CLAUDETTE

PRIVATE DINING & EVENTS

24 Fifth Ave
New York City
212 488 2624
events@claudettenyc.com
The Flamingo Room

Capacity: 28 seated or 40 standing

Our intimate private dining room located one floor below the Main Dining Room.
THE MAIN DINING ROOM

The Main Dining Room can also accommodate non-exclusive events for up to 10 guests.
Capacity: 70 seated or 90 standing
DINNER MENUS
Quantities of each dish for family style courses are determined by your final guest count.

**FAMILY STYLE $85**

3 Course Dinner

**APPETIZERS** select 3 for the table

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bibb Lettuce Salad (v, df)</td>
<td>$80</td>
</tr>
<tr>
<td>Beet &amp; Endive Salad (v, gf)</td>
<td>$80</td>
</tr>
<tr>
<td>Garden Niçoise Salad (v, df)</td>
<td>$80</td>
</tr>
<tr>
<td>Oysters (gf, df)</td>
<td>$6 supplement per person</td>
</tr>
<tr>
<td>Crisp Artichokes (v, df, gf)</td>
<td>$80</td>
</tr>
<tr>
<td>Spiced Lamb Brochette</td>
<td>$80</td>
</tr>
<tr>
<td>Vegetable Tagine (v, df)</td>
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<td>Claudette Burger</td>
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<tr>
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**ACCOMPANIMENTS** optional family style sides priced per person per item

**DESSERTS** select 2 for the table

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</table>

Optional Starters

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<tr>
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<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Les Fromages $80</td>
<td></td>
</tr>
<tr>
<td>Charcuterie $80</td>
<td></td>
</tr>
<tr>
<td>Shrimp Cocktail $88</td>
<td></td>
</tr>
<tr>
<td>Oysters (gf, df)</td>
<td>$6 supplement per person</td>
</tr>
</tbody>
</table>

Optional Sparkling Toast

$10 per person

Quantities of each dish for family style courses are determined by your final guest count.
### Optional Starters

- **Les Fromages** $80
  - selection of cheeses, crackers
- **Charcuterie** $80
  - selection of salumi, country bread
- **Shrimp Cocktail** $88
  - aleppo cocktail sauce
- **Oysters** (gf, df) $6 supplement per person
  - 2 per guest

### Optional Sparkling Toast

- $10 per person

Quantities of each dish for family style courses are determined by your final guest count.

## COMBINATION $95

### 3 Course Dinner

<table>
<thead>
<tr>
<th>APPETIZERS</th>
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</tr>
</thead>
<tbody>
<tr>
<td>ENTRÉES</td>
<td>select 3, guests will select 1 at the time of the meal</td>
</tr>
<tr>
<td>ACCOMPANIMENTS</td>
<td>optional family style sides priced per person per item</td>
</tr>
<tr>
<td>DESSERTS</td>
<td>select 2 for the table</td>
</tr>
</tbody>
</table>

