

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

Note: you can order lox in addition to the spreads at 32 NIS per 100 gram. Generally one sandwich used approximately 40 grams.

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

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 multiples of 24)

9 NIS each (minimum 24 in

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

Baked salmon filet270 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

Past cooked al dente in a creamy Asian peanut butter sauce

Sesame noodles

Past 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 – Fresh seasonal fruit 120 NIS per liter

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 o	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) All natural creamy butter filled crust	160 NIS d chocolate pie in a peanut butter cookie
Strawberry tart (dairy)	160 NIS
Fresh strawberry custard in a g	ground nut crust
minis	12 / 16 NIS each minimum 20 large 40
Chapping and warills is a down	acaleas available in mini on lange with

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
- Egg salad
- Sliced yellow emek cheese
- Smoked salmon
- Biscotti

34 NIS 14 NIS / 100 gram 14 NIS / 100 gram 16 NIS / 100 gram 32 NIS / 100 gram 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.

