



CATERING MENU

TO PLACE A CATERING ORDER ONLINE PLEASE VISIT OUR WEBSITE AT WWW.MRBROADWAYKOSHER.COM/CATERING OR [ORDER ONLINE](#) >

A minimum of 5 people is required for all 'Per person' platters • Please consider 2 hours preparation time for all catering orders
All Utensils, condiments, napkins, plates and serving utensils are included in the price • 5% catering fee will be added to all orders.

Breakfast

Start your day with our fresh, flavorful selection of breakfast options—each one prepared **in-house** and completely **Dairy-free**.

BROADWAY BREAKFAST

Assortment of bagels, Danishes and muffins, paired with cream cheese. Served with orange juice, and fresh cut fruits for dessert.

Per Person. 22.95

BAGELS & LOX BREAKFAST

Slices of smoked nova lox with tomatoes and onions, assortment of bagels, danishes and muffins paired with cream cheese.
Served with orange juice, and fresh cut fruits for dessert.

Per Person. 29.99

Mini Appetizers 2.95 Per Piece

Our Mini Pastries and Hors D'oeuvres are baked in house especially for your event and are perfect for either a light snack or as an appetizer for your catering needs.

We recommend at least three pieces per person for your event.

A minimum of 50 pieces total is required.

Choose an amount for each item from the following list:

Beef Sliders 6.95	Mushroom Puff Pastry	Potato Cigar
Pulled Brisket Sliders 6.95	Mini Franks in Blanket	Sweet Potato Cigars (v)
Chicken Tenders 3.95	Mini Potato Knish (vg)	Vegetarian Cigar
Potato Pancake 3.50	Mini Spinach Puffs (vg)	Potato Pastels (v)
Mini Beef Bourekas	Mini Egg Rolls	Mushroom Pastels (v)
Mini Mushroom Bourekas	Mini Beef Empanadas	Beef Kubbeh
Potato Puff Pastry	Moroccan Beef Cigar	Vegetarian Kub
		Falafel Balls 1.50

Special Appetizer Platters

Our special Mediterranean Platters are prepared in house and could be served as the perfect addition to your order or as a light office snack

OLD JAFFA MAZA PLATTER

Beautifully decorated party platter of our homemade hummus, tahini, matbucha and babaganoush served with fresh pita on the side.

12 Inch (serves up to 10 people) 49.00

16 Inch (serves up to 25 people) 85.00

CHEZ LANU PLATTER

This special platter includes our Old Jaffa platter as described above with the addition of our famous homemade falafel and beef cigars.

12 Inch (serves up to 10 people) 65.00

16 Inch (serves up to 25 people) 125.00

CRUDITE PLATTER

An assortment of fresh garden vegetables arranged on a decorated party platter, with our special vegetable dip.

12 Inch (serves up to 10 people) 65.00

16 Inch (serves up to 25 people) 95.00

MEDITERRANEAN PICKLES & SALADS PLATTER

A decorated party platter with us in house marinated and pickled vegetables (including white cabbage, cauliflower, carrots, celery, peppers) israeli salad, sour tomatoes and pickles.

12 Inch (serves up to 10 people) 65.00

16 Inch (serves up to 25 people) 95.00

Sandwiches

SANDWICH PLATTER

Our delicious chef selection of assorted overstuffed sandwiches on a decorated party platter cut in half and served with coleslaw, potato salad Israeli salad Pickles and Dips.

Platter 10-12 People	275.95
Platter 18-20 People	475.95
Party Per Person	25.95

HERO BY THE FOOT209.95

Our chef variety of premium cold cuts on a large, crusted hero bread with lettuce and tomato, Served with coleslaw, potato salad, Israeli salad and pickles. One hero is 3 feet long!

DELI COLD CUT PLATTER

A decorated cold cut platter, served with rye bread, coleslaw, potato salad, pickles, israeli salad.

12 Inch (serves up to 5 people)	129.00
16 Inch (serves up to 15 people)	289.00
18 Inch (serves up to 25 people)	489.00

Hot Entrees

Choose one of the following Grill-style catering cooked to your liking.

MIXED GRILL PLATTER

Our exclusive Mix Grill Special Platter includes Marinated Grilled Chicken, Tender Baby Chicken, Chicken Kebab and Beef Kebab. Choose two side dishes* to be served with your main course.

Per Person **39.95**

ASSORTED CHICKEN PLATTER

Your decorated platter will include Marinated Grill Chicken, Breaded Chicken and Tender Baby Chicken. Choose two side dishes* to be served with your main course.

Per Person **34.95**

Sushi

Our assortment of fresh fish and vegetable rolls served with tender sushi pieces arranged on elegant and decorated platters served with wasabi, ginger and soy sauce on the side.

Choose from the following:

SUSHI PLATTER

12 Inch (serves up to 8 people)	99.00
18 Inch (serves up to 5 people)	169.00

EDAMAME BOWL.....

A bowl of Boiled green soybeans in the pod.

16 Inch (bowl serve up to 15 people)	55.00
21 Inch (bowl serve up to 25 people)	70.00

SEAWEED SALAD BOWL

A bowl of Sliced seaweed with sesame, arugula.

16 Inch (bowl serve up to 15 ppl)	80.00
21 Inch (bowl serve up to 25 ppl)	100.00

*ENTREE SIDE DISH

- | | |
|------------------------------|----------------------|
| • Basmati Rice | • French Fries |
| • Mashed Potato | • Sweet Potato Fries |
| • French Green Beans +\$5.00 | • Baked Sweet Potato |

SHAWARMA PLATTER

Our Famous Crispy Baby Chicken freshly Cut off the Rotisserie Grill and served on a hot tray with our decorated Jaffa Maza combination (Hummus, Tahini, Matbucha and Babaganoush).

Served with Israeli Salad, Basmati Rice, and fresh pita on the side.

Per Person **34.95**

Salads & Sides

Make sure to try our bold and vibrant salads and side dishes. We've got a mix of fresh, crisp salads and tasty, hand-prepare sides that perfectly round out the meal.

HOUSE SALAD

A simple fresh toss of mixed baby green with cherry tomatoes and sliced cucumber, accompanied by our house vinaigrette on the side.

16 Inch (bowl serve up to 15 people)	75.00
21 Inch (bowl serve up to 25 people)	85.00

KALE CAESAR

Shredded off the stem kale tossed with red quinoa, Roma roasted tomatoes with house crotons. Served with our parve creamy Caesar dressing.

16 Inch (bowl serve up to 15 people)	80.00
21 Inch (bowl serve up to 25 people)	90.00

ORGANIC FARRO SALAD

Organic whole wheat grain mixed in with fresh chickpea, edamame, diced cucumbers, arugula, cherry tomatoes, cranberries and radishes with fresh squeezed lemon, and EVOO. Topped off with roasted cauliflower.

16 Inch (bowl serve up to 15 people)	105.00
21 Inch (bowl serve up to 25 people)	115.00

ISRAELI SALAD

Small diced cucumber and tomato, Seasoned just right.

16 Inch (bowl serve up to 15 people)	85.00
21 Inch (bowl serve up to 25 people)	115.00

CRUNCHY BEET SALAD

Fresh shredded beets marinated overnight with tarragon and citrus vinegar on top of arugula, with house crotons and candied walnuts. Served with fresh oregano vinaigrette.

16 Inch (bowl serve up to 15 people)	105.00
21 Inch (bowl serve up to 25 people)	115.00

PLATTER'S SIDES (additional per person)

Mashed Potato	+5
Basmati Rice	+5
French Fries	+5
Sweet Potato Fries	+5
French Green Beans	+9
Grilled Vegetables	+7
Baked Sweet Potato	+7

Desserts

Don't miss out on our unique in house dessert platter. We offer an assortment of whole cakes, homemade rugalach, cookies and seasonable fresh fruits.

FRUITS PLATTER

Decorated platter of delicious fresh fruit ideal for desert or a light healthy snack.

12 Inch (serves up to 10 people)	65.00
16 Inch (serves up to 15 people)	75.00
18 Inch (serves up to 25 people)	95.00

COOKIES PLATTER

Light assortment of fresh cookies arranged on decorated platter.

12 Inch (serves up to 10 people)	65.00
16 Inch (serves up to 15 people)	75.00
18 Inch (serves up to 25 people)	95.00

RUGELACH PLATTER

Our famous cinnamon and chocolate rugalach baked to order and beautifully arranged in a decorated platter.

12 Inch (serves up to 10 people)	65.00
16 Inch (serves up to 15 people)	75.00
18 Inch (serves up to 25 people)	95.00

CHOCOLATE MOUSSE CAKE

Layers of silky chocolate mousse over a delicate sponge base, topped with glossy ganache and chocolate shavings.

10 inch round	69.95
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STRAWBERRY SHORT CAKE

Fluffy vanilla sponge layered with sweet strawberries whipped cream, finished with a decorative swirl for the perfect touch.

10 inch round	69.95
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Combination Packages

Our designed combination packages takes advantage of our unique and diverse cooking style and menu and is designed to provide you with the perfect blend of dishes to enhance your enjoyment and impress your guests. These are our suggestions and you are welcome to call us for a consult if you wish, or create a combination of your own from the above menu options.

COMBINATION PLATTER #1

Enter the amount of people of your party and we will design the below menu to your needs. This combination requires a minimum of 25 people.

Per person

1
APPETIZERS

Delicious selection of our homemade Mini Hors D'oeuvres including, Mini hot dogs in blanket, Mini Egg Rolls, Mini Potato Knish and Mini Vegetarian Cigars.

Assorted Chicken Platter, including Marinated Grilled Chicken, Breaded Chicken. Tender Baby Chicken Steak.

Decorated Platter of Cold Cuts including Pastrami, Corned beef, Roast beef and Oven Roast Turkey.

2
MAIN
COURSE

Old Jaffa Maza, including our Hummus, Tahini, Babaganoosh and Matbucha, served with fresh pita on the side.

Accompanied By - Basmati rice pillaf, Roasted garden vegetables, house coleslaw, potato salad, relish trays, Israeli salad, rye bread and dips.

