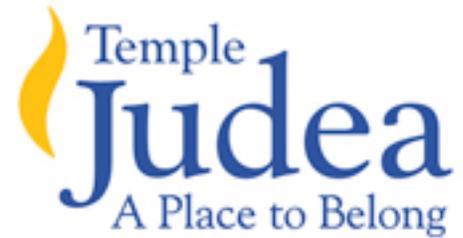


Scott Roeb

catering & events



FALL HARVEST/WINTER PRESENTATION

October-March

Telephone (310) 472-3852 - (818) 758-3800

Email scott@scottroeb.com

Website www.scottroeb.com - www.templejudea.com

Address 5429 Lindley Avenue, Tarzana, CA 91356

SERVED LUNCHEON

\$47.00 per guest (Choice of two hors d'oeuvres)

\$52.00 per guest (Choice of three hors d'oeuvres)

Buffets start at \$65 per guest

STARTER

(Select One)

Salad of Arugula, Pomegranate Seeds, Granny Smith Apples, and served in a Citrus Vinaigrette

Salad of Baby Greens, Ricotta Salata, Dried Cherries, Spiced Walnuts in a Champagne Vinaigrette

Classic Caesar Salad of Romaine Lettuce, Garlic Croutons, Fresh Shaved Parmesan in our Homemade Caesar Dressing

ENTRÉE

(Select One)

Grilled Tilapia served with Tomato Tarragon Beurre Blanc

Baked Chicken Breast with a Warm Honey Grain Mustard Beurre Blanc

Grilled Sirloin served with Roasted Garlic and Caramelized Onions

Portobello Mushroom with Sautéed Peppers, Zucchini and Pesto

Porcini Risotto with Fresh Rosemary

SMALL PLATES

(Select Two)

Roasted Garlic Mashed Potatoes with Thyme and Extra Virgin Olive Oil

Mac 'n' Gruyere Cheese with Sautéed Onions in a Brown Butter Crumb Crust

Pan Roasted Red 'Bliss' Potatoes, with Caramelized Maui Onions and Herb Oil

Roasted Corn and Tomato Risotto with Lemon Basil and Sweet Green Peas

Yellow Curry Jasmine Rice with Diced Carrots, Zucchini and Parsley

Roasted Cauliflower with Lemon Zest and Balsamic Splash

Roasted Cauliflower

Roasted Broccolini

Roasted Brussels Sprouts

Roasted Butternut Squash

HORS D'OEUVRES

savory bites – a work of art

CHEESEBURGER PIZZA

sirloin, tomatoes, pickle

TOMATO BISQUE SHOTS

with grilled brie triangles

ANTIPASTO KEBABS

kosher salami, artichokes, burrata, tomatoes and olives (gf)

SPICY AHI TUNA

in sesame Cornets (cones) with avocado and wasabi tobiko

MINI BEEF WELLINGTONS

fresh basil horseradish dipping sauce

GRILLED CORNED BEEF REUBEN

sauerkraut, Swiss cheese and thousand island dressing

WHITE PIZZA

crispy arugula, pepper jack cheese and herbed olive oil

ROASTED BABY LAMB CHOPS

honey grain mustard sauce (\$5 extra per guest)

THAI BEEF SALAD BITES

served on crispy won tons

HALIBUT CEVICHE

toasted corn cups with avocado cream and avocado cream

POTATO PANCAKE

green apple and Maui onion compote

CRIMINI MUSHROOMS

truffle mashed potatoes and caramelized leeks

INDIAN SPICED VEGETARIAN SAMOSAS

tamarind dipping sauce

HORS D'OEUVRES

savory bites – a work of art

KOBE BEEF SLIDERS

caramelized onions and saga blue cheese

BEEF CARPACCIO

kale Caesar slaw, pretzel crostini

BACON & EGGS

deviled eggs with chipotle, apple wood smoked turkey bacon

HOMEMADE LASAGNA

vegetable ragu and asiago cheese

POT PIE BITES

chicken, potato and vegetables

MINI SLOPPY JOES

Indian style cooked lamb

SWEET PIZZA

roasted pear, cambazola blue and caramelized onions

NY STYLE FRIED PICKLES

served with aioli dipping sauce

ARTICHOKE HEARTS

lightly fried with lemon aioli

CHINESE WON TONS

Potato, cheddar and turkey bacon drizzled with scallion oil

AHI TUNA TOSTADA

avocado, radish sprouts and Asian salsa

ARTICHOKE PESTO CROSTINI

topped with shaved reggiano

HORS D'OEUVRES

savory bites – a work of art

FAUX CRAB CAKES

chipotle red pepper salsa

PESTO PIZZA

oven dried tomato, burrata and arugula

PAPAYA FAUX CRAB ROLL

curry coconut sauce (gf)

CLASSIC SIRLOIN PATTY MELTS

caramelized shallots, gruyere cheese, tomato relish

SAVORY CANNOLI

gorgonzola, figs, pistachio brittle & pink peppercorns

PRETZEL BITES WITH MUSTARD

partnered with a beer shot

CLASSIC MINI BURGER

shredded lettuce, tomato relish and pickle

BLANKETED FRANKS

spicy mustard and sauerkraut

CHICKEN PARMESAN CROSTINI

horseradish salsa

CHICKEN & WAFFLE BITE

sriracha maple slaw

BLT BITE

turkey bacon, roasted tomato and micro greens

HORS D'OEUVRES

savory bites – a work of art

ASIAN FUSION MINI CRISPY TACOS

with barbecue short ribs, carrot radish slaw, scallions and toasted sesame seeds (gf)

