

GATHER  
BY OREN

# B MITZVAH SAMPLE MENU

2025 / 2026



Tel. 619-402-9405

Menu items and prices are subject to change.



[gathersandiego.com](https://gathersandiego.com)

# B MITZVAH MENU

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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 \$20 PP  
BAMBOO DISPOSABLES \$3.50 PP



# B MITZVAH 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 \$28 PP  
BAMBOO DISPOSABLES \$3.50 PP



# B MITZVAH MENU

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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  
BAMBOO DISPOSABLES \$3.50 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

