



Full Service Catering Menu

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General Information

- Full service catering is provided for a minimum of 60 guests.
- The service includes set up and clean up, excluding floor washing.
- We offer service for 3.5 hours. Every additional hour is 350 NIS.
- The food is served buffet style. The hot food is served in chafing dishes.
- If you require the tables to be set instead of the dishes being placed on the buffet tables, there will be a charge of 350 NIS.
- If you are interested in our services, please reserve your date early to ensure our availability.
- We do not provide tables and chairs.
- There's an additional charge of 10 NIS per person for events which take place on holidays, fasts and other special days; please clarify the fees with a service representative.
- There's a 500 NIS fee for events in the Old City. It's the customer's responsibility to arrange entry permits for the catering team.
- For locations within the Old City which we cannot access with our vehicles, we will need to hire buggy carts. There will be an additional fee, which will be determined on the day of the event.
- A delivery fee will apply for events outside Jerusalem; this also applies to the surrounding areas, including Pisgat Ze'ev, Givat Ze'ev, Neve Ya'akov and Ma'ale Adumim.
- Our Kashrut Certificate is Badatz Mehadrin - Rabbanut Yerushalayim.



Please note:

- Our office hours are between 08:00–16:00 on Sundays–Thursdays and 08:00–12:00 on Fridays and Erev Chag.
- For price quotes, inquiries and other information, please send a detailed inquiry by email to: holybagel@holybagel.com
- We can also be contacted on tel 02.672.0844.
- Menu listings and prices are subject to change.
- All prices include VAT.
- A 3% charge applies to payments made with American Express, Diners and all international credit cards, cheques or cash payments.

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Thank you for choosing Holy Bagel Talpiot



85 NIS per Person

Cocktail Rolls **or** Mini Bagels **or** sliced Multigrain Loaves
Butter, Cream Cheese, Pesto, Sun-Dried Tomato Spread

Choice of 4 Salads

Choice of 4 Hot Dishes

Cheesecakes
Squares **or** Petit Fours
Apple Pie **or** Pecan Pie

Cold Drinks
Hot Drinks

Material Tablecloths
Paper/Disposable Goods for the guests
Flowers **or** Candles, Benchers

Service for 3.5 hours
Set up and clear up



85 NIS per Person & Pasta Bar

Cocktail Rolls **or** Mini Bagels **or** Multigrain Bread Loaves
Pesto, Sun-Dried Tomato Spread, Sliced Fresh Vegetables

Choice of 3 Salads

Choice of 2 Hot Dishes

Pasta Bar

Cheesecakes **or** Apple Pie **or** Pecan Pie
Squares, Petit Fours

Cold Drinks
Hot Drinks

Material Tablecloths
Paper/Disposable Goods for the guests
Flowers **or** Candles, Benchers

Service for 3.5 hours
Set up and clear up

HolyBagel catering

Talpiot™

Basic Menu

Morning 65 NIS / Evening 68 NIS

Bagels

Regular or Mini with assorted toppings

Spreads

Soft Cheeses, Tuna, Egg Salad,
Fresh Vegetables

Hard Cheeses

Yellow, Bulgarit, Tsafatit, Mozzarella

Choice of 2 Salads

Greek, Caesar, Israeli, Coleslaw, Waldorf,
Pasta Pesto with Mozzarella,
Pasta with Sun-dried Tomatoes,
Black Olives & Bulgarit

Desserts

Muffins, Danishes, Cookies, Squares

Cold Drinks

Fresh Juices and a selection of other soft drinks

Hot Drinks

Filter Coffee, Instant Coffee, Turkish Coffee, Tea,
Milk, Sugar/Sweetener
Includes Hot Water

Set-up

Disposable/Paper goods for the guests and
Paper Tablecloths in a selection of colors
Flowers, Benchers

Service

Includes waiters for 3.5 hours,
Set up and clear up

95 NIS per Person & Soup

Cocktail Rolls **or** Mini Bagels **or** sliced Multigrain Loaves
Butter, Cream Cheese, Pesto, Sun-Dried Tomato Spread

Choice of 4 Salads

Choice of 2 Soups (according to availability—winter)

Choice of 4 Hot Dishes

Cheesecakes
Squares **or** Petit Fours
Apple Pie **or** Pecan Pie

Cold Drinks
Hot Drinks

Material Tablecloths
Paper/Disposable Goods for the guests
Flowers **or** Candles, Benchers

Service for 3.5 hours
Set up and clear up



105 NIS per Person & Fish

Cocktail Rolls **or** Mini Bagels **or** Multigrain Bread Loaves
Pesto, Sun-Dried Tomato Spread, Sliced Fresh Vegetables

Choice of 4 Salads

Choice of 4 Hot Dishes

Choice of 2 Types of Hot Fish

Cheesecakes, Individual Mousse Cups
Apple Pie **or** Pecan Pie

Cold Drinks
Hot Drinks

Material Tablecloths
Paper/Disposable Goods for the guests
Flowers **or** Candles, Benchers

