“Fresh cracked crab with Boudin’s ”dark bake” sourdough and a well-chilled bottle of California Chardonnay is still the quintessential S.F. meal” - HERB CAEN

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.

Drawing inspiration from Boudin’s heritage and his own upbringing in El Salvador, Chef Misael Reyes brings together French, Argentinian, Spanish, American, Italian and many other fusions together to create menus and dishes that awe and inspire. Working with Boudin’s Master Baker, Fernando Padilla, Chef Reyes has fused our sourdough starter (that we lovingly call our Mother Dough) into many of his unique creations, such as Arctic Char Ceviche on Sourdough Crisps, Sourdough Tortilla Tacos, Sourdough Woodfire Pizzas, and more.

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 Bistro Boudin is looking forward to crafting together your perfect and unforgettable experience!
PLATED MEAL OPTIONS

HORS D’OEUVRES
TRAY PASSED TO START YOUR EVENT

FROM THE SEA

TUNA TARTAR
Shaved Green Papaya, Fresh Mango Salsa and Balsamic Reduction

HALIBUT CEVICHE
Leche de Tigre, Persian Cucumber, Maui Onion

CAVIA (+$4.95)
Caviar, Roasted Marble Potato, Creme Fraiche, Chive

SMOKED SALMON
Brown Butter Hoe Cake, Dill Cream, Roe

MINIATURE CRAB LOUIS (+$1.95)
Lump Dungeness Crab, Toybox Tomato, Asparagus, Louis Dressing, Butter Lettuce

JUMBO POACHED SHRIMP
Basil Chiffonade, Lemon Zest, Olive Oil

MINI DUNGENESS CRAB CAKES (+$1.95)
Lemon-Basil Aioli

FROM THE FARM

CHICKEN LIVER MOUSSE
Mousse, Boudin Brioche, Seasonal Preserves, Napa Jelly

CARPACCIO OF RIBEYE
Ribeye, Black Pepper Crema, Lemon, Arugula, Boudin Sourdough

PROSCIUTTO
Prosciutto di Parma, Pickled Pineapple, Mint

TRUFFLE ARANCINI (v) (gf)
Croquette of Arborio Rice, Black Truffle, Parmesan, Fennel

CHICKEN CONFIT
Confit, Grilled Endive and Fennel, Sourdough Crostini

GRILLED PORTOBELLO (v) (gf)
Portobello Mushroom, Herbed Goat Cheese, Balsamic Braised Onion Confit, Endive

CROQUE-MONSIER
Bayonne Ham, Emmental Cheese, Grilled Sourdough

MINI BACON AND CHEDDAR SLIDERS
Pickled Onions and Applewood Smoked Bacon
PLATED MEAL OPTIONS

FIRST COURSE

SELECT ONE OPTION FOR EVERYONE

**GREEN GARDEN GAZPACHO**
Sweet Shrimp, Mustard Seed Oil

**GRILLED ASPARAGUS**
Poached Hen’s Egg, Parmesan Cheese, Black Truffle

**ARUGULA SALAD**
Shaved Kohlrabi, Capers, Shallot, Pecorino, finished with Fresh Lemon and Napa Olive Oil

**DUNGENESS CRAB LOUIS (+$4.95)**
Deviled Egg, Avocado, Bibb Lettuce, Heirloom Tomato, Creamy Louis Dressing

**LOBSTER (+$4.95)**
Maine Lobster Salad, Pickled Tomato, Passion Fruit, Tarragon

**PEKING DUCK**
Mole Braised, Masa, Banana Leaf, Aji Criollo

**TOMATOES AND MELON (SEASONAL)**
Paper Sliced, Holy Basil, White Soy, Pink Peppercorn, Tuscan Olive Oil

**ASPARAGUS BISQUE**
Garnished with Picked Crab

**ALBONDIGAS PERUANAS**
Beef Meatballs, Ahi Manca, Watermelon Radish, Crema, Cilantro

**AHI TUNA TARTAR**
Shaved Green Papaya, Fresh Mango Salsa, Balsamic Reduction, Fried Plantains

**ARCTIC CHAR CEVICHE**
Ceviche a la minute, Sourdough Crisps, Avocado Mousse, Pomegranate Seeds, Grapefruit, Balsamic Drizzle