### Appetizers

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bibb Lettuce Salad (v, df)</td>
<td>dijon vinaigrette, breadcrumbs</td>
</tr>
<tr>
<td>Beet &amp; Endive Salad (v, gf)</td>
<td>chicories, horseradish yogurt, toasted almonds, parmesan</td>
</tr>
<tr>
<td>Claudette Chopped Salad (v, gf)</td>
<td>golden raisins, olives, peppers, ricotta salata, cucumbers, almonds, red wine vinaigrette</td>
</tr>
<tr>
<td>Garden Niçoise Salad (v, df)</td>
<td>confit tomato, haricots verts, olives, grilled artichokes, tarragon vinaigrette</td>
</tr>
<tr>
<td>Crispy Artichokes (v, df, gf)</td>
<td>green garlic pistou, caper aioli</td>
</tr>
<tr>
<td>Spiced Lamb Brochette</td>
<td>shabazi yogurt, pickled red onion, arugula</td>
</tr>
<tr>
<td>Truffle Hummus ($5 supplement per person) (v, df)</td>
<td>olive oil, house made flat bread</td>
</tr>
<tr>
<td>Octopus ($8 supplement per person) (df, gf)</td>
<td>hazelnut romesco, olive oil potatoes, pickled onions</td>
</tr>
<tr>
<td>Vegetable Tagine (v, df)</td>
<td>cous cous, provençal vegetables, shakshuka</td>
</tr>
<tr>
<td>Tagliatelle Au Citron (v)</td>
<td>preserved lemon, tarragon, parmigiano, pine nut</td>
</tr>
<tr>
<td>Gemelli ($8 supplement per order)</td>
<td>spring peas, smoked mussels</td>
</tr>
<tr>
<td>Grilled Branzino (df, gf)</td>
<td>sauce vierge, charred lemon</td>
</tr>
<tr>
<td>Roasted Sasso Chicken</td>
<td>provençal vegetables, parmesan, cast iron croûtons</td>
</tr>
<tr>
<td>Confit Lamb Tagine (df)</td>
<td>cous cous, charmoula, cherry chutney</td>
</tr>
<tr>
<td>Claudette Burger</td>
<td>dry aged beef blend, fromage d’affinois, brandy glazed caramelized onions, truffle aioli, homemade sesame brioche bun</td>
</tr>
<tr>
<td>New York Strip Au Poivre ($10 supplement per order)</td>
<td>cognac pepper corn sauce, pommes frites</td>
</tr>
<tr>
<td>Frites ($6 supplement per person) (v)</td>
<td>anchovy butter, lemon, breadcrumb</td>
</tr>
<tr>
<td>Asparagus ($6 supplement per person)</td>
<td>hazelnut vinaigrette, feta</td>
</tr>
</tbody>
</table>

### Entrées

- **Crispy Artichokes** (v, df, gf)
- **Spiced Lamb Brochette**
- **Truffle Hummus** ($5 supplement per person) (v, df)
- **Octopus** ($8 supplement per person) (df, gf)
- **Vegetable Tagine** (v, df)
- **Tagliatelle Au Citron** (v)
- **Gemelli** ($8 supplement per order)
- **Grilled Branzino** (df, gf)
- **Roasted Sasso Chicken**
- **Confit Lamb Tagine** (df)
- **Claudette Burger**
- **New York Strip Au Poivre** ($10 supplement per order)
- **Frites** ($6 supplement per person) (v)
- **Asparagus** ($6 supplement per person)
- **Snap Peas** ($6 supplement per person) (v, gf)
- **Chocolate Mousse** (gf)
- **Lemon Parfait**
- **Vanilla Custard, Lemon Curd, Baharat Granola**
- **Caramel Cake**
- **Dates, Brown Butter Whipped Cream, Pistachio Nougatine**

### Desserts

- **Chocolate Mousse** (gf)
- **Lemon Parfait**
- **Vanilla Custard, Lemon Curd, Baharat Granola**
- **Caramel Cake**
- **Dates, Brown Butter Whipped Cream, Pistachio Nougatine**
PLATED $105
3 Course Dinner

APPETIZERS select 3, guests will select 1 at the time of the meal
ENTRÉES select 3, guests will select 1 at the time of the meal
ACCOMPANIMENTS optional family style sides priced per person per item
DESSERTS select 2, guests will select 1 at the time of the meal

OPTIONAL STARTERS

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Les Fromages</td>
<td>$80</td>
<td>selection of cheeses, crackers</td>
</tr>
<tr>
<td>Charcuterie</td>
<td>$80</td>
<td>selection of salumi, country bread</td>
</tr>
<tr>
<td>Shrimp Cocktail</td>
<td>$88</td>
<td>aleppo cocktail sauce</td>
</tr>
<tr>
<td>Oysters (gf, df) $6 supplement per person</td>
<td>2 per guest</td>
<td></td>
</tr>
</tbody>
</table>

OPTIONAL SPARKLING TOAST

$10 per person

Quantities of each dish for family style courses are determined by your final guest count.