Service for 3.5 hours
Set up and clear up

Salads

Greek

Cucumber, cherry tomatoes, yellow pepper, black olives, red onion and Bulgarit cheese on a bed of lettuce with an olive oil and lemon juice dressing

Caesar

Lettuce, red onion, croutons and Parmesan cheese with a garlic dressing

Quinoa with Grilled Vegetables

Red and white quinoa, roasted vegetables, nuts and raisins

Asian Cabbage

White cabbage, raisins, sunflower seeds and spring onion, with a soy dressing

Niçoise

Lettuce, green beans, potatoes, black olives, cherry tomatoes, hard-boiled eggs and tuna with a vinaigrette dressing

Pasta Pesto


Pasta, Pesto sauce, and Mozzarella balls

Waldorf

Apples, celery, pineapple, nuts, raisins, cinnamon and sweet cream

Coleslaw

Shredded carrot and cabbage with a mayonnaise-based dressing and seasoning



Israeli

Cucumber, tomato, red onion, pickles and parsley, with an olive oil and lemon dressing

Spinach/Lettuce with nuts and cheese

Spinach leaves, cheese, seasonal fruits and cashew nuts

Salmon Teriyaki

Cubes of salmon on a bed of lettuce, with cucumber, black sesame and an Asian dressing

Rainbow

Layers of chickpeas, corn, red pepper, carrot and Edamame, with a vinaigrette dressing

Bulgur

Bulgur, fresh herbs and almond slivers

Pasta with Sun-dried Tomatoes

Pasta, sun-dried tomato tapenade, black olives, chives and grated, salty Bulgarian cheese

Caramelized Tofu

Tofu caramelized in a maple dressing, with carrots, white cabbage and beansprouts

Cherry Tomato

Cherry tomatoes, pine nuts, Mozzarella balls, red onion and basil, with an olive oil and lemon dressing

Baby Leaves/Lettuce with Fruit

Baby leaves/lettuce, cucumber, Chinese Pecans, raisins, sunflower seeds, pumpkin seeds and seasonal fruits with a vinaigrette dressing

Sweet Potato with Goat Cheese

Diced roasted sweet potato and goat cheese on a bed of baby lettuce, with a delicious home-made dressing

Roasted Beet with Goat Cheese

Roasted beets and goat cheese on a bed of baby leaves, with a delicious home-made dressing

Mexican Taco

Lettuce, sun-dried tomatoes, cucumber, black olives, black beans, corn, cheese and Nachos, with either an avocado dressing (subject to availability) or salsa

Asian Noodles


Noodles and vegetables, with an Asian dressing

Potato

Potatoes, hard-boiled egg, spring onion and pickles, with a mayonnaise based dressing

Fruit

Freshly cut seasonal fruit





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HolyBagelTM
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Hot Dishes

Eggplant Parmesan

Breaded eggplant slices, which are layered and baked with Mozzarella and Parmesan in our homemade tomato sauce

Creamed Potatoes

Potatoes and sweet potatoes baked in a savory cream sauce

Hasselback Potatoes

Potatoes thinly sliced halfway through, with a butter sauce and seasoning

Roast Potatoes

Roasted, seasoned potato wedges

Caramelized Sweet Potato

Sweet potato slices baked in a caramel glaze

Tuna Casserole

Baked pasta with tuna and mozzarella

Savory Blintzes (choice of 2 fillings)

Salty cheese, mushroom, potato, spinach

Sweet Blintzes (choice of 2 fillings)

Sweet cheese, blueberries, chocolate

Couscous with vegetables

Couscous with a vegetable stew



Quiches (choice of 2 flavors)

Cauliflower, eggplant with Bulgurit, onion, roasted pepper, spinach, sweet potato, zucchini, tuna with black olives, mushroom, sun-dried tomato, cheese, broccoli

Cannelloni (choice of 2 fillings)

Cylinders of oven-baked pasta, with a choice of filling, topped with a tomato sauce and mozzarella cheese
Choice of 2 fillings: cheese, mushroom, spinach

Lasagna

Choice of cheese or vegetable lasagna

Ziti

Macaroni baked in a homemade tomato sauce with cheese

Mac 'N' Cheese

Classic American style macaroni cheese, with parmesan, mozzarella and cheddar

Asian Stir-fried Noodles

Asian stir-fried noodles with vegetables and sesame and almond slivers

Cheese Soufflé

Sweet cheese soufflé

Carrot Soufflé

Sweet carrot soufflé with walnut topping

Shakshuka

Mediterranean egg casserole cooked in a seasoned tomato sauce with onion, peppers, garlic and spices

