Since 1996...

Murray's Bagels has been serving Greenwich Village the finest in NYC style bagels. Find out more about the traditional ingredients and hand-crafted methods that make a Murray's Bagel so delectable.

Our amazing selection of bagels are hand-rolled and made fresh everyday from just a few simple ingredients: water, flour, yeast and salt. However, through a time-honored process that’s been passed down from generations, those simple things become something a bit magical.

Go to murraysbagels.com for more information.
Smoked Fish Platters

THE TRADITIONAL
A beautifully arranged platter that includes delicious, hand-sliced Eastern Nova Scotia Salmon, a large filleted Whitefish, Smoked Sable or Baked “Kippered” Salmon, your choice of three homemade cream cheeses, tomatoes, cucumbers, capers, olives, Bermuda onions and an assortment of hand-rolled Murray’s Bagels.
$195.00 SERVES 10 / $19.50 EA ADDITIONAL PERSON

THE INTERNATIONAL SMOKED FISH PLATTER
Choose three among our wide selection of Salmon including: Eastern Nova Scotia (mildly smoky, delicate, silky texture), Scottish Salmon (slowly smoked for a more intense smoke flavor, smooth and tender), Belly Lox (traditional, brine-cured salmon with a more salty, richer flavor), Gravlox (Scandinavian-style marinated and cured in a brine with dill, salt, sugar and spices), Norwegian Salmon (robust and slightly oilier fish that is dry-cured and smoked with Juniper wood), Wild Pacific King Salmon (cured in Nova style, a highly prized salmon with a wonderfully mild and delicate flavor), Irish Salmon (dry-cured and smoked with oak for more pronounced smoke flavor, tender and moist). The arrangement also includes a choice of three homemade cream cheeses, tomatoes, cucumbers, capers, olives, Bermuda onion and an assortment of hand-rolled Murray’s Bagels.
$190.00 SERVES 10 / $19.00 EA ADDITIONAL PERSON

BAGELS AND NOVA
Inviting platter of luscious Eastern Nova Scotia Salmon, hand-sliced and arranged with a choice of three homemade cream cheeses, tomatoes, cucumbers, capers, olives, Bermuda onion and an assortment of hand-rolled Murray’s Bagels.
$175.00 SERVES 10 / $17.50 EA ADDITIONAL PERSON

Breakfast Platters

BAGELS AND SCHMEARS
Choose four homemade flavored cream cheeses including: Scallion, Vegetable, Nova, Sun-Dried Tomato & Roasted Garlic, Maple Raisin Walnut, Kalamata Olive, Jalapeno, Strawberry, to be arranged on a platter with tomatoes, cucumbers, capers, olives, Bermuda onion and an assortment of hand-rolled Murray’s Bagels.
$75.00 SERVES 10 / $7.50 EA ADDITIONAL PERSON

THE CONTINENTAL BREAKFAST BUFFET
Your choice of two homemade cream cheeses, fresh tomato slices, freshly baked muffins a luscious seasonal fruit bowl, fresh squeezed orange juice, fresh-brewed COUNTER CULTURE coffee and of course, an assortment of hand-rolled Murray’s Bagels.
$13.50 PER PERSON (7 PERSON MINIMUM)

BREAKFAST PASTRY PLATTER
Assorted freshly baked muffins, Danishes and croissants arranged on a platter.
$35 SMALL (7), $55 MEDIUM (12), $75 LARGE (18)

JUST MUFFINS PLATTER
An assortment of delectable freshly baked muffins.
$35 SMALL (7), $55 MEDIUM (12), $75 LARGE (18)

OATMEAL "KIT"
McCann’s Irish Oatmeal served with bananas, dried cranberries, raisins, walnuts and brown sugar.
$65 ONE SIZE (10-12)

FARM FRESH EGG SANDWICHES
An assortment of egg sandwiches with your selection of ham, bacon, turkey bacon, sausage and cheese served on assorted hand-rolled Murray’s bagels and wraps.
$85 SMALL (10), $160 LARGE (20)

YOGURT PARFAIT PLATTER
Low-fat Vanilla or Strawberry yogurt with granola and fruit.
$50.00 ONE SIZE (10)

Breakfast Buffet Platters

THE BEC - A platter of bacon, scrambled eggs and cheese served with assorted bagels on the side.  $110.00 SERVES 10

THE LEO - A platter of scrambled eggs with nova and onion (lox, eggs and onions), served with assorted bagels on the side.  $125.00 SERVES 10

