Kiddush/Food Service

It's customary for there to be a celebratory kiddush meal for guests and the community after the service, and typically the b'nai mitzvah family sponsors or prepares this kiddush. Families should meet with the B'nai Mitzvah Coordinator to talk about the various options. Please meet with the coordinator before booking a caterer.

After the ceremony, your guests and the CBI community will join together in the social hall or outdoor prayer space to share in a kiddush lunch. The common practice at CBI is to offer a big spread of food options and dessert, plus a coffee and tea bar. You should estimate providing food for 50 CBI members in addition to your number of invited guests. This number will increase as more people attend in-person services, so the estimate can increase to 100 community members in 2023. Approximately two months before your event, a more accurate estimate will be available.

There are a few possibilities for your B'nai Mitzvah Kiddush:

- 1. Make it yourself (you or your friends cook here in the kosher CBI kitchen)
- 2. Order prepared kosher food that you pick up and deliver to CBI
- 3. Hire a cook or caterer to prepare all the food in the CBI kitchen.
- 4. Hire a certified kosher caterer who prepares food in their own facility, delivers the food to CBI before Shabbat, and serves the meal on the day of the event.

These options are explained below to help you make the most informed decision for your family.

1. Do it Yourself

If you decide to do the Kiddush yourself, we can provide you with the information and steps you need to take and we can help you prepare menus that cost significantly less than a catered event.

When Preparing the Kiddush Yourself

- You will be charged a fee of \$300 to cover tables, tablecloth cleaning, a staff person assigned to dishwashing and cleaning after the event, wine, grape juice, coffee, tea, and creamer, as well as administrative and facility costs.
- You will receive a kitchen orientation to explain the regulations, kosher practices and layout of the kitchen.
- We will orient you to our kashrut rules so you will know what foods may and may not be brought into the kitchen.
- You must schedule kitchen time at least 2 months in advance of the event. Please notify the b'nai mltzvah coordinator
- The kitchen has 4 ovens that can be used to cook food before Shabbat and to heat up food on Shabbat.
- You may use CBI's cookware and staple products (please ask for an inventory).
- You may use CBI's glass plates, flatware, kiddush cups, serving bowls, serving trays, and serving utensils.

- You may store your food in the CBI refrigerator. Mark all items clearly with your name and date
 of event.
- Tables, Tablecloths, and Chairs: The synagogue owns 12 round tables and 10 long tables as well as two sets of tablecloths—burgundy and blue. If you prefer to rent tablecloths, please order 90" round and 60"x120" rectangular cloths. Chairs are metal folding chairs. If you prefer other chairs, it is your responsibility to rent them
- You will be responsible for providing all of the food for the kiddush as well as:.
 - 2 kosher challahs
 - Soft drinks such as seltzer and lemonade
- You will be responsible for providing paper cups, coffee cups, and napkins.
- CBI will provide the following food items:
 - Wine and grape juice
 - o Coffee and tea
 - o Half and half, and oat milk for coffee
- Clean-Up: A CBI staff member is available to help with cleanup and dishwashing. This cost is included in the b'nai mitzvah fee.

Table Linens, Tents, Party Supplies:

Northampton Rental Center

59 Service Center Rd. 584-5072 1-866-584-5072

Taylor Rental

301 Russell St. (Rt. 9) Hadley MA 584-4184

2. Order Prepared Food

The Crown Market in West Hartford is a certified kosher market and caterer that can provide prepared food for your event. You can work with their catering department to choose a custom menu including sushi, salads, bagels, and many hot dishes.

You are responsible for picking up the food in West Hartford on the Friday prior to your event and bringing it to CBI prior to Shabbat. We will provide space in our refrigerator for your items.

3. Hire a Cook or Caterer

You may hire a cook or caterer to prepare all the food in CBI's kosher kitchen. This is a great option if you want to hire a caterer who does not have a kosher facility. They must meet with the b'nai mitzvah coordinator and get a full kitchen orientation prior to signing a contract.

They must bring all food into the building prior to Shabbat. Most caterers will bring food in on Thursday so they can cook on Thursday and Friday.

Due to the preschool schedule, **all deliveries to the kitchen door must be made between 1:15-2:00pm** when the preschoolers take their nap as the area outside the kitchen is dedicated as a preschool playground. Food can be delivered through the main door of the synagogue during other hours. Please arrange this with the B'nai MItzvah coordinator.

