HolyBage

Full Service Catering Menu

T: 02-672-0844 E: holybagel@holybagel.com W: www.holybagel.com







• 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 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.

Scan to view our gallery



Thank you for choosing Holy Bagel Talpiot

< 95 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

< 95 NIS per Person & Pasta Bar 🎾

Cocktail Rolls or Mini Bagels or Multigrain Bread Loaves Pesto, Sun-Dried Tomato Spread, Avocado, 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



< Basic Menu 🎾

Morning 70 NIS / Evening 75 NIS

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 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 Wait staff for 3.5 hours plus set up and clear up

< 105 NIS per Person & Soup 🎾

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—winter)

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

< 115 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





式 Salads 🎾

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

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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, craisins, 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

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 craisins

Asian Cabbage

White cabbage, craisins, 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





Quiches (choice of 2 flavors)

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

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



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

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





式 Upgrades 🎾

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



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: 1000 NIS

Includes chocolate fountain, fruit and candy

Cotton Candy Machine: 800 NIS

Popcorn Machine: 800 NIS

Hot Fish: 25 NIS per person 2 choices (included in the 115 NIS menu)

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

> Spicy Tilapia Baked in a spicy tomato sauce with coriander

> > Vegetable Stuffed Sole Fillets

Fried Sole

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

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Pasta Bar: 15 NIS per person 2 choices (included in the 95 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 (Not for events in the Old City)

Soups: 13 NIS per person 2 choices (included in the 105 NIS menu)

(subject to availability)

Regular soups: broccoli (can be made with added cream upon request), corn, lentil, orange, pea, vegetable Soups with dietary restrictions: 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)







C Desserts

10 Mousse Cups: 50 NIS

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

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

Frangipane: 120 NIS

4 types of mini tarts filled with almond cream

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: 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

Lemon Pie: 110 NIS