THE WESTERN - A platter of scrambled eggs with peppers, onions and ham, served with assorted bagels on the side.  $95.00 SERVES 10
Lunch Platters

THE DELICATESSEN SANDWICH PLATTER
A selection of cold cuts and cheeses served on freshly baked, hand-rolled Murray’s Bagels and artisanal breads, prepared and served with pickles, coleslaw, potato chips, sliced tomatoes and romaine lettuce.
$12.50 PER PERSON (7 PERSON MINIMUM)

COLD-CUT BUFFET PLATTER
A selection of cold cuts and cheeses enticingly arranged on a platter with pickles, coleslaw, potato chips, sliced tomatoes and romaine lettuce, and served with an assortment of hand-rolled Murray’s Bagels and artisanal breads
$12.50 PER PERSON (7 PERSON MINIMUM)

SALAD SANDWICH PLATTER
Choose three of our freshly prepared homemade salads (tuna, low-fat tuna, whitefish, egg, baked salmon, herring, chicken, chopped chicken liver and shrimp salads) served on freshly baked, hand-rolled Murray’s Bagels and artisanal breads, prepared and served with pickles, coleslaw, potato chips, sliced tomatoes and Romain lettuce
$11.25 PER PERSON (7 PERSON MINIMUM)

MIXED SALAD PLATTER
Choose among our classic Murray’s Bagels Salads: Murray’s Caesar Salad, Murray’s Cobb Salad, Murray’s Waldorf Salad and Murray’s BLT Salad; choice of dressings served on the side; all salad platters served with our very own multi-grain & whole wheat bagel chips.
$50 SMALL (7), $85 MEDIUM (12), $130 LARGE (18)

EXECUTIVE LUNCH BOX
Sandwich (choice of meat, cheese, lettuce, tomato), side salad (coleslaw, potato salad, macaroni salad, Israeli salad), pickle, water/soda, cookie or rugelach.
$17 PER PERSON

LUNCH WRAP PLATTER
An assortment of wraps (meat, veggie, salad) served in a large platter with pickles, bagel chips or potato chips and coleslaw.
$95 SMALL (7), $150 MEDIUM (12), $225 LARGE (18)
Dessert Platters

MURRAY’S BAGELS DELECTABLE DESSERT PLATTER
Melt-in-your-mouth apricot, chocolate and raspberry rugelach, chocolate and vanilla cranberry macaroons, black and white cookies, triple trouble brownies, Russian coffee cake, and chocolate fudge cookies.
$60.00 SMALL (8-10) / $115.00 LARGE (20-25)

ASSORTED RUGELACH PLATTER
Delectable rugelach using only the finest ingredients and traditional methods. The platter includes an arrangement of apricot, chocolate and raspberry rugelach.
$5.75 PER PERSON (7 PERSON MINIMUM)

SEASONAL FRUIT SALAD / SLICED FRUIT PLATTER
A delicious selection of fresh fruit prepared and served in a bowl or freshly sliced and beautifully arranged on a platter.
SALAD $4.75 PER PERSON / $5.25 PER PERSON PLATTER (7 PERSON MINIMUM)

Entertaining Platters

CRUDITES PLATTER
The season’s freshest vegetables, a light and healthy addition for any type of gathering! Farm-fresh veggies may include: asparagus, green beans, bell peppers, broccoli, cauliflower, cucumbers, carrots, radishes, celery and red cabbage. Beautifully arranged and served with an assortment of homemade dips.
$50.00 SMALL (8-10) / $70.00 LARGE (15-20)

APPETIZER PLATTER
Cucumber slices with cream cheese (or goat cheese) and nova, tomato-fresh mozzarella-basil bites, potato latkes with nova and sour cream or apple sauce.
$55 SMALL (10), $85 LARGE (20)

CHEESE BOARD
Your choice of 3 cheeses (Brie, Cheddar, Manchego, Gruyere, Blue cheese, Pecorino Romano, or Gouda) served with bagel chips, dried fruit, and sliced Genoa salami.
$85 SMALL (10), $155 LARGE (20)

Beverage Service

COFFEE/TEA SERVICE
A complete service that includes milk, half-and-half, sugar, Equal, stirrers, cups and napkins. Choose our freshly roasted coffee from COUNTER CULTURE, decaf and an assortment of HARNEY & SONS FINE TEAS.
$2.75 PER PERSON

WE PROUDLY CARRY: