



CHAR - CUTE - RIE

by Bohemian Picnics · New York City



2026 · 2027

Catering Menu

Boards, bites & grazing tables made to be gathered around.



START HERE

How to Order



1

Pick your spread

Browse boxes, bites, platters and grazing tables. Every page shows who it feeds, so you can mix and match for your crowd.

2

Reach out

Call or text 212-871-0150, email youaresocute@char-cute-rienyc.com, or order online at char-cute-rienyc.com.

3

Give us a little notice

24-48 hours for boxes, bites and platters. Grazing tables and full events: [X days / weeks] ahead is best.

4

Pick up or we deliver

Pick up at 920 7th Avenue, or we deliver and set up anywhere in [delivery area]. Delivery fee: [\$ / based on distance].



HOW MANY DOES IT FEED?

2

GUESTS

Cuter Box

4-5

GUESTS

Cutest Box

6-8

GUESTS

Super Cute Box

8-10

GUESTS

Bites, platters & spreads

30

GUESTS

Grazing tables

Also ask about

Event space rental

Picnic rentals

Gift cards

Dietary requests



BOXES & BOARDS

Char-Cute-Rie Boxes



Every box comes with seasonal fresh fruit, artisanal crackers, mixed nuts, and jam or honey.

DIETARY OPTIONS

No-pork

Vegetarian

Custom for dietary restrictions

Just ask when you order.



Cutie

SERVES 1

Cheese, salami, fig jam,
nuts, olives & fruit

\$18

or \$215 by the dozen



Cuter

SERVES 2

2 artisanal cheeses
2 cured meats

\$35

Wooden board +\$20



Cutest

SERVES 4-5

4 artisanal cheeses
4 cured meats

\$90

Wooden board +\$60



Super Cute

SERVES 6-8

6 artisanal cheeses
6 cured meats

\$179

Wooden board +\$60

By the Dozen

Grab & go for offices, showers and parties



Charcuterie Cups

Individual grab & go cups, 12
per order

\$199 / dozen



Cutie Boxes

12 Cutie boxes, individually
packed

\$215 / dozen

212-871-0150



char-cute-rienyc.com



@char_cute_rienyc



920 7th Ave, NYC

Brunch & Big Boards



Breakfast Corridor

Corridor board
SERVES 12-15

\$375

Super Cute box
SERVES 6-8

\$179

Morning meetings, showers & brunch. Our charcuterie spread plus:

- ◆ Fresh-baked pastries
- ◆ Mini quiche
- ◆ 6 artisanal cheeses
- ◆ Seasonal fresh fruit
- ◆ Mini bagels & spreads
- ◆ Boiled eggs
- ◆ 6 cured meats
- ◆ Jam, honey & nuts

NEW

LAST-MINUTE EVENTS

Corridors

A full grazing spread on a sleek disposable board. No returns, no cleanup — ready within 2 hours of ordering.

\$375 per board

SERVES 12-15

READY IN 2 HOURS

DISPOSABLE BOARD



Breakfast Corridor

Fresh-baked pastries, mini bagels & spreads, mini quiche, boiled eggs, artisanal cheeses, cured meats, seasonal fresh fruit, jam, honey & nuts.

Lunch Corridor

Artisanal cheeses, cured meats, fresh & dried fruit, crackers & bread, nuts, dips, jam & honey. **More guests? Connect as many boards as you need for a beautiful grazing table.**

DROP-OFF

We deliver the board, ready to serve.

FULL SET-UP

We style it on site with greenery & fresh flowers. Additional charge applies.

Last-Minute Small Bites



Elegant platters, delivered ready to serve.

EACH PLATTER SERVES 12-15



Caprese

Cherry tomato, fresh mozzarella & basil, balsamic glaze

\$125



Pesto Caprese

Crostini with basil pesto, mozzarella & cherry tomato

\$110



Fig & Brie

Toasted crostini, creamy brie, fresh fig & honey

\$110



Prosciutto Wraps

Prosciutto wrapped with melon, mozzarella & arugula

\$165



Whipped Ricotta & Walnut Crostini

Whipped ricotta, toasted walnuts & honey

\$85



Mushroom & Onion Crostini

Sautéed mushrooms & honey-glazed onions

\$110



Apricot & Goat Cheese

Apricot with whipped goat cheese, pistachio & honey

\$95



Sausage, Cheese & Guava

Cured sausage, white cheese & guava paste skewers

\$115



Artichoke Cheese Bite

Pastry cups with warm artichoke & parmesan

\$115



Goat Cheese & Pecan Truffle

Goat cheese rolled in toasted pecans, honey

\$115



Brie & Guava Truffle

Brie with a guava center, rolled in pistachio

\$125



Cucumber Canapés

Cucumber rounds, herbed cream cheese & dill

\$85



MINI SANDWICHES

Signature Cuties

A gourmet selection inspired by New York's iconic places.



