

Let us bring that quintessential San Francisco experience to you! With our mobile wood-burning oven, 170 years of experience, and international culinary talent, **Boudin** and **Bistro Boudin** can cater to any location in the Northern California region.



Regardless of where you are in Northern California, Bistro Boudin Catering can bring the essential San Francisco experience to you and your guests. From opulent champagne receptions and oyster and caviar stations to farm-style crab feeds, our team will creatively work with your tastes, goals and budget. Our goal is to create beautiful life-long memories for you and your guests, while also respecting our lands, water, and air. Using only sustainable and fresh ingredients, the team at BistroBoudin is looking forward to crafting together your perfect and unforgettable experience!

BISTRO BOUDIN **FULL SERVICE CATERING**

Contact:

MISHAN STINSON

mstinson@boudinbakery.com

(415) 928-8860



BOUDIN™

TRAY PASSED APPETIZERS

2 PIECES PER GUEST, PER SELECTION

Choose 2 \$20/pp

Choose 3 \$25/pp

Choose 4 \$30/pp



FROM THE SEA

TUNA TARTARE

Shaved Green Papaya, Fresh Mango Salsa and Balsamic Reduction, Served on a Fried Plantain

HALIBUT CEVICHE

Leche De Tigre, Persian Cucumber, Maui Onion

CAVIAR (+\$6)

Roasted Marble Potato, Crème Fraiche, Chives

SMOKED SALMON

Brown Butter Hoe Cake, Dill Cream, Roe

MINIATURE CRAB LOUIS (+\$5)

Dungeness Crab, Toybox Tomato, Asparagus, Louis Dressing, Butter Lettuce

JUMPO POACHED SHRIMP

Basil Chiffonade, Lemon Zest, Olive Oil

MINI DUNGENESS CRAB CAKES (+\$2)

Lemon-Basil Aioli

FROM THE FARM

CARPACCIO OF RIBEYE

Black Pepper Crema, Lemon, Arugula, Boudin Sourdough Crostini

TRUFFLE ARANCINI (v)

Croquette of Risotto, Black Truffle, Parmesan, Fennel

CHICKEN CONFIT

Grilled Endive and Fennel, Boudin Sourdough Crostini

GRILLED PORTOBELLO MUSHROOM (v) (gf)

Herbed Goat Cheese, Balsamic Braised Onion Confit, Endive

CROQUE-MONSIEUR

Bayonne Ham, Emmental Cheese, Grilled Boudin Sourdough

PLATED MENU

\$85 PER GUEST



FIRST COURSE

PLEASE SELECT ONE (served to all guests)

CAESAR SALAD

Romaine Lettuce, Homemade Sourdough
Croutons, Shaved Parmesan

HERBED GREENS

Marinated Tomatoes, Black Pepper-Shallot
Vinaigrette

LITTLE GEM WEDGE

Pt. Reyes Blue Cheese, Egg, Applewood Smoked
Bacon, Blue Cheese Dressing

TOMATOES AND MELON (SEASONAL)

Basil, White Soy, Peppercorn, Olive Oil

ARCTIC CHAR CEVICHE (SEASONAL)

Ceviche A La Minute, Avocado Mousse,
Pomegranate Seeds, Grapefruit, Balsamic Drizzle

CRAB LOUIS (+\$10)

Dungeness Crab, Toybox Tomato, Asparagus, Louis
Dressing, Butter Lettuce

SECOND COURSE

PLEASE SELECT TWO PROTEINS + 1 VEGETARIAN OPTION

HALIBUT

Seafood Stew of Clams, Calamari, Fennel,
Cherry Tomatoes, Fingerling Potatoes,
Cilantro, Lemon and Chili Butter

RACK OF LAMB

Succotash of Summer Corn, Sun Gold Tomato,
Lima Beans, Basil, Lamb Jus

DUROC PORKCHOP

Citrus Brined, Pt. Reyes Blue Cheese, Haricot Verts,
Mustard Au Jus

ROASTED SUSTAINABLE SALMON

Caramelized Leaks, Roasted Fingerling Potatoes,
Tomatillo Salsa, Pineapple Chutney

GRILLED FILET MIGNON (+\$5)

Green Lake Green Beans, Truffled Mashed Potatoes

ROASTED HEIRLOOM CHICKEN BREAST

Morel Butter Stuffed, Brussel Sprouts, Celeriac,
Black Garlic Jus

PAN SEARED SCALLOPS

Pineapple Chutney, Braised Farro, Crispy Bacon,
Edamame Sauce, Potato and Mascarpone Puree

