

Salad Platters

Artichoke salad L £60.00 s £35.00

Artichoke bottoms marinated in olive oil and lemon juice with fresh coriander and parsley

Sweet potato salad L £50.00 s £35.00

Roasted sweet potatoes with a hint of garlic served with a honey yogurt dressing and roasted sesame seeds

Butternut squash salad L £50.00 s £35.00

Roasted butternut squash with a sweet chilli and sesame dressing

Purple cauliflower salad L £55.00 s £40.00

Organic purple cauliflowers with cracked cherry tomatoes, fresh herbs and a tehina dressing

Roasted white cauliflowers L £50.00 s £30.00

Roasted cauliflower with a pesto vinaigrette

Tricolore L £65.00 s £40.00

Heritage tomatoes with buffalo mozzarella fresh basil, avocados and a pesto vinaigrette

Thai tuna salad L £70.00 s £45.00

Seared tuna loin on a bed of raw beets, cucumber skin, raw carrots, fresh coriander, mint and parsley with a sesame oil vinaigrette

Tuna ceviche L £70.00 s £45.00

Diced tuna loin with spring onions and avocados marinated in a truffle and lime dressing

Feta salad L £50.00 s £30.00

Diced cucumbers, tomatoes, calamata olives, red onions and radish with a fresh thyme, lemon and olive oil dressing topped with cubed feta cheese

Israeli salad L £45.00 s £30.00

Finely diced cucumbers and tomatoes dressed with olive oil and lemon juice

Portobello salad L £50.00 s £35.00

Grilled Portobello mushrooms with a hint of garlic and chilli oil with baby spinach dressed sesame seeds and a tahini paste sauce

Thai noodle salad £50.00

Stir fried vegetables with garlic, ginger and spices and egg noodles

Pak choi L £50.00 s £30.00

Pak choi with apples avocado and walnuts in a soy and ginger dressing

Salmon ceviche L £60.00 s £40.00

Diced salmon, radish, celery, cucumber skin with a miso, lime, coriander and sesame oil dressing

Fatuosh salad L £45.00 s £28.00

Iceberg lettuce, cucumber, tomatoes, peppers, radish, red onion and crispy croutons dressed in a sour pomegranate molasses vinaigrette

Red cabbage L £40.00 s £25.00

Finely chopped cabbage with a sweet and sour vinaigrette

White cabbage salad .. L £45.00 s £25.00

Finely chopped cabbage in a reduced sesame, soy, honey and lime marinate.

Classic coleslaw L £45.00 s £30.00

Fennel salad L £40.00 s £28.00

Thinly sliced fennel marinated in lemon juice, olive oil and parsley

Beetroot salad L £55.00 s £38.00

Golden and red beets marinated in a apple cider vinaigrette, with fresh coriander. (goats cheese optional)

Nicoise salad L £50.00 s £30.00

Heritage tomatoes, cucumbers, peppers, green beans, black olives and capers on a bed of mixed green leaves topped with canned tuna (served with a mustard vinaigrette)

Baby Eggplants L £55.00 s £38.00

Seasoned baby eggplants oven baked with a hint of garlic and cumin. Dressed in a green tahini sauce and fresh parsley

Babaganoush L £60.00 s £28.00

Aubergines burnt on a charcoal grill, skinned and blended with tahini and lemon juice. (aubergine dip)

Baked aubergine salad L £50.00 s £35.00

Baked aubergine cubes topped with diced tomatoes marinated in fresh herbs lemon juice and pomegranate molasses

Pesto tagliatelle L £50.00 s £32.00

Tagliatelle with pesto and roasted walnuts with a drizzle of truffle oil

Fusili pasta salad L £50.00 s £32.00

Fusilli with roasted mushrooms, red onions, cracked cherry tomatoes, calamata olives and sun dried tomatoes dressed with a pesto vinaigrette

Lentil salad L £50.00 s £32.00

Green lentils with red onions, peppers, spring onion, coriander, parsley, pomegranate seeds, diced tomatoes, green sour apple, fresh mint, dressed in a apple cider vinegar and lime juice reduction

Quinoa salad L £50.00 s £32.00

Seasoned Roasted vegetables with parsley, mint and turmeric mixed with quinoa and dressed with a light lemon and pomegranate vinaigrette

Anti-pasti L £50.00 s £32.00

Eggplants, sweet potato, red onions, courgettes, carrots, peppers marinated in honey and balsamic vinegar and roasted

