

Scott Roeb

catering & events



VERONICA GUNDEKENTZ IMAGES

FALL HARVEST-WINTER DINNER MENU

DINNER MENU

Menu #1 - \$75.00 per guest (three passed hors d'oeuvres)

Menu #2 - \$85.00 per guest (four passed hors d'oeuvres))

Menu #3 - \$95.00 per guest (five passed hors d'oeuvres)

tray passed BITES

savory bites – a work of art

Pretzel Bites Partnered with a Shot of Beer

Lamb Pizzettes with Mint Yogurt Sauce

Chicken Tsukune (meatballs) with Yuzu Aioli

Blanketed Franks with Spicy Mustard and Sauerkraut

Ahi Tuna served on Homemade Tortilla Crisps with Wasabi Tobiko

Chicken Parmesan Crostini with Marinara Salsa

Kimchi Corn Dogs with Sweet and Spicy Honey Mustard

Silky Sweet and Sour Eggplant Caponata on Crostini

Black Bean and Quinoa Veggie Bites with Honey Dijon Yogurt Sauce

Broiled Persimmon and Brie Toasts

Chicken + Waffle bite with Pickled Jalapeño

Roasted Butternut Squash, Smokey Black Beans, Corn Relish on Herb Lavash

Creamy Chicken Liver Mousse, Pumpnickel Toast

Green Apple Bite, Brie, Pickled Grapes, Pistachio, Smoked Salt, Pink Peppercorn

Tomato Bisque Soup Shot with Grilled Brie Cheese Triangles

Burrata Tartelette, Roasted Tomato, Basil, Onion

Sushi Biscotti on Crispy Rice Cakes (gf)

STARTERS

(select one)

Arugula Salad

pomegranate seeds, persimmon, granny smith apples, citrus vinaigrette

Mixed Baby Greens

ricotta salata, dried cherries, spiced walnuts, champagne vinaigrette

Classic Caesar

petite romaine, shaved parmesan, pepitas

Farro + Forbidden Black Rice

baby kale, roasted pine nuts, currants

Endive Salad

Warm Fig and Blue Cheese Vinaigrette

SIDES

(select two)

Baked Sweet Potatoes with Maple Brown Butter

Yukon Gold and Purple Potato Puree

Green Beans with Miso and Almonds

Roasted Brussels Sprouts with Tarragon Mustard Butter

Parmesan Roasted Purple and White Cauliflower

Butternut Squash Ravioli with Sage Butter

Asparagus with Aged Balsamic Drizzle

Slow Roasted Turnips, Carrots and Squash

Yam Purée with Candied Pecans

Cous Cous with Roasted Pistachios and Currants

Roasted Beets and Goat Cheese Fondue

fall palette of TASTE

ENTRÉES

(select one)

MENU #1

Grilled Salmon, tomato tarragon beurre blanc
Baked Chicken Breast, with a warm honey grain mustard sauce
Grilled Sirloin, with roasted garlic and caramelized onions
Lemon and Parmesan Risotto

MENU #2

Chicken Piccata, Myer lemon beurre blanc, capers
Roasted Red Snapper, tomatoes, olives, fresh basil, capers, white wine nage
Braised Short Ribs, slow cooked in a Barolo wine sauce
Grilled Skirt Steak, sesame soy and ginger
Pumpkin Risotto, feta and basil

MENU #3

Roasted Leg of Lamb, mustard and red wine sauce
Miso glazed Black Cod
Pan Roasted White Fish, pistachio ginger beurre blanc
Pan Seared Petit Filet Mignon, slow roasted wild mushrooms, cabernet sauce
Grilled Cauliflower Steak, with romesco sauce

a SWEET conclusion

tray passed SWEET bites

(select three)

