

Claudette

PRIVATE DINING AND EVENTS



24 FIFTH AVENUE NYC

212 488 2624

The Flamingo Room

Capacity: 28 seated or 40 standing

(20 guests at the main table and an additional 8 guests at a table in the lounge area)

Our intimate private dining room located one floor below the Main Dining Room.



*All private dining room spaces require a food and beverage minimum spend.
Please inquire for rates.*

The Main Dining Room

Capacity: 70 seated or 90 standing

The Main Dining Room can also accommodate non-exclusive events of up to 10 guests.



*All private dining room spaces require a food and beverage minimum spend.
Please inquire for rates.*

DINNER MENU



Claudette

3 Course Family Style Dinner

\$65 PER PERSON
INCLUDES BREWED COFFEE & TEA

Optional Sparkling Toast

(\$10 supplement per person)

Optional Starters

- FOR THE TABLE -

LES FROMAGES

selection of cheeses, crackers
\$80

CHARCUTERIE

selection of salumi, country bread
\$80

SHRIMP AIOLI

\$88

OYSTERS (GF, DF)

2 per guest
\$5 supplement per person

Hors d'Oeuvres

- CHOOSE 3 FOR THE TABLE -

ROASTED BEET SALAD (V, GF)

chicories, horseradish yogurt
toasted almonds, parmesan

LAMB KEFTA

a boîte shabazi no.38, yogurt, ginger, arugula

SWEET POTATO FALAFEL (V, DF)

house made harissa, pickled chilies
fresh herbs

BIBB LETTUCE SALAD (V, DF)

dijon vinaigrette, breadcrumbs

TRUFFLE HUMMUS (V, DF)

black truffle, garlic, extra virgin olive oil
house made flat bread
(\$5 supplement per person)

Entrées

- CHOOSE 3 FOR THE TABLE -

VEGETABLE TAGINE (V, DF)

couscous, provençal vegetables, shakshouka

CORIANDER CRUSTED SALMON (GF, DF)

summer corn, smokehouse bacon, sundried tomato, lemon

GRILLED BRANZINO (GF, DF)

sauce vierge, charred lemon

CLAUDETTE BURGER

pat lafrieda dry aged beef blend, fromage d'affinois
brandy glazed caramelized onions
homemade sesame brioche bun

HOUSE MADE CAVATELLI (V)

sungold tomatoes, basil, 24 month-aged parmigiano reggiano

ROASTED SASSO CHICKEN

provençal vegetables, parmesan
cast iron croûtons

NEW YORK STRIP AU POIVRE

cognac pepper corn sauce
(\$10 supplement per person)

CONFIT LAMB TAGINE (DF)

confit lamb, couscous, chermoula jus, marcona almonds
strawberry & rhubarb chutney

Garnitures

- FOR THE TABLE -

SHISHITO PEPPERS (V, GF, DF)

charred lemon, kibbeh spice

SPICED POMMES FRITES (V,DF)

ras al hanout

Desserts

- FOR THE TABLE -

CHOCOLATE TAHINI TARTE (GF, V)

gluten free, fresh berries, whipped creme fraiche

LEMON PARFAIT (GF, V)

vanilla custard, lemon curd, baharat granola

V=VEGETARIAN ~ GF=GLUTEN FREE ~ DF=DAIRY FREE

Claudette

3 Course Individually Plated Dinner

\$85 PER PERSON

INCLUDES BREWED COFFEE & TEA

Optional Sparkling Toast

(\$10 supplement per person)

Optional Starters

- FOR THE TABLE -

LES FROMAGES

selection of cheeses, crackers

\$80

CHARCUTERIE

selection of salumi, country bread

\$80

SHRIMP AIOLI

\$88

OYSTERS (GF, DF)

2 per guest

\$5 supplement per person

Hors d'Oeuvres

- CHOOSE 3 INDIVIDUALLY PLATED -

ROASTED BEET SALAD (V, GF)

chicories, horseradish yogurt
toasted almonds, parmesan

LAMB KEFTA

a boîte shabazi no.38, yogurt, ginger, arugula

TRUFFLE HUMMUS (V, DF)

black truffle, garlic, extra virgin olive oil
house made flat bread

(\$5 supplement per person)

