

CUISINE

BOULUD

NEW YORK

CUISINE BOULUD NEW YORK

IS AN OFF-SITE CATERING AND EVENTS COMPANY, HELMED BY THE LEGENDARY CHEF AND RESTAURATEUR DANIEL BOULUD.

Chef Daniel Boulud is widely celebrated as one of America's leading culinary authorities and restaurateurs. Since first arriving to New York in 1982, he has redefined modern French cooking—bringing an inventive, seasonal sensitivity to time-honored traditions. His restaurants have become icons in their own right: places of creative brilliance, beloved by cultural leaders, tastemakers, and generations of New Yorkers.

With Cuisine Boulud New York, his vision and expertise come to life in a new way.

From a dedicated kitchen at One Madison Avenue, Cuisine Boulud invites you to take the culinary excellence and inspired hospitality of Daniel's restaurants beyond the dining room and into occasions of your own, in any location, at any time.

Daniel Boulud



JAMES BEARD
FOUNDATION

Bourse d'Or



AWARDS & HONORS

Best Culinary Apprentice in France (Age 17)

Food & Wine Magazine Best New Chefs (1988)

James Beard Foundation Award

- Best Chefs in America (1992)
- Outstanding Chef (1994)
- Outstanding Restaurateur (2006)

City Meals on Wheels Co-President (2013 – Present)

World's 50 Best Restaurants Lifetime Achievement (2015)

Culinary Institute of America

- Chef of the Year (2011)
- Honoring Daniel Boulud Day (2017)

Bocuse d'Or USA Chairman & Founder (2009 – Present)

- Silver Medalist Team (2015)
- Gold Medalist Team (2017)

Les Grandes Tables du Monde “Best Restaurateur in the World” (2021)

Michelin Guide

- Restaurant DANIEL - 1 star
- Le Pavillon - 1 star
- Jōji - 1 star
- Cafe Boulud - 1 star



CAPABILITIES AND EXPERTISE

OUR BELIEFS

A NEW LEVEL OF CATERING

EXPERT HOSPITALITY

SEAMLESS EVENT PRODUCTION





WE BELIEVE...

Elevated food elevates every occasion.

The best dishes always have a story to tell.

**Every great dish begins with great ingredients—
and deep respect for tradition.**

**Authenticity matters, in every culture,
every cuisine, and every moment.**

Dining does not need to be formal to be fine.

**Extraordinary service is inseparable
from extraordinary food.**

A NEW LEVEL OF CATERING

Cuisine Boulud New York brings the spirit and culinary expertise of Daniel Boulud's Michelin-starred kitchens to every event. Guided by Chef Boulud and his team, our menus marry French tradition with global inspiration, seasonal ingredients, and modern creativity—crafted with the precision and flair of a lively restaurant experience.

From elegant canapés to immersive action stations, every bite is chef-driven and unforgettable. Our beverage program is equally considered: sommeliers, mixologists, and coffee and tea experts curate pairings and signature drinks to complete the experience.

Together, food and beverage converge at the highest level of catering—thoughtful, personal, and distinctly Boulud.



EXPERT HOSPITALITY

At Cuisine Boulud, service is as integral to the experience as the menu itself. Our teams are trained in the tradition of Daniel Boulud's dining rooms, where warmth, grace, and intuition define hospitality.

From the smallest detail of uniform design to the choreography of service timing, our captains, servers, and bartenders embody the poise and professionalism of fine dining.

Guests feel cared for without ever noticing the mechanics of service—because true hospitality is seamless. Whether in a museum, an open field, or a private home, we bring the same attentiveness and elegance you would expect in Chef Boulud's restaurants to every event we support.



SEAMLESS EVENT PRODUCTION

Extraordinary catering requires more than extraordinary food—it demands flawless production. At Cuisine Boulud, our team is fluent in the complex language of producing off-site events: renting and managing every piece of equipment, building working kitchens in loading docks and broom closets, and orchestrating seamless load-ins and outs at New York’s most spectacular venues.

No detail is too small and no lift is too heavy—we approach each event with the precision and foresight required to make even the most complex events run seamlessly.

The combination of culinary artistry and production mastery allow Cuisine Boulud to deliver events of uncompromising quality, anywhere our clients take us.



CHOSEN BY

BCG

Ariel
investments

MoëtHennessey

**Debevoise
& Plimpton**

McKinsey
& Company

LVMH

RR

LATHAM &
WATKINS LLP

The New York Times


pwc

Davidson Kempner

Ferrari

CARLYLE

KERING


CHUBB

BANK OF AMERICA 

 DELTA

Morgan Stanley

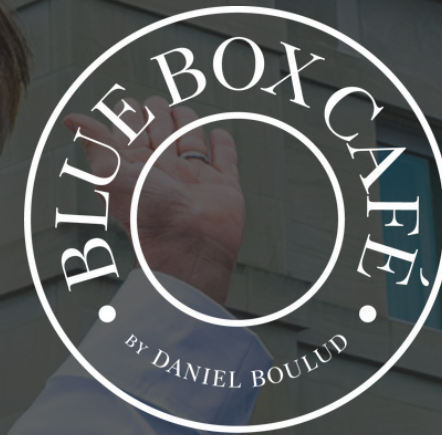
Paramount

TIFFANY & Co.

PRADA

CUISINE BOULUD NEW YORK

VISIT DANIEL BOULUD'S LOCATIONS THROUGHOUT NEW YORK CITY:





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