Butterscotch Panna Cotta, Whipped Cream, Caramel Corn Pieces
Dark Chocolate Dipped Biscotti
Raspberry Swirl Cheesecake Bites
Salted Caramel Drizzled Fudge Brownies
Apple Cobbler, Cinnamon Crunch Bites
French Chocolate Mousse on a Candied Potato Chip
Chocolate Opera Cake Bite
Pear Strudel with Chestnut Crème
Mini Root Beer Floats
Chocolate Whoopie Pies with Pumpkin Caramel Drizzle Bites
Crispy Plantains with Dark Chocolate Mousse and Toasted Hazelnuts

plated DESSERTS

Lemon Meringue Pie, roasted marshmallow, shortbread crust, raspberry drizzle
Warm Pear Tart, caramel drizzle, mint whipped crème fraiche
Classic Apple Pie, cinnamon spice and maple bourbon sauce
Chocolate Tort with baked plumb and Hazelnut crème

dessert PARTICIPATION station

S'MORES STATION

hershey's chocolate; roasted marshmallow, graham crackers, kit kats, nestle crunch, oreo pieces, chocolate sprinkles

ICE CREAM SANDWICH STATION

homemade chocolate chunk cookies, vanilla ice cream, caramel drizzle, rainbow sprinkles

STATIONS

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

CLASSIC STEAK HOUSE

Aged skirt steak, chimmi churri dressing
Buttery mashed potatoes
Onion rings, ranch dipping sauce
Creamed spinach

URBAN BARBECUE STATION

Barbecue brisket and grilled onions OR Chicken breasts
Corn bread, honey butter
Mac n' cheese
Cole slaw with red cabbage, radicchio, parsnips

BREAKFAST FOR DINNER

Pancakes **or** French toast soufflé with maple syrup, strawberries and whipped cream
Turkey bacon
A variety of cereals: Captain crunch; cheerios, fruit loops; lucky charms

SLIDER-HOT DOG STATION

Grilled burgers, lettuce, tomato, thousand island dressing
OR
Kobe burgers, caramelized onions, fig jam on pretzel buns
Kosher hot dogs, sauerkraut, mustard, ketchup, onions
Waffle or skinny French fries
Roasted corn and jicama salad, citrus vinaigrette

MEDITERRANEAN STATION

Grilled chicken or salmon, rosemary Dijon sauce + cous cous
Chopped Aegean salad, romaine, kale, cucumbers, feta cheese, kalamata olives
Pita with herbed hummus

TEENS LUNCHEON/DINNER MENU

\$45 per Teen – two passed hors d'oeuvres, four buffet selections
Ice cream sandwich station
(each additional 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
Vegetable egg rolls with sweet and sour dipping sauce

BUFFET SELECTIONS

Classic Caesar salad with romaine lettuce, garlic croutons, grated parmesan
Salad of mixed baby greens, tomatoes, cucumbers and carrots, 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 or chicken, shredded lettuce, tomatoes, cheese, and sour cream, and salsa on crunchy corn taco shells
Curly, waffle or skinny fries
Mini beef sloppy Joes

BREAKFAST FOR DINNER

(\$10 additional fee per child)

Pancakes **or** French toast soufflé with maple syrup, strawberries and whipped cream
Turkey bacon

A variety of cereals: Captain crunch; cheerios, fruit loops; lucky charms

BEVERAGES

OPTION ONE

\$34.00 per adult guest premium brands alcohol bar with selected red and white wines

\$25.00 per adult guest premium brands alcohol bar if client supplies wine

\$10.00 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
Champagne is available for an additional cost based on the clients' selections
Bartenders are included at no extra fee in this option

OPTION TWO

\$22.00 per adult guest for unlimited wine, beer and non-alcoholic beverages

\$10.00 per child for unlimited soft drinks, Shirley temples and blue raspberry fizzes

Bartenders are included at no extra fee in this option

OPTION THREE (Members only) *

Temple Judea members can supply their own alcoholic and non-alcoholic beverages with all condiments

For every 50 adults, one bartender will be provided at a rate of \$280

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

PLATED DINNER RECEPTION MENUS

\$45 per guest Minimum 100 guests

MENU #1

Tandoori style chicken

Basmati pilaf with currants and almonds

Curry scented cauliflower

*Mixed green salad, with tomatoes, cucumbers, chickpeas and
lemon vinaigrette*

Homemade chocolate chip cookies

MENU #2

Cuban Mojo marinated chicken or salmon (select one)

Black beans and rice

Spiced fried plantains

*Chopped salad with tomatoes, red onions, kale and romaine in red wine
vinaigrette*

