

CAFÉ
BOULUD



Special Events



Theresa Valiante, Private Dining Coordinator | tvaliante@danielnyc.com | Office: 561.366.4462 | Fax: 561.366.4550

BRIDAL SHOWER

45 minute Reception
45 minute Open Bar
Selection of Four Passed Hors d'oeuvres
Three Course Luncheon
Starting at \$91.00 Per Person

BABY SHOWER

45 minute Reception
Selection of Four Passed Hors d'oeuvres
Three Course Luncheon
Custom Designed Baby Cake
Starting at \$115.00 per person

ANNIVERSARY, REHEARSAL & CORPORATE DINNERS

One Hour Reception
Selection of Six Passed Hors d'oeuvres
One Hour Open Bar
Three Course Dinner
Starting at \$195.00 per person

BIRTHDAY CELEBRATION

One Hour Reception
Selection of Six Passed Hors d'oeuvres
One Hour Open Bar
Three Course Dinner
Celebration Cake
Starting at \$210.00 per person

*Please contact our catering department for further information.
We would be happy to create a customized menu including seasonal offerings.
Nut free and gluten free options available upon request.

CONTACT INFORMATION

Theresa Valiante, Private Dining Coordinator
tvaliante@danielnyc.com
Office: 561 366 4462
Fax: 561 655 5060

BREAKFAST BUFFET OPTION AVAILABLE

Fresh Seasonal Fruits and Berries

Baskets of Freshly Baked Pastries, Quick Breads, and Loaf Breads
Sweet Cream Vermont Butter, Preserves

Steel-Cut Oatmeal with Raisins and Brown Sugar

Homemade Granola with Greek Style Vanilla Yogurt

Yukon Gold Hash Brown Potatoes

SELECT TWO OF THE FOLLOWING

Poached Eggs Florentine
spinach and hollandaise

Brioche French Toast
berry compote and crème fraîche

Frittata Pipérade
sweet peppers, goat cheese, basil, serrano ham

Quiche Lorraine
traditional bacon, egg, and gruyère tart

SELECT TWO BREAKFAST MEATS

Applewood Smoked Bacon, Homemade Maple Sausage, Turkey Sausage
or House Smoked Canadian Bacon

SELECT TWO SIDES

Mesclun Salad
shaved garden vegetables
mustard vinaigrette

Seasonal Grilled Vegetables

Yukon Gold Potato Salad
fines herbs and champagne vinaigrette

Cherry Tomatoes
fresh marinated bocconcini and basil

Tunisian Chickpea Salad
harissa vinaigrette

SELECT TWO ENTREES

Scottish Salmon
summer vegetable fricassée

Grilled Loup de Mer
smoked eggplant, crushed zucchini
crispy artichokes, sauce vierge

Roasted Amish Chicken Breast
summer greens, subric
crispy potato mille-feuille

Classic Beef Bourguignon
pearl onions, carrots, mushrooms
buttered handmade noodles

Pastry Chef's Selection of Tarts and Cakes
Fresh Squeezed Orange and Grapefruit Juice, Coffees and Tea

LUNCH OPTION ONE
\$45.00 PER PERSON, EXCLUSIVE OF TAX AND GRATUITY

FIRST COURSE
(SELECT ONE)

Gazpacho Verde
marcona almond, avocado

Mesclun Salad
shaved vegetable crudités ,mustard vinaigrette

Beet and Endive Salad
herbed goat cheese, grapefruit, hazelnut

ENTRÉE COURSE
(SELECT TWO FOR EVENTS UNDER 50)

Mushroom Risotto
parmesan & black pepper

Scottish Salmon
sweet corn succotash, whole grain mustard beurre blanc

Roasted Murray's Farm Chicken
pommes puree, baby gem lettuce, natural jus

Café Club Sandwich
slow cooked turkey breast, basil aioli, tomato, avocado
applewood smoked bacon, with dirty chips

