

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 DINNER

fresh seasonal ingredients – savor the taste

\$69.00 per Guest

choice of four hors d'oeuvres

STARTER

Guest choice of one

SALAD OF BABY GREENS

tossed with candied pecans, dried cranberries, green apples, avocado and goat cheese in citrus vinaigrette

CLASSIC CAESAR SALAD

Romaine lettuce, kale, garlic croutons, fresh shaved parmesan in homemade Caesar dressing

BUTTER LETTUCE WEDGE

with little tomatoes, fresh herbs and green goddess dressing

ENTRÉE

Select one

BAKED CHICKEN BREAST

served with a myer lemon beurre blanc and caramelized leeks

ROASTED SALMON

with a fine herb or horseradish beurre blanc

BRAISED SHORT RIBS

slow cooked in a Barolo wine sauce

PORCINI RISOTTO

with fresh basil

SERVED DINNER

fresh seasonal ingredients – savor the taste

\$79.00 per Guest

choice of five hors d'oeuvres

STARTER

Select one

SALAD OF WILD ARUGULA

dates, granny smith apples, aged machego cheese and toasted hazelnuts
with pomegranate vinaigrette

ROASTED BEET SALAD

endive, spinach with roasted pistachios and grapefruit wedges in lemon vinaigrette

BABY GREENS

mixed baby greens, anjou pears, toasted walnuts, goat cheese in citrus vinaigrette

ENTRÉE

Select one

HERB ROASTED CHICKEN PROVENCAL

oven dried tomatoes, white bean and fennel ragout and emerald oil

ROASTED RED SNAPPER

tomatoes, olives, fresh basil, crispy capers and white wine nage

GRILLED NORWEGIAN SALMON

braised Belgian endive and citrus mostarda

GRILLED SKIRT STEAK

citrus herbs and garlic or Korean style with sesame soy and ginger

ROSEMARY GRILLED Tournedo Beef

marinated whole grain mustard red wine reduction

BAKED EGGPLANT

tomato with herb oil and reggiano cheese

SERVED DINNER

fresh seasonal ingredients – savor the taste

\$94.00 per Guest

choice of seven hors d'oeuvres

STARTER

Select one

SALAD OF WILD ARUGULA

dates, granny smith apples, aged manchego cheese, hazelnuts and pomegranate vinaigrette

MIXED WILD GREENS

roasted fioreli pears, cambazola blue cheese, spiced walnuts
and pomegranate seeds in citrus vinaigrette

SALAD OF ROASTED BEETS

citrus, avocado, baby arugula, burrata cheese and balsamic vinaigrette

ENTRÉE

Select one

PAN ROASTED CHICKEN BREAST

oven dried tomatoes, and sherry wild mushroom sauce

PISTACHIO ENCRUSTED PAN ROASTED WHITE FISH

topped with Meyer lemon beurre blanc

SEARED AHI TUNA

caramel soy glaze or miso flaze

PAN SEARED PETIT FILET MIGNON

slow roasted wild mushrooms and cabernet red wine sauce

MUSTARD HERB CRUSTED RACK OF LAMB

sundried tomato chutney and pinot noir jus

GRILLED SKIRT STEAK

citrus herbs and garlic or Korean style with sesame soy and ginger

YUKON GOLD OR BUTTERNUT SQUASH GNOCCHI

ragout of seasonal vegetables and herb nage

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

NEW YORK 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

SMALL PLATES

select two

AWESOME MASHED POTATOES

turkey bacon, cheddar cheese and mascarpone

SAUTEED SUPER GREENS

ISRAELI COUS COUS

chick pea ragout, lemon and herbs

RISOTTO

arugula and red wine or toasted barley and wild mushroom

SPAGHETTI SQUASH

with garlic

POLENTA

fontina and herbs

YELLOW CURRY JASMINE RICE

diced carrots, zucchini and parsley

YUKON GOLD

creamy mashed potatoes

HONEY ROASTED BUTTERNUT SQUASH

seasonally fresh

SPICE ROASTED BABY CARROTS

honey glazed with the tops

SAUTEED HARICOT VERT

with shallots and lemon

SAUTEED BLUE LAKE GREEN BEANS

CRISPY ROASTED BRUSSELLS SPROUTS

EGGPLANT AND TOMATO RATATOUILLE

PARMESAN ROASTED CAULIFLOWER

DESSERTS

select one

HOMEMADE ICE CREAM SANDWICH STATION

homemade chocolate chunk cookies and vanilla ice cream

LEMON MERINGUE PIE

roasted marshmallow top and shortbread crust with raspberry drizzle

WARM UPSIDE DOWN BANANA CAKE

maple whipped cream

VALRHONA CHOCOLATE SOUFFLE CAKE

with vanilla gelato and raspberry coulis

SELECTION OF MINI TREATS

chocolate and peanut butter rice crispy squares

mini apple-lingonberry tartlets

mini s'mores

key lime tartlets

banana and chocolate cream pie

WARM PEAR TART

caramel drizzle and fresh whipped cream

MINI FLOURLESS CAKE

raspberry coulis (gf)

HOT APPLE PIE

caramel sauce and vanilla bean ice cream

ALMOND MERINGUE SWIRLS

fresh seasonal fruit and balsamic drizzle

ROOTBEER FLOATS

vanilla ice cream

SHAKE SHOTS

vanilla & chocolate

GRANNY SMITH APPLE PIE FRIES

caramel & chocolate dipping sauces

STATIONS

dinner by the bite – beautiful and delicious

starting at \$85 per guest (includes two stations; four hors d'oeuvres)

STEAK HOUSE STATION

AGED HANGAR STEAK

served on roasted garlic baguettes, horseradish dijon sauce

CRISP ONION RINGS

in a spiced ale batter, homemade roasted tomato ketchup

CLASSIC CREAMED SPINACH

baby spinach blended with a delicate cream sauce

BLT WEDGE SALAD

baby iceberg lettuce, tomatoes & crumbled gorgonzola cheese
and buttermilk dressing

URBAN BARBECUE STATION

BARBECUE BRISKET

served with grilled onions

CORN BREAD

served with honey butter

MAC N' CHEESE

baked golden brown with gruyere cheese

COLE SLAW

red cabbage, radicchio, parsnips in honey caraway vinaigrette

ASIAN FUSION STATION

NOODLES

sesame noodles with fresh sautéed vegetables

DUMPLINGS

vegetarian steamed

CHICKEN TERIYAKI

served with a soy ginger sauce

STATIONS

dinner by the bite – beautiful and delicious

TACO MARGARITA CART

CHICKEN TACOS

served with pico de gallo and guacamole

BEANS & RICE

black beans with cojita cheese and cilantro rice

MARGARITA SHOTS

served in square shot glasses

BURGER STATION

CLASSIC

served with lettuce, tomato, cheddar cheese and thousand island on a sesame seed bun

or

KOBE

served with caramelized onions and saga blue on a pretzel bun

FRIED NY SYLE PICKLES

served with aioli dipping sauce

WAFFLE OR SKINNY FRIES

served with homemade ketchup sauce

MEDITERRANEAN STATION

GRILLED KABOBS

chicken in a rosemary Dijon sauce

COUS COUS

with dried fruit and pistachios

CHOPPED AEGEAN SALAD

romaine, kale, tomatoes, cucumbers, goat cheese, olives, crispy chickpeas & pepperoncini

POPPADOMS AND PITA

herbed hummus for dipping

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 - \$5.00 per guest

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.



ADDITIONAL FEES

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