



# Muffin Boutique Catering menu

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## 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 – 65 NIS per person (70 NIS Fridays, Erev Chag and Holidays) minimum 7000 NIS (7500 outside Jerusalem or the Gush) (Friday 8000 NIS)**

- 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
- 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 – 85 NIS per person (90 NIS Fridays, Erev Chag and Holidays) minimum 7000 NIS (7500 outside Jerusalem or the Gush) (Friday 8000 NIS)**

- Everything in the basic menu
- Choice of salads (quantity depends on number of guests)
- Choice of cheesecake or hot apple pie
- Bowls of fresh seasonal fruit

**Deluxe menu – 110 NIS per person (115 NIS Fridays, Erev Chag and Holidays) minimum 7000 NIS (7500 outside Jerusalem or the Gush) (Friday 8000 NIS)**

- Everything in the basic menu
- Cheese platter: an assortment of cheeses such as yellow cheese, feta cheese, mozzarella, Bulgarian
- Choice of salads (quantity depends on number of guests)
- Lasagna and / or 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 15% surcharge

Certain locations will incur a surcharge

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





### **Smoked salmon (295 NIS per tray)**

900 g of individually rolled smoked salmon artfully decorated with assorted vegetables on a bed of lettuce

### **Cheese platter (260 NIS per tray)**

An assortment of cheeses such as yellow cheese, feta cheese, mozzarella, Bulgarian

### **Lasagna options (add 15 NIS per person)**

- cheese and spinach
- cheese and mushroom
- Cheese

### **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 6 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 70 guests	choose 1 salad
71-99 guests	choose 2 salads
100-140 guests	choose 3 salads
141+ guests	choose 4 salads

Mango or strawberry nut salad (depends on the season)

Lettuce leaves, fresh mango, red onion, Bulgarian cheese, caramelized nuts with a strawberry 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

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 chef's discretion. Some salads may not be available during certain times of the year*

### Soups (add 13 NIS per person)

Up to 120 guests      choose 1 soup





121 + 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

### Salmon filet (add 26 NIS per person)

Salmon filet with your choice of teriyaki sesame sauce, honey Dijon mustard or topped with a ground almond panko crumb crust

### Desserts

Cheese cake (dairy)

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

Apple pie (vegan)

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

Apple blueberry pie (vegan)

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

Chocolate tart (dairy) (vegan option available)

Rich dark chocolate ganache on a buttery cookie crust

Chocolate caramel tart (dairy)

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





Chocolate peanut butter pie (dairy)

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

Strawberry tart (vegan) (Only in season)

Fresh strawberry custard in a ground nut crust

Cookie 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 (15 NIS per person if less than 100)

Plain, chocolate chip and blueberry pancakes made fresh with a selection of toppings such as chocolate sauce, maple syrup and our own berry sauce

Omelette station 13 NIS per person (16 NIS per person if less than 100)

Omelettes made to order with cheese, mushroom, tomatoes, onion and parsley

Bagel toast station 15 NIS per person (18 NIS per person if less than 100)

Bagel toasts made per request including pizza toast, tuna melt, just cheese or cheese tomato

Yogurt station 12 NIS per person (15 NIS per person if less than 100)

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 (15 NIS per person if less than 100)

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 (18 NIS per person if less than 100)  
(option to add ice cream + 7 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 our own berry sauce

Tortilla wrap station 15 NIS per person (18 NIS per person if less than 100)

Freshly prepared tortilla wraps made with tuna, egg, cream cheese, garlic dill cream cheese, salmon cream cheese and avocado (in season) with freshly cut vegetables and sprouts rolled and wrapped in front of your guests