**SCALLOP CRUDO (+$2.95)**
Summer Melon, Urfa Biber Pepper, Tomato Water, Sea Bean
PLATED MEAL OPTIONS

SECOND COURSE

SELECT TWO PROTEINS + 1 VEGETARIAN OPTION

**GRILLED LINE CAUGHT SWORDFISH**
Peas, Pearl Onion, Pancetta

**BRAISED BEEF CHEEK**
Gnocchi, Water Spinach, Miatake, Red Wine Jus

**DUCK LEG CONFIT**
Plantain and Sweet Potato Puree, Cranberry Chutney, Snap Peas

**YELLOWTAIL**
Olive Oil Poached, Daikon Barigoule, Tomato, Confit Haricot Vert

**RACK OF LAMB**
Succotash of Summer Corn, Sun Gold Tomato, Lima Beans, Basil, Lamb Jus and Pie Crust

**CRISPY DUROC PORK BELLY**
Cider Braised Great Northern Beans, Bok Choy, Mustard Jus

**BRAISED VEAL SHANK**
Glazed Root Vegetables, Creamy Fregula, Kale

**SQUASH RAVIOLI**
Butternut Squash, Garlic, Brown Butter, Sage

**ROASTED SUSTAINABLE SALMON**
Caramelized Leaks, Roasted Fingerling Potatoes, Carrot Puree, Sauce Poivrade

**LOBSTER RISOTTO**
Truffle Scented Risotto, Lobster Reduction, Saffron

**BLACK PEPPER SEARED AHI TUNA**
Heirloom, Eggplant Caponata and Smoked Onio Mustard, Red Wine Demi-Glace and Crisped Chives

**SEAFOOD PAELLA**
Valencia Rice, Saffron Chicken Broth, Spanish Chorizo, Mussles, Clams, Shrimp, Scallops

**ROASTED HEIRLOOM CHICKEN BREAST**
Morel Butter stuffed, Brussel Sprout, Celeriac, Black Garlic Jus

**PAN SEARED SCALLOPS**
Pineapple Chutney, Braised Farro, Crispy Bacon, Edamame Sauce, Potato and Mascarpone Puree

**GRILLED FILET MIGNON**
Green Lake Green Beans, Truffled Mashed Potatoes
PLATED MEAL OPTIONS

FINAL COURSES

CHEESE COURSE

TOMALES KENNE
Soft-ripened Goat’s Cheese, Orange Marmalade, Saison Gelee, Charred Avocado, Sourdough Crostini

DESSERT - CHOOSE ONE

POT DE CREME “AFFOGATO”
Coffee Custard topped with Vanilla Gelato and Shaved Chocolate

SEASONAL FRUIT GALETTE
Accompanied with Lemon Creme Anglaise

FIG GOATS CHEESE TART
Laura Chenel Goats Cheese and California Figs, Local Honey, Black Berry Ice Cream, Lavender

VALRHONA CHOCOLATE CAKE
Banana Confit, Liquid Chocolate Center

SWEET CORN PANNA COTTA
Sesame Cookies, Grilled Peach, Macerated Blue Berries

TRIO OF CREME BRULEE
Vanilla, Orange and Valrhona Chocolate

SUNDAE
Seasonal Fruit, Nut Brittle, Fudge and Vanilla Gelato, Brandyed Cherry

STRAWBERRY SHORT CAKE
Sweet Buttermilk Biscuit, Balsamic Reduction, Creme Anglaise, Basil
BUFFET/FAMILY STYLE

SALAD
2 CHOICES · ADDITIONAL $7/PERSON BEYOND

ARUGULA
Pecorino, Kohlrabi Turnip, Capers, Fresh Lemon, Napa Olive Oil

CAESAR SALAD
Romaine Lettuce, Homemade Caesar Dressing, Parmesan, and Sourdough Croutons

SEASONAL LETTUCES
Toybox Tomatoes, Watermelon Radish, Pickled Red Onion, Buttermilk Dressing

HERIRLOOM TOMATO
Fresh Mozzarella, Moroccan Olives, Basil, Black Truffle Vinaigrette

LITTLE GEM WEDGE
Pt. Reyes Blue Cheese, Sieved Egg, Applewood Smoked Bacon, Blue Cheese Dressing

