

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 ALMOND CROISSANT
CINNAMON BUN ASSORTED DANISH SCONES (BUTTER, CRANBERRY OR OATMEAL RAISIN)

UPON REQUEST: STICKY BUN BLUEBERRY MUFFIN DONUT (SUGAR, CHOCOLATE OR SEASONAL)

\$9 per person, includes 2 pastries per person

24-HOUR NOTICE IS REQUIRED

SEASONAL FRUIT

SEASONAL MELON, APPLES, PINEAPPLE, GRAPES AND ASSORTED BERRIES
served artfully arranged on a platter or in a bowl

small: \$58, serves 8 to 10 guests | large: \$78, serves 10 to 12 guests

BERRY BOWL

small: \$65, serves 10 guests | large: \$130, serves 20 guests

INDIVIDUAL GREEK YOGURT, SEASONAL BERRY AND GRANOLA PARFAIT

\$12 per person, 5 guest minimum

INDIVIDUAL 8oz: FRUIT SALAD \$8 YOGURT & GRANOLA \$7

YOGURT \$7 per person 1LB GRANOLA \$16, serves 6 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 15 to 20 guests

CROISSANT PLATTER

MINI HAM, GRUYÈRE AND BUTTER CROISSANT
with béchamel sauce

MINI GOAT CHEESE AND TOMATO CROISSANT
\$70 per dozen, 1 dozen minimum

SMOKED SALMON ON WHOLE WHEAT CROISSANT
with hard-boiled egg, pickled onions, and chive cream cheese

BACON, EGG, AND CHEESE ON BRIOCHE BUN

HAM, EGG, AND GRUYÈRE ON CROISSANT
assorted \$12 per person, 1 dozen minimum

24-HOUR NOTICE IS REQUIRED

TARTINE PLATTER

a selection of our breakfast tartines

JAMBON-BEURRE

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

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

EGG SALAD (UPON REQUEST)

with bacon bits, roasted tomatoes, and parsley on pullman bread

\$8.50 per person, 5 guest minimum

GLUTEN FREE, AND VEGAN OPTIONS AVAILABLE UPON REQUEST

BREAKFAST PACKAGE

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

\$175, serves 10 to 12 guests

1 dozen savory croissants, 10 breakfast tartines (cut in half)

GLUTEN FREE, AND VEGAN OPTIONS AVAILABLE UPON REQUEST

QUICHE AND MINI QUICHE

QUICHE LORRAINE

with French ham and Gruyère

VEGETARIAN QUICHE

caramelized onions, asparagus,
mushroom and Gruyère

\$50 per 10" tart, serves 8 to 10 guests

\$48 per mini dozen, 1 dozen minimum

Gluten free \$52 per mini dozen, 1 dozen minimum





SANDWICH PLATTER

artfully arranged sandwiches cut in half and served on a platter

LE PARISIEN

French ham, Gruyère, and cornichon
on a salted buttered baguette

TURKEY CLUB

with house roasted turkey, avocado, Havarti cheese,
bibb lettuce, bread and butter pickles,
and lemon mayonnaise, on multigrain

POULET GRILLÉ

grilled chicken with Swiss, roasted peppers,
and sundried tomato pesto on ciabatta

VEGETABLE AND MOZZARELLA

mozzarella, portobello mushroom, roasted cherry peppers,
olives, balsamic dressing, spinach on focaccia

JAMON CRU (UPON REQUEST)

prosciutto, provolone, marinated artichokes,
lemon olive tapenade, on a baguette

PAN BAGNAT

tuna salad, olives, pickled onion, hard-boiled egg,
tomato, arugula, Dijon vinaigrette on a ciabatta roll

ADD UPON REQUEST

\$14.50 per person, 5 guest minimum

CHOOSE YOUR OWN SANDWICHES OR WE CAN DO A VARIETY
GLUTEN FREE BREAD AND VEGAN OPTIONS AVAILABLE UPON REQUEST

SALADS

freshly prepared salads served in a bowl

BALTHAZAR SALAD

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

\$80 | \$40

CHICKEN KALE SALAD

grilled chicken breast, baby kale, green cabbage, roasted sweet potato,
avocado, grapefruit, olives, with a green curry dressing

\$92 | \$46

MEDITERRANEAN SALAD

chickpeas, cherry tomatoes, feta, black olives, and pickled red onions
over romaine with oregano-lemon vinaigrette

