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.

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.

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

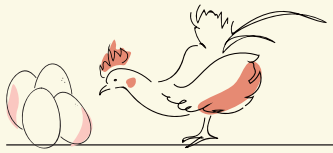
181 W 10TH ST.

BOBO

NEW YORK, NY

3 Course Brunch

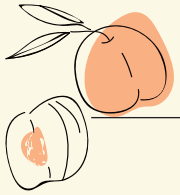
SERVED FAMILY STYLE — $45 PER PERSON



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 —

appetizers

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

YOGURT (V)
granola, seasonal fruit & berries

KALE & APPLE SALAD (V,GF)
candied walnuts, roquefort, scallion, walnut vinaigrette

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

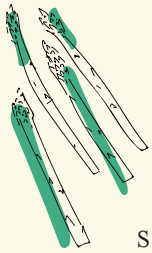
les tartines

ORCHARD TARTINE (V)
plum chutney, ricotta, thyme, sea salt

ROASTED CARROT TARTINE (V)
carrot pesto, feta

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)

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)

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GF=GLUTEN FREE
DF=DAIRY FREE

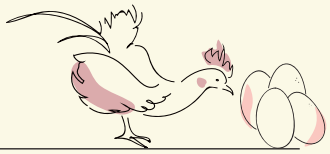
181 W 10TH ST.

BOBO

NEW YORK, NY

3 Course Brunch

$55 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 —

appetizers

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

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

KALE & APPLE SALAD **(V,GF)**
candied walnuts, roquefort, scallion, walnut vinaigrette

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

les tartines

ORCHARD TARTINE **(V)**
plum chitney, ricotta, thyme, sea salt

ROASTED CARROT TARTINE **(V)**
carrot pesto, feta

SMOKED SALMON TARTINE
cream cheese, dill, fried capers

TARTINE ASSORTMENT
a selection of tartines

Second Course

— SERVED INDIVIDUALLY — CHOOSE 3 —

les oeufs

OMELETTE PROVENÇALE **(V,GF)**
ratatouille, spinach, goat cheese

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)**

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)**

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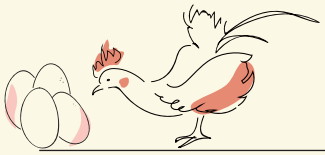
3 Course Brunch

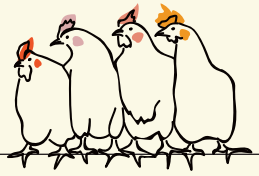
INDIVIDUALLY PLATED – $65 PER PERSON



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 –

appetizers

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

YOGURT (V)
granola, seasonal fruit & berries

KALE & APPLE SALAD (V,GF)
candied walnuts, roquefort, scallion, walnut vinaigrette

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

les tartines

ORCHARD TARTINE (V)
plum chutney, ricotta, thyme, sea salt

ROASTED CARROT TARTINE (V)
carrot pesto, feta

SMOKED SALMON TARTINE
cream cheese, dill, fried capers

TARTINE ASSORTMENT
a selection of tartines

Second Course

– SERVED INDIVIDUALLY – CHOOSE 3 –

les ouefs

OMELETTE PROVENÇALE (V,GF)
ratatouille, spinach, goat cheese

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

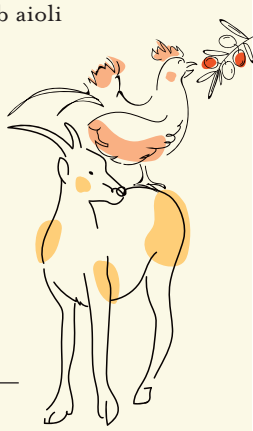
entrées

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)

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

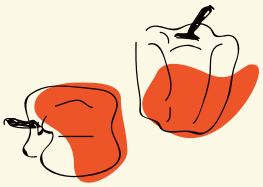
181 W 10TH ST.

