181 W 10TH ST.

# BOBO

NEW YORK, NY

## *Private Dining and Events*

**181 W 10TH STREET, NEW YORK CITY**

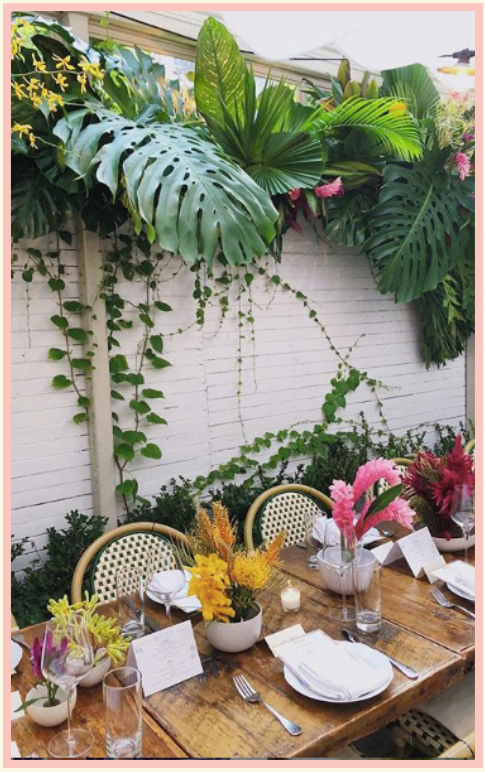
**212 488 2624**

# The Space

## THE GARDEN

**Our private, temperature controlled garden located beside our dining room.**

**Capacity: 30 seated & 45 standing**



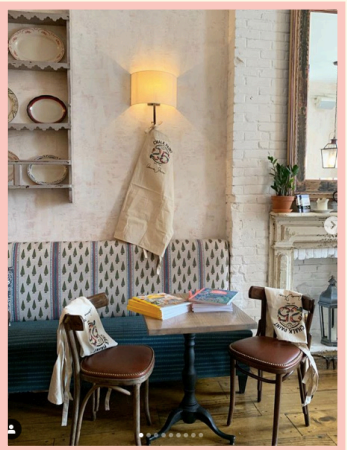
*All private dining spaces require a food and beverage spend.*
*Please inquire for rates and preferred vendors.*

# The Space

## THE MAIN DINING ROOM

**Our dining room with French country décor and banquette seating.**

**Capacity: 45 seated & 50 standing**



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

# *The Space*

## THE DEN

(ONLY AVAILABLE WITH FULL VENUE BUYOUTS)

**Our ground floor bar area – perfect for cocktail events.**

**Capacity: 25 seated & 50 standing**

# The Space

## SECOND FLOOR BUYOUT

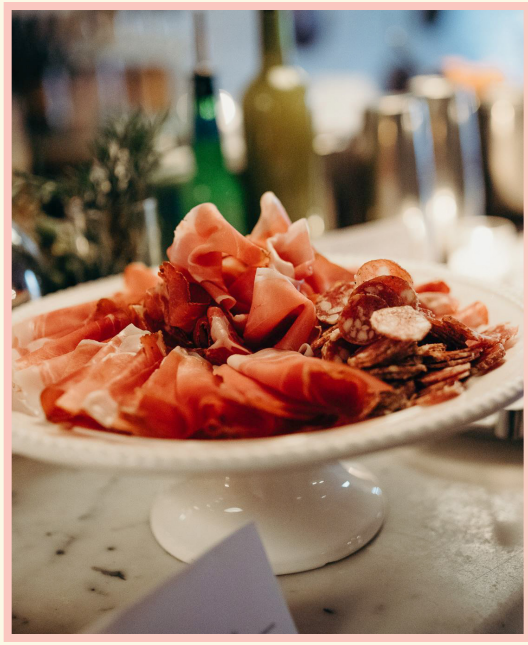
**Access to our beautiful Main Dining Room, Garden and Coco Bar**

**Capacity: 75 seated & 95 standing**

# Full Venue Buyout

**Exclusive use of all three floors.**

**Capacity: 75 seated & 150 standing**



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

# Brunch Menus

V=VEGETARIAN
GF=GLUTEN FREE
DF=DAIRY FREE

181 W 10TH ST. **BOBO** NEW YORK, NY

# 3 Course Brunch

SERVED FAMILY STYLE — $45 PER PERSON

## For the Table

**$5 SUPPLEMENT PER PERSON**

PASTRY BASKET (V)
petits croissant, pain au chocolat
croissant aux pommes, homemade berry compote