Approved list:

Holyoke Hummus Company (must prepare all food in CBI's kitchen)

https://holyokehummuscompany.com/holyokehummuscatering John Grossman & Dawn Cordiero

413-225-1755

info@holyokehummuscompany.com

Hire them to cook in our kitchen (their food truck is kosher style, not certified kosher)

Golden Catering (must prepare all food in CBI's kitchen)

Bianca Cuperman 954-249-2114

bgharpaz@gmail.com

4. Hire a Certified Kosher Caterer

CBI has a list of approved kosher caterers, listed below. If you want to hire a caterer who is not on the list, please discuss this with the B'nai Mitzvah coordinator to find out if the caterer can be approved. Caterers must get a kitchen orientation and sign a catering contract.

Approved Caterers:

The Crown Market (available for prepared food and full-service catering from their certified Kosher facility)

https://www.thecrownmarket.com/ 2471 Albany Ave, West Hartford, CT 06117 (860) 236-1965 info@thecrownmarket.com

Meital Catering

www.cateringbymeital.com Springfield, MA 413-221-2078 meitalcatering@hotmail.com

Yosi Kosher Catering

http://yosikoshercatering.com/ 598 Hayden Station Rd. Windsor, CT 860-688-6677

info@yosikoshercatering.com

Chez Josef https://www.chezjosef.com/catering Mark W Sparks 413-786-0257 marc@cheziosef.com

If you have questions about other potential approved caterers please contact Amy Stein amy@cbinorthampton.org

When working with a cook or caterer, the following will be provided by CBI:

- The kitchen has 4 ovens that can be used to cook food before Shabbat and to heat up food on Shabbat.
- Our gas oven and stove tops are not functioning currently. We have two residential hot plates, but do not have commercial-grade burners available.
- You may use CBI's cookware and staple products (please ask for an inventory).
- You may use CBI's glass plates, flatware, kiddush cups, serving bowls, serving trays, and serving utensils.
- You may store your food in the CBI refrigerator. Mark all items clearly with your name and date
 of event.
- Tables, Tablecloths, and Chairs: The synagogue owns 12 round tables and 10 long tables as well as two sets of tablecloths—burgundy and blue. If you prefer to rent tablecloths, please order 90" round and 60"x120" rectangular cloths. Chairs are metal folding chairs. If you prefer other chairs, it is your responsibility to rent them

The following are the caterer's responsibility:

- 2 kosher challahs
- Kosher wine, grape juice, soft drinks, coffee and tea
- Paper cups, coffee cups, and napkins
- Setting up all tables, chairs, and tablecloths
- Setting up all food and drinks on buffet tables and restocking throughout the event, if necessary.
- Leaving the facility in a clean and orderly fashion, including, but not limited to: dismantling and removing all equipment; clearing tables; washing all dishes, utensils, and serving pieces; sweeping and mopping the floors; removing refuse; and removing all decorative material.

Please note: CBI dues do not go toward Kiddushim. Bar and Bat Mitzvah Kiddushim have always been, and continue to be, paid for through the generosity of our members.

Kashrut Rules in CBI Kitchen

It is the policy of CBI to maintain kashrut in its kitchen, building, and grounds and at all functions on its premises. All questions will be resolved by the Rabbi, who is the final authority for what food items may be brought to the synagogue.

Arrangements for use of the kitchen by an individual or organization must be made in advance through the B'nai Mitzvah coordinator. Supervision by a representative of the synagogue may be required

The kitchen as it is currently set up is for dairy only.

Only kosher food may be brought into the synagogue kitchen and building. No utensils for cooking or home-prepared foods of any kind may be brought into the building from the outside.

All packaged and prepared foods must have a kosher symbol (heksher) on it. Opened packages of food may not be brought from home, even if you have a kosher home. This includes herbs and spices unless they are fresh.

The sink and dish-cleaning area adjacent to the dishwasher are dairy. Only non-Jews can operate the dishwasher on Shabbat. All soaps and detergents must have the mark of supervision.

The refrigerator may be used for the storage of both dairy and meat, provided that no food is ever in direct contact with the surfaces of the refrigerator.

The coffee makers are designated as parve and may be used with dairy meals.

Any food to be served on Shabbat must be cooked before Shabbat. Foods which are to be served warm may be warmed on Shabbat.

Coffee may be prepared in the electric coffee pots. Tea water is to be heated in the electric coffee makers *before Shabbat* and not boiled on the stove.

Food may not be carried in or out of the building on Shabbat. Food is to be carried in before Shabbat and leftovers removed after Shabbat.

Some Common Kosher Symbols