BOBO

NEW YORK, NY

3 Course Dinner

SERVED FAMILY STYLE – $65 PER PERSON



Optional Starters

— FOR THE TABLE —

PANISSE (V,GF)
chickpea fritters, aioli, espelette pepper
($3 supplement per person)

BRANDADE CROQUETTES
salt cod, black olive tapenade
($5 supplement per person)

Appetizers

— CHOOSE 3 —

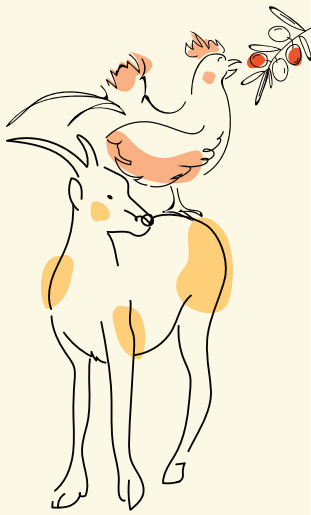
ROASTED CARROTS (V,GF)
sunflower seed pesto, feta

KALE AND APPLE SALAD (V,GF)
candied walnuts, roquefort, scallion, walnut vinaigrette

LITTLE GEM SALAD (V,DF)
dijon vinaigrette, herbs de provence bread crumbs

SALMON BELLY TARTARE
chili oil, basil, whipped truffle cream

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



Entrées

— CHOOSE 3 —

SEASONAL VEGETABLE RISOTTO (V,GF)
winter vegetables

HOMEMADE POTATO GNOCCHI (V)
cremini & maitake mushrooms, porcini-cognac cream

RAINBOW TROUT ALMONDINE (GF)
haricots verts, toasted almonds

CRISPY SKIN SALMON
lentil ragout, melted leeks

ROASTED SASSO CHICKEN (GF)
pomme puree, brussels sprouts, natural jus

SEARED HANGER STEAK (GF)
roasted garlic, charred scallion, "merchant de vin" butter
($10 supplement per person)

CONFIT LAMB SHOULDER EN COCOTTE (GF)
swiss chard, creamy polenta
($10 supplement per person)

Garnitures

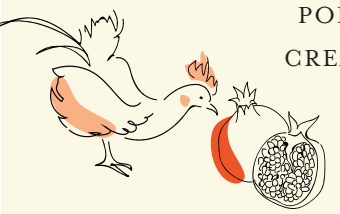
— ADDITIONAL $3 PER PERSON PER ITEM —

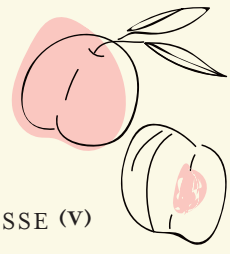
POMMES FRITES (V,DF)

CREAMY POLENTA (V,GF)

ROASTED BRUSSELS SPROUTS (V)

BRAISED SWISS CHARD (V,GF)





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 Dinner

$75 PER PERSON

Optional Starters

— FOR THE TABLE —

PANISSE (V,GF)
chickpea fritters, aioli, espelette pepper
($3 supplement per person)

BRANDADE CROQUETTES
salt cod, black olive tapenade
($5 supplement per person)

Appetizers

— CHOOSE 3 —

ROASTED CARROTS (V,GF)
sunflower seed pesto, feta

KALE AND APPLE SALAD (V,GF)
candied walnuts, roquefort, scallion, walnut vinaigrette

LITTLE GEM SALAD (V,DF)
dijon vinaigrette, herbs de provence bread crumbs

SALMON BELLY TARTARE
chili oil, basil, whipped truffle cream

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

Entrées

— SERVED INDIVIDUALLY — CHOOSE 3 —

SEASONAL VEGETABLE RISOTTO (V,GF)
winter vegetables

HOMEMADE POTATO GNOCCHI (V)
cremini & maitake mushrooms, porcini-cognac cream

RAINBOW TROUT ALMONDINE (GF)
haricots verts, toasted almonds

CRISPY SKIN SALMON
lentil ragout, melted leeks

ROASTED SASSO CHICKEN (GF)
pomme puree, brussels sprouts, natural jus

SEARED HANGER STEAK (GF)
roasted garlic, charred scallion, "merchant de vin" butter
($10 supplement per person)

CONFIT LAMB SHOULDER EN COCOTTE (GF)
swiss chard, creamy polenta
($10 supplement per person)

