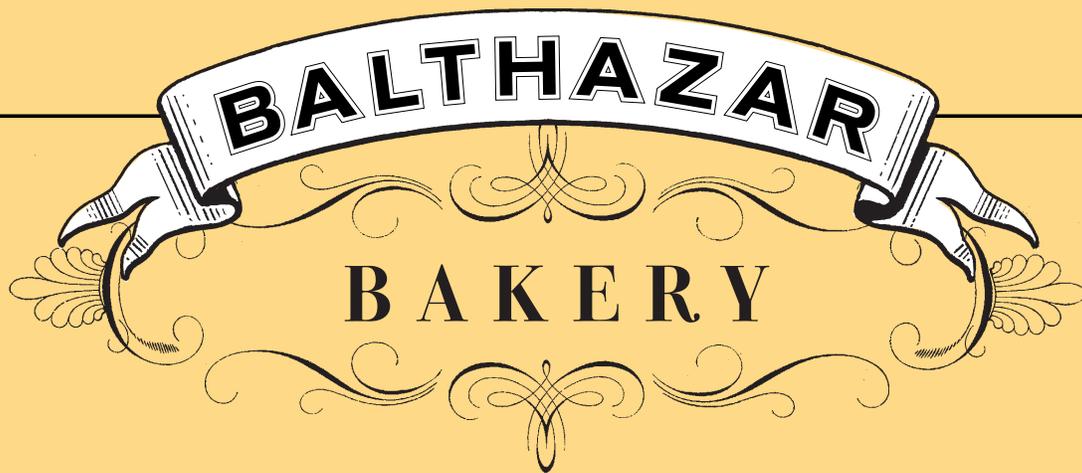
SKEWERS

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



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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

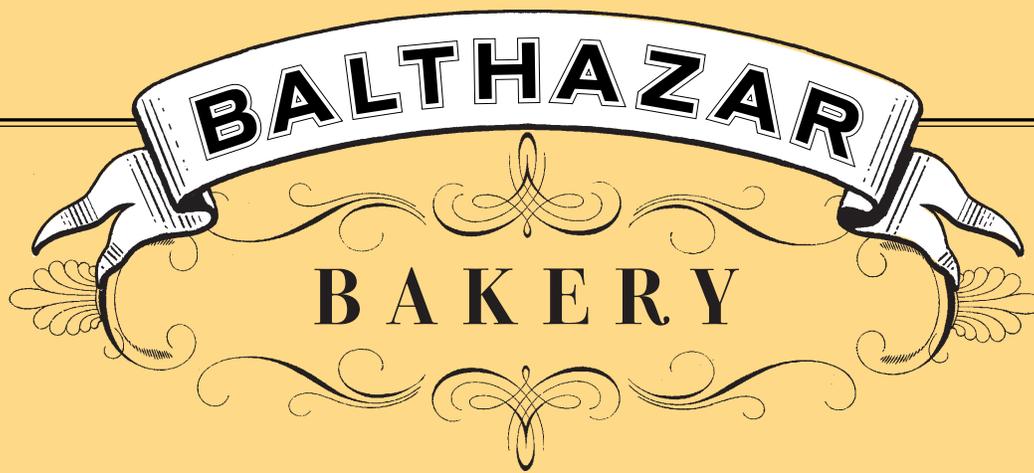
Shortbread Cookie, Chocolate Sable,
Chocolate Chunk Walnut Cookie and Walnut Brownie

\$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



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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

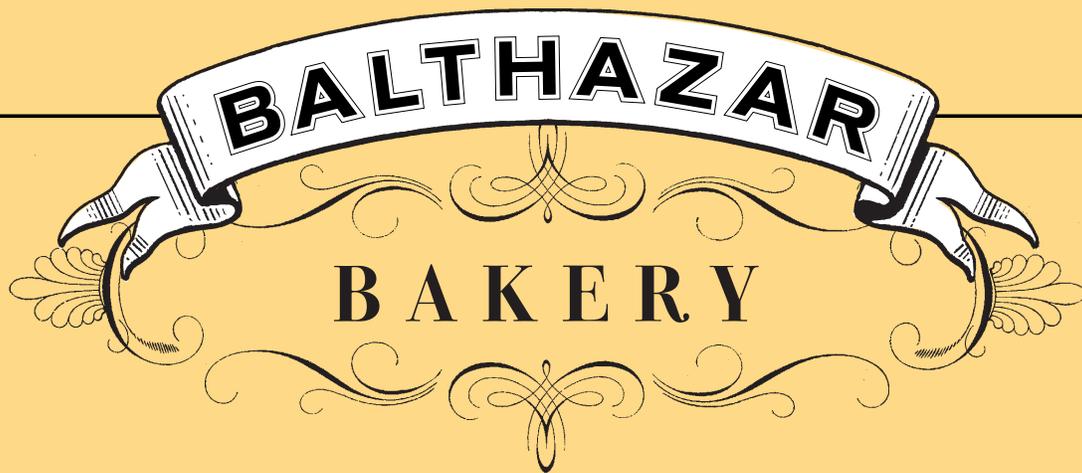
Vanilla génoise with fresh berries, crème fraîche and lemon pastry cream

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



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AMERI 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