APPETIZERS

- Bibb Lettuce Salad (v, df)
  - dijon vinaigrette, breadcrumbs
- Beet & Endive Salad (v, gf)
  - chicories, horseradish yogurt, toasted almonds, parmesan
- Claudette Chopped Salad (v, gf)
  - golden raisins, olives, peppers, ricotta salata
  - cucumbers, almonds, red wine vinaigrette
- Garden Niçoise Salad (v, df)
  - confit tomato, haricots verts, olives
  - grilled artichokes, tarragon vinaigrette
- Crispy Artichokes (v, df, gf)
  - green garlic pistou, caper aioli
- Spiced Lamb Brochette
  - shabazi yogurt, pickled red onion, arugula
- Truffle Hummus ($5 supplement per order) (v, df)
  - olive oil, house made flat bread
- Octopus ($8 supplement per order) (df, gf)
  - hazelnut romesco, olive oil potatoes, pickled onions
- Vegetable Tagine (v, df)
  - cous cous, provencal vegetables, shakshuka
- Tagliatelle Au Citron (v)
  - preserved lemon, tarragon, parmigiano, pine nut
- Gemelli ($8 supplement per order)
  - spring peas, smoked mussels
- Grilled Branzino (df, gf)
  - sauce vierge, charred lemon
- Roasted Sasso Chicken
  - provencal vegetables, parmesan, cast iron croûtons
- Confit Lamb Tagine (df)
  - cous cous, charmoula, cherry chutney
- Claudette Burger
  - dry aged beef blend, fromage d'affinois, brandy glazed caramelized onions
  - truffle aioli, homemade sesame brioche bun
- New York Strip Au Poivre ($10 supplement per order)
  - cognac pepper corn sauce, pommes frites

ENTRÉES

- Frites ($6 supplement per person) (v)
- Asparagus ($6 supplement per person)
  - anchovy butter, lemon, breadcrumb
- Snap Peas ($6 supplement per person) (v, gf)
  - hazelnut vinaigrette, feta

ACCOMPANIMENTS

- Chocolate Mousse (gf)
- Lemon Parfait
  - vanilla custard, lemon curd, baharat granola
- Caramel Cake
  - dates, brown butter whipped cream, pistachio nougatine
Quantities of each dish for family style courses are determined by your final guest count.

C H E F ’ S M E N U  $135

4 Course Dinner

AMUSE included for the table
APPETIZERS select 3 for the table
CRUDO chef’s choice, for the table
ENTRÉES select 3 for the table
ACCOMPANIMENTS optional family style sides priced per person per item
DESSERTS select 2 for the table

OPTIONAL STARTERS

Les Fromages $80
selection of cheeses, crackers

Charcuterie $80
selection of salumi, country bread

Shrimp Cocktail $88
aleppo cocktail sauce

Oysters (df, gf) $6 supplement per person
2 per guest

OPTIONAL SPARKLING TOAST

$10 per person

Oysters (df, gf) mignonette, cocktail sauce
Tuna Carpaccio
pickled carpaccio, ginger, garlic crumb
Steak Tartare
quail egg, grilled baguette

CHEF’S CHOICE CRUDO

Vegetable Tagine (v, df)
cous cous, provençal vegetables, shakshuka
Tagliatelle Au Citron (v)
preserved lemon, tarragon, parmigiano, pine nut
Gemelli ($8 supplement per person)
spring peas, smoked mussels
Grilled Branzino (df, gf)
sauce vierge, charred lemon
Roasted Sasso Chicken
provençal vegetables, parmesan, cast iron croûtons
Confit Lamb Tagine (df)
cous cous, charmoula, cherry chutney
Claudette Burger
dry aged beef blend, fromage d’affinois, brandy glazed caramelized onions truffle aioli, homemade sesame brioche bun
New York Strip Au Poivre ($10 supplement per person)
cognac pepper corn sauce, pommes frites

ENTRÉES

Frites ($6 supplement per person) (v)
Asparagus ($6 supplement per person)
anchovy butter, lemon, breadcrumb
Snap Peas ($6 supplement per person) (v, gf)
hazelnut vinaigrette, feta

DESSERTS

Chocolate Mousse (gf)
Lemon Parfait
vanilla custard, lemon curd, baharat granola
Caramel Cake
dates, brown butter whipped cream, pistachio nougatine
BRUNCH MENUS

3 Course Brunch
SERVED FAMILY STYLE – $45 PER PERSON
Quantities of each dish for family style courses are determined by your final guest count.

