



Muffin Boutique Platter Menu & Price list

THE MUFFIN BOUTIQUE PLEDGE

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

Please note that everything we make is made fresh just for you. We require **48** hours advance notice for our bagel or muffin platters and **4** days notice for the rest of our specialty items. It is best to order as far in advance as possible to avoid disappointment.

WE CARE ABOUT THE FOOD YOU EAT

PLATTERS

Large bagel platter – 295 NIS – serves 15-16

- 20 assorted regular and whole wheat bagels
- Spreads – 750 gram assorted cream cheese, 425 gram tuna salad, 300 gram egg salad
- Cut vegetables – tomato, cucumbers, red & yellow peppers

Note: You may substitute 250 cream cheese for tuna or egg for an additional cost of 10 NIS

Large deluxe bagel platter – 420 NIS serves 15-16

- 20 assorted regular and whole wheat bagels
- Spreads
 - 500 gram assorted cream cheese, 425 gram tuna salad, 300 gram egg salad, 400 gram smoked salmon
- Cut vegetables – tomato, cucumbers, red & yellow peppers





Medium bagel platter – 250 NIS serves 10-12

- 15 assorted regular and whole wheat bagels
- Spreads – 500 gram assorted cream cheese, 350 gram tuna salad, 275 gram egg salad
- Cut vegetables – tomato, cucumbers, red & yellow peppers

Note: You may substitute 250 cream cheese for tuna or egg for an additional cost of 10 NIS

Small bagel platter – 185 NIS serves 6-7

- 10 assorted regular and whole wheat bagels
- Spreads – 250 gram cream cheese, 300 gram tuna salad, 250 gram egg salad
- Cut vegetables – tomato, cucumbers, red & yellow peppers

Small deluxe bagel platter – 285 NIS serves 6-7

- 10 assorted regular and whole wheat bagels
- Spreads - 250 gram cream cheese, 300 gram tuna salad, 250 gram egg salad, 200 gram smoked salmon
- Cut vegetables – tomato, cucumbers, red & yellow peppers

Prepared bagel sandwiches – 30 NIS each (minimum order 20 sandwiches)

- Pre-made sandwiches cut in half with tuna salad or egg salad or tuna salad with tomatoes and cucumbers (optional) made on the bagel of your choice)
- Lox and cream cheese available at 42 NIS each
- Can be provided on a platter or individually wrapped

Tortilla platter **420 / 230 NIS**

- 40 / 20 tortilla halves filled with tuna, egg salad, cream cheese and avocado with cut peppers and cucumbers on a bed of lettuce
- * Available only after 10:30 AM for same day orders





Smoked salmon platters 295 NIS

- 900 grams of Individually rolled smoked salmon artfully decorated with assorted vegetables on a bed of lettuce

Vegetable stick platter 150 NIS

- Platter of carrot cucumber and pepper sticks with cherry tomatoes and baby corn centered with a vegetable dip. Select from garlic cheese, thousand islands, hummus or garlic dressing

Cheese platters 260 NIS

- Decorated cheese platter with a combination of yellow cheese, feta cheese, mozzarella and Bulgarian

Cheese/Mushroom lasagna 190 NIS per tray (serves 10-12)

- Your choice of just cheese or mushroom & cheese lasagna made with low fat cottage cheese and a flavorful tomato sauce with a hint of oregano

Quiche 150 NIS per pie (serves 8-10)

- Your choice of mushroom, sweet potato, broccoli, tomato basil, cauliflower, pepper goat cheese or onion quiche made with all-natural ingredients in a flakey buttery crust

Mini Quiche - bite size 9 NIS each (minimum 24 in multiples of 24)

- Your choice of sweet potato, broccoli, cauliflower, made with all-natural ingredients in a bite size crust

Baked salmon filet 270 NIS per kilo. Filet approximately 1.5 kilo (serves 15-20)

- Salmon filet with your choice of teriyaki sesame sauce, honey Dijon mustard or topped with a ground almond panko crumb crust.
Approximately 1.5 kilo. Price will vary depending on the size of the filet





