

COFFEE, TEA & BEVERAGES

LA COLOMBE COFFEE ROASTED

COFFEE	3 SM, 3.5LG
CAFE AU LAIT	3 SM, 3.5LG
ESPRESSO	3 REGULAR
MACCHIATO	3 REGULAR
ICED COFFEE	4 SM, 4.5LG

AMERICANO	3.5 SM, 4LG
CORTADO	3.5 REGULAR

LATTE	4 SM, 4.5LG
CAPPUCCINO	4 REGULAR
HOT CHOCOLATE	4.5 REGULAR

MILK OPTIONS:

WHOLE, SKIM, HALF & HALF	0.75
OAT	0.5
ALMOND OR SOY	



TEAS ORGANIC

CHAI	4 SM, 4.5LG
EARL GRAY	4 SM, 4.5LG
ENGLISH BREAKFAST	4 SM, 4.5LG

ICED BLACK / GREEN	4 SM, 4.5LG
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GREEN TEA SENCHA	4 SM, 4.5LG
JASMINE GREEN	4 SM, 4.5LG
MATCHA - TRADITIONAL	5LG
MATCHA LATTE	4 SM, 4.5LG

LEMON VERBENA	4 SM, 4.5LG
CHAMOMILE	4 SM, 4.5LG
PEPPERMINT	4 SM, 4.5LG

JUICE FRESHLY PRESSED

SEASONAL SELECTION	4 SM, 4.5LG
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SPECIAL ORDERS & CATERING

48 HOUR ADVANCE NOTICE

212.255.5828

DAVIDBOULEY.COM

BREADS

ALL BREADS ARE MADE USING ORGANIC WHOLE WHEAT AND FLOUR, GLUTEN FREE BREADS AVAILABLE

BAGUETTE	3
MICHE SOURDOUGH	
WHOLE	25
HALF	12
QUARTER	6.25

BLACK OLIVE	12
LEMON RYE	12
PUMPERNICKEL RYE	12
FIG LOAF	13
GLUTEN FREE LOAF BUCKWHEAT	14
HALF	10
TOMATO LOAF	12



VIENNOISERIE

'BOULEY AT HOME' CROISSANT	3
ALMOND CROISSANT	3
PINENUT CROISSANT	4.5
PAIN AU CHOCOLAT	3
PINEAPPLE DANISH	3
RAISIN SCONE	3
MUFFIN	3
COOKIE (CHOCOLATE CHIP OR PISTACHIO)	3
KOUGIN AMANN	3.5
WALNUT CAKE	

WHOLE	30
SLICED	4
BRIOCHE (REGULAR, CHOCOLATE)	3
CANELÉ	3
WILD BLUEBERRY TART	7
MINI TARTS	5
MADELEINE	1
BOSTOCK	5.5
MINI SABLÉ MAHOU	10 FOR 3, 20 FOR 5
CHOUQUETTE	1 FOR 0.75, 10 FOR 5
CHOCOLATE TRUFFLE	1 FOR 1.5, 12 FOR 15

PETIT / DÉJEUNER

SCRAMBLED EGGS CROISSANT-SANDWICH (COMTÉ CHEESE, LETTUCE & TOMATO)	7
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PARFAIT YOGURT (HONEY, FRESH BERRIES, HOUSE MADE GRANOLA, ORGANIC STONYFIELD YOGURT)	5.75
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PARFAIT YOGURT (HOMEMADE STRAWBERRY JAM AND GRANOLA, FRESH BERRIES, ORGANIC STONYFIELD YOGURT)	6
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ENTRÉES

ROASTED WHOLE CHICKEN (MARINATED IN SMOKED PAPRIKA)	26
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SANDWICHES TO ORDER

ROASTED CHICKEN & AVOCADO (TOMATO, LETTUCE & HORSERADISH VEGENAISE ON BAGUETTE)	8.5
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VEGETABLE TERRINE (ROASTED EGGPLANT WITH GOAT CHEESE AND RED PEPPER SAUCE ON CIABATTA BREAD)	9.5
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WILD PAN SEARED SALMON (ALASKAN PAN SEARED SALMON WITH AVOCADO, LETTUCE, TOMATO, HONEY MUSTARD DRESSING ON CIABATTA BREAD)	12
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BEEF CHEEKS (BEEF CHEEKS STEW IN GOULASH SAUCE WITH COMTÉ CHEESE ON CIABATTA BREAD)	12
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SOUPS

SEASONAL SELECTION, ONE SIZE	8
WITH SLICE OF BREAD	0.5

SALADS

SEASONAL GREENS SELECTION TO COME	8
WITH SLICE OF BREAD	0.5
WITH AVOCADO	2
WITH CHICKEN BREAST	3.5
WITH LOBSTER CLAWS	6
WITH SALMON	5
WITH SHRIMP	5.5

davidbouley.com



Bouley at Home



Bouley Catering



Bouley



Bouley Test Kitchen



CATERING

OUR VENUE OR YOURS



CATERING & DEMONSTRATION EVENTS



BOULEY CATERING ON OR OFF-PREMISES

BOULEY CELEBRATIONS CATERING

Orchestrate events either in your home or a venue of your choice in New York City and beyond. We bring you Chef David Bouley's signature dishes: the tasting menus of Bouley at Home, the nutrient dense ingredients and decades of artisanal experienced techniques from the Bouley Test Kitchen. We accommodate all culinary requests to honor your event as a personal statement reflecting your style of entertaining.

BOULEY AT HOME EVENTS

COOKING CLASSES WITH WINE TASTING:
WEDNESDAY & THURSDAY 12:00PM - 1:30PM

RARE VINTAGES & VINEYARDS WITH
8-COURSE CHEF'S TASTING MENU
SELECT WEDNESDAY 5:00PM - 7:30PM

WINE EDUCATION SEMINAR SERIES:
FRIDAY & SATURDAY 12:00PM - 1:00PM

FOR UPCOMING EVENT SCHEDULE,
VISIT BOULEYEVENTS.COM

CONTACT US TO
PLAN
YOUR NEXT EVENT
EVENTS@BOULEYNYC.COM
917-237-3205



BOULEY TEST KITCHEN
31 WEST 21ST STREET



BOULEY AT HOME
31 WEST 21ST STREET



Bouley at Home BAKERY MENU

TAKE-AWAY

MONDAY - SATURDAY
8AM TO 4PM

SEATING AVAILABLE UNTIL 3:30PM

CALL OR TEXT YOUR ORDER
646-438-5736

31 WEST 21ST STREET
NEW YORK, NY 10010

davidbouley.com