## First Course

— CHOOSE 3 —

FRITTATA (V,GF)
sun dried tomatoes, goat cheese, spinach

YOGURT (V)
granola, seasonal fruit & berries

BEET SALAD (V,GF)
marinated beets, orange, warm goat cheese, walnuts

CRISPY BROCCOLI
comté cheese, sauce béarnaise

SALADE DE FRUITS (V,GF,DF)
seasonal fruit

ROASTED HEIRLOOM CARROTS (V,GF)
vadouvan, carrot pesto, feta, sunflower seeds

VEGETABLE TARTINE (V)
seasonal vegetables

SMOKED SALMON TARTINE
cream cheese, dill, fried capers

TARTINE ASSORTMENT
a selection of tartines

## Second Course

— CHOOSE 3 —

### *les oeufs*

SCRAMBLED EGGS & SMOKED SALMON
soft scrambled eggs, grilled country bread

CROQUE MADAME
jambon de paris, béchamel, gruyère, mixed greens

EGGS BENEDICT FLORENTINE
poached eggs, sautéed spinach
grilled ham, hollandaise

### *entrées*

CHICKEN SALAD (GF)
charred broccoli, toasted almonds, jalapeño, herb aioli

BOBO BURGER
caramelized onion, gruyère, tomato, frites

PAIN PERDU (V)
brioche french toast, strawberries
vanilla maple cream cheese

## Garnitures

**OPTIONAL SIDES FOR THE TABLE — $3 SUPPLEMENT PER PERSON PER ITEM**

DUCK FAT POTATOES (GF,DF)

APPLEWOOD SMOKED BACON (GF,DF)

POMMES FRITES (V,DF)

## Dessert

— CHOOSE 2 —

LEMON TART (V)
pomegranate molasses

APPLE BRANDY BREAD PUDDING (V)
apples, chocolate, local apple brandy
brandy caramel

CHOCOLATE MOUSSE (V)

V=VEGETARIAN
GF=GLUTEN FREE
DF=DAIRY FREE

181 W 10TH ST.

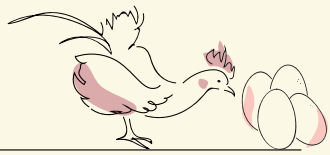
# BOBO

NEW YORK, NY

## 3 Course Brunch

$55 PER PERSON

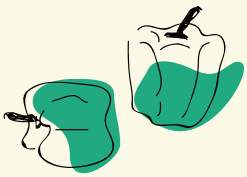
FOR GROUPS OF 40 AND UNDER



## For the Table

**$5 SUPPLEMENT PER PERSON**

PASTRY BASKET **(V)**
petits croissant, pain au chocolat
croissant aux pommes, homemade berry compote



## First Course

**— CHOOSE 3 —**

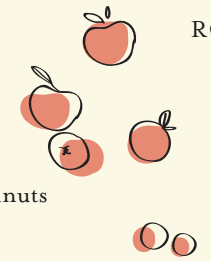
FRITTATA **(V,GF)**
sun dried tomatoes, goat cheese, spinach

YOGURT **(V)**
granola, seasonal fruit & berries

BEET SALAD **(V,GF)**
marinated beets, orange, warm goat cheese, walnuts

CRISPY BROCCOLI
comté cheese, sauce béarnaise

SALADE DE FRUITS **(V,GF,DF)**
seasonal fruit

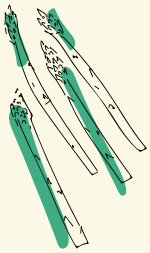


ROASTED HEIRLOOM CARROTS **(V,GF)**
vadouvan, carrot pesto, feta, sunflower seeds

VEGETABLE TARTINE **(V)**
seasonal vegetables

SMOKED SALMON TARTINE
cream cheese, dill, fried capers

TARTINE ASSORTMENT
a selection of tartines



## Second Course

**— SERVED INDIVIDUALLY — CHOOSE 3 —**

### *les oeufs*

SCRAMBLED EGGS & SMOKED SALMON
soft scrambled eggs
grilled country bread

EGGS BENEDICT FLORENTINE
poached eggs, sautéed spinach
grilled ham, hollandaise

ŒUFS MEURETTE EN COCOTTE
poached eggs, bacon, grilled bread
mushrooms, red wine sauce, fines herbes

