

CAFÉ  
BOULUD



*Exquisite Weddings*



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THE BRAZILIAN COURT  
PALM BEACH



## RECEPTION & DINNER

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One Hour Reception  
Selection of Four Passed Hors D'oeuvres  
Three Course Dinners  
Custom Designed Wedding Cake  
Five Hours of Open Bar (Premium Open Bar)

Starting at \$250.00 Per Person

## LUXURY WEDDING PACKAGE

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One Hour Reception Selection of Six Passed Hors d'oeuvres  
Three Course Dinners  
Champagne Toast  
Five Hours of Open Bar (Luxury Open Bar)  
Custom Designed Wedding Cake

Starting at \$295.00 per person

## FAREWELL BRUNCH PACKAGE

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Two Hours Brunch Style Buffet  
Two Hours Open Bar (Deluxe Open Bar)  
Take Away Gift

Starting at \$125.00 per person

*Please contact our catering department for further information and a customized including seasonality of menu offering. Nut free and gluten free options available upon request.*

## CONTACT INFORMATION

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PASSED HORS D'OEUVRES RECEPTION

Hors d'oeuvres - One Hour (6 Selections)

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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

Beef Brochette "au Poivre" with Tarragon Aioli



## RECEPTION DISPLAYS

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### **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**

chef's selection of artisanal cheeses  
seasonal chutney, mustard fruit, orange blossom honey  
fresh grapes, sliced apples and pears

\$17 per person

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 provençale  
saucisson de lyon  
jamón serrano  
rillettes de canard  
house pickled vegetables and olives  
assorted french mustards, baguette

*seasonal torchon de foie gras upgrade available at additional \$150 per kilo*

\$17 per person

### **Mediterranean Market Table**

taboule with tomato, olive, parsley  
grilled and marinated eggplant  
marinated tomato salad with chèvre  
zucchini 'spaghetti' salad  
housemade hummus and tapenade  
assorted olives  
sliced crudités for dipping  
pita chips and baguette

\$12 per person

(above based on a one hour reception)



### THREE COURSE DINNER OPTIONS

\$115 PER PERSON (NO CHOICE OF ENTRÉE)

\$125 PER PERSON (CHOICE OF ENTRÉE)

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#### *First Course*

(select one)

Gazpacho Andalou  
croutons, olive oil

Carrot-Ginger Soup  
lime, cumin

Mesclun Salad  
mustard vinaigrette, tomato, olive

Caesar Salad  
focaccia, black pepper-parmesan dressing

Beet and Endive Salad  
cabrales blue cheese, pear, pecan

Hamachi Crudo  
radish, sorrel, meyer lemon

Smoked Scottish Salmon  
oat bread, horseradish crème fraiche

Maine Lobster Salad  
green goddess dressing, grapefruit

Selection of Fine Charcuterie  
housemade terrines, pâté and cured meats



### THREE COURSE DINNER OPTIONS

\$115 PER PERSON (NO CHOICE OF ENTRÉE)

\$125 PER PERSON (CHOICE OF ENTRÉE)

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#### *Main Course*

(select one, Or Choice of Two for \$125 PER PERSON)

Zucchini Risotto

lemon, marcona almond, mint

Ricotta Cavatelli

lamb ragout, pecorino, mint

Dayboat Halibut

fava beans, daikon

Yellowtail Snapper

cilantro pesto, artichoke

Grilled Murray's Farm Chicken

new potatoes, foraged mushroom

Veal Blanquette

basmati rice, spring vegetables

Duck a l'Orange

rhubarb, turnip, basil

Filet Mignon

8 oz black angus tenderloin, baby gem lettuce



**THREE COURSE DINNER OPTIONS**

\$115 PER PERSON (NO CHOICE OF ENTRÉE)

\$125 PER PERSON (CHOICE OF ENTRÉE)

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*Dessert Course*

(select one)

Key Lime

meringue, grapefruit sorbet

Exotic Cremeux

coconut crunch, pabana sorbet

Opera Cake

coffee ice cream

Baba au Rum

fresh seasonal fruit

Berry Mousse

sable breton, raspberry sorbet

Warm Upside Down Chocolate Souffle

pistachio ice cream

Seasonal Fruit Salad

lemon sorbet



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## ENHANCEMENTS

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### "Create a Crêpe" Station

