



Muffin Boutique Catering menu

The Muffin Boutique pledge

Muffin Boutique® pledges to use the finest healthy ingredients in making its wholesome fresh products. We will never use any hydrogenated fats, preservatives, artificial colors or flavors in any of our baked products. Customer satisfaction is of premium importance.

We care about the food you eat.

Catering menu and price list

Basic menu – 49 NIS per person (55 NIS Fridays, Erev Chag and Holidays) minimum 4000 NIS (4500 outside Jerusalem or the Gush)

- Assortment of white and whole wheat bagels including plain, sesame, poppy, everything and cinnamon
- Spreads for bagels including egg salad, tuna salad, butter, and assortment of cream cheeses (5%, 25%, garlic dill)
- Sliced vegetable platter including tomato, cucumber, red and yellow pepper, red onions
- Cheese platter: an assortment of cheeses such as yellow cheese, feta cheese, mozzarella, Bulgarian
- Cold drinks including water, flavored carbonated waters and ice tea
- Hot drinks including premium filtered coffee, instant coffee, decaf coffee and assorted teas
- An assortment of mini muffins, brownie bites and biscotti
- Paper goods and tablecloths for setting up tables (Options available for china dishes and cloth tablecloths at an additional charge)
- Service during the event including set up and clean up during and after the event





Enhanced menu – 75 NIS per person (78 NIS Fridays, Erev Chag and Holidays) minimum 4000 NIS (4800 outside Jerusalem or the Gush)

- Everything in the basic menu
- Smoked salmon platters
- Choice of salads (quantity depends on number of guests)
- Choice of 2 types of cheesecakes or hot apple pie
- Bowls of fresh seasonal fruit

Deluxe menu – 99 NIS per person minimum 4500 NIS (5000 outside Jerusalem or the Gush)

- Everything in the basic menu
- Smoked salmon platters
- Choice of salads (quantity depends on number of guests)
- Lasagne
- Selection of quiches (quantity depends on number of guests)
- Cheesecakes or hot apple pie
- Choice of additional desserts (quantity depends on number of guests)

Make your own menu - create your own menu by selecting the basic menu and adding items below

All prices include VAT

Events are up to 3 hours duration (from the beginning of the event). Any hour above this duration will incur a charge of 350 NIS per hour

Evening events (after 5:00 PM) are subject to a 10% surcharge

Our staff is trained to provide professional, courteous and friendly service. While not required, gratuities would be appreciated.

Smoked salmon (240 NIS per tray)

1 kilo of individually rolled smoked salmon artfully decorated with assorted vegetables on a bed of lettuce





Lasagna options (add 15 NIS per person)

- cheese and spinach
- cheese and mushroom

Quiche options (In a flakey butter crust) (add 15 NIS per person) (25 NIS if taking both quiche and lasagna)

- Tomato basil
- Onion
- Sweet potato
- Leek
- Broccoli
- Mushroom
- Cauliflower
- Pepper goat cheese

Fruit options (in season) (add 5 NIS per person)

- Platters of fresh seasonal fruit artfully displayed in a stunning arrangement of colours and flavours
- Bowls of freshly cut seasonal fruit

Salads * (add 12 NIS per person)

Up to 50 guests	choose 1 salad
51-80 guests	choose 2 salads
81-120 guests	choose 3 salads
121+ guests	choose 4 salads





Mango or strawberry nut salad

Lettuce leaves, fresh mango, red onion, Bulgarian cheese, caramelized nuts with a raspberry poppy seed dressing

Cabbage salad

Ribbons of purple and red cabbage, shredded carrots, scallions, almonds, sesame seeds, ramen noodles with a vinaigrette dressing

Baby lettuce heart of palm salad

Baby lettuce leaves, hearts of palms, cherry tomatoes and almonds in a rice vinaigrette dressing

Baby lettuce goat cheese

Fresh baby lettuce leaves with goat cheese, granny smith apples and a drizzle of a tangy vinaigrette dressing

Green bean mango

Green beans, avocado, mango, sunflowers seeds and pecans in a honey mustard vinaigrette

