

BATEAUX NEW YORK®

BON APPETIT

Savor the delights of our chef's imaginative culinary creations as you choose your favorite dishes from our menus below, all served at your table.

PLATED DINNER MENU

APPETIZERS

Shrimp & Corn Chowder

Roasted Sweet Corn, Gulf Shrimp, Red Pepper and Potato with Fresh Cream

Pate De Canard

Classic Duck Pate with Cornichons, Grainy Mustard and Toast Points

Bateaux Antipasto Plateau

Fresh Mozzarella, Roasted and Marinated Vegetables, and Assorted Olives

Frisée Salad

With Lardons, Egg, Bleu Cheese and Dijon Vinaigrette

INTERMEZZO

Chilled Ratatouille Tower

ENTRÉES

Steak Frites

Classic Bistro Hanger Steak, Shoestring Fries and Seasonal Vegetables

Wild Oven Roasted Salmon

With Toasted Vegetable Orzo, Basil and a Black Olive and Pear Tomato Tapenade

Seafood Manicotti Gratinee

Four Cheese-filled Manicotti Au Gratin, topped with Shrimp, Scallops and Mussels and served with a creamy Alfredo and Pomodoro Ragu with Pesto

Free Range Tuscan Chicken Breast

With Vegetable Rice, White Truffle and Cremini Mushroom Sauce

Fennel and Coriander Crusted Pork Loin

With caramelized Granny Smith Apples and roasted Rosemary Yukon Gold Potatoes

Mediterranean Vegetable Purse

Israeli Couscous, roasted Vegetables and imported Cheese in a Whole Wheat Pastry Bundle served on a bed of Tahini Hummus with a warm Tomato Salad

DESSERTS

Decadent Chocolate Truffle Torte

Rich two-layer moist Cake filled with a Delicate Chocolate Mousse fully enrobed in a smooth Dark Chocolate Ganache

New York Style Cheesecake

With Seasonal Fruit Compote

Seasonal Fruit Crisp

Served with warmed Tahitian Vanilla Ice Cream

Chef's Daily Special

Coffee and Tea

PLATED LUNCH MENU

Available Monday – Saturday

APPETIZERS

Shrimp & Corn Chowder

Roasted Sweet Corn, Gulf Shrimp, Red Pepper and Potato with Fresh Cream

Chef's Market Selection Salad

ENTRÉES

Seafood Manicotti Gratinee

Four Cheese-filled Manicotti Au Gratin, topped with Shrimp, Scallops and Mussels and served with a creamy Alfredo and Pomodoro Ragu duo, drizzled with Pesto

Free Range Tuscan Chicken Breast

Herb Rubbed Chicken Breast with Roasted Idaho Potatoes, Wilted Greens with a White Truffle Oil and Wild Mushroom Sauce

Spinach and Sundried Tomato Quiche

With Chilled Fennel Citrus Salad

Mediterranean Vegetable Purse

Israeli Couscous, Roasted Vegetables and imported Cheese in a Whole Wheat Pastry Bundle served on a bed of Tahini Hummus with a warm Tomato Salad

DESSERTS

Bateaux New York Sampler

Coffee and Tea



BateauxNewYork.com

212-727-7768

Menus are subject to change.