MODERN
BREAD & BAGEL

# 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

**$3,600 for up to 80 ppl** (+$45 per additional guest)

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

### 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

**$5,600 for up to 80 ppl** (+$70 per additional guest)

**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.

**WE LOOK FORWARD TO HELPING MAKE YOUR CELEBRATION MEMORABLE.**

**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

**Paper Goods**
Select one:
- **Plates, bowls, utensils, cups —** $300 for the first 80 people and $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

### OPTIONAL EVENT UPGRADES

- **Charger Plates** — $3 each
- **Linen Napkins** — $3 each (rental)

### OPTIONAL ADD ONS

- **Balloons** — $65 per table
- **Flowers** — $85 per table

## 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.

catering@modernbreadandbagel.com

@modernbreadandbagel.com