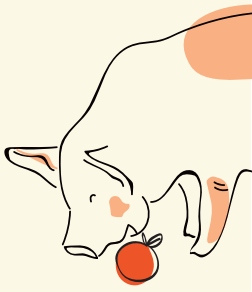
### *entrées*

CHICKEN SALAD **(GF)**
charred broccoli, toasted almonds, jalapeño, herb aioli

PAIN PERDU **(V)**
brioche french toast, strawberries
vanilla maple cream cheese

CROQUE MADAME
jambon de paris, béchamel
gruyère, mixed greens

BOBO BURGER
caramelized onion, gruyère, tomato, frites



## Garnitures

**OPTIONAL SIDES FOR THE TABLE — $3 SUPPLEMENT PER PERSON PER ITEM**

DUCK FAT POTATOES **(GF,DF)**

APPLEWOOD SMOKED BACON **(GF,DF)**

POMMES FRITES **(V,DF)**

## Dessert

**— CHOOSE 2 —**

LEMON TART **(V)**
pomegranate molasses

APPLE BRANDY BREAD PUDDING **(V)**
apples, chocolate, local apple brandy
brandy caramel

CHOCOLATE MOUSSE **(V)**

V=VEGETARIAN
GF=GLUTEN FREE
DF=DAIRY FREE

181 W 10TH ST.

# BOBO

NEW YORK, NY

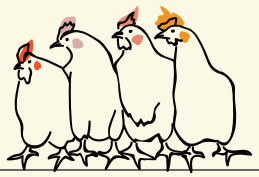
## 3 Course Brunch

INDIVIDUALLY PLATED – $65 PER PERSON
FOR GROUPS OF 40 AND UNDER

## For the Table

**$5 SUPPLEMENT PER PERSON**

PASTRY BASKET (V)
petits croissant, pain au chocolat
croissant aux pommes, homemade berry compote



## First Course

— CHOOSE 3 —

FRITTATA (V,GF)
sun dried tomatoes, goat cheese, spinach

YOGURT (V)
granola, seasonal fruit & berries

BEET SALAD (V,GF)
marinated beets, orange, warm goat cheese, walnuts

CRISPY BROCCOLI
comté cheese, sauce béarnaise

SALADE DE FRUITS (V,GF,DF)
seasonal fruit

ROASTED HEIRLOOM CARROTS (V,GF)
vadouvan, carrot pesto, feta, sunflower seeds

VEGETABLE TARTINE (V)
seasonal vegetables

SMOKED SALMON TARTINE
cream cheese, dill, fried capers

TARTINE ASSORTMENT
a selection of tartines

## Second Course

— SERVED INDIVIDUALLY — CHOOSE 3 —

### *les ouefs*

SCRAMBLED EGGS & SMOKED SALMON
soft scrambled eggs, grilled country bread

EGGS BENEDICT FLORENTINE
poached eggs, sautéed spinach
grilled ham, hollandaise

ŒUFS MEURETTE EN COCOTTE
poached eggs, bacon, grilled bread
mushrooms, red wine sauce, fines herbes

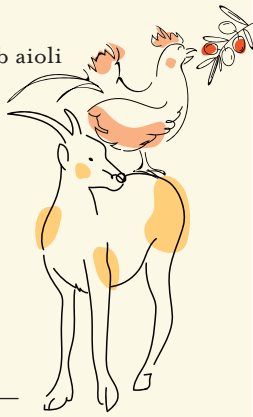
### *entrées*

CHICKEN SALAD (GF)
charred broccoli, toasted almonds, jalapeño, herb aioli

PAIN PERDU (V)
brioche french toast, strawberries
vanilla maple cream cheese

CROQUE MADAME
jambon de paris, béchamel
gruyère, mixed greens

BOBO BURGER
caramelized onion, gruyère, tomato, frites



## Garnitures

**OPTIONAL SIDES FOR THE TABLE — $3 SUPPLEMENT PER PERSON PER ITEM**

DUCK FAT POTATOES (GF,DF)

APPLEWOOD SMOKED BACON (GF,DF)

POMMES FRITES (V,DF)

