

Scott Roeb

catering & events



SPRING-SUMMER PRESENTATION

April-September

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 MENU

fresh seasonal ingredients – savor the taste

\$67.00 per Guest

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 citrus vinaigrette

CLASSIC CAESAR

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

BUTTER LETTUCE WEDGE

with little tomatoes, fresh herbs and green goddess dressing

ENTRÉE

Select one

BAKED CHICKEN BREAST

served with honey grain mustard 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

RISOTTO CAKES

with oven dried tomatoes and fresh basil

SERVED DINNER MENU

fresh seasonal ingredients – savor the taste

\$77.00 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

ENDAMAME RICE SALAD

with a wasabi 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

PAN SEARED HANGAR STEAK

herb marinated whole grain mustard red wine reduction

BAKED EGGPLANT

tomato with herb oil and reggiano cheese

SERVED DINNER MENU

fresh seasonal ingredients – savor the taste

\$92.00 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 fiorelli 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

PUREE OF BROCCOLI SOUP

shaved parsnip chips (Vegan)

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

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

SPICY AHI TUNA

on a crispy rice cake 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

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

ISRAELI COUSCOUS LOLLIPOPS

goat cheese and caramelized onions

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

SKEWERED MOZZARELLA AND MINI ROMA TOMATOES

served with pesto drizzle

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

AHI TUNA

seared, on crispy rice with Japanese salsa and avocado (gluten free)

ARTICHOKE HEARTS

lightly fried with lemon aioli

WON TONS

Potato, cheddar and turkey bacon drizzled with scallion oil

AHI TUNA TOSTADA

avocado, radish sprouts and Asian salsa

KOREAN CHICKEN LOLLIPOPS

soy ginger dipping sauce

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

NEW YORK STYLE FRIED PICKLES

served with aioli dipping sauce

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 (gluten free)

MINI CRISPY CHICKEN TACOS

with shredded lettuce and tomato peach pico de gallo (gluten free)

ROASTED BUTTERNUT SQUASH

with smokey black bean tacos with corn relish and micro greens (vegan and gluten free)

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 (gluten free)

TINY BURGERS

sliders with oven dried tomatoes, grilled red onions and smoked tomato remoulade

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

MAC N' GRUYERE CHEESE

sautéed onions in a brown butter crumb crust

ISRAELI COUS COUS

chick pea ragout, lemon and herbs

RISOTTO

oven dried tomato and basil
lemon and parmesan
arugula and red wine
toasted barley and wild mushroom

POLENTA

fontina and herbs

YELLOW CURRY JASMINE RICE

diced carrots, zucchini and parsley

YUKON GOLD

creamy mashed potatoes

ROASTED BUTTERNUT SQUASH

seasonally fresh

BABY CARROTS

honey glazed with the tops

SAUTEED HARICOT VERT

with shallots and lemon

SAUTEED BLUE LAKE GREEN BEANS

ROASTED BRUSSELLS SPROUTS

BELUGA LENTIL RAGOUT

CURRY SCENTED 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

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 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 NEW YORK STYLE 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

“TEEN SCENE” 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

Mini beef sloppy Joes

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, sour cream and salsa on crunchy corn taco shells

Curly fries, waffle fries or sweet potato fries

ICE CREAM SANDWICH STATION

Vanilla ice cream served with homemade chocolate chunk cookies

BEVERAGES

OPTION ONE

\$24.00 per guest premium brands alcohol bar with selected red and white wines

\$20.00 per 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 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)*

The member-client can supply their own alcoholic and non-alcoholic beverages with 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.

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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