

# CATERING MENU

*fine fare for all occasions*



(212) 965 1785 [catering@balthazarny.com](mailto: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.*

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*To speak with our catering specialist*

*call (212) 965 1785*

*or email us at*

*[catering@balthazarny.com](mailto: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: \$48, serves 6 to 8 guests | large: \$68, 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: \$165, serves 8 to 10 guests | large: \$235, serves 12 to 15 guests*

## MINI CROISSANT PLATTER

**MINI HAM, GRUYÈRE AND BUTTER CROISSANT**

*with béchamel sauce*

**MINI GOAT CHEESE AND TOMATO CROISSANT**

*\$45 per dozen, 1 dozen minimum*

24-HOUR NOTICE IS REQUIRED

## BREAKFAST PACKAGE

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

*\$160, 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

*\$7.50 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*

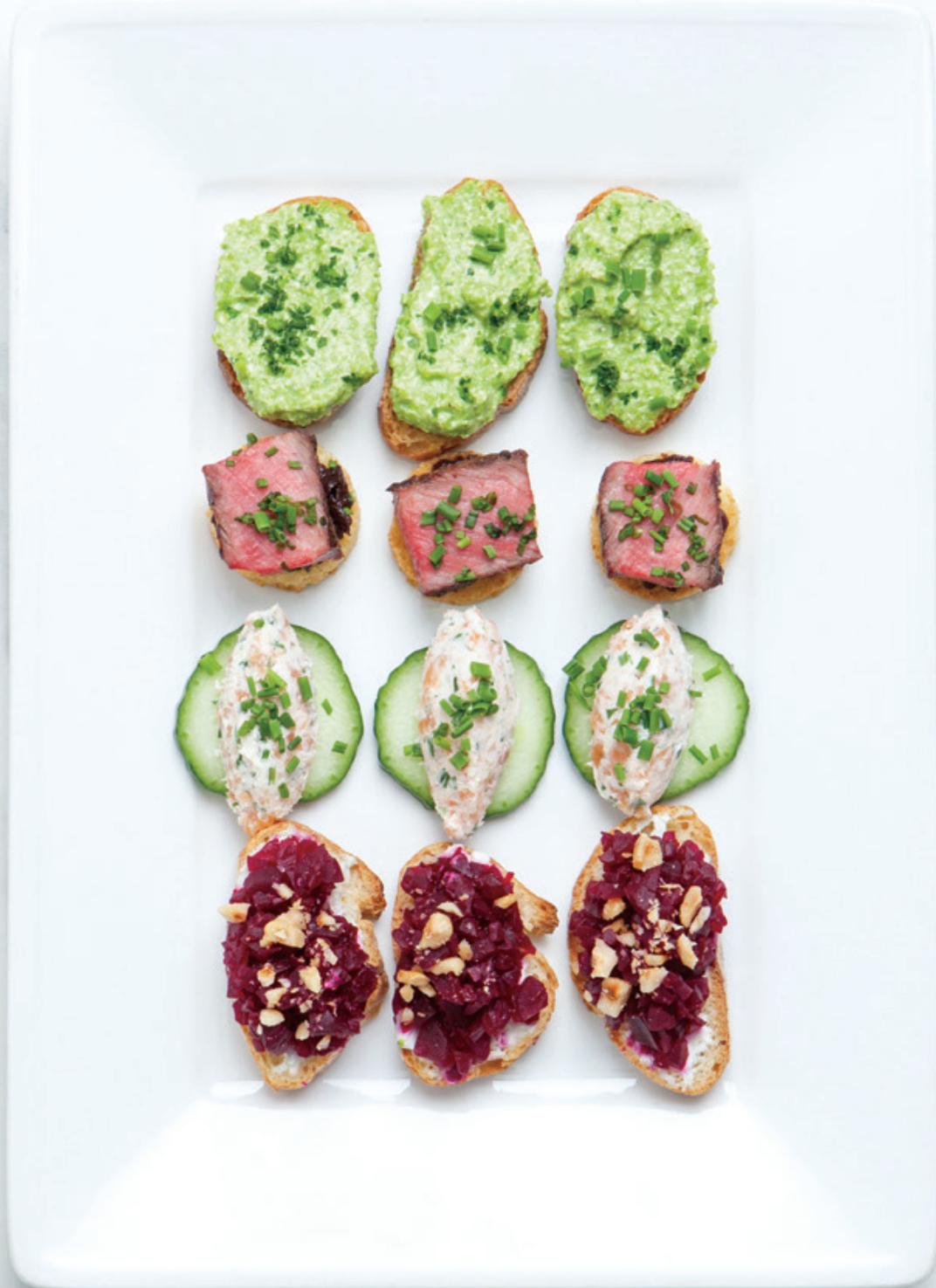
## MINI QUICHE PLATTER

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*

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## CRUDITE

**MARKET VEGETABLES**  
with lemon-herb dip and garlic hummus

*\$110, serves up to 12 guests*

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## 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

*\$76 for 2 dozen, serves 6 to 8 guests*

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## 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

cucumber quick pickles, avocado, roasted leeks, manchego cheese, and citrus aioli on ciabatta

### ITALIAN SANDWICH

prosciutto, mortadella, hot soppressata, aged provolone, pickled cherry peppers, arugula, Lambrusco-basil vinaigrette

### 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*

\$215, 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

*\$70 per bowl*

### **ZA'TAR SPICED CHICKEN**

baby carrots, avocado, quinoa, sunflower sprouts and seeds, with a lemon-thyme vinaigrette

*\$72 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

*\$70 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

*\$60 per bowl*

### **FRESH MOZZARELLA SALAD**

with tomatoes and fresh basil

*\$65 per bowl*

### **GERMAN POTATO SALAD**

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

*\$55 per bowl*

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*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

cucumber quick pickles, avocado, roasted leeks, manchego cheese, and citrus aioli on ciabatta

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

ZA'TAR SPICED CHICKEN

baby carrots, avocado, quinoa, sunflower sprouts and seeds, with a lemon-thyme 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

AGUA PANNA® STILL WATER,  
S.PELLEGRINO® SPARKLING NATURAL MINERAL WATER,  
ANÈRI COFFEE OR CANNED SODA

*\$24 per box*

## ANÈRI 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

### BOTTLED WATER (500ML)

*Acqua Panna® still water, S.Pellegrino® Sparkling Natural Mineral Water*

*\$3.50 per beverage*

### SODA

*Boylan Ginger Ale, Orange Soda, Black Cherry Soda, Coke, Diet Coke, Sprite*

### ★ SANPELLEGRINO® SPARKLING FRUIT BEVERAGES ★

*Aranciata Rosa, Aranciata or Limonata*

*\$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**

*\$25, serves 5 guests | \$35, 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**

**80 SPRING ST.**  
*Corner of Crosby St.*  
**NEW YORK**

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