SWEET POTATO FALAFEL (V, DF)

house made harissa, pickled chilies
fresh herbs

BIBB LETTUCE SALAD (V, DF)

dijon vinaigrette, breadcrumbs

Entrées

- CHOOSE 3 INDIVIDUALLY PLATED -

VEGETABLE TAGINE (V, DF)

couscous, provençal vegetables, shakshouka

CORIANDER CRUSTED SALMON (GF, DF)

summer corn, smokehouse bacon, sundried tomato, lemon

GRILLED BRANZINO (GF, DF)

sauce vierge, charred lemon

CLAUDETTE BURGER

pat lafrieda dry aged beef blend, fromage d'affinois

brandy glazed caramelized onions

homemade sesame brioche bun, frites

HOUSE MADE CAVATELLI (V)

sungold tomatoes, basil, 24 month-aged parmigiano reggiano

ROASTED SASSO CHICKEN

provençal vegetables, parmesan
cast iron croûtons

NEW YORK STRIP AU POIVRE

cognac pepper corn sauce, frites

(\$10 supplement per person)

CONFIT LAMB TAGINE (DF)

confit lamb, couscous, chermoula jus, marcona almonds

strawberry & rhubarb chutney

Garnitures

- OPTIONAL SIDES FOR THE TABLE -

\$4 PER PERSON PER ITEM

SHISHITO PEPPERS (V, GF, DF)

charred lemon, kibbeh spice

SPICED POMMES FRITES (V,DF)

ras al hanout

Desserts

- INDIVIDUALLY PLATED -

CHOCOLATE TAHINI TARTE (GF, V)

gluten free, fresh berries, whipped creme fraiche

LEMON PARFAIT (GF, V)

vanilla custard, lemon curd, baharat granola

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Claudette

Family Style BBQ Marocain

\$105 PER PERSON

REQUIRES 7 DAYS NOTICE

Optional Sparkling Toast

(\$10 supplement per person)

Starters

- CHOOSE 1 FOR THE TABLE-

SHRIMP AIOLI

LES FROMAGES

selection of cheeses, crackers

OYSTERS

CHARCUTERIE

selection of salumi, country bread

Hors d'Oeuvres

- CHOOSE 2 FOR THE TABLE-

ROASTED BEET SALAD (V, GF)

*chicories, horseradish yogurt
toasted almonds, parmesan*

LAMB KEFTA

*a boîte shabazi no.38, yogurt
ginger, arugula*

SWEET POTATO FALAFEL (V, DF)

*house made harissa, pickled chilies
fresh herbs*

TRUFFLE HUMMUS (V, DF)

*black truffle, garlic, extra virgin olive oil
house made flat bread
(\$5 supplement per person)*

Entrées

- CHOOSE 1 FOR THE TABLE -

slow roasted mediterranean style with ras al hanout

PORK SHOULDER

LEG OF LAMB

- MEZZE SPREAD FOR THE TABLE-

BIBB LETTUCE SALAD

dijon vinaigrette, breadcrumbs

ROASTED SEASONAL VEGETABLES

FIG & MINT SALAD

MARINATED TOMATOES & CUCUMBERS

HUMMUS

ZAATAR PITA

Desserts

- FOR THE TABLE -

CHOCOLATE TAHINI TARTE (GF, V)

gluten free, fresh berries, whipped creme fraiche

LEMON PARFAIT (GF, V)

vanilla custard, lemon curd, baharat granola

V=VEGETARIAN ~ GF=GLUTEN FREE ~ DF=DAIRY FREE

LUNCH MENUS



Claudette

2 Course Individually Plated Lunch

\$35 PER PERSON

INCLUDES BREWED COFFEE & TEA

Optional Sparkling Toast

(\$10 supplement per person)

Optional Starters

- FOR THE TABLE -

LES FROMAGES

selection of cheeses, crackers

\$80

CHARCUTERIE

selection of salumi, country bread

\$80

SEASONAL FRUITS

\$50

OYSTERS (GF, DF)