New potato salad L £45.00 s £28.00

Roasted baby potatoes with spring onions, sun-dried tomatoes, red onions, mustard seeds and a lemon and olive oil dressing (mayonaise dressing optional)

Crispy potatoes £40.00

Thinly sliced oven baked potatoes marinated in turmeric, garlic, parsley and olive oil

Meditaranean platter £45.00

Humous plate with pickles, baby eggplants, seasoned olives, fresh radish, baby spicy peppers and cucumbers

Sabich platter £45.00

Boiled eggs, radish, tomatoes, cucumbers, pickles, fresh parsley, sliced potatoes, spring onions and baked aubergines

Crudit'e L £40.00 s £30.00

A variety of raw vegetables cut into finger sized sticks served with a dip

Cheese platter £60.00

A variety of cheeses such as, brie, cheddar, feta, buffalo mozzarella, goats cheese

Tabouleh £60.00

Wheat, tomatoes, parsley, mint, red onion

Meaty Platters

Each platter consists of 30 pieces

Salt beef sandwiches (40 pieces). £70.00

Quarters of salt beef on rye bread sandwiches with a light mustard spread

Mini challah rolls (40 pieces). £70.00

Mini challah rolls filled with a variety of cold cuts with a light herb mayonnaise spread and pickled cucumber

Mini bagels (40 pieces) £70.00

Mini bagels filled with salt beef, thinly sliced roasted tongue and a variety of cold cuts with a mustard and herb spread

Mini sausage rolls (40 pieces) £60.00

Mini bridge rolls with a cocktail sausage

Entrecote skewers (30 pieces) £90.00

Mini skewers with seasoned cubed entrecôte steak and grilled vegetables

Chicken thigh skewers (30 pieces). £70.00

Mini skewered with marinated chicken thighs and grilled vegetables

Mini burgers (30 pieces). £70.00

Mini beef burgers with caramelised onions. (can be made with lettuce tomato, pickles and onions upon request)

Mini beef kebabs (30 pieces) £70.00

Grilled mince beef kebabs with tahini dip

Schnitzel gujons (30 pieces) £70.00

Mini Chicken Schnitzel gujons

Chicken liver pate (40 pieces). £69.00

Mini "bite size" pastry cups with a pate of chicken liver and caramelised onions

Mini samosas (40 pieces) £70.00

Dough pockets filled with seasoned mince meat and a light tomato sauce

Dishes

Morrocan salmon £80.00

Salmon fillets marinated in fresh herbs, preserved lemon and olive oil. cooked in a tomato, chick peas and roasted chilli pepper sauce (10 portions)

Baked sea bass £80.00

Sea bass fillets baked with fresh herbs, olive oil and roasted tomatoes (10 portions)

Tuna steak £99.00

Tuna steaks cooked in a roasted pepper and plum tomato broth with preserved lemons, coriander, and herb seasoning (10 portions)

Lasagne £65.00

Seasoned broccoli, cauliflower, courgettes, mushrooms, and carrots layered with pasta sheets and béchamel, topped with mozzarella cheese and baked to perfection. Served with tomato and pesto sauce (serves 10 large portions / 20 average portions)

Alfredo pasta £55.00

Penne pasta cooked in a rich cream and mushroom sauce with a light drizzle of truffle oil (serves 12)

Pasta pomodoro £55.00

Penne pasta cooked in a rich tomato and fresh basil sauce (serves 12)

Shakshuka £75.00

14 eggs cooked in a roasted tomato and pepper sauce with baked aubergines and caramelised onions (serves 10)

We cater for all events.

IF YOU REQUIRE CATERING SERVICES
FOR ANY OCCASION PLEASE CONTACT US
TO DISCUSS YOUR REQUIREMENTS.

ORDERS CAN BE PLACED ON
THE FOLLOWING CONTACT NUMBERS:

Hendon Bagel Bakery:	0208 203 6919
Office (8AM - 4PM):	0208 202 4180
Bread Bakery:	0208 455 9340
E-mail:	orders@hendonbagelbakery.co.uk
Web:	www.hendonbagelbakery.co.uk



40 PIECES PER PLATTER
UNLESS STATED OTHERWISE.
GARNISHED AND READY TO SERVE
(HALF TRAYS CONSIST
OF 20 PIECES PER PLATTER)

Mini bagels L £44.00 s £30.00
Mini bagels filled with tuna, smoked salmon,
cream cheese and egg mayonnaise

Mini challa rolls L £44.00 s £30.00
Mini challah rolls filled with tuna, smoked
salmon, cream cheese and egg mayonnaise

