

PASTRY PLATTERS / BREAKFAST

FRUIT PLATTER

small serves 8-12 people \$24
large serves 15-20 people \$36

ASSORTED MINI BAKED GOODS PLATTER

16" \$48 18" \$66

Butter croissants
Chocolate Croissants
Fruit Mini Danishes
Chocolate Rougulah
Halva and chocolate Danishes

ALMOND TEA CAKES

\$12 serves 6 people

CHOCOLATE ALMOND TEA CAKES

\$18 serves 6 people

MILK CHOCOLATE BROWNIES

½ sheet pan \$54

ASSORTED COOKIES

10 cookies \$12

Oatmeal
Chocolate chip
Short bread

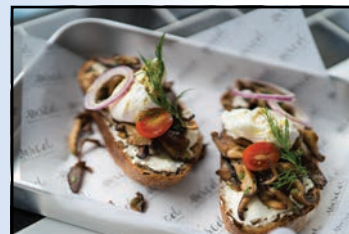
**48 hours notice required
for catering orders**

For catering please call:

973-842-4086

or email:

info@marcelbakeryandkitchen.com



Marcel
bakery & kitchen

Catering

631 1/2 Valley Road · Upper Montclair, NJ 07043

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DIPS AND SPREADS

served with fresh pita

32 oz serves 8-12 people \$42

64 oz serves 14-22 people \$72

Mishmash signature hummus

Smoked eggplant

Labne tzatziki

Lima bean hummus

COLD APPETIZER PLATTERS

12" serves 4-6 people \$16

16" serves 8-12 people \$30

18" serves 14-22 people \$52

Mini Smoked Salmon Tartines

Local Roasted Tomatoes Crostinis

Baked Parmesan & Herb Polenta Bites with pesto

Cheese and fruits platter

Spinach and mushroom mini Quiches

16 OZ \$7.50 32OZ \$14.50 64OZ \$28.50

Lima bean and broccoli salad

Marinated beets and labne

Couscous pasta salad

WARM APPETIZERS

9" ASSORTED QUICHES SERVED WITH FIELD GREENS

Serves 8 people \$52

Three Cheese (cheddar, provolone, goat)

Broccoli and cheddar

Turkey Bacon, cheddar, and tomatoes

Grape tomatoes, goat cheese, and basil

WARM COCKTAIL PARTY BITES

16ct \$47 28ct \$84 52ct \$154

Choice of one:

- Marinated mini grilled chicken shashliks
- Beef kebab sliders with tzatziki sauce
 - Lamb meatballs sliders
- Merguez sausage pig in blankets (lamb)
 - Kashkaval cheese bourekas
- Mini mushroom and cheese puffs (savory)
 - Beef empanadas
- Mamas chicken stew Empanadas
- Kobe Beef burger sliders (2oz each)

12" FLAT BREADS AND PIZZAS

\$11.95 per pie

(for cocktail parties or appetizers -
one pie yields 6 appetizer sized slices)

Burrata and pesto

Local mushroom and ricotta

Two cheese (Mozzarella and provolone)

Zaatar and olive oil (vegan)

Kalamata olives and mozzarella

Make your own pie

WRAP PLATTERS

12" serves 4-8 \$36 16" serves 10-16 \$68 18" serves 18-26

Choose one or up to variety of three

Home made sliced roasted turkey, brie cheese, dijonnaise sauce,
lettuce, tomato

Mediterranean Tuna Salad

Curry Chicken Salad

Veggie Wrap- Local Portabello, Roasted tomatoes, eggplant,
boiled egg, and feta cheese, Tahini sauce

SALADS

64 oz serves 6-10 people \$52 132 oz serves 12-18 people \$86

GREEK SALAD

cello cucumbers, grape tomatoes, feta cheese, romaine

HEALTHY MESS

Local beets, romaine hearts, boiled egg, walnuts, ricotta salata,
tomatoes, labne

MEDITERRANEAN SALAD

Romaine hearts, pickled red onions, feta cheese, kalamata olives, radishes

FIELD GREENS

WARM VEGETABLE SIDES

½ pan serves 6-10 people \$40 Full pan serves 12-20 \$76

Sautéed local mushrooms and spinach

Sautéed baby bok choy

Sautéed brussel sprouts

Crushed sweet potatoes

Braised local greens with garlic

GRAINS AND CARBS

½ pan serves 8-10 people \$40 full pan serves 12-20 \$76

Plain basmati rice

Moroccan style basmati rice- with raisins, almonds, and onions

Toasted Israeli couscous- with diced vegetables

Organic cavatelli pasta with our signature red sauce and parmesan

Organic cavatelli with butter and parmesan

Za'atar fingerling potatoes

SANDWICH PLATTERS

12" serves 4-6 people \$38 16" serves 8-16 people \$72

18" serves 18-24 people \$168

Bread choice: pita, brioche bun, herbed focaccia

Choose one or up to a mix of three:

- Smoked salmon, labne and cucumbers
- Brie cheese with home made marmalade and local apples
- Mishmash signature sabich, vegetarian sandwich
- Homemade sliced roasted turkey breast and brie cheese
- Nicoise Style smoked salmon sandwich: salsa verde, black olives,
boiled egg, roasted tomatoes, romaine hearts
- Burrata cheese and house made (nut free) pesto and roasted tomatoes
 - Turkey Bacon BLT
 - Mediterranean Tuna Salad
 - Curry Chicken Salad

ENTREES

One order would serve 8-12 people (1/2 pan)

Braised chicken in Moroccan grandma sauce \$69
(boneless, skinless dark meat)

Roasted "Frenched" Amish Chicken Breast in White wine,
lemon and herb sauce \$89

Braised Marinated Tofu in local mushroom red sauce (vegan) \$69

Lamb meatballs in red sauce \$92

Marinated Baked Salmon Fillet, topped with salsa verde \$115

Tilapia Fillets braised in : "Friday Moroccan Sauce" \$110

Joyce Farms grass fed beef kebabs \$95

"Super French" Beef Bourguignon style short ribs \$160

Senat Farms Free Range Amish Chicken, Bone in Thighs,
roasted in saffron sauce \$89

Slow Braised Boneless Traditional Lamb Tagine \$165