3
DESSERT

Our delicious baked cinnamon and chocolate rugalach and assorted cookies.

1
APPETIZERS

COMBINATION PLATTER #2

Enter the amount of people of your party and we will design the below menu to your needs. This combination requires a minimum of 25 people

Per person

Delicious selection of our homemade Mini Hors D'oeuvres including, Mini hot dogs in blanket, Mini Egg Rolls, Mini Potato Knish and Mini Vegetarian Cigars.

Mixed Grill Platter including Tender Baby Chicken Kebab, Beef Kebab and our Chicken thigh boneless steak.

Old Jaffa Maza, including our Hummus, Tahini, Babaganoosh and Matbucha, served with fresh pita on the side.

2
MAIN
COURSE

An elegant and decorated Platter of Sushi rolls and sashimi pieces served with soy sauce and wasabi dressing.

Kale Quinoa Caesar salad with roasted plum tomatoes and polenta croutons.

Accompanied By - House Mashed Potatoes, Roasted Garden Vegetables and fresh cut Israeli Salad

3
DESSERT

Our delicious baked cinnamon and chocolate rugalach and assorted cookies.
Fresh Fruits arranged on a decorated platter.

1
APPETIZERS

COMBINATION PLATTER #3

Enter the amount of people of your party and we will design the below menu to your needs. This combination requires a minimum of 25 people.

Per person

Delicious selection of our homemade baked Mini Hors D'oeuvres including, Mini hot dogs in blanket, Mini Egg Rolls, Mini Potato Knish and Mini Vegetarian Cigars.

Our Famous Crispy Baby Chicken freshly Cut off the Rotisserie Grill and served on a hot tray.

Our special Chez Lanu platter including our Old Jaffa platter as described above with the addition of our famous homemade falafel and beef cigars and served with fresh pita on the side.

An elegant and decorated Platter of Sushi rolls and pieces served with soy sauce and wasabi dressing.

Crudités Platter: An assortment of fresh garden vegetables arranged on a decorated platter, with our special vegetable dip.

Organic Faro Chickpea and Edamame salad with roasted Cauliflower, Arugula, Radishes and Dried Cranberries.

Accompanied by Basmati Rice, Roasted garden vegetables and Fresh cut Israeli salad.

2
MAIN
COURSE

Our delicious baked cinnamon and chocolate rugalach and assorted cookies.
Fresh Fruits arranged on a decorated platter.

3
DESSERT

Shabbat Specials

Our Shabbat packages include everything you need for a delicious and joyful shabbat! All plates, utensils, napkins and serving dishes will be provided inside the package.

SHABBAT DINNER DELUXE.125.00

(Serves 5 people):

- 5 Salads of your choice (approx ½ lb x 5)
- 2 House-baked challah
- Bottle of grape juice (22oz)
- Whole rotisserie chicken (WOW!)
- 2 side dishes of your choice (9"x13" trays)

SHABBAT LUNCH DELUXE.169.00

(Serves 5 people):

- 5 Salads of your choice (approx ½ lb x 5)
- 2 House-baked challah
- Bottle of grape juice (22oz)
- Deli cuts platter (9 Inch)
- House-made heimishe cholent (9"x13" tray)
- Sliced stuffed derma (5 pieces)

SHABBAT LUXURY.269.00

(Serves 5 people):

- 5 Salads of your choice (approx 1 lb x 5)
- 1 Bowl of house salad
- 2 House-baked challah
- Bag of Challah rolls (4 pieces)
- Bottle of grape juice (22oz)
- Whole rotisserie chicken
- 2 side dishes of your choice (9"x13" trays)
- Deli cuts platter (9 Inch)
- House-made heimishe cholent (9"x13" tray)
- Sliced stuffed derma (5 pieces)

SHABBAT PACKAGE.39.95

- Whole Golden, Roasted and Crispy
- Rotisserie Chicken
- We serve it with 2 side dishes of your choice.

• **Bag of Challah Rolls (4) 8.95**

• **Whole Challah 6.95**

• **Cholent 10.95**

• **Grape Juice (22 oz) 8.95**

We Cater For Shabbat!

Beverages

Choose the amount of drinks below and we will provide you with an assortment of our soda, snapple and water, Alternatively you can specify an amount of each.

SPRING WATER.3.00

ASSORTED INDIVIDUAL SODA.3.00

ASSORTED INDIVIDUAL SNAPPLE. . . 3.00

COFFEE PACKAGE.40.00

A Pitcher of house brewed black coffee served with, Cups, Sugar and stirrers. Serves up to 10 people.

TEA PARTY.40.00

A Pitcher of hot water served with house black Tea, Cups, Sugar and stirrers. Serves up to 10 people.

CATERING BY MR. BROADWAY

Having a Bar Mitzvah, planning a wedding or just throwing a birthday party?

Elevate your celebration and Indulge in the rich flavors of tradition with our Glatt kosher catering service, perfect for events and holidays,

Email us at catering@mrbbroadwaykosher.com Or call our catering department at **212-921-2152** and get your event customize to your exact needs!

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
There is a 2.9% credit card transaction surcharge.