01 Central Park

Prosciutto, mozzarella, roasted tomatoes & pesto

02 Cherry Hill

Prosciutto, brie, arugula, olives & fig balsamic

03 Sheep Meadow

Coppa, manchego, roasted tomatoes & pesto

04 Strawberry Fields

Chorizo, mozzarella, avocado aioli & roasted tomatoes

05 Alice in Wonderland

Chorizo, asiago, chimichurri & baby arugula

06 The Pond

Smoked turkey, avocado, tomato, baby arugula & asiago

07 Midtown

Fig, brie & fig jam

08 Columbus Circle

Mozzarella, tomato, basil & balsamic

09 Empire

Avocado toast

10 Reservoir

Nutella & strawberry

11 Belvedere Castle

Egg, bacon & cheese

HALF DOZEN \$27.99

DOZEN \$55.99

Mix & match flavors

ARTISANAL CROISSANTS

Cutessants



Our flaky, golden, hand-rolled butter croissant, baked fresh daily.

Savory

Served with potato chips or our house salad



The Boathouse \$10.99

COTTO & BACON
Cotto ham, bacon, maple cheddar, mixed greens, tomatoes & avocado aioli

The Dairy \$12.99

PARMA & BURRATA
Parma prosciutto, fresh burrata, homemade pesto, sun-dried tomatoes & balsamic glaze

The Ramble (V) \$9.99

MUSHROOM & SWISS
Caramelized mushrooms & onions, Swiss cheese, mixed greens & béchamel

Shakespeare Garden (V) \$8.99

BRIE & FIG
Creamy brie, fig jam & balsamic glaze

ADD-ONS Parma prosciutto +\$4 · Speck +\$4 · Finocchiona +\$3 · Smoked turkey +\$3 · Avocado +\$3 · One egg +\$2

Sweet

Plain or generously filled



Literary Walk

PLAIN
Butter, flaky, golden layers

\$4.00



Turtle Pond

PISTACHIO
Pistachio cream, crushed pistachio & raspberry

\$7.25



Daffodil Hill

LEMON PIE
Lemon curd, meringue & citrus

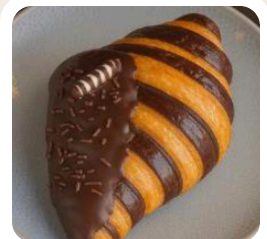
\$7.25



Bow Bridge

RASPBERRY CHEESECAKE
Cheesecake cream & fresh raspberry

\$7.25



Bethesda

CHOCOLATE MOUSSE
Chocolate mousse, glaze, sprinkles & wafer

\$7.25

FOR YOUR EVENT

Available by the dozen

Savory, sweet or a mix of both. Ask us for a quote.

212-871-0150

V = vegetarian · Pistachio items contain nuts. Ask us about allergens.

212-871-0150

char-cute-rienyc.com

@char_cute_rienyc

920 7th Ave, NYC

Holiday Bites

Festive platters for the season's gatherings.



EACH PLATTER SERVES 12-15



Mini Brie & Pistachio Bites

Warm mini brie bites, honey & pistachio, served with toasted bread

\$175



Rainbow Carrots with Feta

Honey-roasted rainbow carrots, crumbled feta & herbs

\$115



Prosciutto, Burrata & Pesto Platter

Burrata & pesto ringed with tomatoes, prosciutto, greens & balsamic

\$265



Ricotta Pistachio Honey Bites

Whipped ricotta, pistachio & honey on crostini

\$135



Tater Tot Mini Cheeseburgers

Crispy tater tots, mini beef patty, cheddar & pickle

\$175



Caramelized Onion & Goat Cheese

Goat cheese & caramelized onions on crostini

\$135



Baked Beet & Goat Cheese

Roasted beets, whipped goat cheese & walnuts

\$135



Brie, Bacon & Caramelized Onion Bites

Pastry cups with melted brie, bacon & onions

\$165



Sweet Carrot Spread

Roasted carrot spread with crackers & crudité

\$85

FRESH & LIGHT

Fruit & Crudités

Corridors, platters & grab-and-go boxes for every size of gathering.



Fruit Seasonal & hand-cut

NEW



Fruit Corridor

SERVES 12-15 · READY IN 2 HRS

Seasonal fruit on a disposable board. Connect boards for a bigger table.

\$295 / board



Fruit Platter

SERVES 6-8

Fresh seasonal fruit, beautifully arranged on a platter.

\$95



Fruit Boxes

INDIVIDUAL · GRAB & GO

Seasonal fruit in single-serve boxes.