## Dessert

— CHOOSE 2 —

LEMON TART (V)
pomegranate molasses

APPLE BRANDY BREAD PUDDING (V)
apples, chocolate, local apple brandy
brandy caramel

CHOCOLATE MOUSSE (V)

# Dinner Menus

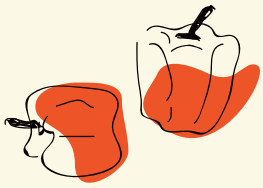
V=VEGETARIAN
GF=GLUTEN FREE
DF=DAIRY FREE

181 W 10TH ST. BOBO NEW YORK, NY

# 3 Course Family Style Dinner

$75 PER PERSON

INCLUDES BREWED COFFEE & TEA



## Amuse Bouche

— FOR THE TABLE —

CHEF'S CHOICE (V,GF)

## Optional Starters

— FOR THE TABLE —

FOUNDUE (V,GF)
garlic crutons, crudite
*($12 supplement per person)*

OYSTER PLATTER
east coast
*($12 supplement per person)*

PLATEAUX DE FRUITS DE MER
oysters, crab legs, shrimp cocktail
*($35 supplement per person)*

## Appetizers

— CHOOSE 3 FOR THE TABLE—

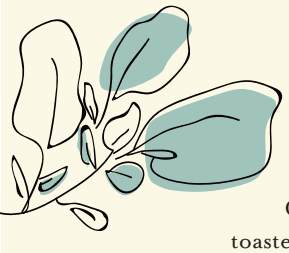
ROASTED HEIRLOOM CARROTS (V,GF, DF)
vadouvan, carrot pesto, feta, sunflower seeds

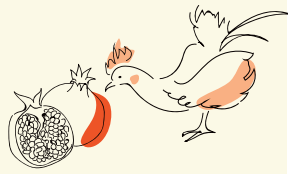
BEET SALAD (V,GF)
marinated beets, orange, warm goat cheese, walnuts

BIBB LETTUCE SALAD (V,DF)
dijon vinaigrette, herbs de provence bread crumbs

GRILLED OCTOPUS (GF,DF)
charred lemon, saucisson sec, sauce vierge

JUMBO LUMP CRAB GALETTE
shrimp tarragon aioli, arugula salad
*($3 supplement per person)*





## Entrées

— CHOOSE 3 FOR THE TABLE —

CAULIFLOWER STEAK (V,GF)
toasted barley, pistou, pine nuts, pomegranate

HOUSEMADE POTATO GNOCCHI (V)
roasted butternut squash, pumpkin seeds, cognac cream

RAINBOW TROUT ALMONDINE (GF)
haricots verts, toasted almonds

CRISPY SKIN SALMON
braised red cabbage, apples, horseradish
champagne sauce, served medium rare

ROASTED SASSO CHICKEN (GF)
pomme purée, roasted brussels sprouts

SEARED HANGER STEAK (GF)
shiitake mushrooms, charred sacallion
montpelier butter, served medium rare
*($10 supplement per person)*

DUCK LEG CONFIT (GF)
scallion-olive salad, truffle, blood orange sauce
*($10 supplement per person)*

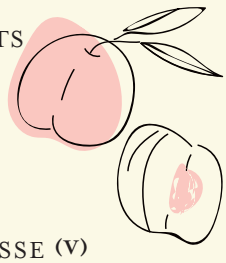
## Optional Garnitures

— ADDITIONAL $3 PER PERSON PER ITEM FOR THE TABLE—

POMMES FRITES (V,DF)

BRUSSELS SPROUTS (V)

HARICOT VERTS



## Dessert

— CHOOSE 2 FOR THE TABLE —

LEMON TART (V)
pomegranate molasses

APPLE BRANDY BREAD PUDDING (V)
apples, chocolate, local apple brandy
brandy caramel

CHOCOLATE MOUSSE (V)

V=VEGETARIAN
GF=GLUTEN FREE
DF=DAIRY FREE

181 W 10TH ST. BOBO NEW YORK, NY

# 3 Course Combination Menu

## $85 PER PERSON

FOR GROUPS OF 40 AND UNDER

INCLUDES BREWED COFFEE & TEA

## Amuse Bouche

— FOR THE TABLE —

CHEF'S CHOICE (V,GF)