FAMILY STYLE $65

3 Course Brunch

APPETIZERS select 3 for the table
ENTRÉES select 3 for the table
ACCOMPANIMENTS optional family style sides priced per person per item
DESSERTS select 2 for the table

OPTIONAL STARTERS

Les Fromages $80
selection of cheeses, crackers

Charcuterie $80
selection of salumi, country bread

Seasonal Fruit $50

Oysters (gf, df) $6 supplement per person
2 per guest

OPTIONAL SPARKLING TOAST

$10 per person

Bibb Lettuce Salad (v, df)
dijon vinaigrette, breadcrumbs

Beet & Endive Salad (v, gf)
chicories, horseradish yogurt, toasted almonds, parmesan

Claudette Chopped Salad (v, gf)
golden raisins, olives, peppers, ricotta salata
cucumbers, almonds, red wine vinaigrette

Granola & Yogurt (v)
fresh fruit, clover, honey

Truffle Hummus ($5 supplement per person) (v, df)
olive oil, house made flat bread

Avocado Toast (v, df)
soft boiled egg, frisée salad

French Toast (v)
brioche, seasonal fruit, pecans, cinnamon, yogurt

Shakshouka (v, df, gf)
farm eggs, tomato, cilantro

Eggs Benedict
poached eggs, frisée, ham, hollandaise, chives

Camembert & Eggs (v)
soft scramble, grilled baguette, roasted tomatoes, fresh herbs

Lamb Burger
spiced yogurt, pickled red onion, arugula

Claudette Burger
dry aged beef blend, fromage d’affinois, brandy glazed caramelized onion
truffle aioli, homemade sesame brioche bun

Steak Frites ($10 supplement per person)
8 ounce bavette steak, maître d’hotel butter

DESSERTS

Chocolate Mousse (gf)

Lemon Parfait
vanilla custard, lemon curd, baharat granola

Caramel Cake
dates, brown butter whipped cream, pistachio nougatine
LUNCH MENUS
FAMILY STYLE $55

2 Course Lunch

APPETIZERS select 3 for the table
ENTRÉES select 3 for the table
ACCOMPANIMENTS optional family style sides priced per person per item

APPETIZERS

- Bibb Lettuce Salad (v, df)
  dijon vinaigrette, breadcrumbs
- Beet & Endive Salad (v, gf)
  chicories, horseradish yogurt, toasted almonds, parmesan
- Claudette Chopped Salad (v, gf)
  golden raisins, olives, peppers, ricotta salata
  cucumbers, almonds, red wine vinaigrette
- Crispy Artichokes (v, df, gf)
  green garlic pistou, caper aioli
- Truffle Hummus ($5 supplement per person) (v, df)
  olive oil, house made flat bread

ENTRÉES

- Tagliatelle Au Citron (v)
  preserved lemon, tarragon, parmigiano, pine nut
- Garden Niçoise Salad (gf)
  grilled chicken, confit tomato, haricot verts, olive
  grilled artichokes, tarragon vinaigrette
- Fried Fish Sandwich
  crispy hake, pickled cabbage, caper aioli
- Grilled Branzino (df, gf)
  sauce vierge, charred lemon
- Lamb Burger
  spiced yogurt, pickled red onion, arugula
- Claudette Burger
  dry aged beef blend, fromage d'affinois, brandy glazed caramelized onions
  truffle aioli, homemade sesame brioche bun
- Steak Frites ($10 supplement per person)
  8 ounce bavette steak, maitre d'hotel butter

ACCOMPANIMENTS

- Frites ($6 supplement per person) (v)
- Asparagus ($6 supplement per person)
  anchovy butter, lemon, breadcrumb
- Snap Peas ($6 supplement per person) (v, gf)
  hazelnut vinaigrette, feta

OPTIONAL STARTERS

- Les Fromages $80
  selection of cheeses, crackers
- Charcuterie $80
  selection of salumi, country bread
- Shrimp Cocktail $88
  aleppo cocktail sauce
- Oysters (gf, df) $6 supplement per person
  2 per guest

OPTIONAL SPARKLING TOAST

$10 per person

Quantities of each dish for family style courses are determined by your final guest count.
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### PLATED $65

#### 2 Course Lunch

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#### OPTIONAL STARTERS

- **Les Fromages $80**
  - Selection of cheeses, crackers
- **Charcuterie $80**
  - Selection of salumi, country bread
- **Shrimp Cocktail $88**
  - Aleppo cocktail sauce
- **Oysters (gf, df) $6 supplement per person**
  - 2 per guest