Garnitures

— ADDITIONAL $3 PER PERSON PER ITEM —

POMMES FRITES (V,DF)

CREAMY POLENTA (V,GF)

ROASTED BRUSSELS SPROUTS (V)

BRAISED SWISS CHARD (V,GF)

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 Dinner

INDIVIDUALLY PLATED – $85 PER PERSON

Optional Starters

— FOR THE TABLE —

PANISSE (V,GF)
chickpea fritters, aioli, espelette pepper
($3 supplement per person)

BRANDADE CROQUETTES
salt cod, black olive tapenade
($5 supplement per person)

Appetizers

— CHOOSE 3 —

ROASTED CARROTS (V,GF)
sunflower seed pesto, feta

KALE AND APPLE SALAD (V,GF)
candied walnuts, roquefort, scallion, walnut vinaigrette

LITTLE GEM SALAD (V,DF)
dijon vinaigrette, herbs de provence bread crumbs

SALMON BELLY TARTARE
chili oil, basil, whipped truffle cream

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

BUTTERNUT SQUASH SOUP (V,GF)
fall spices, whipped creme fraiche

Entrées

— SERVED INDIVIDUALLY — CHOOSE 3 —

SEASONAL VEGETABLE RISOTTO (V,GF)
autumn vegetables

HOMEMADE POTATO GNOCCHI (V)
cremini & maitake mushrooms, porcini-cognac cream

RAINBOW TROUT ALMONDINE (GF)
haricots verts, toasted almonds

CRISPY SKIN SALMON
lentil ragout, melted leeks

ROASTED SASSO CHICKEN (GF)
pomme puree, brussels sprouts, natural jus

SEARED HANGER STEAK (GF)
roasted garlic, charred scallion, "merchant de vin" butter
($10 supplement per person)

CONFIT LAMB SHOULDER EN COCOTTE (GF)
swiss chard, creamy polenta
($10 supplement per person)

Garnitures

— ADDITIONAL $3 PER PERSON PER ITEM —

POMMES FRITES (V,DF)

CREAMY POLENTA (V,GF)

ROASTED BRUSSELS SPROUTS (V)

BRAISED SWISS CHARD (V,GF)