ROASTED BEETS
Watermelon, Goat Cheese, Watercress, Mint, Lemon, Napa Olive Oil

ENTRÉE
2 CHOICES · ADDITIONAL $10/PERSON BEYOND

HALIBUT PAPILLOTE
Fennel, Orange, White Wine, Chimichurri

SQUASH RAVIOLI (v)
Kabocha Squash, Patty Pan Squash, Ricotta, Brown Sugar, Sage meyer lemon

BEEF BOURGUIGNON
Root Vegetables, Button Mushrooms, Pearl Onions

PASTA PRIMAVERA (v)
Grilled Zucchini, Roasted eggplant, Asparagus, Spicy Pomodoro, Fresh Garlic, Basil, Shaved pecorino

GRILLED MAHI MAHI
Sundried Tomato Vinaigrette

PRIME RIB (+$5)
Herb Jus

CRISPY SKINNED DUCK CONFIT
Thyme Jus

CASSOLOUT (v)
Braised Heirloom Cranberry Beans, Eggplant Terrine, Roasted Tomato, Broccoli Rabe Pistou

GRILLED LEG OF SONOMA LAMB
Fresh Rosemary

GRILLED SIRLOIN
Maitre D’Hôtel Butter

HERB ROASTED ROMANESCO (v)
Salsa Crudo

LASAGNA (v)
Seasonal Vegetable Tart, Tomato Coulis, Herb Oil

CITRUS MARINATED PORK TENDERLOIN
Fresh Herbs

SEARED SALMON
Saffron Aioli

SIDES
2 CHOICES · ADDITIONAL $8/PERSON BEYOND

MASHED YUKON GOLD POTATO
Roasted Garlic, Chives

SCALLOPED POTATOES
Topped with Emmanthaller Gruyere

SAUTEED BLUE LAKE GREEN BEANS
Crispy Shallots, Roasted Red Pepper

SAUTEED KALE
White Wine, Roasted Garlic

CHICKPEA SALAD
Feta, Tomato, Cucumber, Parsley, Lemon

TORTELLINI
Arugula, Olives, Sundried Tomato

GRILLED BROCCOLINI
Roasted Toybox Tomatoes

ROASTED MARBLE POTATOES
Rosemary, Lemon
OUTDOOR HARVEST

**SALAD OPTIONS**

**SELECT ONE**

**RED RUSSIAN KALE CAESAR**  
Boudin Sourdough Croutons, Boquerones, Parmesan, Homemade Caesar Dressing

**CHICKORY**  
Mixed Raddichio, Candied Walnuts, Pt. Reyes Blue Cheese, Black Pepper- Shallot Vinaigrette, Fines Herbes

**SEASONAL LETTUCES**  
Sungold Tomatoes, Breakfast Radish, Pickled Red Onion, Buttermilk Dressing

**CHARRED BROCCOLINI**  
Shaved Fennel and Celery, Dried Fruit, Toasted Sunflower Seeds, Creamy Poppyseed Vinaigrette

**HEIRLOOM TOMATO**  
Sourdough Crostini, Fresh Mozzarella, Oil Cured Olives, Red Onions, Basil, Parmesan Cheese, Black Truffle Vinaigrette

**ROCKET SALAD**  
Dandelion, Fresh Lemon, Pecorino, Watermelon Radish, Olive Oil

**SIDES**

**SELECT TWO**

**ROASTED ARTICHOKE**  
Moroccan Olive Tapanade

**CHARRED BRUSSEL SPROUTS**  
Shallots, Pancetta, Roasted Bell Pepper

**ROASTED PLUM TOMATOES**  
Wood-fire blistered, Zaatar Spices, Olive Oil

**SICILIAN CAPONATA**  
Roasted Eggplant, Celery, Sweeted Vinegar, Capers

**BUTTERNUT SQUASH**  
Roasted and served with Cherry Gastrique

**MAITAKE MUSHROOM**  
Sardinian Fregola Pasta, Charred Scallions

**POTATOES**  
Roasted Tri-Color Marble Potatoes, Olive Oil, Meyer Lemon

**ELOTE**  
Wood Oven Roasted Corn, Cotija Cheese, Lime, Aioli
WOOD OVEN PIZZA
HAND TOSSED ON BOUDIN SOURDOUGH CRUST

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

BUILD YOUR OWN
Up to 5 Available Ingredients

ENTREES
SELECT TWO

ROASTED SONOMA LEG OF LAMB
Marinated in Merlot and Young Onion with Madras Spice

HARRIS RANCH PRIME RIB (+$5)
Slow Roasted with Talamanca Black Pepper, Sel de Mer, Napa Olive Oil

