

GATHER
BY OREN

B MITZVAH SAMPLE LUNCHEON MENU

2025 / 2026



Tel. 619-402-9405

Menu items and prices are subject to change.



gathersandiego.com

B MITZVAH LUNCHEON MENU

GATHER
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PREFIX 1



Bread & Spreads

Assorted bagels and sliced challah

Spreads

Cream cheese & butter

Salads & Fillings

Egg Salad - Shaved egg salad with mustard aioli and fresh parsley

Tuna Salad - Tuna in olive oil with whole grain mustard aioli, diced celery, and pickled red onions

Sweets

Assorted cookies

Beverages

Coffee | Tea | Spa Water | Lemonade

FOOD COST \$22 PP



B MITZVAH LUNCHEON MENU

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PREFIX 2



Bread & Spreads

Assorted bagels, sliced challah, and garlic-rosemary focaccia
Served with cream cheese and butter

Salads

Israeli Salad Freshly cut cucumbers, tomatoes, red onions, and parsley,
topped with za'atar pita chips

Mixed Green Salad Leafy fall mix greens, pickled red onions, fresh
strawberries, crumbled feta, and aged apple balsamic vinaigrette

Dips & Spreads

Hummus | Baba Ganoush

Plates & Salads

Lox Platter - Thinly sliced lox with pickles, wild capers, tomatoes, and
Persian cucumber

Egg Salad - Shaved egg salad with mustard aioli and fresh parsley

Tuna Salad - Tuna in olive oil with whole-grain mustard aioli, diced celery,
and pickled red onions

Sweets

Assorted cookies

Beverages

Coffee | Tea | Spa Water | Lemonade

FOOD COST \$30 PP



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PREFIX 3



Breads & Spreads

Assorted bagels, sliced challah, and garlic-rosemary focaccia
Served with cream cheese and butter

Bourekas Platter

Potato and cheese bourekas, served with Israeli pickles, tahini, and hard-boiled eggs

Lox Platter

Thinly sliced lox with pickles, wild capers, tomatoes, and Persian cucumber

Salads & Fillings

Egg Salad – Shaved egg salad with mustard aioli and fresh parsley

Tuna Salad – Tuna in olive oil with whole-grain mustard aioli, diced celery, and pickled red onions

Mixed Green Salad – Leafy mix greens, pickled red onions, fresh strawberries, crumbled feta, and aged apple-balsamic vinaigrette

Fruit & Sweets

Fresh fruit platter
Assorted cookies

Beverages

Coffee | Tea | Spa Water | Lemonade

FOOD COST \$40 PP



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OPTIONS



Baked Goods & Sweets

Bread & Pastries

Classic challah, assorted bagels, rosemary & garlic focaccia – \$5pp

Jerusalem bagels with classic labneh, za'atar, and olive oil – \$5pp

Chocolate croissants, butter croissants, chocolate rugelach – \$5pp

Baked Puddings & Rolls

Baked kugel pudding with cinnamon & cranberries – \$4pp

Baked challah pudding with chocolate chips, cinnamon & vanilla – \$5pp

Freshly baked cinnamon roll, chocolate twist, cream roll, cranberry twist – \$4pp

Freshly baked apple, maple, raspberry, cinnamon danish – \$4pp

Mason Jar Desserts

Chia pudding with fresh mango & agave – \$3pp

Chocolate chia pudding with almonds & banana – \$3pp

Overnight oats with cinnamon & brown sugar – \$3pp

Parfait & Cereal Stations

Yogurt Parfait Station – \$7pp

Cereal Bar Station – \$7pp

Specialty Sweets

Assorted Cookies (choose 3) – \$4pp

S'mores Station – \$4pp

Seasonal Fruit Platter – \$4pp

Beverage Station

Coffee | Tea | Spa Water | Mint Lemonade – \$4pp



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OPTIONS CONT.

Salads

Israeli Salad – \$4pp
Waldorf Salad – \$5pp
Fall Salad – \$6pp
"Harvest Leafy Salad – \$6pp
Caprese Salad – \$6pp
Quinoa Salmon Salad – \$7pp
Tabbouleh Salad – \$5pp
Tuna Salad – \$5pp
Trout & Potato Salad – \$6pp

Platter & Hot Stations

Middle Eastern Platter – \$10pp
Bourekas Platter – \$12pp
Lox Platter – \$9pp
Cheese Platter – \$8pp
Shakshukah – \$7pp
Chilaquiles – \$7pp

Spreads

Choose 1 for \$3pp or 3 for \$7pp

Hummus | Baba Ganoush | Matboucha | Turmeric Tahini | Beet Hummus | Feta Spinach Dip