MINI CRISPY CHICKEN TACOS

with shredded lettuce and tomato peach pico de gallo (gf)

ROASTED BUTTERNUT SQUASH

with smokey black bean tacos with corn relish and micro greens (vegan and gf)

MINI SANDWICHES

seared tri tip or filet of beef with horseradish basil mayo, crunchy onions and arugula on ciabattini roll

POTATO & CHIVE WAFFLES

with smoked salmon, mustard crème fraiche and chives (gf)

SIRLOIN SLIDERS

caramelized shallots, gruyere cheese

CHICKEN LIVER MOUSSE

mini crostini with crunchy shallots and salted caramel dust on challah toasts

POTATO & GRILLED VEGETABLE EMPANADAS

with smokey tomatillo salsa

MINI QUESADILLA

chicken and roasted vegetable quesadilla with avocado relish

BURRATA TARTLETTE

with tomato, basil and onion

CHEDDAR CHIVE BISCUIT

with slow roasted BBQ brisket, mustard seed coleslaw

SWEET CORN & TOMATO ARRANCINI

with smoked mozzarella and tomato fondue

ARTICHOKE STRUDEL

with arugula and fresh shaved parmesan

DESSERTS

(Select One)

Warm Pear Tart with Caramel Drizzle and Fresh Whipped Cream

Mini Flourless Cake with Raspberry Coulis (gf)

Individual Hot Apple Pie with Caramel Sauce and Vanilla Ice Cream

Pecan Torte with Caramel and Chocolate

Pumpkin Pie with Fresh Mint

Key Lime Tart with Meringue

Chocolate Filled Cannoli

Chocolate Chip Cookies with a Shot of Milk

Root Beer Floats with Vanilla Ice Cream

Ice Cream Sandwich Station

TEENS LUNCHEON/DINNER

\$37.00 per Teen

two hors d'oeuvres and four buffet selections

(each additional buffet selection is \$5.00 per guest)

HORS D' OEUVRES

Mini hot dogs served with mustard

Mini cheese pizza

Mini beef taquitos served with red pepper dipping salsa

Mozzarella sticks served with herbed tomato sauce

Brie quesadillas with pear with a tomatillo dipping salsa

Homemade mini corn dogs with mustard

Mini pizza bagels

Crunchy zucchini fries with marinara

Chicken or vegetable egg rolls with sweet and sour dipping sauce

BUFFET SELECTIONS

Classic Caesar salad with romaine lettuce, garlic croutons and fresh grated parmesan

Salad of mixed baby greens, tomatoes, cucumbers and carrots with vegetable ranch dressing

Mac n' cheese

Chicken tenders served with ranch dipping sauce

Spaghetti + meatballs with marinara sauce

Classic sliders with cheddar cheese, pickles and ketchup

Tacos served with ground beef, shredded lettuce, tomatoes, cheese, and sour cream

and salsa on crunchy corn taco shells

Curly, waffle or skinny fries

Mini beef sloppy Joes

Ice cream sandwiches - Vanilla ice cream served with homemade chocolate chunk cookies

BEVERAGES

OPTION ONE

\$24.00 per adult guest premium brands alcohol bar with selected red and white wines

\$20.00 per adult guest premium brands alcohol bar if client supplies wine

\$ 8.00 per child will be charged for unlimited soft drinks, Shirley temples and blue raspberry fizzes

We will provide all beverages (alcoholic and non-alcoholic), wine, beer and mixes for the client

Champagne can be available for an additional cost based on the clients' selections

OPTION TWO

\$15.00 per adult guest for unlimited wine, beer and non-alcoholic beverages

\$ 8.00 per child for unlimited soft drinks, Shirley temples and blue raspberry fizzes.

OPTION THREE (Members only)*

Temple Judea members can supply their own alcoholic and non-alcoholic beverages with all condiments

ALL BEVERAGE OPTIONS

For every 50 adults, one bartender will be provided at a rate of \$300

For every 50 kids, one bartender will be provided at a rate of \$200

*If you choose to bring in your own beverages, you must drop them off to the kitchen on the Friday before your event between 10:00am-12:00pm. Any leftover beverages must be picked up immediately after your event. No outside delivery services of any kind are allowed on campus.

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Service fee – 20%

Sales tax – current tax rate

Event Captain Fee of \$225 will be applied to all events

White table linen (6' & 8' banquet drapes and 120" round linens; napkins - \$175 laundry fee)

If the event goes past midnight, there is an additional \$500.00 overtime charge

Specialty linen – pricing available upon request

Menu pricing includes china, glassware and silverware

Guest table sizes:

8' x 40" banquet table (seats 10-12) – 14 available

6' table (seats 8) – 5 available

54" square table (seats 8) – 15 available

72" round table (seats 10-12) – 6 available

60" round table (seats 8) – 6 available

In order to have your event at Temple Judea these minimums apply:

Saturday Evenings - \$7,200

Sunday Evenings, Weekday Evenings, Saturdays and Sundays - \$5,000

Week Days - \$2,500

Extended Kiddush Minimum is \$1725

These minimums include food and labor (bartenders, captain and extra wait-staff fees are extra)

Sales tax and service fee are not included in the minimum

Prices are subject to change based on food availability