

Breakfast

Eggs Made to Order

choose from an assortment of fresh baked artisan breads, bagels & rolls available until 11:00am

SANDWICH	
Two Eggs	1.95
Eggs Whites	2.75
Cheese Omelet	2.95
Egg White Veggie Omelet	3.75
Southwestern Omelet	3.75
Meat Lover's Omelet	3.95

PLATTERS	
Two Eggs (Any Style)	2.95
Cheese Omelet	3.95
Egg White Veggie Omelet	4.75
Southwestern Omelet	4.45
Meat Lover's Omelet	4.95

Extra:
 Tomato .50 Cheese .75 Extra Egg .75 Egg White 1.00
 Bacon, Ham or Sausage 1.00 Turkey Bacon or Turkey Sausage 1.95

Griddle Favorites

Buttermilk Pancakes or Challah French Toast	3.45
Chocolate Chip Pancakes	3.95
Buckwheat Pancakes	4.45
Belgian Waffle	3.45

Extra:
 2 Eggs 1.45 Fresh Fruit 1.65
 Bacon, Ham or Sausage 1.00 Turkey Bacon or Turkey Sausage 1.95

Hot Oatmeal or Cream of Wheat

with 2 Complimentary Toppings 2.75 / 3.75
 Raisins - Apples - Cinnamon - Brown Sugar - Strawberries

Fresh Baked Hand Rolled Water Bagels

Plain, Poppy seed, Sesame, Whole Wheat, Pumpernickel, Everything, Garlic, Onion, Multi Grain, Cinnamon Raisin

Bagel	
with Butter or Jelly	
with Cream Cheese (various flavors in regular, low-fat, fat-free)	1.00
with Scallion or Vegetable Cream Cheese, Tofu Cream Cheese	1.25
with Lox Spread	1.95
with Nova Scotia Lox, Capers, Onions & Cream Cheese	2.45
	2.95
	6.95

Fruits & Yogurts

Fresh Seasonal Fruit Salad	
Greek Yogurt plain or flavored	3.95
Yogurt Parfait	2.95
homemade granola & fresh fruit with low-fat vanilla or strawberry	2.95 / 3.95

Breakfast Pastries

baked fresh daily

Assorted Homemade Muffins	1.95
French Butter Croissant	1.95
Filled Croissant	2.25
Ham & Cheese Croissant	3.45
Assorted Danish	2.25
Assorted Scones	2.00

Fresh Squeezed Juices & Smoothie Bar
 Custom make your own or try one of our delicious combinations!

Sample Catering Menu

for complete selections refer to our full catering menu
 we serve parties of 5 or more people for every occasion, any size event

Breakfast Packages

minimum of 6 people-all priced per person

Breakfast Pastry Basket	3.95
freshly baked muffins, danish, croissants and bagels served with butter, cream cheese and preserves	

Early Mini Breakfast	4.95
freshly baked mini muffins, mini danish, mini croissants and mini bagels served with butter, cream cheese and preserves	

The Continental Breakfast	6.95
an assortment of fresh danish, muffins, bagels, croissants (garnished with fresh fruit, served with butter, cream cheese and preserves) and fresh squeezed OJ	

The Executive Breakfast	9.95
assortment of fresh danish, muffins, bagels, croissants (garnished with fresh fruit, served with butter, cream cheese and preserves), sliced fruit platter (with melon, strawberries, pineapple, grapes and seasonal fruits), fresh squeezed OJ, coffee, tea (milk, half & half, skim milk, sugar, honey, and lemon)	

Smoked Salmon Platter	7.95
Norwegian smoked salmon, sliced tomatoes, onions, capers, lemon wedges, cream cheese and assorted bagels	

Hot Breakfast Buffet (for groups 16 ppl or more)	7.95
scrambled eggs, French toast, roasted potatoes, sausage, bacon, toast and butter (includes chafing dishes and steno)	

Beverages

Orange Juice fresh squeezed	5.95 qt.
Coffee service	2.00 pp
Decaf service	2.00 pp
Tea service	2.00 pp

Fresh Fruit (for groups of 6 or more)

fresh seasonal fruit salad
 slice fruit artfully arranged on a platter

Lunch Packages

minimum of 6 people-all priced per person

Soup & 1/2 Sandwich	9.45
chooses from any of our sandwich options and our homemade soups	

The Executive Selection	11.95
chooses from any of our sandwich options and one side salad	

The Staff Lunch	12.95
assortment of sandwiches with a choice of coleslaw or potato salad, assorted cookies and brownies	

