

Scott Roeb

catering & events



SPRING-SUMMER MENU

April-September

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OUR SPRING-SUMMER PRESENTATION

SERVED DINNER MENU

(Choice of Four Hors D' Oeuvres)

STARTER

(Select One)

Salad of Baby Greens Tossed with Candied Pecans, Dried Cranberries, Green Apples, Avocado and Goat Cheese in a Citrus Vinaigrette

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

Fresh Gazpacho Soup

Tortilla Soup with Crème Fraiche and Cilantro

ENTRÉE

(Select Up to Two)

Pan Seared Chicken Breast with Wild Mushrooms, Julienne Leeks and Roasted Shallot Reduction

Baked Salmon with Olive Tapanade Dressing

Flat Iron Steak served with Caramelized Onions

Vegetarian Option - Asparagus and Sun Dried Tomato Risotto

SERVED DINNER MENU

(Choice of Five Hors D' Oeuvres)

STARTER

(Select One)

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

Salad of Baby Greens Tossed with Candied Pecans, Dried Cranberries, Green Apples,
Avocado and Goat Cheese in a Citrus Vinaigrette

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

Salad of Mixed Lettuces, Radishes, Carrots, Red and Green Grapes, Fresh Feta
and served with a Citrus Vinaigrette

Fresh Pumpkin Soup served with a Hint of Sage

Black Bean Soup with Crème Fraiche and Fresh Squeezed Lime

ENTRÉE

(Select Up to Two)

Pan Seared Chicken Breast with Wild Mushrooms, Julienne Leeks and Roasted Shallot Reduction

Herb Roasted Chicken Provencal with White Bean Ragout

Grilled Norwegian Salmon with Braised Fennel and Shallots

Pan Roasted White Fish topped with Roasted Sweet Peppers, Celery Root, Tomatoes and Chervil

Braised Short Ribs slowed cooked in a Barolo Sauce

Vegetarian Option - Asparagus and Sun Dried Tomato Risotto

DINNER

(Choice of Seven Hors d' Oeuvres)

STARTER

(Select One)

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

Salad of Spaghetti Squash, Wildflower Honey, Toasted Pumpkin Seeds and Sage

Classic Caesar salad of romaine lettuce, garlic croutons, fresh shaved parmesan
in our Caesar dressing

Mini Lettuce Wedge served with Bleu Cheese Dressing and Chopped Tomato

Fresh Pumpkin Soup served with a Hint of Sage

Black Bean Soup with Crème Fraiche and Fresh Squeezed Lime

ENTRÉE

(Select Up to Two)

Breast of Chicken Diablo served with Braised Onions, Plum Tomatoes, Capers,
Olives, Peppers and Extra Virgin Olive Oil

Pistachio Encrusted Sea Bass with Kiwi Fruit Beurre Blanc

Halibut Filet en Papillote with Achiote Rub

Pan Seared Petit Filet Mignon with Portobello Mushroom and Sage Demi Glace

Rack of Lamb with a Juniper Spiced Rub

Prime Rib of Beef Encrusted with Herbes de Provence

Homemade Lasagna with Vegetable Ragu and Asiago Cheese and Fresh Basil

BUTLERED DINNER HORS D' OEUVRES

Prime BBQ Short Rib "Lollipop"

Tomato Bisque Shots served with Grilled Brie Triangles

Antipasto Kebabs – Kosher Salami, Artichokes, Burrata, Tomatoes and Olives

Spicy Ahi Tuna on a Crispy Rice Cake with Avocado Relish and Wasabi Tobiko

Mini Beef Wellingtons with Fresh Basil Horseradish Dipping Sauce

Grilled Corned Beef Reuben with Sauerkraut, Swiss Cheese and Thousand Island Dressing

White Pizza with Asparagus Tips, Pepper Jack Cheese and Herbed Olive Oil

Roasted Baby Lamb Chops topped with Honey Grain Mustard Sauce (\$5 extra per guest)

Thai Beef Salad served on Crispy Won Tons

Toasted Corn Cups with Halibut Ceviche and Avocado Cream

Potato Pancake with Green Apple and Maui Onion Compote

Stuffed Crimini Mushrooms with Truffle Mashed Potatoes and Caramelized Leeks

Israeli Couscous Bombs with Goat Cheese and Caramelized Onions

Indian Vegetarian Samosas with Tamarind Dipping Sauce

Kobe Beef Sliders with Caramelized Onions and Saga Blue on a Hawaiian Bun

Mozzarella Balls and Mini Roma Tomatoes topped with Pesto Drizzle

Classic Deviled Eggs topped with Cayenne and Black Caviar

Homemade Lasagna with Vegetable Ragu and Asiago Cheese on a Demi Tasse Spoon

Olive Bread with Manchego Cheese, Arugula and Roasted Bell Pepper Sauce

DINNER 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

Homemade Lasagna with Vegetable Ragu and Asiago Cheese

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

Yellow Curry Jasmine Rice with Diced Carrots, Zucchini and Parsley

Gorgonzola or Plain Mashed Potatoes with Fresh Lavender

Fresh Steamed Broccoli

Polenta Squares with Melta Saga Bleu

Roasted Brussels Sprouts

Roasted Beets and Goat Cheese

Israeli Cous Cous and Chick Pea Ragout with Lemon and Herbs

DESSERTS

(Select One)