2 per guest

\$5 supplement per person

Hors d'Oeuvres

- SELECT ONE -

ROASTED BEET SALAD (V, GF)

*seasonal greens, horseradish yogurt
toasted almonds, parmesan*

BIBB LETTUCE SALAD (V, DF)

dijon vinaigrette, breadcrumbs

TRUFFLE HUMMUS (V, DF)

*black truffle, garlic, extra virgin olive oil
house made flat bread*

(\$5 supplement per order)

Entrées

- CHOOSE 4 INDIVIDUALLY PLATED -

LAMB BURGER

*gruyère, tunisian pickles, harissa ketchup
brioche bun*

BOBO BURGER

*hanger blend, herbes de provence aioli
saucisson sec, brie, potato bun*

SWEET POTATO FALAFEL PITA

*pickled red onion chutney, tomato & cucumber
salad, harissa vinaigrette*

ROASTED CHICKEN SALAD

mint, chili, scallion, walnut-truffle emulsion, kohlrabi

CORIANDER CRUSTED SALMON

*summer corn, smokehouse bacon
sundried tomato, lemon*

STEAK FRITES

*7 ounce hanger steakmaitre d'hotel butter
(\$10 supplement per person)*

Garnitures

- OPTIONAL SIDES FOR THE TABLE -

\$4 PER PERSON PER ITEM

SHISHITO PEPPERS (V, GF, DF)

charred lemon, kibbeh spice

SPICED POMMES FRITES (V,DF)

ras al hanout

V=VEGETARIAN ~ GF=GLUTEN FREE ~ DF=DAIRY FREE

Claudette

2 Course Family Style Lunch

\$45 PER PERSON

INCLUDES BREWED COFFEE & TEA

Optional Sparkling Toast

(\$10 supplement per person)

Optional Starters

- FOR THE TABLE -

LES FROMAGES

selection of cheeses, crackers

\$80

CHARCUTERIE

selection of salumi, country bread

\$80

SEASONAL FRUITS

\$50

OYSTERS (GF, DF)

2 per guest

\$5 supplement per person

Hors d'Oeuvres

- CHOOSE 3 FOR THE TABLE -

CUCUMBER SALAD (V, GF)

horseradish, green goddess, dates, dill, fromage blanc

ROASTED BEET SALAD (V, GF)

*seasonal greens, horseradish yogurt
toasted almonds, parmesan*

WATERMELON SALAD (V, GF, DF)

*feta, morrocan olives, aleppo-lime vinaigrette
sunflower seeds*

CRISPY ARTICHOKE (V, GF)

lemon jam, chillies, comté cheese, mint

BIBB LETTUCE SALAD (V, DF)

dijon vinaigrette, breadcrumbs

TRUFFLE HUMMUS (V, DF)

*black truffle, garlic, extra virgin olive oil
house made flat bread
(\$5 supplement per person)*

Entrées

- CHOOSE 3 FOR THE TABLE -

LAMB BURGER

*gruyère, tunisian pickles, harissa ketchup
brioche bun*

CLAUDETTE BURGER JR.

*pat lafrieda smash patties, d'affinois cheese
brandy carmelized onions, aioli*

SWEET POTATO FALAFEL PITA

*pickled red onion chutney, tomato & cucumber
salad, harissa vinaigrette*

ROASTED CHICKEN SALAD

mint, chili, scallion, walnut-truffle emulsion, kohlrabi

CORIANDER CRUSTED SALMON

*summer corn, smokehouse bacon
sundried tomato, lemon*

STEAK FRITES

*7 ounce hanger steakmaitre d'hotel butter
(\$10 supplement per person)*

Garnitures

- FOR THE TABLE -

SHISHITO PEPPERS (V, GF, DF)

charred lemon, kibbeh spice

SPICED POMMES FRITES (V,DF)

ras al hanout

V=VEGETARIAN ~ GF=GLUTEN FREE ~ DF=DAIRY FREE

Claudette

3 Course Individually Plated Lunch

\$55 PER PERSON

INCLUDES BREWED COFFEE & TEA

Optional Sparkling Toast

(\$10 supplement per person)