Kale & Romaine Salad
grilled chicken, kohlrabi, miso dressing

DESSERT COURSE
(SELECT ONE)

Key Lime Tart
swiss meringue, lemon coulis grapefruit sorbet

Seasonal Fruit Salad

ENHANCEMENTS

RECEPTION DISPLAYS

GARDEN FRESH ICED CRUDITÉS

(choose two dips)
buttermilk – maytag blue cheese
yogurt dip with lemon and za'taar
roasted garlic aioli
honey mustard – dill
\$8 per person

ARTISANAL CHEESE BOARD

grana padano
maytag blue
housemade boursin
brie de meaux
fresh baguette
honey comb, house made raisins, candied pecans
\$12 per person

Our chef will be happy to create a customized selection of artisanal cheeses from his affineur in New York City – market price will apply

CAFE BOULUD HOUSE MADE CHARCUTERIE BOARD

country pâté
saucisson de lyon
serrano ham
rillettes de tours
cornichon, house pickled vegetables and olives
assorted french mustards, baguette
\$14 per person

seasonal torchon de foie gras upgrade available at additional \$12 per person

MEDITERRANEAN MARKET TABLE

tabbouleh with tomato, olive, parsley
grilled and marinated eggplant
marinated tomato salad with chevre
zucchini 'spaghetti' salad
housemade hummus and tapenade
pita chips and baguette
\$12 per person

(ABOVE BASED ON A ONE HOUR RECEPTION)

RECEPTION

HORS D'OEUVRES

COLD

Crispy Parmesan Basket with Creamy Goat Cheese and Fresh Herbs

Lobster Tartlette with Avocado Mousse and Citrus

Marinated Tomatoes, Boccocini and Basil

Tuna Tartare in a Cucumber Cup

Vietnamese Gulf Shrimp Summer Roll

Curried Chicken, Lime, Mint, Phyllo Cup

Roasted Red Pepper Bavaroise

Smoked Salmon Mille-Feuille, Pumpernickle

Seasonal Chilled Soup Shooter

HOT

Wild Mushroom and Fontina Pomponette

Broccoli Arrancini with Fonduta Center

Chick Pea Panisse, Piquillo Ketchup

Herb Falafel, Cucumber Yogurt

Crispy Phylo with Salsify, Prosciutto and Parmesan

Mini Crab Cakes with Sauce Gribiche

Braised Duck and Scallion “Cigares” with Apple Coulis

Lamb Meatballs with Minted Yogurt

Seared Prime Sirloin Brochette “au Poivre” with Creamy Blue Cheese

DINNER THREE COURSE

FIRST COURSE (SELECT ONE)

Gaspacho Verde
marcona almond, avocado

Chilled Sweet Corn Soup
peekytoe crab, lime, jalapeno

Mesclun Salad
herbes de provence vinaigrette, tomato, olive

Beet and Endive Salad
herbed goat cheese, grapefruit, hazelnut

Grilled Kale and Romaine Salad
spice roasted carrots, raisins, yogurt dressing

Mezze Plate
hummus, herb falafel, baba ganoujh

Maine Lobster Salad
watermelon, vadouvan, hearts of palm

Selection of Fine Charcuterie
housemade terrines, pâté and cured meats

Scottish Salmon Tartare
crème fraiche, baguette crisp, watercress

DINNER THREE COURSE OPTIONS (CONTINUED)

MAIN COURSE (SELECT TWO FOR EVENTS UNDER 75)

Grilled Branzino
sweet potato, kale, smoked mussels

Florida Mahi
broccoli, lemon, fresno chile

Swordfish
cauliflower, carper-raisin sauce

Roasted Scottish Salmon
sweet corn succotash, whole grain mustard beurre blanc

Murray's Farm Roasted Chicken
pomme puree, baby gem lettuce, natural jus

Bacon Crusted Pork Tenderloin
sugar snap peas, miso jus

Spiced Lamb Chops
couscous, apricot, mint

Duo of Beef
beef tenderloin and red wine-braised short rib
carrots, pommes darphin