## Optional Starters

— FOR THE TABLE —

FOUNDUE (V,GF)
garlic crutons, crudite
*($12 supplement per person)*

OYSTER PLATTER
east coast
*($12 supplement per person)*

PLATEAUX DE FRUITS DE MER
oysters, crab legs, shrimp cocktail
*($35 supplement per person)*

## Appetizers

— CHOOSE 3 FOR THE TABLE —

ROASTED HEIRLOOM CARROTS (V,GF, DF)
vadouvan, carrot pesto, feta, sunflower seeds

BIBB LETTUCE SALAD (V,DF)
dijon vinaigrette, herbs de provence bread crumbs

BEET SALAD (V,GF)
marinated beets, orange, warm goat cheese, walnuts

GRILLED OCTOPUS (GF,DF)
charred lemon, saucisson sec, sauce vierge

JUMBO LUMP CRAB GALETTE
shrimp tarragon aioli, arugula salad
*($3 supplement per person)*

## Entrées

— CHOOSE 3 SERVED INDIVIDUALLY —

CAULIFLOWER STEAK (V,GF)
toasted barley, pistou, pine nuts, pomegranate

HOUSEMADE POTATO GNOCCHI (V)
roasted butternut squash, pumpkin seeds, cognac cream

RAINBOW TROUT ALMONDINE (GF)
haricots verts, toasted almonds

CRISPY SKIN SALMON
braised red cabbage, apples, horseradish
champagne sauce, served medium rare

ROASTED SASSO CHICKEN (GF)
pomme purée, roasted brussels sprouts

SEARED HANGER STEAK (GF)
shiitake mushrooms, charred sacallion
montpelier butter, served medium rare
*($10 supplement per order)*

DUCK LEG CONFIT (GF)
scallion-olive salad, truffle, blood orange sauce
*($10 supplement per order)*

## Optional Garnitures

— ADDITIONAL $3 PER PERSON PER ITEM FOR THE TABLE—

POMMES FRITES (V,DF)

BRUSSELS SPROUTS (V)

HARICOT VERTS

## Dessert

— CHOOSE 2 FOR THE TABLE —

LEMON TART (V)
pomegranate molasses

APPLE BRANDY BREAD PUDDING (V)
apples, chocolate, local apple brandy
brandy caramel

CHOCOLATE MOUSSE (V)

V=VEGETARIAN
GF=GLUTEN FREE
DF=DAIRY FREE

181 W 10TH ST. **BOBO** NEW YORK, NY

# 3 Course Plated Menu

## $95 PER PERSON

FOR GROUPS OF 40 AND UNDER

INCLUDES BREWED COFFEE & TEA

## Amuse Bouche

— FOR THE TABLE —

CHEF'S CHOICE (V,GF)

## Optional Starters

— FOR THE TABLE —

FOUNDUE (V,GF)
garlic crutons, crudite
*($12 supplement per person)*

OYSTER PLATTER
east coast
*($12 supplement per person)*

PLATEAUX DE FRUITS DE MER
oysters, crab legs, shrimp cocktail
*($35 supplement per person)*

## Appetizers

— CHOOSE 3 SERVED INDIVIDUALLY —

ROASTED HEIRLOOM CARROTS (V,GF, DF)
vadouvan, carrot pesto, feta, sunflower seeds

BEET SALAD (V,GF)
marinated beets, orange, warm goat cheese, walnuts

BIBB LETTUCE SALAD (V,DF)
dijon vinaigrette, herbs de provence bread crumbs

GRILLED OCTOPUS (GF,DF)
charred lemon, saucisson sec, sauce vierge

JUMBO LUMP CRAB GALETTE
shrimp tarragon aioli, arugula salad
*($3 supplement per order)*

## Entrées

— CHOOSE 3 SERVED INDIVIDUALLY —

CAULIFLOWER STEAK (V,GF)
toasted barley, pistou, pine nuts, pomegranate

HOUSEMADE POTATO GNOCCHI (V)
roasted butternut squash, pumpkin seeds, cognac cream

RAINBOW TROUT ALMONDINE (GF)
haricots verts, toasted almonds

CRISPY SKIN SALMON
braised red cabbage, apples, horseradish
champagne sauce, served medium rare

ROASTED SASSO CHICKEN (GF)
pomme purée, roasted brussels sprouts

SEARED HANGER STEAK (GF)
shiitake mushrooms, charred sacallion
montpelier butter, served medium rare
*($10 supplement per order)*