ROASTED DUNGENESS CRAB (+$5)
Fresh Whole Crab, Roasted with Sonoma Chardonnay and Golden State Butter, Topped with Herbs, Lemon and Fresh Toasted Sourdough Breadcrumbs

HORSEADISH NY STRIP
Encrusted with Herbs and Horseradish, Thyme Jus

SUCKLING PIG
Clover Flower Honey Brined, Roasted Slowly in Wood-Fire Oven

STUFFED WHOLE FISH
Sustainably Farmed Striped Sea Bass Stuffed with Orange, Fennel Fronds and Rosemary, Served with Sundried Tomato Vinaigrette

PITTMAN FARMS FREE-RANGE CHICKEN
Crispy Skinned, with Natural Jus and Sage Butter

ROASTED KABOCHA SQUASH
Served with Seasonal Mushroom Ragout

LONG-LINE CAUGHT SWORDFISH
Wood-Fire Roasted with White Wine Salmoriglio Sauce

ROMANESCO
Roasted Romanesco Flower, Herb Brushed and Served with Salsa Verde

DESSERT
SELECT ONE

BOURBON APPLES
Baked Honey Crisp Apples, Stuffed with Walnuts, Raisins, Brown Sugar and Cinnamon, Served a la Mode

SWEET CORN CAKE
Served with Blackberry Compote and Creme Anglaise

PEACH COBBLER
with Short Bread Crumble

STONE FRUIT
Seasonal, Roasted, Served as a Sundae

STRAWBERRY RHUBARB GALETTE
with Lemon Semifreddo
SAN FRANCISCO DUNGENESS CRAB FEED
SERVED FAMILY STYLE

CLASSIC CAESAR SALAD
Fresh Romaine Lettuce, Homemade Caesar Dressing, Sourdough Croutons, Shaved Reggiano Parmesan

SPAGHETTI MARINARA
Garlic, Tomatoes, Basil

FRESH BAKED SOURDOUGH BREAD
With Homemade Butter

FRESH ROASTED DUNGENESS CRAB LEGS
Drawn Butter, Lemons, Cocktail Sauce.

RED WINE

WHITE WINE
BAR PACKAGES
PRICED PER PERSON, PER 2 HOURS

BRONZE
$25/PERSON - CHOOSE 1 WHITE & 1 RED
Hess Collection, Chardonnay, Napa Valley
Joel Gott Sauvignon Blanc, Napa Valley
Raymond Sommelier Select Cabernet, North Coast
Coppola Merlot, California
Hess Pinot Noir, Central Coast
Lagunitas IPA
Sierra Nevada Pale Ale
Budweiser
Bud Light
Coors Light

GOLD
$45/PERSON - CHOOSE 3 WHITES & 3 REDS & SPARKLING
Rombauer Chardonnay, Napa
Duckhorn Sauvignon Blanc, Napa
La Crema Pinto Gris, Monterey
Ferrari Carano Fume Blanc, Sonoma County
Heitz Cabernet, Napa
Decoy Merlot, Sonoma
Hah Pinot Noir, Santa Lucia Highlands
Artezin Zinfandel, Mendocino County
Domaine Carneros Brut, California
Lagunitas IPA
Sierra Nevada Pale Ale
Budweiser
Bud Light
Coors Light
Corona
Heineken

SILVER
$35/PERSON - CHOOSE 2 WHITES, 2 REDS & SPARKLING
Sonoma Cutrer Chardonnay, Sonoma
Rombauer Sauvignon Blanc, Napa Valley
La Crema Pinot Gris, Monterey
Alexander Valley Cab Franc
Roche Merlot, Sonoma
Migration Pinot Noir, Russian River
Piper Sonoma Brut Sparkling, Sonoma
Lagunitas IPA
Sierra Nevada Pale Ale
Budweiser
Bud Light
Coors Light
Heineken
BISTRO BOUDIN
FULL SERVICE CATERING

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