

Scott Roeb

catering & events



SPRING-SUMMER 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 welcome BITES

Watermelon + feta skewers

Spicy ahi tuna in a sesame cornet with avocado and wasabi tobiko (gf)

Grilled corned beef Reuben with sauerkraut Swiss cheese and thousand island dressing

Thai beef salad served on crispy won ton squares

Halibut ceviche on toasted corn cups with avocado cream (gf)

Indian spiced vegetarian samosas with tamarind dipping sauce

Papaya fresh crab roll with curry coconut sauce (gf)

Sushi biscotti on crispy rice cakes (gf)

Avocado toast ginger radish swirls

Blackened mahi mahi fish tacos lime avocado crema (gf)

Korean chicken tacos with tera root spicy slaw

Faux crab cakes chipotle red pepper salsa

Pretzel bites with mustard partnered with a beer shot

Sautéed Shishito pepper benets

STARTERS

(select one)

Heirloom tomatoes burrata grilled peaches fresh basil and balsamic drizzle

Caesar salad “twist” with romaine burrata sweet peppers and papaya

Mixed greens with compressed starfruit and citrus vinaigrette

Edamame rice salad with wasabi vinaigrette

Radicchio goat cheese dragon fruit roasted pistachios in apricot vinaigrette

SIDES

(select two)

Creamy polenta with fontina roasted asparagus tips and fresh herbs

Crispy roasted brussels sprouts

Grilled tofu with chimichurri

Green beans with miso and almonds

Roasted Brussels sprouts with tarragon mustard butter

Parmesan roasted purple and white cauliflower

Asparagus with aged balsamic drizzle

Cous Cous with roasted pistachios and currants

Buttery whipped mashed potatoes

a TASTE of deliciousness

ENTRÉES

(select one)

MENU #1

Grilled Salmon, tomato tarragon beurre blanc
Grilled chicken with arugula and warm chickpeas
Spicy jerk chicken pineapple slaw baby bok choy and red cabbage
Grilled sirloin with mushrooms and caramelized onions
Lemon and Parmesan Risotto

MENU #2

Sambal chicken skewers with spicy sticky glaze
Roasted Red Snapper, tomatoes, olives, fresh basil, capers, white wine nage
Braised Short Ribs, slow cooked in a Barolo wine sauce
Eggplant parmesan with fresh mozzarella
Grilled skirt steak with passionfruit beurre blanc

MENU #3

Grilled lamb with parsley mint sauce and sweet peppers
Pistachio encrusted sea bass with Myer lemon jalapeno glaze
Roasted New York strip with papaya and tamarind Sauce
Petit filet mignon with a Cabernet reduction sauce

*Grilled cauliflower steak with ginger papaya and citrus squeeze

*(this vegetarian/vegan/gluten-free option available with all menus above)

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 Torte 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 with 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, 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

Crunchy zucchini fries with marinara

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, chick peas 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 chick pea "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 Kiddush 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

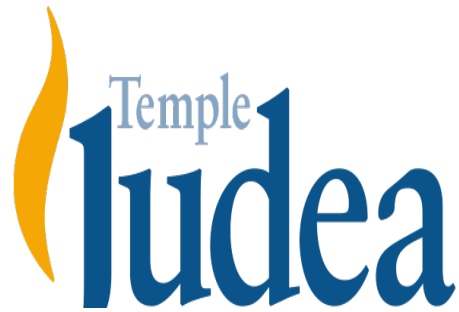
Sunday Evening of Three Day Weekend – 100 guest minimum or \$7200

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

Weekdays – 75 guest minimum & \$3000

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