OUR GREEN INITIATIVE

IN AN EFFORT TO REDUCE OUR ECOLOGICAL FOOTPRINT, WE OFFER CUTLERY AND PLATEWARE ON REQUEST ONLY.

ADD A CUTLERY PACK (10 PLATES, 10 FORKS, KNIVES, AND SPOONS, 1 SET OF TONGS, 1 SERRATED KNIFE, AND NAPKINS) FOR $5 PER SET.

THE BASICS

CLASSIC BAGELS

Assorted or your choice

HALF DOZEN 18

DOZEN 30

OFFICE PACK

Rosenberg’s Most Popular Way to Feed a Team!

A Baker’s Dozen (13) of Bagels with 1 Plain and 1 Flavored Cream Cheese.

Serves 10

SAVORY BAGEL CHIPS

Assorted Savory Bagel Chips Served with Our House Hummus.

Serves 10

VEGGIE PLATTER

Serves 10

JOE TO-GO

96 oz. Coffee

Serves 10

OJ TO-GO

96 oz. Juice

Serves 10

DESSERT

SWEET BAGEL CHIPS

Cinnamon Sugar Bagel Chips Served with Honey-Whipped Cream Cheese.

Serves 10

BABKA PLATTER

An Assortment of Cinnamon and Chocolate Babka.

Serves 10 / 20

RUGELACH PLATTER

Rosenberg’s Signature House-Made Rugelach, in Assorted Flavors: Apricot, Chocolate, Cinnamon-Walnut, “Boo”-Berry, and Raspberry-Walnut.

Serves 10 / 20

PLACE YOUR ORDER TODAY

We request that all catering orders are placed 72 hours in advance.

ORDER ONLINE TODAY AT

ROSENBERGSBAGELS.COM/CATERING
OUR HOUSE-SMOKEED & -CURED FISH

ALL OF OUR FISH IS SUSTAINABLY SOURCED

GRAVLAX
Gravlax is a Scandinavian-style cured salmon, involving a delicate brine of salt, sugar, dill, and lemon. Gravlax is never smoked, and has a silky texture and bright, fresh flavor.

SCOTTISH SMOKED SALMON
Scottish salmon is cured and cold smoked, and is the most comparable to traditional Nova style smoked salmon. Scottish smoked salmon has a buttery texture with a pleasant hint of smokiness.

PASTRALMON
A playful take on classic deli flavors, our Pastralmon is brined and cold-smoked, and rubbed with pastrami seasoning.

KIPPERED SALMON
Kippered salmon is also called “baked salmon.” It is brined and hot-smoked, resulting in a moist, flaky texture, and a rich presence of salinity and smokiness.

SABLE (BLACK COD)
Sable has white flesh and a high oil content, and is known for its rich, buttery flavor. Our sable is cured and hot-smoked, then finished with a dusting of paprika. This is a classic style of smoked fish on the east coast.

HOT-SMOKED STURGEON
Known for its caviar, Sturgeon has a firm texture and sweet, delicate flavor. We brine and hot-smoke our sturgeon, resulting in a unique finish that is clean and earthy with a smoky balance.

ASK ABOUT OUR SEASONAL SMOKED FISH!

*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, eggs, or unpasteurized milk may increase your risk of foodborne illness.

ROSENBERG’S FIVE POINTS
OPEN EVERY DAY
7AM-3PM

ROSENBERG’S STANLEY
OPEN EVERY DAY
DAY MENU: 7AM-3PM
NIGHT/PIZZA MENU: 3PM-9PM

ROSENBERG’S KOSHER
FRIDAY, SATURDAY AND SUNDAY
7AM-4PM

ROSENBERGSBAGELS.COM/CATERING
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