

PASTRIES

PASTRY PLATTER

per person, minimum 15
An assortment of daily pastries.
\$5.50 pp

AFTERNOON TEA

Coffee cake, banana bread, & assorted sweets.
\$74.50 (serves 12-15)

BREAD BASKET

Sliced baguettes, biscuits, seasonal muffins,
assorted breads with butter & house-made
apricot jam on the side.
\$58.00 (serves 12-15)

COOKIE & BAR PLATTER

Chocolate chip, triple chocolate, cookie
Roberts (our praline shortbread), ginger
molasses, salted oatmeal cherry, brownies, &
blondies.
\$2.99 pp (minimum 15)

CAKES & PIES

SEASONAL CAKES

SMALL \$35.50
LARGE \$52.65

SEASONAL PIES

SMALL \$10.00
LARGE \$36.50

BREAKFAST

GRAVLAX PLATTER

House-smoked Nova lox, bagels, red
onions, tomatos, cucumbers, lettuce &
a cream cheese medley.
\$92.00 (serves 12)

BAGEL PLATTER

Bagels, red onions, tomatoes,
cucumbers , & cream cheese.
\$69.50 (serves 12)

BRUNCH BOX

6 ham & cheese biscuits,small pastry
platter, & quiche of choice & a box of
coffee.
\$158.00 (serves 10-12)

GRANOLA PARFAITS & OVERNIGHT OATMEAL

6 parfaits & 6 oatmeal jars.
Milk for oatmeal available by request.
\$84.00

QUICHES

HAM & GRUYÈRE *or* VEGETARIAN

Made with local & seasonal vegetables
\$34.50 (serves 6-8)

VEGETARIAN FRITTATA

made with local, seasonal vegetables &
cheese. *gluten free.*
\$84.00 (serves 20)

LUNCH

SANDWICH PLATTER

A trio of seasonal sandwiches on our
baguettes including jambon beurre,
poultry, & a vegetarian option.
SMALL \$123.00 (serves 10-12)
LARGE \$162.00 (serves 18-20)

Add house-made potato chips
SMALL +\$30.00 (12 packages)
LARGE +\$50.00 (20 packages)

EMPANADA PLATTER

Six dry-aged beef, raisin & pine nut
empanadas & six vegetarian samosas.
\$96.50

TEA SANDWICHES

A trio of brioche tea sandwiches made
with seasonally salads. Crustless, naturally.
SMALL \$98.50 (serves 10)
LARGE \$198.00 (serves 20)

LUNCH BAGS

Individual portions of our sandwiches
inlcuding house-made chips & salad.
\$20.50 pp (minimum of 15)

MEZZE PLATTER

An assortment of our seasonal spreads
including hummus & muhammerah
served with our sliced breads & fresh
vegetables.
SMALL \$37.50 (serves 10-12)
LARGE \$64.50 (serves 23-25)

FRESH SALADS

CAESAR

Romaine lettuce, Parmesan crisps, Caesar dressing, & sourdough croutons.

\$55.50 (serves 10-12)

MIXED SEASONAL GREENS

Crisp vegetables, greens, & vinaigrette.

\$55.50 (serves 10-12)

BEVERAGES

HOUSE-PRESSED ORANGE JUICE

12 oz (\$6.40 ea)

1 qt (\$13.50 ea)

BOTTLED STILL WATER, SPARKLING WATER, & SELECTION OF SODAS

Available by request.

plates & utensils available by request \$0.85 pp

CHALLAH XL

Serves 50-60

Oversized challah ready for your next bat mitzvah, wedding, or celebration.

\$65.00

GIFT BAGS

Our best sellers packaged in a Bread Furst branded boat tote (with zipper!)

starting at \$98.50

See breadfurst.com for details

ADDITIONAL ITEMS

CHEESEBOARD

Specialty cheeses served with thoughtful accompaniments & a selection of our sliced breads.

\$135.00 (serves 12-15)

CHARCUTERIE BOARD

Specialty cheeses & cured meats served with thoughtful accompaniments & a selection of our sliced breads.

\$152.00 (serves 12-15)

PICKLE PLATTER

A selection of house-pickled vegetables, cornichons, pickled eggs, & peppadews.

\$84.00 (serves 15-20)

CHICKEN SATAY

Served with a yogurt dipping sauce.

\$96.50 (serves 12-14)

CANAPE TRIO

- Smoked salmon with Crème Fraiche
- Brie and olive tapenade
- Deviled eggs

\$76.50 (serves 12-14)

DINNER PLATTER

served with rice pilaf & roasted vegetables

Your choice of:

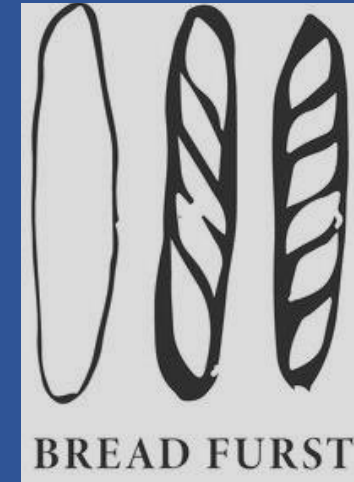
- glazed salmon
- pan-roasted chicken
- vegetarian falafel.

\$16.75 pp (minimum 15)

4-FOOT PARTY SANDWICH

Oversized Italian hoagie.

\$225.00 (serves 14-20)



CATERING MENU

Please place orders atleast 48 hours in advance

TO PLACE AN ORDER

CALL: 202-765-1200 *or*

EMAIL: catering@breadfurst.com

DELIVERY AVAILABLE

breadfurst.com

 [@breadfurst](https://www.instagram.com/breadfurst)
[#breadfurstcatering](https://www.instagram.com/breadfurstcatering)

4434 Connecticut Avenue, NW
Washington, DC 20008

*6% gratuity is added to our catering orders.
100% of your gratuity goes to our staff*