

Revised for Outdoor Kiddush, summer 2022. Instructions subject to change depending on the current Covid-19 policies. BIJC office: (707) 762-0340. Office hours M-F from 9-1.

Shabbat Kiddush Guide



B'nai Israel Jewish Center

740 Western Avenue

Petaluma, CA 94952

(707) 762-0340

<https://www.bnaiisrael.net>

This guide is intended to help you plan and carry out a Shabbat Kiddush lunch. If you are sponsoring in honor of a simcha, or the occasion of a yahrzeit, "Mazel tov!" If there is no particular reason, "Mazel tov!" again for performing a mitzvah. Please let the office know if you encounter any problems or have suggestions for improvement. This is supposed to be a stress-free occasion, so please do not hesitate to ask a congregant to help you with setup or cleanup.

PART ONE: FOOD

The Center provides Bagels and challah; coffee, tea, grape juice and Kosher wine.

Kiddush will consist of vegetarian // dairy // fish offerings. Prepare "kosher-style"¹ food at home and bring it to the Center. Keep foods refrigerated and covered until serving time.

Prepare enough for approximately 15-20 people. If you have a large number of people who will be with you, please take that into consideration when preparing quantities.

Consider adding a vegan dish (vegetarian with no animal products) to include persons with alternative dietary practices. Please label any dishes that contain nuts.

Here are some suggestions:

- o **Salads** – Green salad, pasta, egg, potato, Israeli, cole slaw, fruit salad, tuna salad, vegetables, etc. Just no meat.
- o **Dips** – Any vegetarian dip.
- o **Casseroles** – Any vegetarian casserole such as kugels, vegetarian lasagna, etc. The casserole may not be warmed up at BIJC on Shabbat, so please bring it cooked and ready to eat.
- o **Other items** - Cream cheese for the bagels. Bagel garnishes such as sliced tomatoes, cukes, onions; olives, pickles, dill, capers. If you want to bring half and half for coffee, that is a nice added touch.
- o **Fish** – smoked salmon, smoked whitefish, herring, gefilte fish, or other fish of your choice.
- o **Dessert** – cakes, cookies, fresh fruit, pies, etc. *A few of our members are diabetic, so a sugar free item is nice to include.*

Need ideas? Buy the [B'nai Israel Community Cookbook](#)! Available for \$20 in the Gift Shop. All proceeds go to BIJC Sisterhood and Gan Israel.

¹ NO MEAT OR POULTRY WITH DAIRY AND NO SHELLFISH. As the name implies, kosher style food is food that does not achieve the same standard as strictly kosher food. The concept of kosher style food became popular in early 20th century America because it allowed Jews to eat outside their homes in non-Jewish environments and still maintain a connection to the laws of kashrut. Today, the term is most commonly used by restaurants and caterers and it can mean that the food includes traditional (Ashkenazic) Jewish fare (blintzes, knishes, matzah ball soup, etc.) that has been prepared without supervision but using ingredients that would normally be acceptable.

PART TWO: SET UP

The Center will take care of preliminary set up prior to the service. This includes setting out plates, forks and napkins; coffee and tea service, and shot glasses for wine. Coffee and tea service remains in the Sovel Room. All other items will need to be carried to the backyard as part of set up.

SET UP GUIDE FOR SHABBAT MORNING

Plan for 15-20 people

1. **10:30 a.m.** Place a tablecloth on the table outdoors and secure it with clips. Since it may be windy outdoors, set up the food indoors to be carried outside later.
2. Fill the electric teapot (don't turn on yet, it takes 2 minutes to heat) and Keurig coffee maker with water. Set out an extra pitcher of water for refilling. Put a cup with some spoons for stirring near the coffee/tea station.
3. Make sure coffee mugs, Keurig coffee pods, tea bags and sugar/creamer have been set out.
4. Take Kosher wine and Grape juice (cabinet or fridge) and 15-20 shot glasses (use a tray) to the table outdoors. Put the juice along with several glasses in a separate area, so as not to be confused for wine.
5. Put 6-8 shot glasses and bottled spirits (from upper cabinet in the far corner of the clubroom) on the counter beneath the cabinet.
6. Bagels (provided by BIJC): They may need to be sliced. Place in two napkin-lined baskets, cover, and set in the clubroom until later.
7. Challah (provided by BIJC) gets put on the challah tray and covered with challah cloth. Keep indoors until service ends. (The cloth *should* be in the left top drawer of the clubroom where dishtowels are kept). Place a bowl of salt next to the Challah.
8. **11:30 a.m., as service is winding down** Bring Challah, bagels, desserts and prepared//refrigerated foods to the table. Add serving utensils. Pour wine and grape juice. Fill the Kiddush cup with grape juice and place next to Challah plate. Keep dishes covered until the Kiddush blessing and motzi. Turn on electric teapot.

CLEANUP

We handle the dish washing, but all dishes must be placed on/in the kitchen sink; plates scraped into garbage; empty containers in the garbage or recycling bin. Do not unplug the Keurig. Give away or take home any leftover food. Thank you for hosting! You just made a congregant's day!