**Catering Menu**

**BREAKFAST**

- **Fruit Platter**  
  serves 10 – 15  
  Seasonal fruit and berries (GFI, V)  
  $72

- **Yogurt Topped with Fresh Fruit and Granola**  
  12 cups  
  Greek yogurt cups filled with homemade jam and seasonal fruit accompanied with a bag of our signature granola (Contains nuts)  
  $46

- **Mini Challah Knot Sandwiches***  
  16 pieces  
  Egg salad and tomato  
  Sliced hard-boiled egg, cucumber, tomato, romaine, mayonnaise and chives  
  $76

- **Mini Croissant Sandwiches**  
  12 pieces  
  Atlantic smoked salmon  
  Gouda and vegetable  
  Brie and olive  
  $71

- **Mini Quiche Assortment**  
  20 pieces  
  Mediterranean – Gouda, mozzarella, caramelized onions, zucchini, tomato and za’atar  
  Cheese – caramelized onions and thyme  
  Onion – caramelized onions and Gouda  
  Mushroom – sautéed mushrooms, caramelized onions and Gouda  
  $66

- **Mini Pastry Assortment**  
  15 pieces  
  Mini croissant, mini pain au chocolat and mini pain au raisin (Contains nuts)  
  *May require over 48 hours notice  
  $42

- **Breads Bread Basket**  
  serves 10 – 15  
  A combination of our top sellers including sliced loaves, rolls, Jerusalem baguettes or olive sticks. Choice of two accompaniments: butter, cream cheese, homemade jam, walnut spread or tapenade  
  $41

- **Egg Salad Spread**  
  Chopped hard-boiled eggs, mayonnaise, onion and chives (GFI)  
  $25

- **Tuna Salad Spread**  
  Tuna, mayonnaise, onion, capers, parsley and lemon juice (GFI)  
  $25

- **Babaganoush**  
  Roasted eggplant with tahini (GFI, V)  
  $25

- **Hummus** (GFI, V)  
  $25

- **Tahini** (GFI, V)  
  $25
SMALL BITES

**Crudité Platter**  serves 10 – 15  $48
Variety of seasonal vegetables including cherry tomatoes, cucumbers, carrots, red peppers and baby radishes accompanied with hummus and sour cream chive dips (GFI)

**Cheese Platter**  serves 10 – 15  $76
Brie, Gruyère, goat and blue cheese served with seasonal fruit and slices of baguette and cranberry walnut rye

**Cranberry Brie Bites**  25 pieces  $49
Rye cranberry bread sliced and topped with Brie and walnuts (Contains nuts)

**Salmon Crostini**  18 pieces  $54
Toasted challah triangles topped with cream cheese and Atlantic smoked salmon, garnished with capers and chives

**Hummus Cups**  16 cups  $47
Individual cups topped with olive oil, baguette crostini on the side (V)

**Smoked Salmon Tartlets**  16 pieces  $55
A savory chopped smoked salmon salad mixed with, celery, red onion, chives, capers, mayonnaise and sour cream

**Mini Burekas Assortment**  30 pieces  $50
Cheese - feta, cream cheese and sour cream
Spinach and Cheese - spinach, feta, cream cheese and onion
Potato

**Cheese Straw Bites**  65 pieces  $38
A bite size version of our famous puff pastry Gouda cheese straw

**Olive and Tomato Cheese Straw Bites**  40 pieces  $50
A bite size version of our famous puff pastry Gouda cheese straw filled with sliced kalamata olive and cherry tomato

**Roasted Vegetables**  serves 10 – 15  $72
Seasonal vegetables in olive oil with coarse sea salt and herbs (GFI, V)

LUNCH SANDWICHES

**Mini Sandwiches**  (Mini sesame sweet rolls), 16 pieces  $79
- Tuna salad and hard-boiled egg
- Gouda and vegetable
- Egg salad and tomato
- Smoked salmon and cream cheese

**Mini Baguette Sandwiches**  9 pieces  $64
- Tunisian - tuna, potato, hard boiled egg, olives and harissa
- Mozzarella and tomato
- Eggplant Matbucha - roasted eggplant, slow cooked tomato, arugula and spicy tomato tahini sauce

*May require over 48 hours notice

SALADS

**Vegetable & Tuna Salad**  $42
Our tuna salad with mixed greens, tomatoes, cucumbers, red onions, hard-boiled egg, Kalamata olives and balsamic vinaigrette (DF, GFI)

