

Congregation Beth Emeth Food Service Department

Seudat Mitzvah Shabbat Morning Service

January 1, 2018

Introduction

The term seudat mitzvah, or religious feast, is used to describe the meal following a congregational service. Families celebrating a simcha during a congregational service are required to provide a seudat mitzvah for the congregation following the service. This document outlines various options, which should serve as a starting point as you begin your preparations for the congregational seudat mitzvah.

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Kiddush

These kiddush menus are available following a Shabbat Morning Service:

Menu I:

Hummus L pita

Carrots and grape tomatoes L dip

Red L green grapes or strawberries

Pretzels, gourmet brownies L fresh baked cookies

Menu II:

Assorted cheeses and crackers

Red I green grapes or strawberries

Pretzels, gourmet brownies I fresh baked cookies

Menu III:

Bagels w/cream cheese

Red L green grapes or strawberries

Pretzels, gourmet brownies L fresh baked cookies

Our standard white paper goods and standard beverage service, which includes brewed coffee (regular and decaf), hot water for tea, and iced water w/lemon, along with wine and grape juice for kiddush and two challot for motzi are also provided.

Staffing and Facilities:

- ♦ Our Food Service Department provides all food preparation, serving and clean up.
- lacktriangledown The Leader Social Hall is available for use for up to one and one-half (1 ½) hours after the conclusion of services. Table seating for 30 is provided.
- ♦ All staff and facility fees are included within the pricing quoted below.

Fees:

The base fee for the above menus is \$475. This serves approximately 125 congregants. Additional quests are \$3.00 per person.

Prices are subject to change.

Luncheon

These luncheon menus are available following a Shabbat Morning Service:

Dairy Menu I:

Spring mix or garden salad

Tuna and egg salads

Pasta or chickpea salad

Bagels and cream cheese

Assorted seasonal vegetables & dip

Assorted seasonal fresh fruit

Gourmet brownies & fresh baked cookies

Dairy Menu II:

Babaganoush
Israeli salad L taboule
Falafel
Hummus L pita
Olives
Assorted seasonal vegetables L dip
Assorted seasonal fresh fruit
Gourmet brownies, halavah, baklava L fresh baked cookies

Dairy Menu III:

Cheese lasagna
Eggplant parmigiana
Garlic bread
Caesar or spring mix salad
Assorted seasonal vegetables & dip
Assorted seasonal fresh fruit
Gourmet brownies & fresh baked cookies

Dairy Menu IV:

Spinach & Strawberry salad

Parmesean-leek, spinach-feta, tomato-olive, or egg savory pastries (choice of 2)

Assorted bagels and cream cheese

Assorted sliced cheeses

Seasonal fresh fruit

Assorted vegetables and dip

Gourmet brownies and fresh baked cookies

Fees:

The base fee for the above menus is \$1,650. This serves approximately 125 congregants. Additional guests are \$8.50 per person

Additional items available upon request, including:

Lox platter
Whitefish salad
Israeli salad
Cheese platter
Kugel
Please ask event coordinator for pricing information

Prices are subject to change

Meat Menu I:

Hot dogs and buns

Homestyle baked beans

Cole slaw, potato salad, pasta salad (choice of 2)

Potato chips

Seasonal fresh fruit

Assorted vegetables and hummus

Ketchup, mustard, relish, diced onion, sauerkraut & pickle spears

Assorted rugelach and babka

Fees:

The base fee for the above menu is \$1,650. This serves approximately 125 congregants. Additional guests are \$8.50 per person

Meat Menu II:

Garden or spring mix salad

Assorted deli meats

Assorted breads

Condiments

Cole slaw, potato salad, pasta salad (choice of 2)

Assorted seasonal vegetables & dip

Assorted seasonal fresh fruit

Gourmet brownies & fresh baked cookies

Tees.

The base fee for the above menu is \$2,300. This serves approximately 125 congregants. Additional guests are \$12 per person

Prices are subject to change

Each of these menus also includes:

Brewed regular and decaf coffees

Hot water for tea

Iced tea or lemonade

Iced water w/lemon

Wine and grape juice for kiddush

Two challot for motzi

Standard white paper goods

Staffing and Facilities:

- Our Food Service Department provides all food preparation, serving and clean up.
- The Leader Social Hall is available for use for up to two (2) hours after the conclusion of services. Table seating for up to 200 people is provided.
- ♦ All staff and facility fees are included within the pricing quoted below.

Prices are subject to change.

Catered Luncheon

Our Simcha Coordinator provides a **Preferred Caterers List**, upon request. S/he can also give you information about any other area caterers, which you may be considering. Please consult the Simcha Coordinator prior to contacting any caterers. Once you have selected a caterer, notify the Simcha Coordinator of your decision. We work with you and your caterer prior to your event to handle all your luncheon details related to our facility.

On the day of your event the kitchen is available for your caterer for up to seven hours beginning no earlier than 8:15 a.m. A CBE-certified mashgiach is present for the duration of the caterer's stay. The Leader Social Hall, flex space and lobby are available for use for up to two hours after the conclusion of services with table seating for up to 200. Kitchen Usage and Mashgiach Fees are detailed below.

If the CBE Kitchen(s) is/are needed for food preparation in the week prior to your event, your caterer schedules use of the kitchen with our Kitchen Manager. Again, a CBE-certified mashgiach is present for the duration of the caterer's stay.

Fees:

\$ \$60.00 per hour which includes kitchen use and CBE Mashgiach

Prices are subject to change.