DUCK LEG CONFIT (GF)
scallion-olive salad, truffle, blood orange sauce
*($10 supplement per order)*

## Optional Garnitures

— ADDITIONAL $3 PER PERSON PER ITEM FOR THE TABLE —

POMMES FRITES (V,DF)

BRUSSELS SPROUTS (V)

HARICOT VERTS

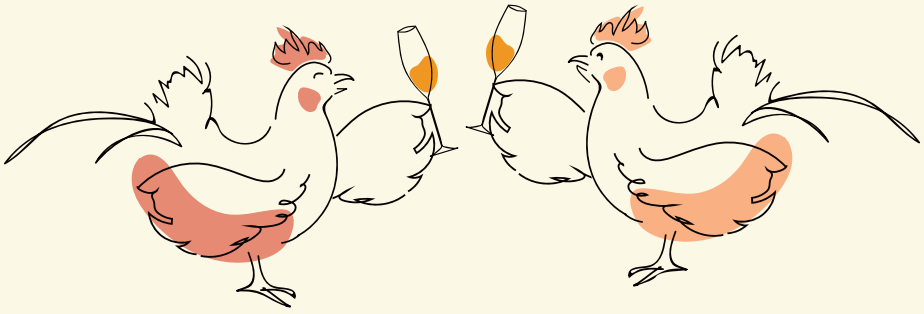
## Dessert

— CHOOSE 2 SERVED INDIVIDUALLY —

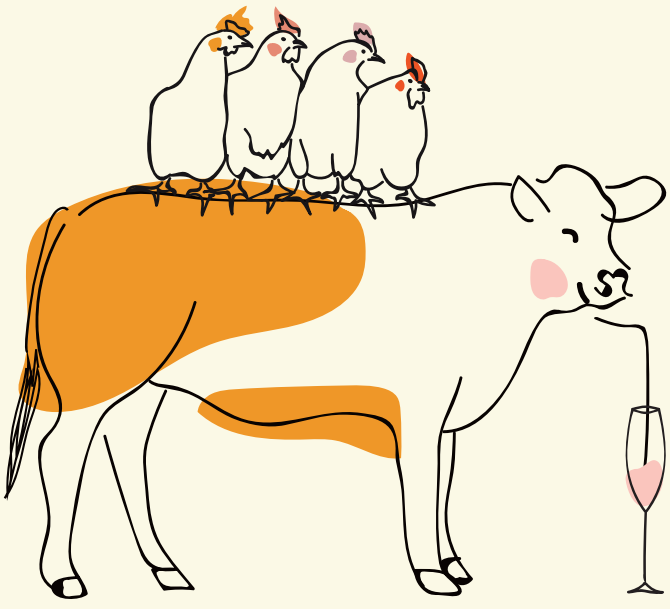
LEMON TART (V)
pomegranate molasses

APPLE BRANDY BREAD PUDDING (V)
apples, chocolate, local apple brandy
brandy caramel

CHOCOLATE MOUSSE (V)



# Cocktail Reception and Beverage Packages



181 W 10TH ST. **BOBO** NEW YORK, NY

# Cocktail Reception

**$25 PER PERSON PER HOUR**

**— CHOOSE 6—**

## Passed Canapes

SALMON TARTARE
chili, basil, cucumber

STEAK BROCHETTE **(GF)**
paprika aioli

MARINATED CHICKEN **(GF)**
porcini dipping sauce

BEEF SLIDERS
gruyère, aoili

CROQUE MONSIEUR
paris ham, gruyère

LEMON ARANCINI **(V)**
lemon, risotto

SMOKED SALMON TARTINE
cream cheese, dill, fried capers

GRILLED OCTOPUS **(GF,DF)**
charred lemon, saucisson sec, sauce vierge

BEET CHIPS **(V)**
goat cheese

HEIRLOOM CARROT TARTINE **(V)**
sunflower seed pesto

CLASSIC DEVILED EGGS **(V,GF)**
hard boiled eggs, whipped egg yolks
smoked paprika

## Platters

**— SERVES 10 —**

MARKET CRUDITÉ $50 **(V,GF)**
seasonal raw vegetables, aioli

SHRIMP COCKTAIL $150 **(GF,DF)**

CHARCUTERIE $100 **(DF)**
chicken liver mousse, spicy coppa, speck, saucisson, pickles, mustard