Pizza

Individual, mini pizzas

Hot Antipasti

Grilled, seasoned vegetables

Cold Antipasti

Sliced, roasted vegetables, with techina dip

Stuffed Eggplant

Baked rolled eggplant slices filled with a mixture of cheeses, topped with our homemade tomato sauce and mozzarella

Stuffed Peppers

Peppers filled with either rice or couscous, basil, almonds and Parmesan

Stuffed Zucchini

Zucchini stuffed with cheese and baked in our homemade tomato sauce

Jerusalem Kugel

Caramelized noodles seasoned with black pepper

Potato Kugel

Classic Potato Kugel

Majadera

Rice and lentils



Upgrades

Yoghurt & Granola Stand: 12 NIS per person

Natural yoghurt, granola, a selection of fruit, chocolate chips, pecans and honey

Regular / Spiral Borekas: 9 NIS per person

Assorted flavors:
Onion, cheese, mushroom,
pizza, spinach, potato

Specialty Salads: 10 NIS per person

Choice of 2
(salads that are not included in the basic menu)

Cloth Tablecloths: 250 NIS

Cloth Napkins: 3 NIS each



Pasta Bar: 15 NIS per person
2 choices (included in the 85 NIS menu)

Choice of pastas: spaghetti, fettucine, fusilli, penne

Ravioli: cheese, sweet potato, mushroom, spinach (2 types)

Choice of sauces:
Tomato-basil, cream and mushroom,
cream, cream and pesto, pesto,
cream and sweet potato, rosa

Additional Spreads

(Tuna Salad, Egg Salad)

1 spread: 3 NIS per person | 2 spreads: 5 NIS per person

Smoked Fish: 15 NIS per person

Smoked salmon (lox), tuna, herring, mackerel, Nile perch

Omelette & Pancake Stand: 13 NIS per person

Made on the spot, with a variety of toppings

Hot Dishes: 20 NIS per person

Between 2-5 dishes, according to the number of guests
60-90 guests: 2 dishes | 90-120 guests: 3 dishes
120-150 guests: 4 dishes | 150 guests and over: 5 dishes

Grilled Cheese Bar: 10 NIS per person

Espresso Machine: 10 NIS per person

Ice Coffee Machine: 10 NIS per person



Soups: 13 NIS per person
2 choices (included in the 95 NIS menu)

(subject to availability)

Broccoli, corn, lentil, orange,
pea, tomato, vegetable

Ice Cream & Cake Bar: 15 NIS per person

Choice of **one** cake:
Belgian waffles, hot chocolate cake, apple pie

Ice Cream Bar: 12 NIS per person

Ben & Jerry's Mehadrin
Choice of 3 flavors:
Chocolate, Vanilla, Peanut Butter, Cookies & Cream,
Chunky Monkey, Coffee, Dulce de Leche

Chocolate Fondue Bar: 1000 NIS

Includes chocolate fountain, fruit and candy

Cotton Candy Machine: 800 NIS

Popcorn Machine: 800 NIS



Hot Fish: 23 NIS per person
2 choices (included in the 105 NIS menu)

Salmon Fillets:
Pesto, Teriyaki, lemon-garlic, herb sauces

Spicy Tilapia
Baked in a spicy tomato sauce with coriander

Vegetable Stuffed Sole Fillets

Fried Sole



🌿 Desserts 🌿

10 Mousse Cups: 50 NIS

Individual mousse cups in an assortment of flavors:
chocolate, white chocolate,
Cappuccino, chocolate-white chocolate

Fruit Platter: 220 NIS

Freshly cut seasonal fruit

Cheesecake: 140 NIS

Assortment of toppings:
blueberry, chocolate, cream, caramel, marble

Mini Muffins: 100 NIS

Mini muffins in an assortment of flavors:
Vanilla-chocolate chip, chocolate-chocolate chip,
vanilla-blueberry

Squares Platter: 110 NIS

Cake squares in an assortment of flavors:
chocolate brownies, lemon bars, peanut butter squares,
peanut butter and rice krispy squares, pecan squares

30 Belgian Waffles: 160 NIS

Choice of 2 sauces:
blueberry, caramel, chocolate, maple

Cookie Platter: 100 NIS

Cookies in an assortment of flavors:
butter, cinnamon, vanilla-chocolate chip,
chocolate-chocolate chip, oatmeal-raisin

Gluten-free Marble Cake: 8 NIS

Slice of gluten-free marble cake
Each slice individually wrapped
Contains sugar and eggs
(Manufactured by GreenLite)

Petit Fours: 130 NIS

Assortment of bite-sized confections:
chocolate caramel, chocolate truffle and coffee

Chocolate Caramel Tart: 120 NIS

A flaky, buttery crust with a butterscotch-caramel filling
and chocolate ganache

Chocolate Layer Cake: 150 NIS

A 3-layer chocolate cake with chocolate ganache
between each layer

Pastries (Danishes): 110 NIS

Assortment of pastries:
chocolate, sweet cheese, apple, cinnamon, blueberry

