CATERING

MENU

fine fare for all occasions



(212) 965 1785 catering@balthazarny.com




BALTHAZAR



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 · SCONE (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 AVAILIBLE 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 AVAILIBLE UPON REQUEST

QUICHE AND MINI QUICHE

QUICHE LORRAINE
with French ham and Gruyère

VEGETARIAN QUICHE
caramelized onions, asparagus,
mushroom and Gruyère

$53 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 AVAILIBLE 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 NOISETTE SALAD
sliced steak, Lacinato kale, Manchego cheese, roasted hazelnuts, lentils,
pomegranate, pickled red onion, in a balsamic hazelnut vinaigrette

$150 | $75

CRUDAIOLA 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 bagguettes, 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

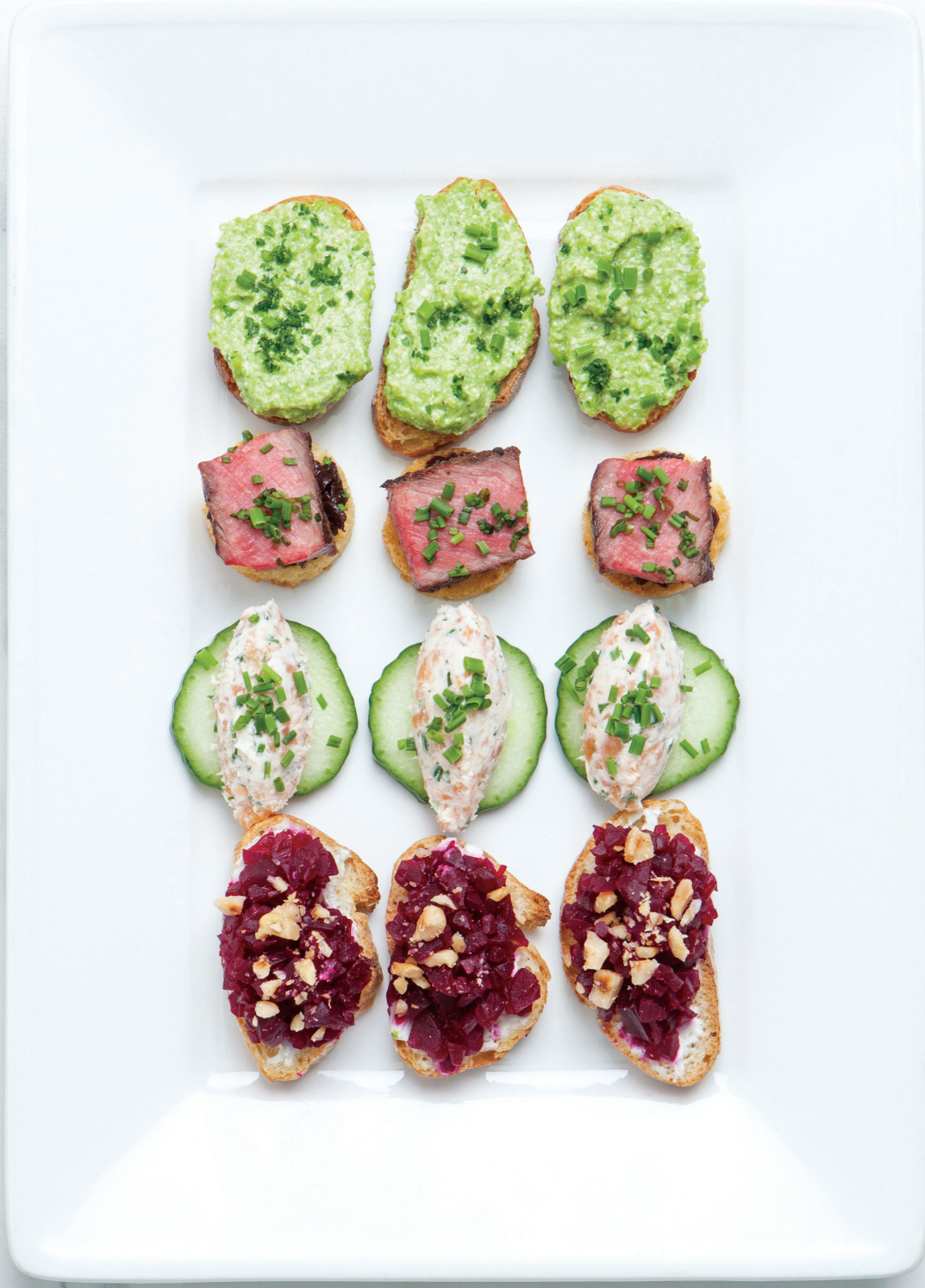
SKEWERS

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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NEW YORK

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