Optional Starters

- FOR THE TABLE -

LES FROMAGES

selection of cheeses, crackers

\$80

CHARCUTERIE

selection of salumi, country bread

\$80

SEASONAL FRUITS

\$50

OYSTERS (GF, DF)

2 per guest

\$5 supplement per person

Hors d'Oeuvres

- CHOOSE 3 INDIVIDUALLY PLATED -

CUCUMBER SALAD (V, GF)

horseradish, green goddess, dates, dill, fromage blanc

ROASTED BEET SALAD (V, GF)

*seasonal greens, horseradish yogurt
toasted almonds, parmesan*

WATERMELON SALAD (V, GF, DF)

*feta, morrocan olives, aleppo-lime vinaigrette
sunflower seeds*

CRISPY ARTICHOKE (V, GF)

lemon jam, chillies, comté cheese, mint

BIBB LETTUCE SALAD (V, DF)

dijon vinaigrette, breadcrumbs

TRUFFLE HUMMUS (V, DF)

*black truffle, garlic, extra virgin olive oil
house made flat bread*

(\$5 supplement per person)

Entrées

- CHOOSE 3 INDIVIDUALLY PLATED -

LAMB BURGER

*gruyère, tunisian pickles, harissa ketchup
brioche bun*

CLAUDETTE BURGER JR.

*pat lafrieda smash patties, d'affinois cheese
brandy carmelized onions, aioli*

SWEET POTATO FALAFEL PITA

*pickled red onion chutney, tomato & cucumber
salad, harissa vinaigrette*

ROASTED CHICKEN SALAD

mint, chili, scallion, walnut-truffle emulsion, kohlrabi

CORIANDER CRUSTED SALMON

*summer corn, smokehouse bacon
sundried tomato, lemon*

STEAK FRITES

7 ounce hanger steakmaitre d'hotel butter

(\$10 supplement per person)

Garnitures

- OPTIONAL SIDES FOR THE TABLE -

\$4 PER PERSON PER ITEM

SHISHITO PEPPERS (V, GF, DF)

charred lemon, kibbeh spice

SPICED POMMES FRITES (V,DF)

ras al hanout

V=VEGETARIAN ~ GF=GLUTEN FREE ~ DF=DAIRY FREE

BRUNCH MENUS



Claudette

3 Course Family Style Brunch

\$55 PER PERSON

INCLUDES BREWED COFFEE & TEA

Optional Sparkling or Mimosa Toast

(\$10 supplement per person)

Optional Starters

- FOR THE TABLE -

LES FROMAGES

selection of cheeses, crackers

\$80

CHARCUTERIE

selection of salumi, country bread

\$80

SEASONAL FRUITS

\$50

OYSTERS (GF, DF)

2 per guest

\$5 supplement per person

Hors d'Oeuvres

- CHOOSE 3 FOR THE TABLE -

BAHARAT GRANOLA (V)

fresh fruit, labneh, clover honey

ROASTED BEET SALAD (V, GF)

*chicories, horseradish yogurt
toasted almonds, parmesan*

BIBB LETTUCE SALAD (V, DF)

dijon vinaigrette, breadcrumbs

SWEET POTATO FALAFEL (V, DF)

*house made harissa, pickled chilies
fresh herbs*

TRUFFLE HUMMUS (V, DF)

*black truffle, garlic, extra virgin olive oil
house made flat bread*

(\$5 supplement per person)

Entrées

- CHOOSE 3 FOR THE TABLE -

AVOCADO TOAST (DF)

soft boiled egg, frisée salad, bacon vinaigrette

FRENCH TOAST (V)

brioche, seasonal fruit, pecans, cinnamon yogurt

SHAKSHOUKA (V, GF, DF)

farm eggs, tomato, cilantro

EGGS BENEDICT

poached eggs, frisée, ham, hollandaise, chives

CURED SALMON & EGGS

soft scrambled eggs, salmon roe, crème fraîche, grilled bread

LAMB BURGER

gruyère, tunisian pickles, harissa ketchup, brioche bun

CLAUDETTE BURGER

*pat lafrieda dry aged beef blend, fromage d'affinois
brandy glazed caramelized onions, sesame brioche bun
(\$10 supplement per person)*

