PASTRY PLATTERS / BREAKFAST FRUIT PLATTER small serves 8-12 people \$38 large serves 15-20 people \$52 ASSORTED MINI BAKED GOODS PLATTER 16" \$48 18" \$66 **Butter Croissants** Chocolate Croissants Chocolate Rugelach Halva and Chocolate Danishes **ASSORTED TEA CAKES** \$36 per dozen MILK CHOCOLATE BROWNIES 1/2 sheet pan \$54 **ASSORTED COOKIES** \$16 per dozen Oatmeal Chocolate Chip HOME MADE, ALL BUTTER COOKIES \$10 per 1/2 lb Pecan Mexican Wedding Chocolate Chip Marmalade Spritz Rainbow Sprinkles

48 hours notice *required* for catering orders

For catering please call: 973.842.4086

or email: info@marcelbakeryandkitchen.com

Prices are subject to change without notice.

Marcel bakery & kitchen



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

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DIPS AND SPREADS

select one dip, served with pita ~ Priced per quart ~ Mishmish Signature Hummus 30 Smoked Eggplant 30 Labne Tzatziki 30 Tuna Salad 28 Poached Salmon 32

PARTY APPETIZERS

~ Priced by the Dozen ~ Mini Smoked Salmon Tartines 22 Roasted Tomatoes Crostinis and Pesto 20 Baked Parmesan & Herb Polenta Bites with Tapenade 22 Spinach and Mushroom 3" Quiches 32 Marinated Grilled Chicken Shashliks 30 Beef Kebab Sliders with Tzatziki Sauce 36 Lamb Meatball Sliders 36 Cheese Bourekas 20 Cheese and Olive Bourekas 20 Mushroom Bourekas 20 Spinach and Cheese Bourekas 20 Mixed Bourekas Selection 20 Mama's Chicken Empanadas 24 Beef Empanadas 26 Joyce Farms Kobe Beef Burger Sliders 42

12" FLAT BREADS AND PIZZAS

\$11.95 per pie

Burrata Pesto

Local Mushroom and Ricotta

Three Cheese

Margarita with Buratta and Spinach

Zaatar and Olive Oil (vegan)
Kalamata Olive and Mozzarella

Broccoli, Mozzarella and Roasted Tomatoe

White Pie, Ricotta and Spinach Garlic

SALADS 112 oz ~ \$68

• 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

• LIMA BEAN, BROCCOLI AND GRAPE TOMATOES

• MARINATED BEETS WITH LABNE

• ISRAELI COUSCOUS PASTA SALAD

• QUINOA WITH KALE, SUNFLOWER SEEDS

SANDWICH & WRAP PLATTERS \$6.95 per sandwich

Mediterranean Tuna Salad
Burrata Cheese with Pesto and Roasted Tomatoes
Mishmish Signature Sabich (Vegetarian Sandwich)

Grilled Tofu with Salsa Verde and Cabbage
Herbed Falafel with Tahini and Cabbage

\$8.95 per sandwich • Homemade Sliced Roasted Turkey and Brie Cheese • Curry Chicken Salad • Smoked Salmon, Labne and Cucumbers • Turkey Bacon BLT • Breaded Chicken Schnitzel on Focaccia • Poached Salmon Salad

POACHED SALMON PLATTERS Small ~ 1-11/2 lbs Fillets 52

Large ~ 3 lbs Fillets 98 Platter comes with: • Sliced Vegetables • Zaatar Labne • Cream Cheese • Tuna Salad • Sliced Rye 5-Grain Points • Yogurt Dill Sauce

ENTREES

FISH

<u>Half/Full</u>

Baked Salmon Topped with Salsa Verde 88/138
Tilapia Fillets Stewed in "Friday" Moroccan Sauce 78/110
Tilapia Milanese Breaded in Homemade Herbed Bread Crumbs served with Shakshuka Sauce for dipping 78/110

CHICKEN

Mama's Chicken Stew (boneless, skinless) 68/112
Amish Farm Roasted Bone-in Chicken Breast in Herbs, Lemon and White Wine 89/130
Stewed 'Drum Sticks' in Meny's Mom's Sauce with Potatoes 68/112
Chicken Schnitzel in Homemade Bread Crumbs 5.50 per pc.

BEEF

• Traditional Grilled Beef Kabobs (30z. each) 84/145 • Beef Kabob Sliders with Tzatziki Sauce 96/165

LAMB

Traditional Slow Braised Lamb Tajine 168/280
Gluten Free Lamb Meatballs in Red Sauce 88/140
Lamb Kabobs with Tzatziki Sauce 88/140

VEGAN/VEGETARIAN

62 / 105 • Tofu Squares in Local Mushroom Sauce • Eggplant and Bell Pepper Zaalouk • Penne Pasta with Red 'Shaksuka Sauce' • Penne with Cream Sauce • Roasted Cauliflower and Broccoli in Moroccan Sauce

SIDES 45/78

 Sautéed Local Mushroom and Spinach in Garlic

 Crushed Sweet Potatoes
 Braised Greens in Garlic
 Sautéed Brussels Sprouts
 Plain Basmati Rice
 Moroccan Style Basmati Rice (with Almonds, Raisins and Seasoning)

 Israeli Couscous with Diced Carrots and Onions

 Zaatar Fingerling Potatoes
 Whipped Potatoes with Butter and Cream