

# Bon Soir Caterers Launches Comfort Food For Corporate & Private Events as a Leading New York City Catering Company

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*Bon Soir Caterers announces an Elevated Comfort Food menu for corporate and private events, pairing familiar flavors with techniques and service.*

BROOKLYN, NY, UNITED STATES, January 21, 2026 /EINPresswire.com/ -- [Bon Soir Caterers](#), a

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Our goal was to serve food that guests recognize and enjoy, prepared with care and presented in ways that fit real event needs, from meetings to milestone celebrations.”

*Executive Chef*

full-service New York City catering company based in Brooklyn and serving the tri-state area since 1977, today announced a new menu direction: Elevated Comfort Food designed for corporate gatherings and private celebrations. The program blends familiar, craveable flavors with refined techniques, polished presentation, and flexible service formats suitable for conferences, off-sites, milestone parties, and outdoor events.

Organizations and private hosts seeking to preview Elevated Comfort Food can request a tasting or proposal.

To learn more, visit <https://www.bonsoircaterers.com/> or call 718-763-9420.

## Meeting a Clear Shift in Guest Preferences

Event audiences across New York are embracing menus that balance warmth and sophistication. Industry roundups covering 2025–2026 highlight a continued rise in comfort-inspired dishes presented with a modern, chef-driven touch—often alongside plant-forward options, sustainable sourcing, and inclusive beverage programs.

## What's Included in the Elevated Comfort Portfolio

Bon Soir Caterers' new offerings reinterpret beloved classics while maintaining culinary integrity and operational reliability for events from approximately 50 to 500 guests:

- Macaroni gratins with nuanced béchamel and seasonal garnishes—available as passed bites, station items, or plated sides.
- Mini brioche sliders with chef-roasted meats or plant-based fillings; crisp pickles and house

sauces for balance.

- Hand-rolled savory tarts that echo classic potpies, with vegetarian and gluten-aware variants.
- Slow-braised short ribs or herb-roasted poultry over whipped root vegetables and market greens for seated dinners.
- Grazing boards and composed displays that pair comfort textures with artisanal cheeses, seasonal chutneys, and breads.

Service options include plated, buffet, family-style, chef-attended stations, and hybrid formats to suit venue constraints, pacing needs, and guest flow. Where appropriate, outdoor live-fire cooking is available through the team's grill-forward capabilities for seasonal events.

### Sourcing, Inclusivity, and Presentation

Aligned with modern expectations, the menu emphasizes seasonal produce, sustainable seafood where specified, and antibiotic-free meats. Clear labeling and menu planning support a wide range of dietary preferences, including vegetarian, vegan, and gluten-aware selections. Presentation focuses on color, texture, and timing—so comfort staples arrive with polish and consistency, whether passed, plated, or staged as part of a larger installation.

### Designed for Corporate & Private Use Cases

For corporate planners, the collection supports varied event calendars—executive lunches, all-hands, client receptions, trainings—by offering dependable pacing and formats that keep programming on track. For private hosts, the same menu language adapts to milestone events, intimate dinners, and celebrations that benefit from a welcoming, memory-forward culinary arc.

### Planning, Logistics, and Reliability

With nearly five decades of off-premises experience across NYC and the tri-state region, Bon Soir Caterers provides end-to-end coordination—menu design, tastings, staffing, rentals, venue collaboration, and on-site finishing. The team works within venue parameters and seasonal considerations to preserve temperature, texture, and presentation at scale.

### About Bon Soir Caterers

Bon Soir Caterers is a full-service, off-premises catering company located at 1421 E 63rd St., Brooklyn, NY 11234, serving New York City and the tri-state area since 1977. The Brooklyn-based team produces weddings, corporate events, mitzvahs, outdoor celebrations, and large-scale gatherings with a focus on seasonal ingredients, thoughtful presentation, and dependable execution across formats—from formal plated dinners to stations and hybrid service styles.

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