**Vegetable & Feta Salad**  $42
Mixed greens with feta cheese cubes, tomatoes, cucumbers, red onions, Kalamata olives and balsamic vinaigrette (GFI)

**Caesar Salad**  $32
Romaine lettuce, parmesan shavings, Breads Bakery croutons and Caesar dressing

**Algerian Couscous Salad**  Subject to availability  $32
Couscous, roasted carrot, roasted potato, chickpeas, arugula, olive oil, tossed in a blend of spices (V)

**Lentil & Herb Salad**  Subject to availability  $32
Lentil and herb salad with roasted pecans and red onions mixed with balsamic vinaigrette (GFI, V, Contains nuts)

**Cauliflower Tahini Salad**  Subject to availability  $32
Roasted cauliflower with tahini dressing (GFI)

**Israeli Salad**  $32
Persian cucumbers, cherry tomatoes, carrots, radishes and red onions with tahini dressing (GFI, V)
### DESSERTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Pieces/Quantity</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rugelach Platter</td>
<td>24 pieces</td>
<td>$46</td>
<td>Soft, flaky crescent shaped chocolate rugelach (Contains nuts)</td>
</tr>
<tr>
<td>Chocolate Babka Platter</td>
<td>24 pieces</td>
<td>$46</td>
<td>3 loaves of sliced chocolate babka (Contains nuts)</td>
</tr>
<tr>
<td>Brownie Platter</td>
<td>25 pieces</td>
<td>$41</td>
<td>Rich Belgian chocolate bite-sized brownies</td>
</tr>
<tr>
<td>Chocolate Truffles</td>
<td>50 pieces</td>
<td>$54</td>
<td>Decadent Belgian chocolate rolled in pure cocoa powder (GFI)</td>
</tr>
<tr>
<td>Mini Pie Platter</td>
<td>16 pieces, available 11/15 - 11/26</td>
<td>$72</td>
<td>Individual sized pies include apple crumble, flan, pumpkin and pecan (Contains nuts)</td>
</tr>
<tr>
<td>Marzipan Jam Cookie Platter</td>
<td>16 pieces</td>
<td>$61</td>
<td>An assortment of marzipan cookies filled with strawberry, apricot or raspberry jam (Contains nuts)</td>
</tr>
<tr>
<td>Cookie Platter</td>
<td>24 pieces</td>
<td>$51</td>
<td>Your choice of our triple chocolate chip cookies or oatmeal raisin cookies</td>
</tr>
</tbody>
</table>

### BEVERAGE KITS

<table>
<thead>
<tr>
<th>Kit</th>
<th>Quantity</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee Kit</td>
<td>160 oz., serves 15 – 20</td>
<td>$40</td>
<td>Brewed Mauro coffee served with whole milk, assorted sugars, stirrers and 12 oz. cups</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Additional milk available:</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Half &amp; Half $5 Skim milk $5 Soy milk $5</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Whole milk $5 Almond milk $6</td>
</tr>
<tr>
<td>Tea Kit</td>
<td>serves 20</td>
<td>$50</td>
<td>Althaus tea bags served with assorted sugars, stirrers and 12 oz. cups</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Teas provided: Earl Grey, English Breakfast, Green Jasmine, Chamomile</td>
</tr>
</tbody>
</table>

### INDIVIDUAL BEVERAGES

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Volume</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Saratoga Spring Water Bottle</td>
<td>16.9 oz.</td>
<td>$2.65</td>
</tr>
<tr>
<td>Perrier Sparkling Water Bottle</td>
<td>11.15 oz.</td>
<td>$3.65</td>
</tr>
<tr>
<td>Natalie’s Orange Juice</td>
<td>16 oz.</td>
<td>$4.25</td>
</tr>
<tr>
<td>Natalie’s Orange Beet Juice</td>
<td>16 oz.</td>
<td>$4.25</td>
</tr>
</tbody>
</table>

**DF: dairy free  GFI: wheat/gluten-free ingredients  V: vegan**

**Please note that all gluten-free items are produced in an environment that works with flour.**

**Catering services will NOT be available on 11/27 and 11/28.**

To place a catering order call us at 212-633-2253 ext. 2 or send an email to orders@breadsbakery.com.

Please note there is a 12pm cut off time for next day delivery unless otherwise noted.