\$80 | \$40

TUNA CONFIT "NIÇOISE"

romaine, haricots verts, anchovies, skin-on potato, black olives, cucumber,
tomato, radish, basil, and hard-boiled egg with lemon dressing

\$150 | \$75

STEAK ET NOISSETTE SALAD

sliced steak, Lacinato kale, Manchego cheese, roasted hazelnuts, lentils,
pomegranate, pickled red onion, in a balsamic hazelnut vinaigrette

\$150 | \$75

GRUDAIOLA PASTA SALAD

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

\$60

FRESH MOZZARELLA SALAD

with tomatoes and fresh basil

\$70

add a grilled chicken platter on the side for \$10 per person

small salads serve 5 guests

large salads serve 10 guests

LUNCH PACKAGE

an assortment of our sandwiches, a large salad bowl and a cookie or mini tart platter

\$215, serves 10 guests



BOXED LUNCH

*each box contains your choice of:
one side, one sandwich or salad, dessert, and a drink*

SIDES

CHIPS
SIDE SALAD
FRENCH ONION SOUP

SANDWICHES AND SALADS

LE PARISIEN

French ham, Gruyère, and cornichon on a salted buttered baguette

POULET GRILLÉ

grilled chicken with Swiss, roasted peppers,
and sundried tomato pesto on ciabatta

TURKEY CLUB SANDWICH

with house roasted turkey, avocado, Havarti cheese, bibb lettuce,
bread and butter pickles, and lemon mayonnaise, on multigrain

VEGETABLE AND MOZZARELLA SANDWICH

mozzarella, portobello mushroom roasted cherry peppers,
olives, balsamic dressing, spinach on focaccia

BALTHAZAR SALAD

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

CHICKEN KALE SALAD

grilled chicken breast, baby kale, green cabbage, roasted sweet potato,
avocado, grapefruit, olives, with a green curry dressing

MEDITERRANEAN SALAD

chickpeas, cherry tomatoes, feta, black olives, and pickled red onions
over romaine with oregano-lemon vinaigrette

DESSERT

CHOCOLATE CHIP WALNUT COOKIE, MADELINE, BROWNIE OR GLUTEN FREE DOUBLE CHOCOLATE PECAN

DRINKS

EVIAN, S.PELLEGRINO® SPARKLING WATER,
COKE, DIET COKE, SPRITE

\$28 per box

ALL BOXES CAN BE MADE VEGAN AND GLUTEN FREE UPON REQUEST

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*

\$40 per urn, serves 10 guests

COLD DRINKS

Evian still water \$3.50

S.Pellegrino® Sparkling Water \$3.50

Coke, Diet Coke, Sprite \$2.50

PITCHERS

FRESHLY SQUEEZED ORANGE JUICE

FRESH ICED TEA

GRAPEFRUIT, PINEAPPLE OR CRANBERRY JUICE

HOMEMADE LEMONADE

ARNOLD PALMER

\$35 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



MINI TART PLATTER

an assortment of our miniature seasonal tarts

LEMON SOUFFLÉ
CHOCOLATE RASPBERRY
PETITS FOURS
CHOCOLATE OPERA CAKE
MIXED BERRY

\$10 per person, 3 tarts per person, 5 guest minimum

COOKIE PLATTER

an assortment of homemade cookies presented on a tray

CHOCOLATE CHIP WALNUT COOKIE
SHORTBREAD COOKIE
CHOCOLATE SABLE
WALNUT BROWNIE

\$7.50 per person, 5 guest minimum

ARTISANAL CHEESE BOARD

served with sliced baguettes, dried fruit, caper berries and assorted nuts

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

\$150, serves up to 15 guests

\$75, serves up to 8 guests

FRENCH HAM, PROSCIUTTO, ROASTED TURKEY,
SLICED CHICKEN BREAST

\$14 per person

CHARCUTERIE AND CHEESE PLATTER

\$145, serves up to 10 guests

TEA SANDWICH PLATTER

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

\$10 per guest, 5 guest minimum

CRUDITE

SEASONAL VEGETABLES

with lemon-herb dip and garlic hummus

\$110, serves up to 12 guests

\$55, serves up to 8 guests

CANAPES

ENGLISH PEA

with ricotta and tarragon in a tart shell

ROASTED BEETS

with blue cheese and roasted hazelnuts in a tart shell

SMOKED SALMON

with herbed goat cheese on a cucumber

GRILLED STEAK

with onion marmalade and chives on brioche toast

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

PEA AND BEET CAN BE MADE VEGAN

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 pineapple tamari dipping sauce

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





CATERING

DIVISION

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