Sandwiches L £44.00 s £30.00
Quarter sandwich triangles filled with tuna,
smoked salmon, cream cheese and egg mayonnaise

Sabich pita L £44.00 s £30.00
A Mediterranean style sandwich filled with
tomatoes, baked eggplants, boiled egg
and humous (tahini optional)
(L = 30 pieces, S = 15 pieces)

Falafel bites L £44.00 s £30.00
Pita bread filled with falafel tomatoes pickles
and humous
(L = 30 pieces, S = 15 pieces)

Bruschetta L £44.00 s £30.00
Thin slices of crispy french baguette topped
with a variety of the following seasoned avocado
guacamole, smoked salmon, olive tepanade,
cherry tomatoes and feta cheese
(L = 30 pieces, S = 15 pieces)

Bridge rolls..... L £44.00 s £30.00
Mini bridge rolls topped with tuna, smoked salmon,
cream cheese and egg mayonnaise (open halves)

Fricase L £45.00 s £30.00
Mini herb rolls filled with a seasoned mildly spicy
tuna salad

Tuna tartar L £85.00 s £45.00
Mini pastry cups filled with a tuna Ceviche made
of diced raw tuna, avocados, tomatoes, parsley,
coriander and a truffle oil dressing

Anchovy tartar bites £60.00
Mini pastry cups filled with caramelised onions
and seasoned anchovies

Salmon blini L £60.00 s £30.00
Bite size flat pastry topped with creme fraiche
smoked salmon dill and a touch of lemon zest

Mini burekas L £44.00 s £30.00
A variety of mini burekas pastries filled with
cheese, spinach, potato, mushrooms

Mini burekas special £49.00
Cheese burekas pastries filled with boiled eggs,
tomatoes, pickles and tahini sauce (30 pieces)

Mini quiches L £44.00 s £30.00
Rich creamy bite sized quiches filled with spinach,
mushrooms or smoked salmon (30 pieces)

Mini quiches special L £50.00 s £35.00
Rich creamy bite sized quiches filled with selection of
fish (30 pieces)

Mini pizza £35.00
Mozzarella cheese with tomato sauce
(toppings available on request)

Mini focaccia £40.00
Mini pizza dough bases topped with tomato sauce
a variety of vegetables and pesto (no cheese)



Mini samosas £50.00
Mini dough pockets filled with either salted cheese
or a seasoned chick peas paste

Mini vegetarian sausage rolls £40.00
Cocktail vegetarian sausages wrapped in puff
pastry and baked

Mini spring rolls £50.00

Potato cigars £50.00
Thin pastry filled with seasoned mash potatoes
and fried, served with a tahini dip

Mini potato latkes £50.00
Traditional potato latkes

Fish gujons £68.00
Fried haddock gujons with a tartar dip

Salmon teryaki skewers £68.00
Cubed salmon fillets, roasted peppers and red
onions marinated in a teriyaki sauce and baked

Tuna tataki skewers £78.00
Cubed tuna loin marinated in miso paste and soy
sauce and grilled with peppers and red onions

Thai fish cakes £65.00
Made from sea bass, salmon, cod and potatoes
seasoned with mint, parsley coriander, turmeric
ginger, lemon juice and pan fried

Fish balls £65.00
(50 pieces)

Herring platter £65.00
Pickled, chopped, schmaltz herring served with
crackers



Vegetarian party platter £50.00
A variety of Maki & Uramaki vegetarian rolls

Mixed party platter £60.00
A variety of vegetarian & fish Maki, Uramaki
& Nigiri

Fish party platter £70.00
A variety of tuna & salmon Maki, Uramaki & Nigiri



Mini danish pastries L £33.50 s £20.00
A variety of freshly baked handmade Danish pastries.
chocolate, almond, pineapple, blueberry, apple,
cheese buns, rogolach, croissants, cinnamon

Mini danish pastries L £45.00 s £30.00
A selection of freshly baked handmade Danish pastries.
almond, cheese buns, and rogolach

Madeira cake £28.00
A selection of marble & Madeira cakes

Cheesecake £50.00
Slices of baked cheesecake

Mini petit fours £55.00
A selection of strawberry tarts, raspberry tarts,
mixed fruit tarts, chocolate éclairs, lemon tarts
& mille feuille

Exotic fruit platters £50.00
A selection of exotic fruits

Mini apple strudel £50.00

Biscuit L £33.50 s £20.00
A mixed variety of biscuits

Chocolate brownies £50.00

Exotic fruit on skewers £55.00



Catering Menu