Warm Pear Tart with Caramel Drizzle and Fresh Whipped Cream

Mini Flourless Cake (Gluten Free) with Raspberry Coulis

Individual Hot Apple Pie with Caramel Sauce and Vanilla Ice Cream

Pecan Torte with Caramel and Chocolate

A Selection of French Petit Fours

Vanilla Meringue with Chantilly Cream and Fresh Berries (\$3 extra per Guest)

Key Lime Tart with Meringue

Hazelnut Mousse Chiffon Cake with Hazelnut Crunch

Chocolate Filled Cannoli

Root Beer Floats with Vanilla Ice Cream

Chocolate Nutella Shots with Chocolate Chip Cookies

“Popcorn Bar”

Sweet Toppings: Peanut M&M’s, Milk Duds, Junior Mints, Heath Bar Pieces, and Cinnamon Sugar
Savory Toppings: Sea Salt, Parmesan Cheese, Assorted Nuts, Cajon Spices, and Jalapeno Seasoning
(extra charge per Guest)

“Brownie Bar”

Flavors Include: Chocolate, White Chocolate, Chocolate Raspberry, Chocolate Orange, Butterscotch, Cappuccino, Cheesecake, Dulce De Leche (Caramel), Chocolate Macaroon, Spicy Chocolate, Blondie
(extra charge per Guest)

“TEEN SCENE” LUNCH/DINNER

“HORS D’ OEUVRES”

Mini Hot Dogs served in a Parmesan Blanket with Mustard

Mini Flatbread 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 Sauce

“BUFFET STYLE”

Classic Caesar Salad with Romaine Lettuce, Garlic Croutons and Fresh Grated Parmesan
Salad of Baby Greens, Candied Pecans, Anjou Pears, Roma Tomatoes in a Lemon Vinaigrette

Mac ‘n’ Cheese

Chicken Tenders served with Ranch Dipping Sauce

Cheese Ravioli with Marinara Sauce

Penne with Steamed Broccoli in Light Olive Oil

Curly Fries or Mashed Potatoes

“FUN INTERACTIVE STATIONS”

Taco Station - Seasoned Ground Beef,
Shredded Lettuce, Diced Tomatoes, Onions, Shredded Cheddar Cheese
Salsa and Sour Cream in Blue Corn Taco Shells

Philadelphia Cheese Steak Station - Sliced Sirloin Beef, Onions, Peppers, Mushrooms
Melted Cheddar Cheese and served on a Hoagie Roll

Slider Station – Pan Seared Sirloin Sliders
served with Sides of Shredded Cheese, Lettuce, Tomato, Pickles and Thousand Island

Ice Cream Sundae Station – Vanilla Ice Cream with
Crushed Oreos, Sprinkles, M&M Candy, Gummi Bears, Heath Bar,
Jelly Beans, Hot Tamales and Mini Marshmallows (\$5.00 per child)

BEVERAGES

OPTION ONE

The client will supply their own beverages (alcoholic and non-alcoholic).

For every 75 adults, one bartender will be provided at a rate TBD.

For every 75 kids, one bartender will be provided at a rate of TBD.

OPTION TWO

We can provide unlimited wine, beer and non-alcoholic beverages for (TBD) per adult.

We will provide one bartender for every 75 guests at no extra charge for Option Two.

(TBD) per child will be charged for unlimited soft drinks.

OPTION THREE

We will arrange for and supply the beverages (alcoholic and non-alcoholic) and mixes for the client.

This includes all you can drink for adults at the rates below. (wine and champagne will also be available for an additional cost based on the clients' selections)

1. Premium Full Bar: TBD per Adult Guest

- Chopin or Grey Goose Vodka
- Plymouth Gin
- Johnny Walker Black
- Patron Silver
- Woodford Reserve Bourbon
- Pyrat Rum
- Fat Tire, Heineken, Stella Artois Beer

2. Deluxe Full Bar: TBD per Adult Guest

- Sky Vodka
- Beefeater Gin
- Johnny Walker Red
- Jose Cuervo Especial Tequila
- Jim Beam Bourbon
- Bacardi Rum
- Amstel Light, Corona, Sam Adams Beer

We will provide one bartender for every 75 guests at no extra charge for Option Three.

TBD per child will be charged for unlimited soft drinks.

ADDITIONAL FEES

Service Fee – 20%

Sales Tax – Current Tax Rate

White Linen Included

Specialty Linen – Pricing available upon request

Coat Room Attendant - TBD

If the event goes past midnight, there is an additional Overtime Charge

Menu pricing includes China, Glassware and Silverware

Guest Table Sizes:

8' x 40" Banquet Table (Seats 10-12)

54" Square Table (Seats 8)

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

Saturday Evenings, Sunday Evenings on Holidays Weekends - TBD

Saturday Evenings, Sunday Evenings on Holiday Weekends with 75 Guests or Less - TBD

Week Days, Saturday Afternoons & Sunday Evenings (Non-Holiday) - TBD

Extended Kiddush - TBD

These minimums include food, beverages and labor