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 \$35.75 (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 inleuding house-made chips & salad. \$20.50 pp (minimum of 15)

MEZZE PLATTER

An assortment of our seasonal spreads including hummus & muhummerah 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 \mathcal{C} roasted vegetables

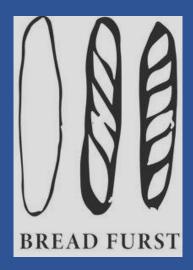
Your choice of

- 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#breadfurstcatering

4434 Connecticut Avenue, NW Washington, DC 20008

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