

# Scott Roeb

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catering & events



***FALL HARVEST-WINTER LUNCHEON MENU***

## SERVED LUNCHEON

**\$52.00 per guest** (Choice of two passed hors d'oeuvres)

**\$56.00 per guest** (Choice of three passed hors d'oeuvres)

**Buffets start at \$85 per guest**

### STARTER

(Select One)

Salad of Arugula, Pomegranate Seeds, Granny Smith Apples, and served in a Citrus Vinaigrette

Salad of Baby Greens, Ricotta Salata, Dried Cherries, Spiced Walnuts in a Champagne Vinaigrette

Classic Caesar Salad of Romaine Lettuce, Garlic Croutons, Fresh Shaved Parmesan in our Homemade Caesar Dressing

### ENTRÉE

(Select One)

Grilled Salmon served with Tomato Tarragon Beurre Blanc

Baked Chicken Breast with a Warm Honey Grain Mustard Beurre Blanc

Grilled Sirloin served with Roasted Garlic and Caramelized Onions

Portobello Mushroom with Sautéed Peppers, Zucchini and Pesto

Cauliflower Steak with Herb Seasoning

SMALL PLATES

(Select Two)

Roasted Garlic Mashed Potatoes with Thyme and Extra Virgin Olive Oil

Mac 'n' Gruyere Cheese with Sautéed Onions in a Brown Butter Crumb Crust

Pan Roasted Red 'Bliss' Potatoes, with Caramelized Maui Onions and Herb Oil

Roasted Corn and Tomato Risotto with Lemon Basil and Sweet Green Peas

Yellow Curry Jasmine Rice with Diced Carrots, Zucchini and Parsley

Roasted Cauliflower with Lemon Zest and Balsamic Splash

Roasted Cauliflower

Roasted Broccolini

Roasted Brussels Sprouts

Roasted Butternut Squash

## PASSED 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 "PIZZA"

mozzarella cheese, 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

## PASSED 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

### NY 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

## PASSED 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

## PASSED 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

DESSERTS

(\$5.00 per guest)

Warm Pear Tart with Caramel Drizzle and Fresh Whipped Cream

Mini Flourless Cake with Raspberry Coulis (gf)

Individual Hot Apple Pie with Caramel Sauce and Vanilla Ice Cream

Pecan Torte with Caramel and Chocolate

Pumpkin Pie with Fresh Mint

Key Lime Tart with Meringue

Chocolate Filled Cannoli

Chocolate Chip Cookies with a Shot of Milk

Root Beer Floats with Vanilla Ice Cream

Ice Cream Sandwich Station

S'MORES STATION

Traditional – Hershey's chocolate; roasted marshmallow and graham cracker

Extra Fun – Reese's peanut butter cups; lemon curd; chocolate wafers; ginger snaps



## STATIONS

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

### STEAK HOUSE STATION

AGED SKIRT STEAK

*served on roasted garlic baguettes, horseradish Dijon sauce*

CRISPY ONION RINGS

*In a spiced ale batter, homemade roasted tomato ketchup*

CLASSIC CREAMED SPINACH

*baby spinach blended with a delicate cream sauce*

### URBAN BARBECUE STATION

BARBECUE BRISKET

served with grilled onions

MAC N' CHEESE

baked golden brown with gruyere cheese

COLE SLAW

red cabbage, radicchio, parsnips in honey caraway vinaigrette

### 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

ARTISAN CRACKERS + PITA

herbed hummus for dipping

## STATIONS

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

### 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

## TEENS LUNCHEON/DINNER

\$45.00 per Teen

Two passed 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

## 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 for the client  
Champagne can be 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

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 \$82 per guest

#### GUEST TABLE SIZES

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

5' table (seats 8) – 5 available

54" square table (seats 8) – 13 available

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

50" round table (seats 8) – 6 available

Saturday Evening - 100 guest minimum or \$7200

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

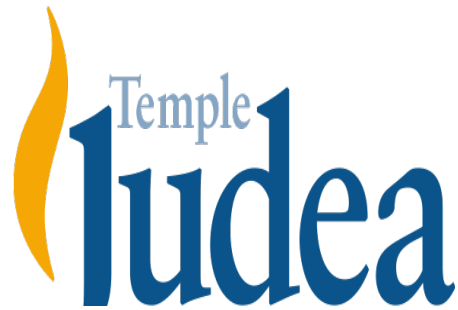
Saturday & Sunday Daytime - 75 guest minimum and \$4500

Weekdays – 75 guest minimum & \$3000

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