

Scott Roeb

catering & events



SPRING-SUMMER 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 \$85.00 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 Sauce

Grilled Sirloin served with Roasted Garlic and Caramelized Onions

Portobello Mushroom with Sautéed Peppers, Zucchini and Pesto

Lemon and Parmesan Risotto

LUNCHEON 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 Purple Cauliflower

Roasted Broccolini

Roasted Brussels Sprouts

Roasted Baby Carrots

HORS D'OEUVRES

savory bites – a work of art

PRIME BBQ SHORT RIB BITE

mildly spicy sauce

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

CRAB CAKES

chipotle red pepper salsa

PESTO PIZZA

oven dried tomato, burrata and arugula

KOREAN SHORT RIB LOLLIPOPS

ginger and soy barbecue sauce

CLASSIC SIRLOIN PATTY MELTS

caramelized shallots, gruyere cheese, tomato relish

SAVORY CANNOLI

gorgonzola, figs, pistachio brittle & pink peppercorns

MAC & CHEESE BITES

drizzled with scallion oil

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

maple drizzle

BLT

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 (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

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 (gluten free)

HOT APPLE PIE

caramel sauce and vanilla bean ice cream

ALMOND MERINGUE SWIRLS

fresh seasonal fruit and balsamic drizzle

ROOTBEER FLOATS

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

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' OEUUVRES

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

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

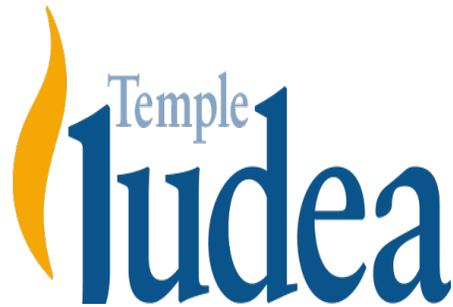
Sunday Evening of Three Day Weekend – 100 guest minimum or \$7200

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

Weekdays – 75 guest minimum & \$3000

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