DINNER THREE COURSE OPTIONS (CONTINUED)

DESSERT COURSE OPTION (SELECT ONE)

Key Lime
meringue, grapefruit sorbet

Exotic Panna Cotta
mango, pabana sorbet

Opera Cake
coffee ice cream

Raspberry Chocolate Mousse
raspberry sorbet

Fraisier
vanilla cream, strawberry sorbet

Warm Upside Down Chocolate Soufflé
pistachio ice cream

Seasonal Fruit Salad
lime sorbet

ENHANCEMENTS

“Create a Crêpe” Station \$12.00 per person

fresh seasonal fruits and berries, nuts, dried fruits, chocolate sauce, caramel sauce, vanilla sauce
whipped cream, butter, brown sugar, suzette sauce, seasonal adornments

“Create your Own Sundae” Bar \$12.00 per person

bowls of vanilla, chocolate, strawberry and coffee ice creams, caramel sauce, chocolate sauce
chantilly, assorted berries, chopped peanuts and whole almonds, marshmallows, mini brownie

CELEBRATION CAKES



Our Pastry Chef is happy to customize your wedding cake flavors and design to meet your taste and needs.

FLAVORS

chocolate
antigua lemon
pound cake
hazelnut sponge
almond biscuit
carrot cake

FILLINGS

vanilla or lemon mousseline with berries
chocolate mousseline
mocha ganache
praline mousseline
cream cheese mousse
buttercream

ICINGS

buttercream
rolled fondant

Based on the design and shape of your cake, rolled fondant may be added to complete the look.
All fondant covered cakes will be iced first in swiss buttercream.

Please note that elaborate designs and special requests may be subject to additional charges.
The size and shape of your cake may be based on the size of your party.

OPEN BAR

INCLUDES

Sommelier's selection wines, champagnes, juices, soft drinks, mineral water & garnishes
One (1) bartender for each 75 guests guaranteed is included in the open bar per person price

PREMIUM

Sobieski Vodka
Sobieski Citron Vodka
Absolute Vodka
Bombay Gin
Tanqueray Gin
Bacardi Silver Rum
Captain Morgan Spiced Rum
Dewars White Label Scotch
Aberfeldy 12 yr Scotch
Canadian Club Whiskey
Seagram's VO Whiskey
Jim Beam Bourbon
Arandas Tequila
Heineken Beer
Amstel Light Beer

DELUXE

Ketel One Vodka
Ketel One Citron Vodka
Stoli Orange Vodka
Bombay Sapphire Gin
Bacardi Silver Rum
Captain Morgan Spiced Rum
Dewars 12 Years Scotch
Aberfeldy 12 yr Scotch
Jack Daniel's Whiskey
Bulleit Bourbon
Patron Silver Tequila
Courvoisier VS Brandy
Heineken Beer
Amstel Light Beer
Corona Light Beer