Homemade chocolate chip cookies

MENU #3

Burgers + fries

Mac n' cheese

*Little gem salad with grilled corn, little tomatoes, shredded carrots and
chipotle ranch dressing*

Homemade chocolate chip cookies

MENU #4

*Lemon and herb grilled chicken with roasted garlic tahini
Hummus, baba ganooj, spicy tomato salsa, pita, flatbreads
Quinoa and cous cous with dried cherries and pistachios
Tomato cucumber and chickpea "fatush " salad
Homemade chocolate chip cookies*

MENU #5

*Spaghetti and Meatballs (turkey or beef)
Homemade garlic bread
Sautéed green beans
Caesar salad
Homemade chocolate chip cookies*

*An administrative fee of 20% and sales tax will be added to the above
Beverages, Bartenders, Scullery are not included in above pricing
Floor labor is provided by The Temple Cater Kids
SRC will provide Captains at \$250 each (minimum 2 for each event)
Tray passed hors d'oeuvres are \$6 per selection per guest based on the client's
requests*

"THE KID IN ALL OF US MENU"

(Minimum 100 guests – adults + kids) - \$5,500

TRAY PASSED HORS D' OEUVRES

(select four listed below)

Hot dog bites 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

Mini beef sloppy Joes

Chicken or vegetable egg rolls with sweet and sour dipping sauce

BUFFET SELECTIONS

(select four listed below)

Classic Caesar salad with romaine lettuce, fresh grated parmesan

Salad of mixed baby greens, tomatoes, cucumbers, carrots balsamic drizzle

Mac n' cheese

Chicken tenders served with ranch dipping sauce

Spaghetti + meatballs with marinara sauce

Curly fries or skinny fries

Pan seared sliders, served with cheddar cheese, pickles

Hot dogs with ketchup and mustard

Penne pasta with butter sauce or marinara

ICE CREAM SANDWICH DESSERT STATION

Vanilla ice cream served with homemade chocolate chunk cookies

BEVERAGES

A selection of assorted soft drinks

Additional hors d'oeuvres selections are \$5.00 per selection for each per guest

An administrative fee of 20% and sales tax will be added to the above

Bartenders, Scullery are not included in above pricing - **NO SUBSTITUTIONS!**

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“FOOD TRUCK PARTY”

Bring food trucks to your next event!

Food trucks are a fun way to add something special to your next event or celebration. They appeal to guests of all ages!

Additional Info:

Temple Food Truck Service Fee - \$3000 (in exchange for not using SRC)

Scott Roeb Catering handles all alcoholic and non-alcoholic beverages for your party

Labor fees (waitstaff and bartenders) will be charged separately

The standard administrative fee of 20% and sales tax will be applied to all beverages and labor

ADDITIONAL FEES

Administrative fee – 20%

Sales tax – current tax rate

Event Captain Fee of \$280 will be applied to all events

White linen (A limited amount of 6' & 8' banquet linens and 120" round linens are available)

Specialty linen – pricing available upon request

If the event goes past 11:30pm, there is an additional \$500.00 overtime charge

Menu pricing includes china, wine glasses, water glasses, collins glasses and silverware

If you decide to select more than one entrée item to serve for the plated dinner, then the minimum price is \$85 per guest

GUEST TABLE SIZES

8' x 40" banquet table (seats 10-12) – 12 available

6' table (seats 8) – 5 available

54" square table (seats 8) – 13 available

72" round table (seats 10-12) – 5 available

60" round table (seats 8) – 6 available

Saturday Evening - 100 guest minimum or \$7200

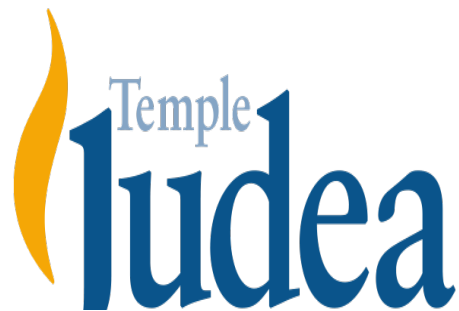
Sunday Evening of Three Day Weekend – 100 guest minimum or \$7200

Saturday & Sunday Daytime - 75 guest minimum and \$4500

Weekdays – 75 guest minimum & \$3000

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