Garnitures

- FOR THE TABLE -

GRILLED BACON (DF)

applewood smoked

SPICED POMMES FRITES (V,DF)

ras al hanout

Desserts

- FOR THE TABLE -

CHOCOLATE TAHINI TARTE (GF, V)

gluten free, fresh berries, whipped creme fraiche

LEMON PARFAIT (GF, V)

vanilla custard, lemon curd, baharat granola

V=VEGETARIAN ~ GF=GLUTEN FREE ~ DF=DAIRY FREE

COCKTAIL RECEPTION



Claudette

Passed Canapés

\$25 PER PERSON PER HOUR
CHOOSE 6

Brochettes

LAMB KEFTA

za'atar yogurt

ANTIPASTO

cherry tomato, mozzarella, basil, prosciutto

GARLIC SHRIMP

cilantro, chermoula

MOROCCAN SALMON

harissa marinated salmon, cucumber yogurt

STEAK AU POIVRE

Tartines

GOAT CHEESE

tomato confit, basil pistou

CROQUE MONSIEUR

ham, béchamel, gruyère brûlée

BACALAO

salted cod, garlic, piment d'espelette

SALMON TARTARE

green apple, jalapeño, lime, coriander, cucumber

Gourmand

\$3 supplement per person per hour

FOIE GRAS TOAST

brioche, rhubarb jam, celery

SALMON CRUDO

coriander, jalapeño, granny smith apple

STEAK TARTARE

caesar sabayon, garlic baguette

TUNA NIÇOISE ON CHIPS

herbs de provence, saffron aioli, niçoise olives

OYSTERS ON THE HALF SHELL

seasonal oysters, mignonette

CAVIAR BLINIS

sturgeon osetra caviar, crème fraîche

Platters

serves 10

LES FROMAGES \$80

selection of cheeses, crackers

SEASONAL FRUITS \$50

CHARCUTERIE \$80

selection of salumi, country bread

CRUDITÉ \$45

raw vegetables, lemon yogurt, hummus

SHRIMP AIOLI \$88

OYSTERS \$98

3 dozen

BEVERAGE PACKAGES



Claudette

Beverage Packages

Beer & Wine Package

\$15 per person per hour

House Wines
sparkling, white, rosé and red

Beer
Kronenbourg Blanc 1664, *Strasbourg*
Brewdog I.P.A., *Scotland*

Non-Alcoholic
brewed coffee, tea, soda, juice

Full Bar Package

\$25 per person per hour

House Wines
sparkling, white, rosé and red

Beer
Kronenbourg Blanc 1664, *Strasbourg*
Brewdog I.P.A., *Scotland*

Tier One Liquors
house spirits and mixers, please inquire for the list

Non-Alcoholic

Brunch Package

\$20 per person per hour

House Wine
sparkling, white, rosé and red

Brunch Cocktails
mimosa and bloody marie

Beer
Kronenbourg Blanc 1664, *Strasbourg*
Brewdog I.P.A., *Scotland*

Non-Alcoholic
brewed coffee, tea, soda, juice

Premium Open Bar Package

\$35 per person per hour

Wines By the Glass
complete list of sparkling, white, rosé and red

Beer
Kronenbourg Blanc 1664, *Strasbourg*
Brewdog I.P.A., *Scotland*

Tier Two Liquors
premium spirits and mixes, please inquire for list

Non-Alcoholic
brewed coffee, tea, soda, juice

Upgrades

Add Henriot - \$40 Per Person (three hours)

Custom Cocktail Options are Available
inquire for more information

Contact

PRIVATE DINING AND EVENTS

Our Events Department is thrilled to discuss
custom offerings for your next event!



EVENTS @ CASANELA.COM
212.488.2624