Citrus salad

Salad greens, sliced orange and grapefruit with red onion, avocado in a poppy seed dressing

Creamy garlic salad

Lettuce, cucumbers, mushrooms, cherry tomatoes, with our very own spice bagel chips in a creamy garlic dressing

Greek salad

Lettuce, cucumbers, tomatoes, peppers, red onion, black olive, feta cheese in a tangy dressing

Greek pasta salad

Pasta, cucumbers, tomatoes, peppers, black olives, feta cheese in a tangy dressing





Peanut butter pasta salad

Pasta cooked al dente in a creamy Asian peanut butter sauce

Sesame noodles

Pasta cooked al dente, scallions, toasted sesame seeds in a garlic rice vinegar and soy sauce dressing

Quinoa salad

Quinoa, apples, dried cranberries, sunflower seeds in a piquant curry dressing

Crunchy couscous salad

Couscous simmered in cinnamon, ginger, cumin and turmeric tossed with carrots, granny smith apples and chickpeas and topped with toasted sunflower seeds and dried cranberries

Berry blue salad

Baby leaves, dried cranberries, walnuts and feta cheese in a blueberry dressing

** Salad ingredients subject to availability and certain ingredients may be substituted at the chef's discretion. Some salads may not be available during certain times of the year*

Soups (add 13 NIS per person)

Up to 80 guests choose 1 soup
81 + guests choose 2 soups

Split pea

Classic thick pea soup with cheery medallions of carrots

Zucchini red lentil

Zucchini seasoned with fresh dill, thickened with red lentils

Leek green lentil

Lentils, leeks, and carrots in a tomato-wine broth

Mushroom barley

Thick barley soup dotted with fresh mushrooms





Orange

Selection of pureed orange vegetables with homemade coconut milk

Carrot apple

Mellow carrot gently spiced with the addition of tangy granny smith apples topped with toasted almonds

Desserts

Cheese cake (165 per cake)

American style rich cheese cake topped with a choice of caramel, blueberry, raspberry or chocolate ganache

Apple pie (vegan) (120 per pie)

Tart granny smith apples in a flakey melt in your mouth crust

Apple blueberry pie (vegan) (130 per pie)

A mixture of tart granny smith apples and whole blueberries in a flakey melt in your mouth crust

Chocolate tart (vegan) (130 per cake)

Rich dark chocolate ganache in a flakey ground almond crust

Chocolate caramel tart (145 NIS per tart)

Dark chocolate ganache filled with rich caramel on a buttery cookie crust

Chocolate peanut butter pie (145 NIS per pie)

All natural creamy butter filled chocolate pie in a peanut butter cookie crust

Strawberry tart (vegan) (130 per tart)

Fresh strawberry custard in a ground nut crust

Cookie platter (120 NIS per 1 kilo platter)

Assortment of cookies from the following selection

- chocolate chocolate chip
- peanut butter chocolate chip
- oatmeal chocolate chip
- zebra cookies
- Butter cookies





Station upgrade options

- Pancake station** 12 NIS per person (option to add ice cream + 5 NIS)
Plain, chocolate chip and blueberry pancakes made fresh with a selection of toppings such as chocolate sauce, maple syrup and our own homemade berry sauce
- Omelette station** 12 NIS per person
Omelettes made to order with cheese, mushroom, tomatoes, onion and parsley
- Bagel toast station** 12 NIS per person
Bagel toasts made per request including pizza toast, tuna melt, just cheese or cheese tomato
- Yogurt station** 12 NIS per person
All natural yogurt with our house granola and a selection of fruits and toppings such as pomegranate seeds, coconut, crushed pecans, chocolate chips and honey
- Ice cream station** 12 NIS per person
Selection of Ben and Jerry's ice cream with toppings such as sprinkles, chocolate sauce, butterscotch and whipped cream
- Belgian waffle bar station** 15 NIS per person (option to add ice cream + 5 NIS)
Freshly made Belgian waffles with a selection of toppings including whipped cream, chocolate fudge sauce, butterscotch sauce, hazelnut spread, maple syrup, candied pecans and a homemade berry sauce