SALADS

160 NIS per large salad bowl (4 litre) – each 4 litre serves between 12 – 15 people

Seasonal nut salad (Mango or strawberry or nectarine or granny smith apples)
Lettuce leaves, seasonal fruit, red onion, Bulgarian cheese, roasted pecans with a strawberry poppy seed dressing

Cabbage salad
Ribbons of purple and red cabbage, shredded carrots, scallions, almond, sesame seeds, ramen noodles with a creamy dressing

Babby lettuce hearts of palm salad
Fresh spinach, 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, parsley, mint, basil, dried cranberries, sunflower seeds in a piquant curry dressing

* served in a 3 liter bowl

Crunchy couscous salad

Whole wheat couscous simmered in cinnamon, ginger, cumin and turmeric tossed with carrots, granny smith apples and chickpeas and topped with toasted sunflower seeds and currents

* served in a 3 liter bowl

Mixed baby greens and avocado

Baby greens, avocado, red pepper, crisps, pumpkin seeds in a sweet curry dressing

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





SOUPS — WINTER ONLY

**60 NIS per liter. Each liter is 4-5 portions.
Minimum order for one type - 5 liters**

Split pea

Classic thick pea soup with cheery medallions of carrots

Zucchini red lentil

Zucchini seasoned with fresh dill, thickened with red lentils

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





DESERTS

Mini muffin platter	200 NIS
40 mini muffins with a minimum of 4 different flavors	
Muffin platter	280 NIS
20 assorted muffins with a minimum of 4 different flavors	
Brownie bite platter (gluten free)	200 NIS
Tray of brownie bites (approximately 35-40 pieces)	
Biscotti platter	140 NIS
900 grams of assorted chocolate chip and chocolate pecan biscotti	
Fruit platter –Regular or XL	390 / 450 NIS per platter
Fresh seasonal fruit artfully displayed in a stunning arrangement of colours and flavours	
Fruit salad –	120 NIS per liter
Fresh seasonal fruit	
Fruit cup – individually prepared	20 NIS per cup (minimum 20 cups)
Fresh seasonal fruit prepared in individual cups	
Cheese cake (dairy) 26 cm / 18 cm	190 NIS / 150 NIS
American style rich cheese cake topped with a choice of caramel, chocolate ganache, or strawberry (+20 NIS)	
Apple pie (vegan) 18 cm	150 NIS
Tart granny smith apples in a flaky melt in your mouth crust	
Apple blueberry pie (vegan) 18 cm	160 NIS





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

Chocolate tart (dairy)	145 NIS
Rich dark chocolate ganache on a buttery cookie crust	
Chocolate caramel tart (dairy)	155 NIS
Dark chocolate ganache filled with rich caramel on a buttery cookie crust	
Chocolate peanut butter pie (dairy)	160 NIS
All natural creamy butter filled chocolate pie in a peanut butter cookie crust	
Strawberry tart (dairy)	160 NIS
Fresh strawberry custard in a ground nut crust	
Festive iced cupcakes (dairy)	12 / 16 NIS each minimum 20 large 40 minis
Chocolate and vanilla iced cupcakes available in mini or large with buttercream frosting.	

Extras

• Cream cheese (5%, 25% or garlic dill)	12 NIS / 100 gram
• Vegan cream cheese (200 gram)	34 NIS
• Tuna salad	14 NIS / 100 gram
• Egg salad	14 NIS / 100 gram
• Sliced yellow emek cheese	16 NIS / 100 gram
• Smoked salmon	32 NIS / 100 gram
• Biscotti	35 NIS / 250 gram

Delivery





Deliveries for 60 NIS only in Greater Jerusalem area for orders over 500 NIS/ Sunday – Thursday 9:00 AM 5:00 PM. for Western Gush Etzion pickup can be arranged in Efrat, please call for details (052 77 22 368)

Call for prices for delivery outside these areas and hospitals.