\$15 each

Crudités Crisp vegetables & dips

NEW



Crudité Corridor

SERVES 12-15 · READY IN 2 HRS

Fresh vegetables served with our spreads on a disposable board. Connect boards for a bigger table.

\$225 / board



Crudité Platter

SERVES 6-8

Rainbow carrots, watermelon radish, peppers, broccoli & hummus.

\$95



Crudité Boxes

INDIVIDUAL · GRAB & GO

Fresh veggies served with our spreads.

\$15 each



Grazing Tables



No catering staff needed. Your guests graze whenever they please.



Luxury Grazing Table

FROM \$1,350

30 GUESTS

An abundant antipasto spread of fine meats, cheeses, olives, breads, fresh fruit, dips & nuts, styled to make a statement.

- ◆ Artisan charcuterie board
- ◆ Assorted cheese & meats
- ◆ Dips, nuts & gourmet crackers
- ◆ Fresh fruit platter
- ◆ Pastries & breads

ADD-ONS Cuties · Small bites · Beverages · Plates, utensils & napkins



Brunch Grazing Table

FROM \$1,200

30 GUESTS

A beautifully arranged morning spread, customized to your theme and taste.

- ◆ Fruit platter
- ◆ Avocado toast
- ◆ Cheese & meat charcuterie
- ◆ Bagels, cream cheese, butter & jams
- ◆ Quiche
- ◆ Parfait
- ◆ Pastries

ADD-ONS Coffee · Juice · Tea · Soft drinks · Wine & beer · Plates, utensils, glasses & napkins



Dessert Grazing Table

FROM \$999

30 GUESTS

A luxurious dessert display with tiers, flowers & décor to match your event's theme.

- ◆ Cakes
- ◆ Assorted desserts
- ◆ Candy
- ◆ Cookies
- ◆ Chocolates
- ◆ Fruit

ADD-ONS Candy cart · Personal dessert boxes · Any-occasion cake · Chocolate truffles · Dessert shooters · Chocolate-covered strawberries

ALL TABLES INCLUDE

Full set-up & styling

Floral arrangements

Table, platters, tiers, spoons & coolers



OUR WORK

A Table to Remember



Weddings, corporate events & celebrations, styled with cheese towers, cascading fruit, florals & greenery.



Every table is designed for your event, theme & guest count.

[REQUEST A QUOTE](#)



BREAKFAST & BRUNCH

Rise & Graze



Croissants, bagels, quiche, fresh fruit & charcuterie, styled with florals for showers, brunches & morning meetings.



Breakfast Corridors from \$375 · Brunch Grazing Tables from \$1,200

[REQUEST A QUOTE](#)

212-871-0150

✦ char-cute-rienyc.com

✦ [@char_cute_rienyc](https://www.instagram.com/char_cute_rienyc)

✦ 920 7th Ave, NYC

DESSERT TABLES

Sweet Endings

Mini tarts, mousse cups, cake pops & dipped treats, styled with florals to match your theme.



Dessert Grazing Tables from \$999 · serves 30

[REQUEST A QUOTE](#)

212-871-0150



char-cute-rienyc.com



[@char_cute_rienyc](https://www.instagram.com/char_cute_rienyc)



920 7th Ave, NYC

Desserts by the Dozen



Elegant mini pastries on gold bases, 12 of one flavor per order. Mix & match as many dozens as you like.

Mini Tarts Buttery shells, handmade fillings



Raspberry Tart

\$86 / dozen



Strawberry Tart

\$86 / dozen



Pecan Pie Tart

\$86 / dozen



Hazelnut Pie Tart

\$86 / dozen



Blackberry Tart

\$75 / dozen



Lemon Pie Tart

\$75 / dozen



Pistachio Tart

\$75 / dozen

Pick a few

Mix 3-4 flavors for a beautiful dessert spread.

Petit Cakes Layered & rich



Opera Cake

\$86 / dozen



Tiramisu Entremet

\$86 / dozen



Almond & Hazelnut Brownie

\$86 / dozen

More on the next page

Mousse & cheesecake cups, truffles, cake pops & more.



Cups, Bites & Treats



3 oz dessert cups and bite-size sweets, 12 per order. Perfect for showers, offices & dessert tables.

Dessert Cups 3 oz, layered in clear cups



Triple
Chocolate

\$82 / dozen



Dulce de Leche
Cheesecake

\$82 / dozen



Mixed Berry
Cheesecake

\$82 / dozen



Passion Fruit
Cheesecake

\$82 / dozen



Red Velvet
Cup

\$82 / dozen

Bites & Treats One-bite favorites



Alfajores

\$65 / dozen



Coconut Truffle

\$75 / dozen



Carrot Cake Pop

\$75 / dozen



Mini Flan

\$75 / dozen

Planning a bigger celebration?