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

\$14.00 per person

### "Create your Own Sundae" Bar

bowls of vanilla, chocolate, strawberry and coffee ice creams, caramel sauce, chocolate sauce Chantilly, assorted berries, chopped peanuts and whole almonds, marshmallows, mini brownie blondie bites, seasonal adornments

\$14.00 per person



## WEDDING CAKES

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

### *Flavors & Fillings*

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#### ALMOND CAKE

toasted almond cake filled with vanilla bean Italian buttercream or dulce de leche caramel

#### VANILLA CAKE

vanilla cake with dulce de leche caramel or vanilla bean Italian buttercream

#### RED VELVET CAKE

a traditional southern cake filled with cream cheese buttercream

#### BANANA HAZELNUT

banana cake with chocolate hazelnut buttercream or cream cheese buttercream

#### LEMON CAKE

aromatic lemon cake with lemon curd buttercream or strawberry buttercream

#### CHOCOLATE CAKE

chocolate cake with salted caramel buttercream or chocolate buttercream

#### CARROT CAKE

spiced carrot cake with cream cheese vanilla buttercream

#### CHOCOLATE CHIP CAKE

vanilla chocolate chip cake with a mocha buttercream

#### BIRTHDAY CAKE

our favorite vanilla cake batter swirled with sprinkles and cream cheese frosting

#### MARBLE CAKE

marbled chocolate and vanilla cake with cream cheese frosting or chocolate buttercream

*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 PACKAGES

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### 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 Cytron Vodka  
New Amst. Orange Vodka  
New Amsterdam Gin  
Real McCoy 3 YR Rum  
Captain Morgan Spiced Rum  
Ballantines Scotch  
Johnnie Walker Black Scotch  
Dewar's White Label Scotch  
Dewar's 12 YR Scotch  
Spayburn 10 YR Scotch  
Benchmark Bourbon  
Canadian Club Whiskey  
Arandas Tequila  
Amstel Light Beer  
Stella Beer

### Deluxe

Titos Vodka  
Stolichnaya Vodka  
Ketel One Citron Vodka  
Ketel One Orange Vodka  
Tanqueray Gin  
Bombay Dry Gin  
Bacardi Silver Rum  
Captain Morgan Spiced Rum  
Dewar's White Label Scotch  
Johnnie Walker Black Scotch  
Spayburn 10 YR Scotch  
Jameson Irish Whiskey  
Buffalo Trace Bourbon  
Jack Daniels Whiskey  
Milagro Silver Tequila  
Remy VSOP Cognac  
Amstel Light Beer  
Stella Beer

### Luxury

Tito's Vodka  
Grey Goose Vodka  
Ketel One Citron Vodka  
Ketel One Orange Vodka  
Bombay Sapphire Gin  
Appleton Signature Rum  
Captain Morgan Rum  
Buffalo Trace Bourbon  
Bulleit Bourbon  
Bulleit Rye Whiskey  
Jack Daniels Whiskey  
Johnny Walker Black Scotch  
Dewars 12yr Scotch  
Glenlivet 12YR Scotch  
Patron Boulud Repo. Tequila  
Patron Silver Tequila  
Remy Martin VSOP Cognac  
Amstel Light Beer  
Stella Beer



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### CONSUMPTION BARS

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

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### FAREWELL BRUNCH BUFFET

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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

