

Bon Soir Caterers Leads the Elevated Comfort Food Trend Among New York City Caterers

Bon Soir Caterers introduces a 2025 focus on elevated comfort food, blending nostalgic flavors with chef-driven techniques for NYC events.

BROOKLYN, NY, UNITED STATES, October 15, 2025 /EINPresswire.com/ -- [Bon Soir Caterers](#), a

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Our 2025 menus reflect what guests truly connect with—familiar flavors made memorable through thoughtful sourcing, refined preparation, and seamless event execution.”

Owner

full-service, off-premises caterer serving New York City and the tri-state area since 1977, announced a 2025 focus on elevated comfort food across weddings, corporate functions, mitzvahs, and large-format outdoor events. The approach blends beloved classics with chef-driven techniques, venue-savvy service models, and ingredient standards that include locally sourced produce, sustainable seafood, and antibiotic-free meats, aligning with what many hosts now request for guest-pleasing, memorable menus.

Event planners and venues interested in 2025 tastings, quotes, or menu previews can reach the team at <https://www.bonsoircaterers.com/> or by calling 718-763-9420.

Why Elevated Comfort Food Works for NYC Events

Across New York’s event calendar, planners are prioritizing menus that feel welcoming yet refined. Elevated comfort food meets that brief: it’s recognizable enough to put guests at ease, but executed with the finesse and pacing required for modern receptions, summits, and celebrations. Bon Soir Caterers’ updated offerings translate nostalgic dishes into formats that travel well to venues, pass efficiently during cocktail hours, and scale to guest counts from intimate gatherings to multi-hundred-person productions.

“Hosts want food that starts conversations—without slowing down the event,” said Jeff Riley, Owner of Bon Soir Caterers. “Our culinary team reimagines classics with technique, presentation, and timing in mind. That combination is what turns a crowd favorite into a signature experience.”

Signature Directions: Familiar, Refined, Venue-Ready

Bon Soir's 2025 direction emphasizes small bites, chef stations, and hybrid formats that keep energy high and lines short. Rotating selections may include items such as truffle-accented macaroni gratins served as passed bites; artisanal sliders on brioche with seasonal garnishes; hand-rolled dumplings and savory tarts; and modern takes on soup-and-sandwich pairings designed for cocktail service. For seated dinners, composed plates balance comfort and seasonality—think slow-braised short ribs over whipped roots with market vegetables, or herb-roasted chicken with pan jus and crispy potatoes.

"We honor the flavors people love, then elevate texture, sourcing, and plating," Riley added. "The goal is that first bite delivers both nostalgia and surprise."

Formats and Flow

To support diverse floor plans and timelines, the company offers multiple service models—passed bites, chef-led action stations, family-style, buffet, and formal seated dinners—so planners can mix and match based on venue and agenda. Grazing displays provide visual impact for arrivals, while action stations (from pasta and carving to global street-food motifs) add interactivity without compromising throughput. Zero-proof pairings and full bar service are available to align with wellness-forward or celebratory briefs.

Bon Soir also maintains self-service and drop-off options for corporate and private clients seeking high-quality presentations without full staffing. It's a published self-service brochure for 2025 that outlines breakfast, brunch, sandwich, and salad programs, hot buffets, and specialty packages suitable for office hospitality and community events.

Outdoor and BBQ Capabilities

With integrated divisions including The Smokin' Grill, Bon Soir executes outdoor and tented productions across boroughs and the wider region. On-site live-fire and BBQ programs offer large-party service with the same attention to detail as formal dinners, making them a valuable option for summer wedding weekends, corporate picnics, and community festivals.

Preferred Venues and Planner Support

Bon Soir is a preferred caterer at a range of New York City venues and supports planners with rapid quoting, venue-tested layouts, QR-accessible menu previews, and staffing and rental coordination. The team's off-premises experience—built over decades of service—helps reduce friction on load-ins, timing, and guest flow.

About Bon Soir Caterers

Founded in 1977, Bon Soir Caterers is a Brooklyn-based, full-service, off-premises catering company located at 1421 E 63rd St., Brooklyn, NY 11234, serving the New York City metro and tri-state area. The team specializes in weddings, corporate programs, mitzvahs, outdoor and

tented events, and large-scale productions, pairing culinary craft with venue-savvy logistics and attentive service. Public menu materials highlight a commitment to locally sourced ingredients when possible, sustainable seafood, antibiotic-free meats, expanded vegetarian and vegan options, comprehensive bar and zero-proof programs, and multiple service formats—from passed bites and chef stations to buffets and formal seated dinners. Bon Soir is also a preferred caterer at numerous NYC venues.

Jeff Riley

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