

PRIVATE EVENTS

Claudette is available for private events such as cocktail soirées, elegant dinners, wedding receptions, and more.

Choose between the dining room or the more intimate flamingo room. Let us start planning yours.

For inquiries, please contact events@casanela.com



Claudette is a Provençal restaurant in the heart of Greenwich Village, serving French-Mediterranean dishes with influences from North Africa.

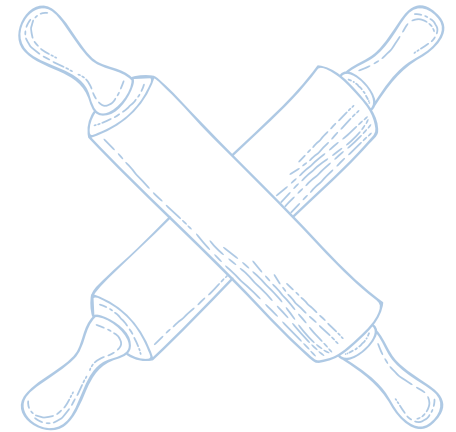
Share the bright, clean flavors of Claudette's Provençal dishes with your next gathering at home or in the office.

24-hour advanced notice required
Delivery available to all of New York City.
Standard fees apply. \$100 minimum.
All orders available for pick up (no min.)
Petit serves 5 / Grand serves 10



Claudette

CATERING MENU



212.488.2624
catering@casanela.com

24 Fifth Avenue New York, NY 10011



Claudette



CATERING MENU

PETIT-DÉJEUNER

Petit serves 5 / Grand serves 10

Les Pâtisseries

Petit \$40/ Grand \$70

Platter of croissants, brioches, pain au chocolat oranais, served with jam and butter



Seasonal Fruit

Petit \$50/Grand \$80

French Legion

5 guest minimum/\$16 each

Jambon, camembert, seasonal fruit, buttered radish housemade jam, baguette



Jus de Fruits

\$5 each

Orange, Grapefruit, Carrot



Boisson Chaude \$25

Serves 8-10/\$25

Filicori coffee & Brew Lab tea

Provençal Mezze

Petit \$50/Grand \$75

Cucumber, radish, tabouleh, eggplant truffled hummus and pistounade with house-made flatbread

Baguette

Petit \$55/Grand \$100

- PARISIEN Jambon, gruyère, dijon mustard cornichon
- PROVENÇAL PAIN-BAGNAT Zucchini eggplant, sun-ripened tomatoes, olives, basil, olive oil
- LE MOROCAIN Grilled chicken, spinach harissa mayo, pickled red onion
- LE TUNISIEN Olive oil poached tuna preserved lemon, parsley, capers



Salads

Petit \$50/Grand \$90

- CORSICAN MINT SALAD arugula, pear onions, green beans, quinoa
- PROVENÇAL CHICKEN SALAD carrots bulgur, pistachio, caraway, orange vinaigrette
- SALADE NIÇOISE oil-cured tuna, haricot vert hard-boiled egg, olives, anchovies, potatoes radishes with mustard vinaigrette

DÉJEUNER

Petit serves 5 / Grand serves 10

Jardins

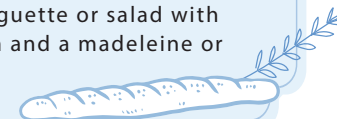
Petit (choose 3) \$30/Grand (choose 5) \$50

- LENTIL SALAD radish, cucumber preserved lemon grilled scallion, mint, chives
- CAULIFLOWER ESCABÉCHE pickled onions, coriander
- ROASTED BEETS hazelnut arugula coulis bee pollen
- EGGPLANT SALAD cilantro, garlic confit toasted pine nuts
- CUCUMBER DATES shaved fennel, preserved lemon, mint

Lunch Provençal

minimum 5 guests/\$20 each

Choice of baguette or salad with side of jardin and a madeleine or boisson



Les Desserts

5 guest minimum/\$6 each

- Brown Butter Almond Madeleine
- Macaron



Boisson \$4

Orangina, Alain Milliat Nectar, Perrier