ASSIETTE DE FROMAGES $75 **(V,GF)**
selection of artisanal cheeses

## Shellfish Plâteau

**— MARKET PRICE —**

EAST COAST OYSTERS **(GF,DF)**

CHILLED ½ MAINE LOBSTER **(GF,DF)**

CRAB CLAWS **(GF,DF)**

181 W 10TH ST. **BOBO** NEW YORK, NY

# Beverage Packages

## Beer & Wine Package

— $45 PER PERSON —

(THREE HOURS)

HOUSE WINES sparkling, sparkling rosé, rosé, white, and red

BEER seasonal drafts

NON-ALCOHOLIC soft drinks, juices, coffee, tea

## Full Bar Package

– $75 PER PESON –

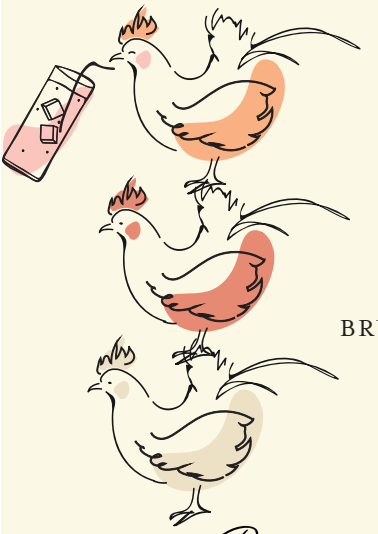
(THREE HOURS)

HOUSE WINES sparkling, sparkling rosé, rosé, white, and red

BEERS seasonal draft and bottles

TIER ONE LIQUORS house spirits
please inquire for the list

NON-ALCOHOLIC soft drinks, juices, coffee, tea



## Brunch Package

— $60 PER PERSON —

(THREE HOURS)

HOUSE WINES sparkling, sparkling rosé, rosé, white, and red

BRUNCH COCKTAILS bloody mary, mimosa, aperol spritz, la calombe, clover smash

NON-ALCOHOLIC soft drinks, juices, coffee, tea

## Premium Bar Package

– $105 PER PERSON –

(THREE HOURS)

HOUSE WINES sparkling, sparkling rosé, rosé, white, and red

BEERS seasonal draft and bottles

TIER TWO LIQUORS mid-level spirits
please inquire for the list

NON-ALCOHOLIC soft drinks, juices, coffee, tea

## Executive Bar Package

— $135 PER PERSON —

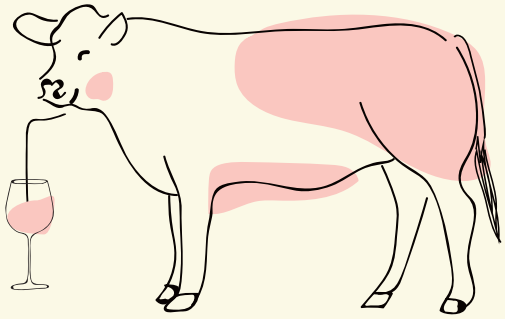
(THREE HOURS)

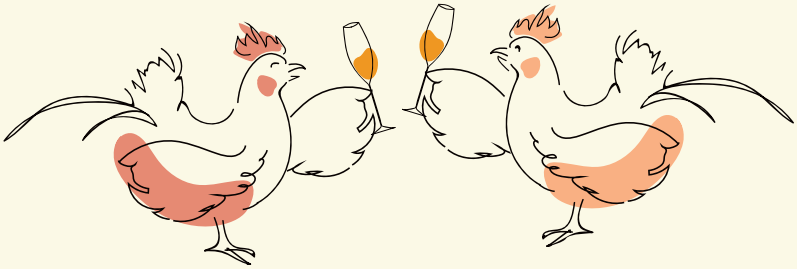
WINES all wines by the glass

BEERS seasonal draft and bottles

TIER THREE LIQUORS premium spirits
please inquire for the list

NON-ALCOHOLIC soft drinks, juices, coffee, tea





# Contact Us

## PRIVATE DINING AND EVENTS

**EVENTS@CASANELA.COM**
**212 488 2624**

*Contact us to discuss custom offerings for your next event.*
*À bientôt!*