

BREAKFAST PLATERS

(SERVES 12+ PEOPLE)

BAKED GOODS PLATTER	\$80
16" platter with assorted croissants	
SAVORY BAKED GOODS PLATTER	\$80
16" platter with assorted mini bourekas	

BREAKFAST SAMMIE PLATTERS

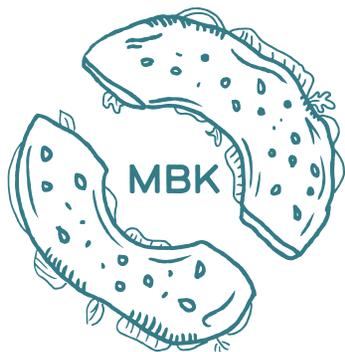
ALL PLATTERS COME WITH A DOZEN SANDWICHES

MARCEL EGG BURRITO	\$96
EGG, CHEESE & TURKEY BACON	\$96
BUTTERY SCRAMBLED EGG & CHEESE	\$96
with roasted tomato, chives, aioli	

BAGEL PLATTERS

ALL PLATTERS COME WITH A DOZEN BAGELS
CHOICE OF JERUSALEM SEEDED BAGELS, PLAIN BAGELS,
CINNAMON RAISIN, OR EVERYTHING BAGELS

EGG & CHEESE	\$95
LOX & CREAM CHEESE	\$120
EGG SALAD	\$50
CREAM CHEESE	\$50



SANDWICHES

MINIMUM ORDER - 15 SANDWICHES

CLASSIC SANDWICHES

TUNA SALAD	\$8
homemade Mediterranean tuna on white toast	
FALAFEL IN PITA	\$8
with tahini sauce and pickled cabbage	
JERSEY JERSEY JERSEY	\$8
fresh burrata, roasted tomato, and nut-free basil pesto in a pita	
VEGAN SABICH	\$8
hummus, sour pickles, pickled cabbage, and fresh tomato in a pita	

CLASSIC BUNDLE
1 CHOICE OF SANDWICH
+ BAG OF CHIPS + SOFT DRINK

\$10

SPECIALTY SANDWICHES

GRILLED CHICKEN SHAWARMA	\$10
with caramelized onions, pickled cabbage, sour pickles, and tahini in a pita	
CHICKEN SCHNITZEL	\$10
with roasted peppers, sharp cheddar cheese, and dijonsaise in a pita	
MALAWACH SABICH	\$10
smoked eggplant, roasted tomato, boiled egg, feta cheese, and tahini rolled up in a crispy malawach	
HONEY & ZA'ATAR GLAZED FRIED CHICKEN	\$10
with pickled cabbage and aioli on a brioche bun	
OVEN ROASTED TURKEY & BRIE CHEESE	\$10
with roasted tomato and dijonaise on a brioche bun	

SPECIALTY BUNDLE
1 CHOICE OF SANDWICH
+ BAG OF CHIPS + SOFT DRINK

\$12



MARCEL CATERING

**SAVOR FOOD +
ENJOY LIFE**

631 ½ Valley Road

Upper Montclair

MarcelBakeryAndKitchen.com

(973) 842-4088

QUESTIONS? EMAIL US!

INFO@MARCELBAKERYANDKITCHEN.COM

PARTY FAVORITES

12 PIECES

BULGARIAN CHEESE BOUREKAS	\$24
OLIVE & CHEESE BOUREKAS	\$26
MAMA'S CHICKEN EMPANADAS	\$26
GRASS FED BEEF BURGER SLIDERS	\$58
LAMB MEATBALLS SLIDERS	\$48
BEEF EMPANADAS	\$30
FISH TACOS on romaine hearts or tortilla	\$48
MINI MARINATED GRILLED CHICKEN SHISH KEBABS	\$50
MINI QUICHE WITH SPINACH AND CHEDDAR CHEESE	\$34
FALAFEL BITES 24 PIECES with tahini over a bed of lettuce	\$36

CENTER TABLE TRAYS

POACHED SALMON PLATTER 3-5 LB with fresh vegetables and cream cheese	\$145
MARCEL DIP SAMPLER 3 dips with pita and fresh veggies: Mishmish Hummus / Cauliflower Tahini / Smoked Eggplant	\$85
MARCEL SINGLE DIP choice of 1 dip with pita and fresh veggies	\$60
16" FRUIT PLATTER	\$85

ROTISSERIE CHICKEN

JUST THE BIRD	\$18
COUPLE BUNDLE with hummus and salad	\$29
FAMILY DELUXE with Mediterranean couscous salad, hummus, fresh pitas, side of rice, sweet treat, fresh baguette and shepherds salad	\$46

CATERING ENTRÉES

(SERVES 12+ PEOPLE)

CHICKEN

GRILLED MARINATED CHICKEN SHAWARMA STRIPS	\$105
SLOW-BRAISED MAMA'S CHICKEN STEW in Moroccan sauce	\$105
MOROCCAN CHICKEN TAJINE with caramelized onions, carrots, and herbs	\$150
OVEN-FRIED CHICKEN SCHNITZEL CUTLETS 12 PIECES	\$82

VEGAN

FALAFEL PARTY PLATTER served on a platter with sides of greens, chopped salad, sour pickles, pickled cabbage, hummus and tahini. Served with pita quarters	\$96
VEGAN STRONG braised diced tofu with salsa verde, grape tomatoes, local mushrooms and topped with toasted pumpkin seeds and sumac. Served with pita quarters	\$96
ERNESTO'S THREE BEAN CHILI kidney beans, black beans, chickpeas, fennel, celery, and carrots with Moroccan seasoning	\$75

SALADS

SHEPHERD'S SALAD 112OZ romaine hearts, cucumbers, kalamata olives, walnuts, feta cheese, tomatoes	\$82
HEALTHY MESS SALAD 112OZ romaine hearts, boiled egg, walnuts, local beets, ricotta salata, tomatoes, labne	\$82
MEDITERRANEAN SALAD 112OZ chickpeas, cucumber, pickled onions, kalamata olives, feta cheese	\$82
QUINOA & KALE SALAD 64OZ with peppers, cucumbers, golden raisins	\$58
ISRAELI COUSCOUS SALAD 64OZ peppers, cucumbers, spinach, dried cranberries	\$58

FISH

BAKED SALMON topped with salsa verde sauce	\$160
GRANDMA'S MOROCCAN FISH STEW poached salmon in a lemon tomato pepper base	\$160

LAMB

GRAMDMA'S SLOW BRAISED LAMB TAJINE with caramelized onions, carrots, and herbs	\$180
GLUTEN-FREE MOROCCAN STYLE MEATBALLS	\$110

BEEF

JULIET'S BEEF & EGGPLANT MOUSSAKA	\$84
SIRLOIN FLAP SHISH KEBABS served off the skewer	\$144



SIDES

HALF PAN SIZE (SERVES 12+ PEOPLE)

STRING BEANS & MUSHROOMS in shakshuka sauce	\$42
GARLIC ROASTED BRUSSELS SPROUTS	
MOROCCAN STYLE BRAISED CAULIFLOWER & BROCCOLI	
ISRAELI COUSCOUS PILAF	
FINGERLING POTATOES	
SMASHED SWEET POTATOES	
AROMATIC SAFFRON RICE	