

Bris Catering Menu

Bris • Baby Namings • Corporate Breakfasts • Celebrations



100% Gluten-Free In-House Bakery



Certified Kosher by the RCBC



Made In-House



Our In-House Bakery Uses Nut-Free Ingredients



Fresh, Seasonal Ingredients

Classic Package

\$45 per person • 80-guest minimum

SELF-SERVE BUFFET

SMOKED FISH & SALADS

- **Smoked Salmon Platter**
- **Za'atar Tuna Salad** - Flaked albacore tuna salad with celery, bell pepper, lemon and za'atar.
- **Jerusalem Egg Salad** - Hand-grated egg salad with capers, dill, parsley and chive.
- **Smoked Whitefish Salad** - Hand-picked whitefish salad with crème fraîche, citrus, and fresh herbs.

ACCOMPANIMENTS

- **Arugula**
- **Cucumbers**
- **Tomato**
- **Lemono**
- **Pickled Onions**
- **Avocado**
- **Capers**

BAGELS, SPREADS & BREAKFAST FAVORITES

- **Assorted Cream Cheeses** - Plain, Chive, Veggie, Seasonal Cream Cheese, Tofu.
- **Hand-Rolled Bagels*** - Plain, Everything, Sesame, Vegan Superseed, Cinnamon Raisin.

Choose Modern's gluten-free Ancient Grain Bagels and/or Classic NJ Bagels, which contain wheat and are sourced from a third-party bakery.

BAKERY & SWEETS

- **Seasonal Fresh Fruit Display** - A colorful assortment of freshly sliced seasonal fruit.
- **Artisan Pastry Platter** - An arranged selection of sliced cakes, babka, muffins, and seasonal bakery favorites.
- **Cookie Platter** - An arranged selection of freshly baked cookies, rugelach, linzer tarts, and seasonal sweet cookies.

MINI CEREAL BOXES & MILK

BEVERAGE STATION

- **Freshly Brewed Coffee** - regular and decaf.
- **Cold Brew Coffee** - Choice of Whole Milk, Skim Milk, half-and-half, or Oat Milk.
- **Orange Juice**
- **Chocolate Milk**
- **Assorted Hot Teas**

Signature Package

\$72 per person • 80-guest minimum

INCLUDES EVERYTHING IN THE CLASSIC PACKAGE, PLUS:

ARTISAN BREAD & GRAZING DISPLAY

- A selection of sourdough, vegan multigrain bread, seed crackers, and rustic artisan loaves. A thoughtfully arranged display of artisan cheeses, assorted jams, dried fruits and fresh berries.

SEASONAL SALADS

- **Everything-Crusted Salmon Salad** - Baby gem lettuce, dill, cucumber, avocado, and Green Goddess dressing.
- **Santorini Summer Salad** - Baby gem lettuce, cucumber, cherry tomato, crispy garbanzo beans, za'atar olive crumb, fresh feta cheese, capers, red onion, tzatziki, extra virgin olive oil, and balsamic vinaigrette.
- **Crunchy Kale Salad** - Kale, carrot, cucumber, snow peas, scallion, quinoa, dried cranberries, cilantro, sesame crunch, red cabbage, avocado, radish, and creamy sesame dressing.

HOT STATIONS

- **Egg Station** - Made-to-order omelets, scrambled eggs, fried eggs & Breakfast sandwiches with choice of cheese, spinach, caramelized onions, and mushrooms.
- **Latke Bar** - Crispy potato latkes finished with a selection of toppings, cheeses, and sauces
- **Pancakes** - Fluffy lemon ricotta pancakes served warm with maple syrup.
- **Avocado Toast Bar** - Choice of toasted bagel or multigrain bread topped with smashed avocado and fresh lemon.
- **Mini Yogurt Parfaits** - Individual cups layered with Greek yogurt, fresh seasonal berries, and house-made granola.
- **Craft Coffee & Hot Chocolate Bar** - Freshly brewed coffee, cold brew coffee, hot chocolate, assorted flavor syrups, and choice of whole milk, skim milk, half & half, or oat milk.

At Modern Bread & Bagel, all salads, dressings, sauces, aiolis, and spreads are prepared in-house using premium ingredients and are seed-oil-free.

Signature Breakfast Enhancements

ENHANCEMENT	PRICE	DESCRIPTION
Coconut-Crusted French Toast Sticks	\$3 per person	Golden coconut-crusted French toast sticks served with coffee maple syrup and coconut cream.
Red Shakshuka	\$3 per person	Slow-simmered tomato and pepper shakshuka topped with feta and house-made schug.
Breakfast Burrito Bar	\$5 per person	Build-your-own breakfast burritos featuring scrambled eggs, refried black beans, pepper-jack cheese, pico de gallo, caramelized onions, crispy tortilla chips, and Oaxaca sauce.
Signature Cookie Bar	\$6 per person	An abundant display of freshly baked cookies with blue or pink frosting and a selection of toppings.
Smoothie Station	\$5 per person	Freshly blended smoothies made to order.

Hospitality & Event Services

REQUIRED EVENT ITEMS	OPTIONAL EVENT UPGRADES
Paper Goods Select one: - Clear round plates with clear utensils – \$150 for up to 80 guests; \$1.50 per additional guest - White square or round plates with white utensils – \$300 for up to 80 guests; \$3 per additional guest Linen Choices Select one: - Basic polyester linens (solid colors) – \$25 plus tax per tablecloth - Premium patterned linens – \$45 plus tax per tablecloth	- Charger Plates – \$3 each (rental) - Linen Napkins – \$3 each (rental)

Pricing & Staffing

ITEM	PRICE
Classic Package	\$45 per person (80-guest minimum)
Signature Package	\$72 per person (80-guest minimum)
Mashgiach	\$295 for up to five hours of required supervision
Service Staff	\$180 per staff member for up to four hours

Event Policies

- Final guest count and menu selections are due at least 48 hours before the event.
- Enhancements must be ordered for the full guaranteed guest count and are subject to package minimums.
- Ages 3 and under are complimentary; ages 4–10 are half price; ages 11 and older are full price. Package minimums still apply.
- Delivery, tax, rentals, staffing, kosher supervision, and gratuity are additional unless included in the proposal. Parking, tolls, venue access, and extended setup may incur additional charges.
- Additional guests are charged at the applicable per-person rate. Menu customization is available upon request.
- Additional supervision, when required, will be quoted separately. Kosher-supervision requirements are determined by the RCBC based on the venue and event format.
- Service-staff pricing includes standard buffet setup and breakdown. Additional time is billed at \$45 per staff member, per hour. Staffing requirements are based on guest count, menu, venue, and event format.