The Complete Lunch	14.95
assortment of sandwiches with a choice of coleslaw or potato salad, assorted cookies and brownies, waters and sodas	

Corporate Charge Account inquiries are welcome.
 We accept company checks and major credit cards:
 American Express, Visa and Master Card
 Please think of us for all your catering needs
 Ask for our complete catering menu at
 212-750-4000

A gratuity will be automatically added.
 We reserve the right to adjust our prices from
 Time to time to reflect market costs

Executive Dinner Menu

served from 5pm - 11pm

WOODBURNING BRICK OVEN PIZZA

made with homemade hand-pulled fresh mozzarella

Round (12 inches) and Metro (18 inches)

Pizza Rossa tomato sauce, basil, oregano, cherry tomatoes and olive oil	R-12	M-20
Pizza Margherita mozzarella, tomato sauce, basil and olive oil	R-12	M-20
Buffalina D.O.C. tomato, fresh buffalo mozzarella, basil and olive oil	R-15	M-22
Brutta Ma Buona tomato sauce, mozzarella, ricotta, sausage, olives, basil	R-14	M-20
Caprese (no tomato sauce) mozzarella, cherry tomatoes, basil	R-15	M-22
5 Formaggi (no tomato sauce) provolone, gorgonzola, mozzarella, parmigiano and pecorino	R-14	M-22
Quattro Stagioni tomato sauce, mozzarella, mushrooms, ham, olives, artichokes, basil	R-14	M-22
Pizza Patata potato, mozzarella, ricotta, walnuts and rosemary (no tomato sauce)	R-12	M-20
Pizza San Daniele prosciutto, mozzarella, arugula, parmigiano and olive oil	R-15	M-22
Pizza Soppresata Italian dried sausage with mozzarella, pecorino cheese and onions	R-15	M-22
Pizza al Gorgonzola, Pera e Nocci (no tomato sauce) gorgonzola, pear and walnuts	R-14	M-22
Ortolana grilled vegetables	R-12	M-20
Mezzaluna half margherita and half calzone		16

Italian Tapas	
Crostini di Focaccia tomato and basil	6
Crostini di Focaccia gorgonzola, pear and walnuts; pesto and shrimp, prosciutto and parmigiano	9
Sushi Parma fresh mozzarella, prosciutto, scallions, caramelized balsamic vinegar	10

Antipasti	
Antipasto di Montagna Italian cold cuts and cheese	14
Melanzana alla Parmigiana eggplant parmigiana	12
Sfizio Vegetali zucchini and eggplant in homemade dressing	10
Grigliata di Pollo grilled chicken with mixed greens, balsamic vinaigrette	12

Insalate	
Verde mixed greens and tomato	8
Pianura mixed greens, fennel, orange, pine nuts and olives	9
Collina mixed greens, pear, parmigiano and truffle oil	10
Caprese fresh mozzarella, tomato, pesto, extra virgin olive oil	12

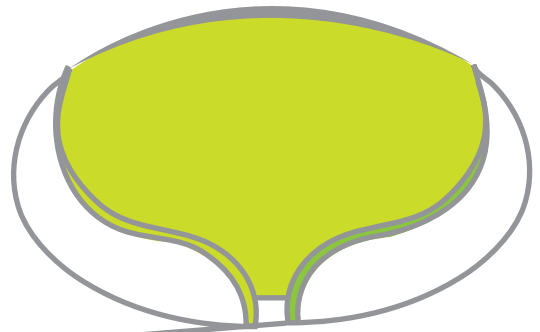
Panini	
Dante spicy soppressata, fontina, mixed greens	10
Parma prosciutto, arugula, parmigiano	9
Caprese fresh mozzarella, tomato, pesto, extra virgin olive oil	7
Chicken Parmigiana	8
Eggplant Parmigiana	10

Piedine (Italian Flat Bread)	
San Daniele prosciutto, mozzarella, arugula, parmigiano and olive oil	9
5 Formaggi provolone, gorgonzola, mozzarella, parmigiano and pecorino	10

Pasta	
Lasagna di Carne lasagna with meat sauce	10
Pasta al Forno ricotta, mozzarella, tomato sauce	7
Ravioli di Spinaci spinach ravioli, sage butter	8
	10

Dessert	
Nutella Pizza pizza with marshmallows and chocolate	
Mini Zeppolis	
Homemade Tiramisu	
Gelato affogato ice cream "drowned" in espresso	

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