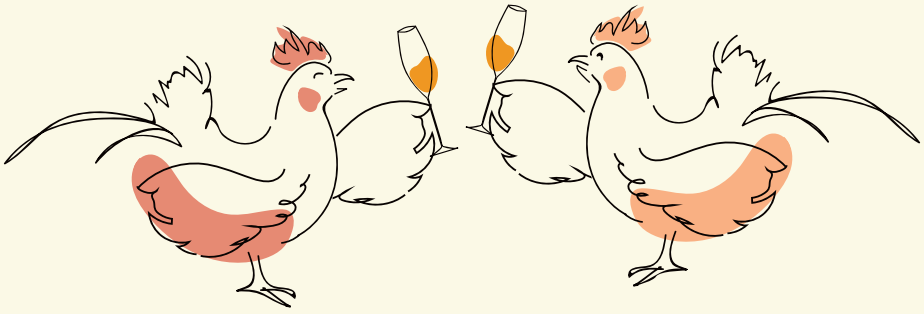
Dessert

— CHOOSE 2 —

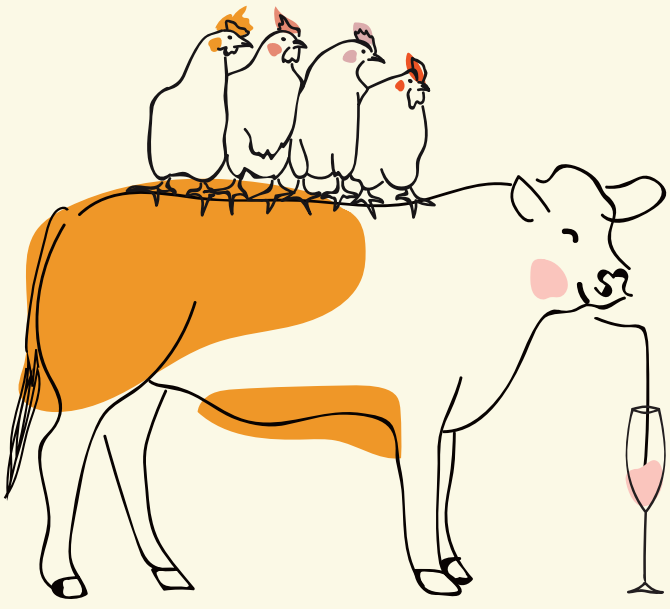
LEMON TART (V)
pomegranate molasses

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

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

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

SMOKED SALMON TARTINE
cream cheese, dill, fried capers

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

VEGETABLE SKEWERS **(V,GF,DF)**
grilled seasonal vegetables

ROASTED CARROTS **(V,GF)**
sunflower seed pesto, feta

HOMEMADE POTATO GNOCCHI **(V)**
cremini & maitake mushrooms
porcini-cognac cream

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, rosé, white, and red

BEER seasonal drafts

NON-ALCOHOLIC soft drinks, juices, coffee, tea

Full Bar Package

– $75 PER PERSON –

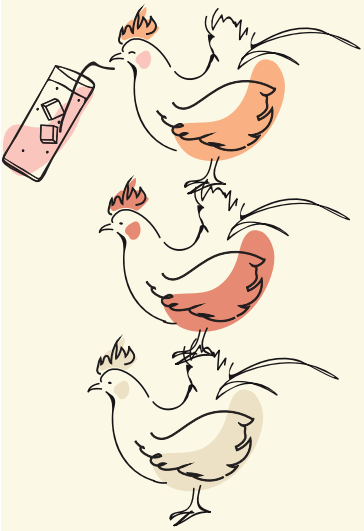
(THREE HOURS)

HOUSE WINES sparkling, 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

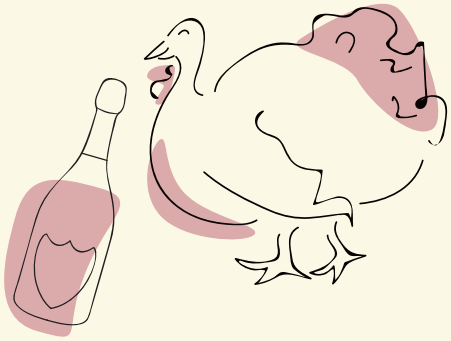
— $60 PER PERSON —

(THREE HOURS)

HOUSE WINES sparkling, rosé, white, and red

BRUNCH COCKTAILS bloody mary, mimosa, bobo cocktail

NON-ALCOHOLIC soft drinks, juices, coffee, tea



Premium 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

Executive Bar Package

– $105 PER PERSON –

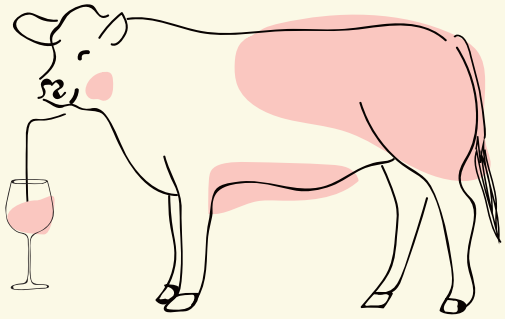
(THREE HOURS)

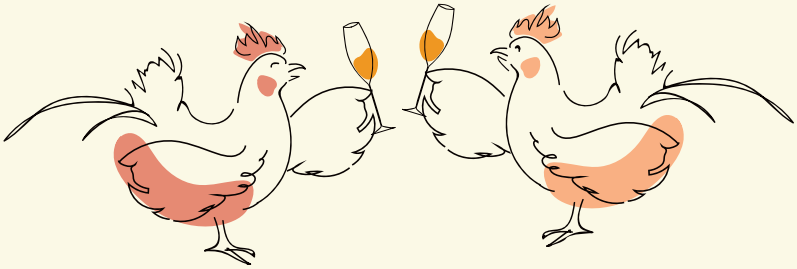
HOUSE WINES sparkling, rosé, white, and red

BEERS seasonal draft and bottles

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

NON-ALCOHOLIC soft drinks, juices, coffee, tea





Contact Us

PRIVATE DINING AND EVENTS

EVENTS@CASANELA.COM
212 488 2624

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