SEAFOOD PAELLA (+\$5)

Valencia Rice, Saffron Chicken Broth, Spanish Chorizo,
Mussels, Clams, Shrimp, Baby Scallops

VEGETABLE HARVEST PAELLA (vg)

Valencia Rice, Seasonal Vegetables, Vegetable Broth

MUSHROOM RISOTTO (vg)

White Wine, Shallots, Thyme, Shaved Pecorino Romano

DESSERT

CHOOSE ONE (1) FOR ALL GUESTS (SEE PAGE 3)

Upgrade to a duet for an additional +\$4/person

DESSERT



SEASONAL FRUIT GALETTE

Accompanied with Lemon Creme Anglaise

FIG GOAT CHEESE TART

Laura Chenel Goats Cheese and California Figs, Local Honey, Black Berry Ice Cream, Lavender

VALRHONA CHOCOLATE CAKE

Banana Confit, Liquid Chocolate Center

TRIO OF CRÈME BRULEE (+\$5)

Vanilla, Orange and Valrhona Chocolate

SEASONAL CHEESECAKE



CHEESE COURSE

+\$12 per guest

TOMALES KENNE

Soft-Ripened Goat's Cheese, Orange Marmalade, Seasonal Red Currant Jelly, Charred Avocado, Sourdough Crostini



BUFFET

\$85 PER GUEST



SALADS

PLEASE SELECT 2 (ADDITIONAL \$7/GUEST FOR EACH ADDITIONAL SELECTION)

CAESAR SALAD

Romaine Lettuce, Homemade Caesar Dressing, Parmesan, Sourdough Croutons

HERBED GREENS (vg) (gf)

Marinated Tomatoes, Black Pepper-Shallot Vinaigrette

LITTLE GEM WEDGE

Pt. Reyes Blue Cheese, Egg, Applewood Smoked Bacon, Blue Cheese Dressing

HEIRLOOM TOMATO

(SEASONAL - SUMMER/FALL) (vg)

Fresh Mozzarella, Moroccan Olives, Basil, Black Truffle Vinaigrette

ROASTED BEETS

(SEASONAL - WINTER/SPRING) (vg)

Watermelon, Goat Cheese, Watercress, Mint, Lemon, Olive Oil

SIDES

PLEASE SELECT 2 (ADDITIONAL \$8/GUEST FOR EACH ADDITIONAL SELECTION)

MASHED YUKON GOLD POTATO

Roasted Garlic, Chives

GLAZED CARROTS

Honey, Rosemary

BLUE LAKE GREEN BEANS

Crispy Shallots, Roasted Red Pepper

CHICKPEA SALAD

Feta, Tomato, Cucumber, Parsley, Lemon

GRILLED BROCCOLINI

Roasted Toybox Tomatoes, Garlic

ROASTED MARBLE POTATOES

Rosemary, Lemon

ENTREE

PLEASE SELECT 2 (ADDITIONAL \$10/GUEST FOR EACH ADDITIONAL SELECTION)

BLACKENED HALIBUT

Mixed Greens, Cherry Tomatoes, Balsamic Vinegar

PASTA PRIMAVERA (vg)

Grilled Zucchini, Roasted Eggplant, Asparagus, Spicy Pomodoro, Garlic, Basil, Shaved Pecorino

GRILLED SIRLOIN

Maitre D'Hôtel Butter

CITRUS MARINATED PORK TENDERLOIN

Fresh Herbs

SEARED SALMON

Saffron Aioli

VEGGIE HARVEST PAELLA (vg)

Valencia Rice, Seasonal Vegetables

PRIME RIB (+\$7)

Herb Jus

GRILLED LEG OF SONOMA LAMB (+\$7)

Rosemary

BEEF STEW

Pot Roasted Root Vegetables

DESSERT

2 SEASONAL HOUSE SELECTED DESSERTS

**ENHANCE YOUR DINNER WITH OUR MOBILE WOOD-BURNING OVEN.*

+\$25 per guest (Choose 2 - See page 5)

WOODEN OVEN PIZZA

HAND TOSSED ON BOUDIN SOURDOUGH CRUST

\$55 per guest
(Choose 3)
(50 guest minimum)



