

MENU

Serving November 12-26, 2025 & December 1-23, 2025

> for more information and booking... catering@bagelsandbrew.com 949-533-1575

Bagels & Brew Catering

From 30 to 300, no event is too small or too large to cater by our professional and experienced catering team. We look forward to providing you with outstanding service and mouthwatering food to make your holiday party and event to remember.

Holiday entrees require a **25 person minimum per entrée** and need to be placed at least 72 hours in advance.

A 50% deposit for all orders over \$1000 is required 7 days in advance.

All Entrees may be served buffet style or individually boxed.

Include 1 salad choice, 2 side dish choices and choice of fresh baked rolls, buttermilk biscuits or honey cornbread.

Rosemary Citrus Turkey 18.95

Roasted Garlic Herb Turkey 18.95

Applewood Smoked Ham 18.95

Honey Orange Butter Glaze

Holiday Chicken 19.95

Delicate Parmesan Spinach Sauce with Sundried Tomatoes, & Marinated Artichoke Hearts.

Atlantic Salmon Filet 25.95

Lemon Garlic Herb Beurres Compose.

Beef Tenderloin 25.95

Au Jus Horseradish Glaze with slow roasted Italian Crimini Mushrooms

Eggplant Rollatini 16.95

Individually boxed - add 2.50pp

Salad Selections choice of 1

Tender Greens, Apple Citrus & Pepitas Salad with Honey Dijon Dressing

Corn Succotash Salad with Aegean Dressing

Pacific Spinach Salad with Candied Walnuts, Strawberries and Cranberries

Side Selections choice of 2

Quinoa Grains with Pepitas & Arugula Holiday Stuffing with Cranberries & Apples

Yukon Sour Cream Mashed Potatoes Fresh Haricot Verts Sauté

Sweet Potato Casserole with Granola & Maple Herb Roasted Baby Rose Potatoes

Grilled Veggies with Balsamic Glaze Broccoli & Three Cheese Casserole

Appetizers

Festive Antipasto Skewer with Balsamic Glaze

Boursin Sundried Tomato Puff Pastry

Garlic Herb Butterfly Shrimp with Arugula Pesto Dipping Sauce

Wedge Salad Skewers

Italian Meatballs with Fresh Basil and Buffalo Mozzarella

Santa Fe Eggrolls with Chipotle Sauce

2 pieces per serving 6.95

Mediterranean Layered Dip with Fresh Pita Bread

sm 59.95 lrg 79.95

Holiday Cheese Tray with Festive Fruit Flowers

lrg 99.95



Winter Scramble 13.45

Fresh Cracked Eggs scrambled with baby spinach, sundried tomatoes, and buffalo mozzarella cheese. Served with Turkey Sausage, breakfast bread, and fresh fruit salad

Stuffed French Toast 14.95

Pumpkin Cream Cheese stuffed French Toast with Cinnamon Streusel Maple Syrup. Served with Farm Fresh Eggs, Honey Cured Bacon and fresh fruit salad.

Holiday Bagels with Festive Holiday Cream Cheese 5.65

Festive Fall and Christmas swirled bagels with a variety of handcrafted cream cheese.

Dessert Selections

Pumpkin Cobbler Bars	3.95
Egg Nog & Crème Brulee Cheesecake Bars	3.95
Apple Blossoms with Caramel Drizzle	3.95
Caramel Pecan Ganache Brownie	3.95
Toffee Mocha Crunch Bar	3.95
Layered Cheesecake Dessert Cups Strawberry, Oreo & Chocolate, Cranberry Nut, Apple Pie,	4.95 Carrot Cake
Caramel Glazed Bread Pudding Bites	3.95
Holiday Bundtinis dozen	47.50