



*Congregation Beth Emeth
Food Service Department*

*Seudat Mitzvah
Shabbat Morning Service*

January 1, 2018

Introduction

The term seudat mitzvah, or religious feast, is used to describe the meal following a congregational service. Families celebrating a simcha during a congregational service are required to provide a seudat mitzvah for the congregation following the service. This document outlines various options, which should serve as a starting point as you begin your preparations for the congregational seudat mitzvah.



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Kiddush

These kiddush menus are available following a Shabbat Morning Service:

Menu I:

*Hummus & pita
Carrots and grape tomatoes & dip
Red & green grapes or strawberries
Pretzels, gourmet brownies & fresh baked cookies*
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***Menu II:***

*Assorted cheeses and crackers  
Red & green grapes or strawberries  
Pretzels, gourmet brownies & fresh baked cookies*  
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Menu III:

*Bagels w/cream cheese
Red & green grapes or strawberries
Pretzels, gourmet brownies & fresh baked cookies*
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*Our standard white paper goods and standard beverage service, which includes brewed coffee (regular and decaf), hot water for tea, and iced water w/lemon, along with wine and grape juice for kiddush and two challot for motzi are also provided.*

***Staffing and Facilities:***

- ◆ *Our Food Service Department provides all food preparation, serving and clean up.*
- ◆ *The Leader Social Hall is available for use for up to one and one-half (1 ½) hours after the conclusion of services. Table seating for 30 is provided.*
- ◆ *All staff and facility fees are included within the pricing quoted below.*

***Fees:***

*The base fee for the above menus is \$475. This serves approximately 125 congregants. Additional guests are \$3.00 per person.*


*Prices are subject to change.*

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## *Luncheon*

*These luncheon menus are available following a Shabbat Morning Service:*

### *Dairy Menu I:*

*Spring mix or garden salad  
Tuna and egg salads  
Pasta or chickpea salad  
Bagels and cream cheese  
Assorted seasonal vegetables & dip  
Assorted seasonal fresh fruit  
Gourmet brownies & fresh baked cookies*  


### *Dairy Menu II:*

*Babaganoush  
Israeli salad & taboule  
Falafel  
Hummus & pita  
Olives  
Assorted seasonal vegetables & dip  
Assorted seasonal fresh fruit  
Gourmet brownies, halavah, baklava & fresh baked cookies*  






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*Each of these menus also includes:*

*Brewed regular and decaf coffees  
Hot water for tea  
Iced tea or lemonade  
Iced water w/lemon  
Wine and grape juice for kiddush  
Two challot for motzi  
Standard white paper goods*



***Staffing and Facilities:***

- ◆ Our Food Service Department provides all food preparation, serving and clean up.*
- ◆ The Leader Social Hall is available for use for up to two (2) hours after the conclusion of services. Table seating for up to 200 people is provided.*
- ◆ All staff and facility fees are included within the pricing quoted below.*

*Prices are subject to change.*

## ***Catered Luncheon***

*Our Simcha Coordinator provides a **Preferred Caterers List**, upon request. S/he can also give you information about any other area caterers, which you may be considering. Please consult the Simcha Coordinator prior to contacting any caterers. Once you have selected a caterer, notify the Simcha Coordinator of your decision. We work with you and your caterer prior to your event to handle all your luncheon details related to our facility.*

*On the day of your event the kitchen is available for your caterer for up to seven hours beginning no earlier than 8:15 a.m. A CBE-certified mashgiach is present for the duration of the caterer's stay. The Leader Social Hall, flex space and lobby are available for use for up to two hours after the conclusion of services with table seating for up to 200. Kitchen Usage and Mashgiach Fees are detailed below.*

*If the CBE Kitchen(s) is/are needed for food preparation in the week prior to your event, your caterer schedules use of the kitchen with our Kitchen Manager. Again, a CBE-certified mashgiach is present for the duration of the caterer's stay.*

***Fees:***

◆ *\$60.00 per hour which includes kitchen use and CBE Mashgiach*

*Prices are subject to change.*