Yukon Gold Potato Salad  
fines herbs and champagne vinaigrette

Cherry Tomatoes  
fresh marinated bocconcini and basil

Tunisian Chickpea Salad  
harissa vinaigrette

Seasonal Grilled Vegetables

#### 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 millefeuille

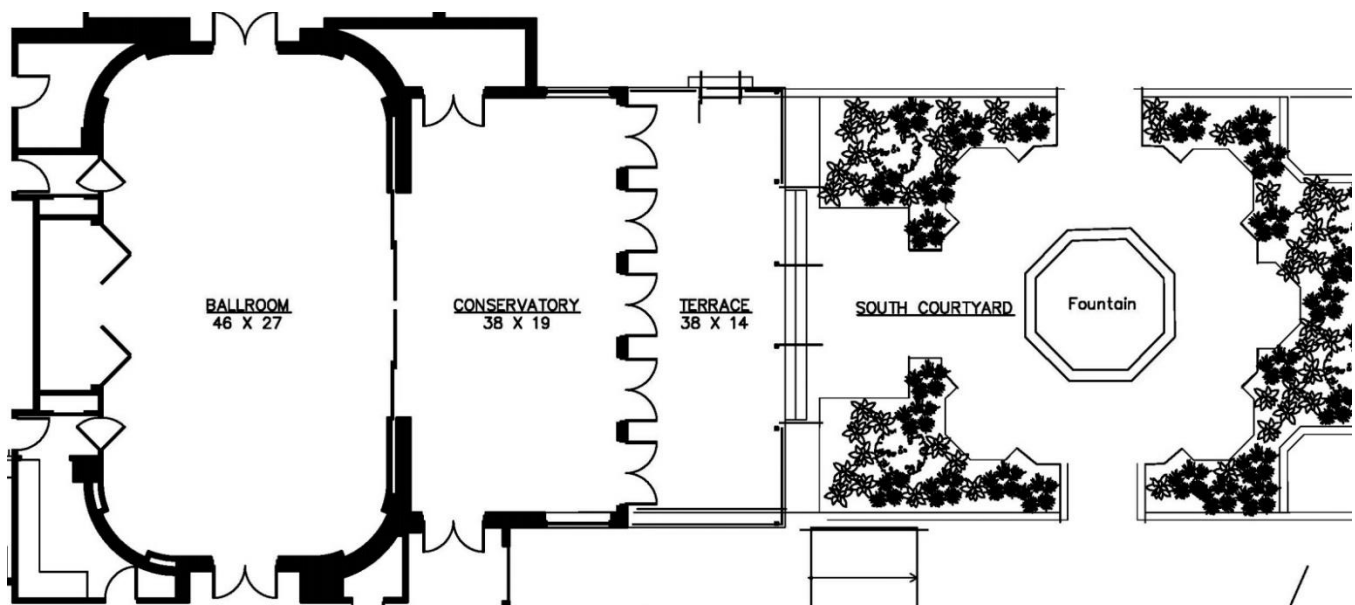
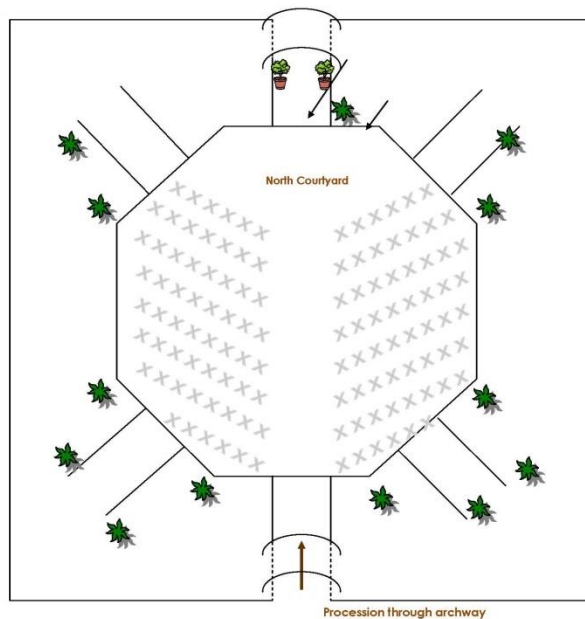
Classic Beef Bourguignon  
pearl onions, carrots, mushrooms  
buttered handmade noodles

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

# CAFÉ BOULUD PRIVATE EVENT FLOORPLANS & CAPACITIES

## NORTH COURTYARD

Sit down Ceremony – Maximum 215 pp – White Folding Garden Chairs



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 is 120 guests with 15x15 Dance Floor

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 is 160 guests with Dance Floor

FOUNTAIN (SOUTH) COURTYARD

Standing Reception - 120 pp

Set up fees apply to all areas-inquiry within for pricing