Add any dozen to a grazing table, or let us style a full Dessert Grazing Table for 30 guests.

212-871-0150

Drinks



Beer, wine & bubbly by the drink, available with catering orders. Prefer one price? See our bar packages.



Beer & Spritzes

Coronita	\$5
Modelito	\$5
Stella Artois Mini	\$5
Montauk	\$6
Bacio Lemon Spritz	\$8.99
Bacio Orange Spritz	\$8.99

Mocktails

\$6 EACH

Galvanina sparkling, in four flavors

Blood Orange

Spritz

Mimosa

Bellini

Wine & Bubbly

Moët Mini	\$21
Moët Rosé Mini	\$25
Sangria, 8 oz	\$18
Mango passion fruit, hibiscus, strawberry or seasonal	
Lambert i Rosé Split	\$16
La Marca Split	\$16
La Marca	\$40
Moët & Chandon, 750 ml	\$95

Wine by the Bottle

\$38 EACH

- ♦ Sauvignon Blanc
- ♦ Pinot Grigio
- ♦ Rosé
- ♦ Prosecco
- ♦ Cabernet Sauvignon
- ♦ Malbec

Looking for a specific wine? Just ask.



Bar Packages



One price, everything poured. All-inclusive drinks for your event, plus the bar & team to serve them.



Full Bar Service

Add to any package or drink order



Bar rental

A styled bar set up on site, decorated to match your event.



Glassware

Wine, champagne, cocktail & beer glasses.



Bartenders

Professional bartenders to pour, mix & serve.



Waiters

Waitstaff to pass drinks & bites and keep tables tidy.

All-Inclusive Packages Per person · 2-3 hours · 25-guest minimum

Beer & Wine

\$42 PER PERSON

- ◆ Beers & spritzes
- ◆ House red, white, rosé & prosecco

MOST POPULAR

Beer, Wine & Signature Cocktail

\$55 PER PERSON

- ◆ Beers & spritzes
- ◆ House wines & prosecco
- ◆ A custom cocktail made for your event

Beer Only

\$28 PER PERSON

- ◆ Coronita, Modelito, Stella Artois, Montauk & more
- ◆ Bacio spritzes

Wine Only

\$32 PER PERSON

- ◆ Sauvignon Blanc, Pinot Grigio & rosé
- ◆ Prosecco
- ◆ Cabernet Sauvignon & Malbec

Soft Drinks

\$20 PER PERSON

- ◆ Sodas & sparkling water
- ◆ Fresh lemonade & orange juice
- ◆ Galvanina mocktails

25-guest minimum

Packages are available for 25 guests or more and cover 2-3 hours of service. Call 212-871-0150 to book.



Coffee & Juice Service



The perfect pairing for breakfast spreads, brunches & meetings. Available with catering orders.



Coffee & Tea

\$75

SERVES 8-10

- ◆ Regular coffee with milk & sugar
- ◆ A selection of teas with lemon & honey

Freshly brewed for your group



Juice Service

\$65

SERVES 8-10

- ◆ Choose from orange, cranberry, grapefruit or lemonade

Served in a glass jar dispenser for self-serve

Beverages

By the bottle or can

Soft Drinks \$6.00

Mini Coke, Diet Coke or Sprite \$4.00

Galvanina \$6.50

Clementine, ginger ale, ginger beer or lemon

Orange Juice \$6.50

Lemonade \$6.50

Acqua Panna \$3.99

San Pellegrino \$3.99
Still or sparkling



Your Event, Your Way



Intimate or grand, every setup is designed around your guests, theme & brand.

Weddings

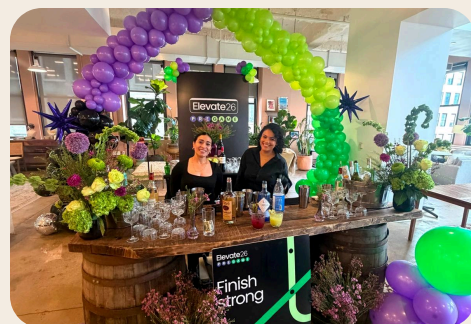
Intimate gatherings

Large celebrations

Corporate events

Team building

Brand launches



- 1 **Custom themes & florals**
Colors, flowers & décor styled to your event.
- 3 **Any size, any space**
Office lunches to weddings, from 10 to hundreds of guests.

- 2 **Your branding, everywhere**
Logo signage, branded jars, labels & treats in your colors.
- 4 **The full experience**
Bartenders, balloon décor & full set-up available.

Tell us about your event and we'll design it with you.

REQUEST A QUOTE