

HolyBagel

Catering

Derech Beit Lechem 120, Talpiot
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GENERAL INFORMATION

- Full service catering is provided for a minimum of 60 guests, or 70 for the basic menu.
- The service includes set up and clean up, excluding cleaning floors.
- 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.
- The flowers centerpieces are synthetic. Real flowers can be added for an additional fee.
- 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, at the end of fast days 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.
- Cancellation at short notice may incur a fee.
- 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.

BASIC MENU

Morning 75NIS or Evening 80NIS
per person
Minimum 70 people

Bagels

Regular **or** Mini with assorted toppings

Spreads

Soft Cheeses, Tuna, Egg Salad,
Avocado
Sliced Fresh Vegetables

Hard Cheeses

Yellow, Bulgarit, Tsafatit,
Mozzarella

Choice of 2 Salads

From the list on Page 3

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 for 3.5 hours plus set up
and clear up

98 NIS PER PERSON

Cocktail Rolls **or** Mini Bagels **or** Sliced Multigrain Loaves

Butter, Cream Cheese, Pesto, Sun-Dried Tomato Spread, Avocado

Sliced Fresh Vegetables

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 plus set up and clear up

110 NIS PER PERSON & SOUP

(ONLY IN WINTER)

Cocktail Rolls **or** Mini Bagels **or** Sliced Multigrain Loaves

Butter, Cream Cheese, Pesto, Sun-Dried Tomato Spread, Avocado

Sliced Fresh Vegetables

Choice of 2 Soups
(according to availability)

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, plus set up and clear up

98 NIS PER PERSON & PASTA BAR

Cocktail Rolls **or** Mini Bagels **or** Multigrain Bread Loaves

Pesto, Sun-Dried Tomato Spread, Avocado, Cream Cheese

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 plus set up and clear up

120 NIS PER PERSON & FISH

Cocktail Rolls **or** Mini Bagels **or** Multigrain Bread Loaves

Pesto, Sun-Dried Tomato Spread, Avocado

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, plus set up and clear up

SALADS

Greek

Cucumber, cherry tomatoes, yellow pepper, black olives, red onion and Bulgarian 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

Pasta Puttanesca

Pasta with Kalamata olives, sundried tomatoes, capers, pine nuts, green onions, olive oil.

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

HOT DISHES

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

Pizza

Individual, mini pizzas

Jerusalem Kugel

Caramelized noodles seasoned with black pepper

Potato Kugel

Classic Potato Kugel

Savory Blintzes

Choice of 2 fillings: Salty cheese, mushroom, potato, spinach

Sweet Blintzes

Choice of 2 fillings: Sweet cheese, blueberries, chocolate

Quiches

Choice of 2 flavors: Cauliflower, eggplant with Bulgurit, onion, roasted pepper, spinach, sweet potato, zucchini, broccoli, cheese, mushroom, tuna with black olives, sun-dried tomato with goat cheese

Cannelloni

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, sesame and almond slivers

Tuna Casserole

Baked pasta with tuna and mozzarella

Majadara

Rice and lentils

Couscous with vegetable soup

Hot Antipasti

Grilled, seasoned vegetables

Cold Antipasti

Sliced, roasted vegetables, with techina dip

Eggplant Parmesan

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

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

Shakshuka

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

Cheese Soufflé

Sweet cheese soufflé

Carrot Soufflé

Sweet carrot soufflé with walnut topping

UPGRADES

Yoghurt & Granola Stand: 12 NIS per person

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

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

Pasta Bar: 15 NIS per person

included in the 98 NIS + Pasta menu

Choice of 2 pastas:

Spaghetti, fettucine, fusilli, penne or ravioli: cheese, sweet potato, mushroom, spinach (you can choose 2 fillings)

Choice of two 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: 18 NIS per person

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

Omelette & Pancake Stand: 18 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

(Not for events in the Old City)

Soups: 13 NIS per person

Included in the 110 NIS menu, subject to availability.

Choice of two:

Broccoli (can be made with added cream upon request), corn, lentil, orange, pea, vegetable
Minestrone (can be supplied with the pasta on the side for gluten free), mushroom-barley (contains gluten), onion (contains gluten and dairy), tomato (contains dairy)

Hot Fish: 25 NIS per person

Included in the 120 NIS menu, 2 choices:

Salmon Fillets with a choice of sauces: Chimichurri, curry, herb, lemon-garlic, pesto, puttanesca, teriyaki

Baked Tilapia in a spicy tomato sauce with coriander

Vegetable Stuffed Sole Fillets
Fried Sole

Ice Cream & Cake Bar: 18 NIS per person

Choice of **one** cake:

Belgian waffles, hot chocolate cake, apple pie, apple crumble

Ice Cream Bar: 15 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: 800 NIS

Includes chocolate fountain, fruit and candy

Cotton Candy Machine: 500 NIS

Popcorn Machine: 500 NIS

Cotton Candy + Popcorn machines: 800 NIS

Cloth Tablecloths: 250 NIS

Cloth Napkins: 3 NIS each

Upgraded Paper/Disposable Goods: 8 NIS per person

DESSERTS

20 Mousse Cups: 170 NIS

Individual mousse cups and cake pops in an assortment of flavors: chocolate, cheese, cappuccino, tiramisu

Fruit Platter: 230 NIS

Freshly cut seasonal fruit

Cheesecake: 140 NIS

Assortment of toppings:
blueberry, chocolate, cream, caramel

Mini Muffins: 110 NIS

Mini muffins in an assortment of flavors:
Vanilla-chocolate chip, chocolate-chocolate chip, vanilla-blueberry
(around 40 units)

Frangipane: 120 NIS

4 types of mini tarts filled with almond cream.
24 pieces.

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: 180 NIS

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

Cookie Platter: 110 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: 130 NIS

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

Chocolate Layer Cake: 160 NIS

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

Pastries (Danishes): 120 NIS

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

Homemade Pie: 110 NIS

Crispy pastry base filled with either: lemon cream, classic apple or sweet pecans.

Croissants: 140 NIS

20 mini butter croissants filled with your choice of either: Creme Patisserie with forest fruits or cookie dough

Sweet Blintzes: 160 NIS

Sweet blintzes filled with your choice of blueberries, chocolate or sweet cheese.

Butter Pound Cake: 50 NIS

In your choice of: marble, cinnamon, coffee crumb, chocolate marzipan or lemon-blueberry