MARGHERITA

Neapolitan Pizza – Tomatoes, Mozzarella, Fresh Basil, Olive Oil

PIZZA BIANCHE

Potato, Rosemary, Mozzarella

FRESH SAUSAGE

Italian Fennel Sausage, Mozzarella, Pomodoro Sauce

ANCHOVY

White Spanish Anchovies, Olives, Mozzarella, Pomodoro Sauce, Basil

SOPPRESSATA

Italian Salami, Honey, Mozzarella, Pomodoro Sauce

PROSCIUTTO

Italian Dried Cured Prosciutto di San Daniele, Parmesan, Olive Oil, Burrata

SEAFOOD

Shrimp, Crab, Mozzarella, Pesto Sauce

PEPPERONI

Tomatoes, Mozzarella, Pepperoni



BEVERAGE PACKAGES

BEER & WINE

\$26 - 2 HRS
\$30 - 3 HRS

WINE

Bistro House White Wine
Bistro House Red Wine

BEER

Selection of Domestic and
Imported Bottled Beers

SPARKLING

Add \$4 per person
Prosecco - Avissi

NON-ALCOHOLIC

\$6 - 2 HRS
\$9 - 3 HRS

BEVERAGES

Unlimited beverages. Includes
Soft Drinks, Iced Tea, Lemonade,
Water (Still), Regular and Decaf
Coffee and Hot Tea

CORKAGE FEE

\$25/750ML

Maximum six (6) 750ml bottles
allowed. Advance notice required.

HOSTED BAR PACKAGES

PER GUEST. NON-ALCOHOLIC BEVERAGES INCLUDED.

STANDARD

\$30 - 2 HRS
\$34 - 3 HRS

LIQUOR

Seagram's Vodka, Burnetts Gin,
Grants Scotch, Rum Rio, Evan
Williams Whiskey, Zavano Tequila

WINE

Bistro House White Wine
Bistro House Red Wine

BEER

Selection of Domestic and
Imported Bottled Beers

SPARKLING

Add \$4 per person
Prosecco - Avissi

DELUXE

\$35 - 2 HRS
\$40 - 3 HRS

LIQUOR

Tito's Vodka, Tanqueray Gin,
Corralejo Tequila, Johnnie Walker
Red Scotch, Bacardi Rum, Bulleit
Bourbon

WINE

Chardonnay - Hess
Cabernet Sauvignon - Raymond
Sommelier Select

BEER

Selection of Domestic and
Imported Bottled Beers

SPARKLING

Add \$6 per person
Brut Sparkling - Piper Sonoma

PREMIUM

\$50 - 2 HRS
\$55 - 3 HRS

LIQUOR

Grey Goose Vodka, Bombay Sapphire Gin,
Maker's Mark Kentucky Bourbon, Patron
Tequila, Glenlivet 12-Year Scotch, Mount Gay
Rum, Hennessy Privelege Cognac,
Jameson Irish Whiskey

WINE

Sauvignon Blanc - Sonoma Cutrer
Pinot Noir - Hahn

BEER

Selection of Domestic and
Imported Bottled Beers

SPARKLING

Add \$8 per person
Brut Sparkling - Domaine
Carneros

***WINE UPGRADES AVAILABLE**

**Please note that shots are not included in the above packages*

CATERING POLICIES



FOOD AND BEVERAGE MINIMUMS ARE SUBJECT TO THE FOLLOWING:

Food and Beverage Minimum is subject to 25% Admin Charge, and 8.625% tax. The food and beverage minimum can only be applied towards food and beverages for the contracted reservation. If the food and beverage minimum is not met, the difference will be added to the final bill as an “Unmet Minimum”, and cannot be applied towards purchase of gift certificates, gift cards, wine or other food to take home.

CONFIRMATION & CANCELLATION

All events are considered definite upon receipt of 1) signed Contract, 2) completed Credit Card Authorization Form and 3) payment of Initial Deposit.

Please refer to Contract for Cancellation Policy.

MENU & BEVERAGE SELECTIONS

Your final menu and beverage selection(s) are due fourteen (14) days prior to your event date.

GUEST COUNT

A final guaranteed guest count is due ten (10) days prior to your event date.

PAYMENT

The Initial Deposit is 30% of the estimated total balance, due upon contract approval. The Final Deposit is the remaining balance and is due ten (10) business days prior to the event.

Any additional charges incurred the day of event will be paid at the conclusion of the event to the credit card provided. All payments must be received in U.S. Dollars or by Credit Card. Gifts Certificates/Cards not accepted.

EVENT DURATION

Should your event last longer than contracted, a fee of \$500.00 per 60 minutes will be added onto your final bill or by Credit Card. Gifts Certificates/Cards not accepted.