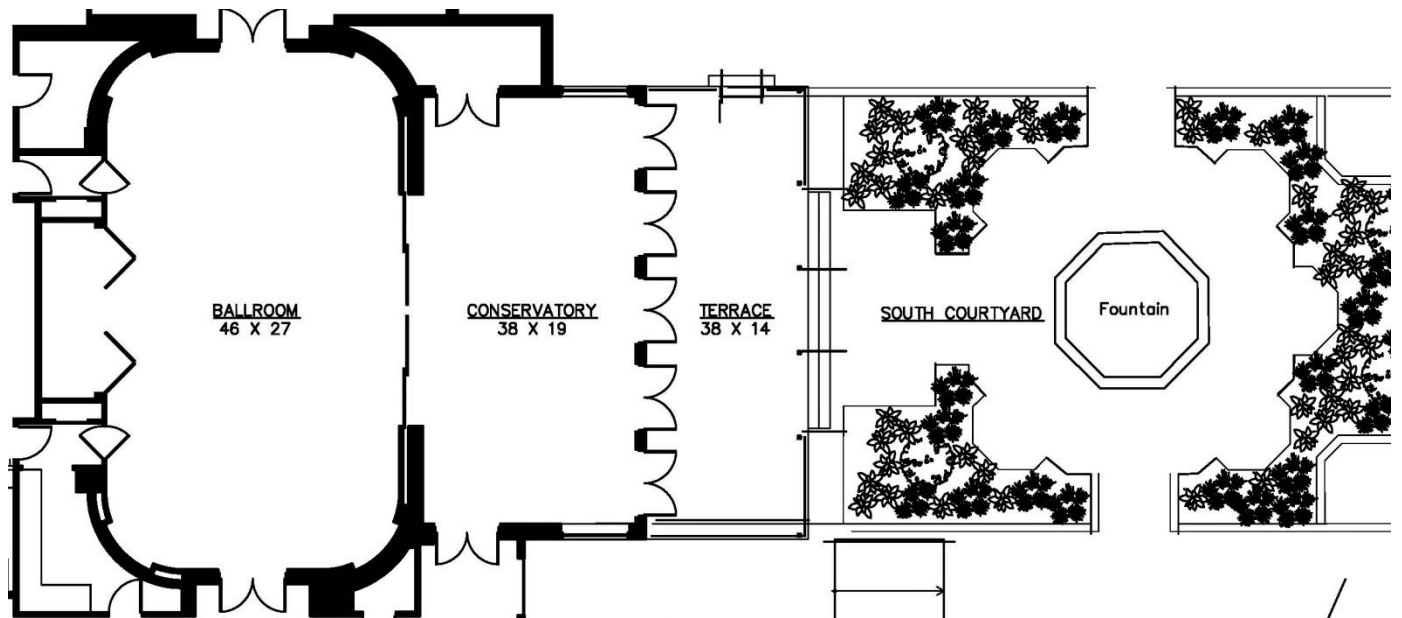
LUXURY

Grey Goose Vodka
Belvedere Vodka
Ketel One Citron Vodka
Grey Goose Citron Vodka
Tanqueray 10
Hendricks's Gin
Ron Zacapa Aged Rum
Johnny Walker Black Scotch
Glenmorangie 10yr Scotch
Chivas Royal Scotch
Crown Royal Whiskey
Marker's Mark Bourbon
Patron Silver Tequila
Patron Anejo Tequila
Courvoisier VSOP Brandy
Heineken Beer
Amstel Light Beer
Stella Beer

CONSUMPTION BARS

Available during meal service only and will be billed at the same per drink charges charged in our lounge.

CAFÉ BOULUD PRIVATE EVENT FLOORPLANS & CAPACITIES



THE BALLROOM 46FT X 27FT

SIT DOWN EVENTS – MAXIMUM 90 PP – ROUNDS OF 10 STANDING RECEPTION - 120 PP

THE CONSERVATORY 38FT X 19FT

SIT DOWN EVENTS – MAXIMUM 50 PP – ROUNDS OF 10 STANDING RECEPTION - 70 PP

*COMBINATION OF THE BALLROOM AND CONSERVATORY

120 GUESTS WITH 15 X15 DANCE FLOOR (70 IN BALLROOM, 50 IN CONSERVATORY)

THE TERRACE 38FT X 14FT

SIT DOWN EVENTS – MAXIMUM 50 PP – ROUNDS OF 10 STANDING RECEPTION - 70 PP

*COMBINATION OF THE BALLROOM, CONSERVATORY AND TERRACE

160 GUESTS WITH 15 X15 DANCE FLOOR

FOUNTAIN (SOUTH) COURTYARD

STANDING RECEPTION - 120 PP

SET UP FEES APPLY TO ALL AREAS-INQUIRY WITHIN FOR PRICING