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#### OPTIONAL SPARKLING TOAST

**$10 per person**

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### APPETIZERS

- Bibb Lettuce Salad (v, df)
  - Dijon vinaigrette, breadcrumbs
- Beet & Endive Salad (v, gf)
  - Chicories, horseradish yogurt, toasted almonds, parmesan
- Claudette Chopped Salad (v, gf)
  - Golden raisins, olives, peppers, ricotta salata
  - Cucumbers, almonds, red wine vinaigrette
- Crispy Artichokes (v, df, gf)
  - Green garlic pistou, caper aioli
- Truffle Hummus ($5 supplement per person) (v, df)
  - Olive oil, house made flat bread

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### ENTRÉES

- **Tagliatelle Au Citron (v)**
  - Preserved lemon, tarragon, parmigiano, pine nut
- **Garden Niçoise Salad (gf)**
  - Grilled chicken, confit tomato, haricot verts, olive
  - Grilled artichokes, tarragon vinaigrette
- **Fried Fish Sandwich**
  - Crispy hake, pickled cabbage, caper aioli
- **Grilled Branzino (df, gf)**
  - Sauce vierge, charred lemon
- **Lamb Burger**
  - Spiced yogurt, pickled red onion, arugula
- **Claudette Burger**
  - Dry aged beef blend, fromage d’affinois, brandy glazed caramelized onions
  - Truffle aioli, homemade sesame brioche bun
- **Steak Frites ($10 supplement per order)**
  - 8 ounce bavette steak, maitre d’hotel butter

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### ACCOMPANIMENTS

- **Frites ($6 supplement per person) (v)**
- **Asparagus ($6 supplement per person)**
  - Anchovy butter, lemon, breadcrumb
- **Snap Peas ($6 supplement per person) (v, gf)**
  - Hazelnut vinaigrette, feta
COCKTAIL RECEPTION

$30 per person for 1 hour - $60 per person for 2 hours

choose 5

- Lamb Brochette
  za’atar yogurt
- Antipasto
  cherry tomato, mozzarella, basil
- Garlic Shrimp
  cilantro, chermoula
- Gougère
  parmesan fondue, honey
- Goat Cheese
  tomato confit, basil pistou
- Croque Monsieur
  ham, béchamel, gruyère brûlée
- Salmon Tartare
  basil and lime vinaigrette
- Truffle Arancini
  gruyère, risotto
- Steak Au Poivre

PASSÉ CANAPÉS

passed canapé enhancements
$3 supplement per person per item

- Foie Gras Toast
  brioche, rhubarb jam, celery
- Steak Tartare
  caesar sabayon, garlic baguette
- Oyster on the Half Shell
  seasonal oysters, mignonette
- Caviar
  pommes paillason, crème fraîche

GOURMARD

each serves 10 people

- Les Fromages $80
- Seasonal Fruits $50
- Charcuterie $80
- Crudité $45
- Shrimp Cocktail $88
- Oysters $98 3 dozen

PLATTERS
BEVERAGE PACKAGES

All beverage packages include non-alcoholic beverages such as soft drinks, juices, coffee & tea. Espresso beverages are charged on consumption. All packages are prices per person with a 3 hour limit. Custom rates available for 4 or 5 hour events.

House Wine
sparkling, rosé, white and red

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

Brunch Cocktails
mimosa and bloody marie

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

$60 BRUNCH

House Wine
sparkling, rosé, white and red

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

$50 BEER & WINE

House Wine
sparkling, rosé, white and red

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

Full Bar Spirits

$80 FULL BAR

House Wine
sparkling, rosé, white and red

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

Premium Spirits

$110 PREMIUM BAR
SPIRIT LIST

FULL BAR SPIRITS

Vodka
helix vodka

Gin
spring 44 gin

Tequila
anza (blanco)

Whiskey/Rye
old overholt rye

Bourbon
evan williams

Rum
el dorado white rum

Scotch
dewar’s white label

PREMIUM SPIRITS

Vodka
helix vodka, titos, ketel one, grey goose

Gin
spring 44 gin, hendricks, tanqueray

Tequila
anza silver, cazadores blanco
cazadores reposado

Mezcal
el silencio

Whiskey/Rye
mitchers, woodford, old overholt
jack daniels

Bourbon
woodford reserve bourbon, mitchers bourbon
makers mark

Rum
el dorado, ten to one rum

Scotch
dewar’s white label
INCLUDED SERVICES

Customized Menus
• Share your logo and/or custom menu header. We’re happy to personalize each menu.
• Casa Nela is committed to sustainability efforts. We will print a limited amount of menus for guests to share. If more menus are required for your event please inquire.

Votive Candles
• Votive candles flood the room and table for the perfect dim ambiance.
• Available for brunch events upon request.

WiFi
• For your presentations or to post that cute selfie!

Coat Check
• Complimentary upon entry!

PREFERRED VENDORS

Florals
• Fleurissimo NYC - 631-912-5323 or fleurissimonyc@gmail.com

Cake / Bakery
• Empire Cake - 212-242-5858 or info@empirecake.com
• Magnolia Bakery - 212-462-2572 or hello@magnoliabakery.com
• Maman - 646-767-0097 or info@mamannyc.com

Photographer
• Carly Tumen Creative - 516-592-9611 or carly@carlytumen.com

Decor Supply
• Party City - 929-523-2739
• Mary Ellen - chasedtreasures@gmail.com

Kosher Catering
• Abigail’s Catering - 212-575-1407
Quantities of each dish for family style courses are determined by your final guest count.

### Optional Starters

**Les Fromages** $80
selection of cheeses, crackers

**Charcuterie** $80
selection of salumi, country bread

**Seasonal Fruit** $50

**Oysters** (gf, df) $6 supplement per person
2 per guest

### Optional Sparkling Toast

$10 per person

### Appetizers

**Avocado Toast** (v, df)
soft boiled egg, frisée salad

**French Toast** (v)
brioche, seasonal fruit, pecans, cinnamon, yogurt

**Eggs Benedict**
poached eggs, frisée, ham, hollandaise, chives

**Camembert & Eggs** (v)
soft scramble, grilled baguette, roasted tomatoes, fresh herbs

### Entrées

**Frites** ($6 supplement per person) (v)
Grilled Bacon ($6 supplement per person) (df, gf)
applewood smoked

**Niçoise Couscous** ($6 supplement per person) (v)
butternut squash, pomegranate, ricotta salata

### Accompaniments

**Bibb Lettuce Salad** (v, df)
dijon vinaigrette, breadcrumbs

**Beet & Endive Salad** (v, gf)
chicories, horseradish yogurt, toasted almonds, parmesan

**Claudette Chopped Salad** (v, gf)
golden raisins, olives, peppers, ricotta salata
cucumbers, almonds, red wine vinaigrette

**Granola & Yogurt** (v)
fresh fruit, clover, honey

**Truffle Hummus** ($5 supplement per person) (v, df)
olive oil, house made flat bread

**APPETIZERS select 3 for the table**
**ENTRÉES select 3 for the table**
**ACCOMPANIMENTS optional family style sides priced per person per item**

### Family Style $65

2 Course Breakfast

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**Appetizers**

- Bibb Lettuce Salad (v, df)
dijon vinaigrette, breadcrumbs
- Beet & Endive Salad (v, gf)
chicories, horseradish yogurt, toasted almonds, parmesan
- Claudette Chopped Salad (v, gf)
golden raisins, olives, peppers, ricotta salata
cucumbers, almonds, red wine vinaigrette
- Granola & Yogurt (v)
 fresh fruit, clover, honey
- Truffle Hummus ($5 supplement per person) (v, df)
olive oil, house made flat bread

**Entrées**

- Avocado Toast (v, df)
 soft boiled egg, frisée salad
- French Toast (v)
brioche, seasonal fruit, pecans, cinnamon, yogurt
- Eggs Benedict
 poached eggs, frisée, ham, hollandaise, chives
- Camembert & Eggs (v)
 soft scramble, grilled baguette, roasted tomatoes, fresh herbs

**Accompaniments**

- Frites ($6 supplement per person) (v)
- Grilled Bacon ($6 supplement per person) (df, gf)
 applewood smoked
- Niçoise Couscous ($6 supplement per person) (v)
 butternut squash, pomegranate, ricotta salata