



KIDDISH LUNCH

Basic Package - \$18 per person

buffet service includes:

1 Bagel / Sandwich/ Tart Platters

1 Hearty Salad

2 Vegetables and Grains

1 Sweet Treat

Additional Sandwich or Tart Platter - \$6 per person

Additional Hearty Salad - \$8 per person

Additional Vegetable and Grains - \$6 per person

Additional Sweet Treat - \$6 per person

BAR/BAT MITZVAH LUNCH

Basic Package - \$38 per person

buffet service includes:

1 Bagel / Sandwich/ Tart Platters

2 Warm Entrees

2 Hearty Salads / Vegetables and Grains

1 Sweet Treats

Additional Sandwich or Tart Platter - \$6 per person

Additional Warm entree - \$10 per person

Additional Hearty Salad - \$8 per person

Additional Vegetables and Grains - \$6 per person

Additional Sweet Treat - \$6 per person

Bar Stations - \$50 per person

choose 3 'bars'

Additional 'bars' or add-on to buffet service - \$15 per person/per 'bar'



Additional Fees

Staff Fees

Our staff ranges from \$25 - \$35 hour with a minimum of 5 hours. Along with our Event Leads and Chefs, we provide bartenders and servers. A staffing quote will come with your formal proposal.

Sales Tax and Service Fees

All Simple Gourmet events are subject to 9% sales tax and a 10% service fee.

20% catering fee to Temple Menorah

A 20% catering fee will be added to your final bill. Alternatively you can pay the Temple directly. This catering fee is mandated by Temple Menorah.

Services provided by Temple Menorah

We recommend you arrange the following services with Temple Menorah:
Party rentals (tables, chairs, linens, plates, glassware)
All beverage service.

LUNCH MENUS

Bagel / Sandwich/ Tart Platters

Dairy Free (DF) Gluten Free (GF) Vegan (VG) Kid Friendly (KF)

Bagel Platter

Assorted bagels, cream cheese, tomatoes, capers, red onions
Smoked Salmon Platter with Herbed Cream Cheese & Cucumbers - additional \$8 per person

Tartines

(open-faced sandwiches on Artisanal French Bread)

Hummus, Roasted Tomatoes and Herbs **VG, DF, KF**

Soft Brie with Seasonal Fruit Compote **KF**

Avocado, Radish, Arugula and Lemon **VG, DF**

Stuffed Baguettes

Roast Turkey, Roasted Apple **DF, KF**

Roasted Pepper, Goat Cheese, Arugula

Caprese: Fresh Mozzarella, Arugula-Lemon Pesto, Tomato **KF**



Savory Tarts

Caramelized Fennel, Peas, Goat Cheese, Mint
Butternut Squash, Feta, Orange Browned Butter
Kale, Caramelized Onion, Pinenuts, Currants
Four Cheeses, Fresh Tomatoes & Basil **KF**

Hearty Salads

served with sliced baguette & crackers

Egg Salad with Dill & Shallots on Baby Greens **DF**
Tuna Salad with Celery & Scallions on Baby Greens **KF, DF**
Chopped Chicken Salad with Grapes on Baby Greens **KF, DF**
Poached Salmon on Arugula with Tomatoes & Cucumber with Creamy Dill Dressing **DF**
Falafel Salad with Cucumber, Tomatoes & Tahini Dressing **VG, DF**

Vegetables and Grains

Mediterranean Orzo Salad with Kalamata Olives, Feta & Herbs
Pasta with Pesto, Peas & Mozzarella **KF (available GF)**
Couscous & Grilled Vegetable Salad with Roasted Pepper Vinaigrette **VG, DF**
Sweet Potato Salad with Orange Zest, Sesame Seeds, Scallions **VG, DF, GF**
Shredded Kale Salad with Fuji Apples & Creamy Maple Vinaigrette **VG, DF, GF**
Shaved Broccoli Salad, Kalamata Olives, Feta, Tomatoes **GF**
Italian Chopped Salad with Romaine, Mozzarella, Tomatoes, Chickpeas **KF, GF**
Romaine Hearts, Chopped Vegetables, Yogurt Ranch Dressing **KF, GF**
Baby Arugula Salad, Medjool Dates, Roasted Butternut Squash, Chili-Orange Dressing **VG, DF, GF**
Shaved Brussels Sprout Salad, Tangerine, Manchego, Toasted Pistachios **GF**
Shaved Fennel & Kale Caesar, Garlicky Croutons, Shaved Parmesan **(available GF)**

Warm Entrees

Fennel & Lemon Roasted Salmon with Pistachio Pesto **GF**
Crispy Baked Chicken with Honey Mustard **DF, KF, GF**
Ancho & Orange Roasted Salmon Fillet with Fresh Tomato Salsa **DF, GF**
Turmeric Roast Cod with Dill & Lemon **DF, GF**
Almond-Crusted Cod with Dill Tartar Sauce **DF, KF, GF**
Turkey Bolognese on Spaghetti **DF, KF (available GF)**
Green Lasagna with Kale, Caramelized Onions & Parmesan Bechamel
Baked Penne with Wild Mushroom Ragu & Fresh Mozzarella
Linguini with Fresh Tomato & Basil Sauce **KF (available GF)**
Four-Cheese Mac & Cheese Cups **KF (available GF)**



Sweet Treats

Salted Caramel Brownies
Coffee-Rum Blondie Squares
Ricotta Orange Mini Pound Cakes
Red Velvet Cupcakes with Vanilla Cream Cheese Frosting (available GF)
Vegan Chocolate Mousse with Raspberry Compote GF, VG, DF
Seasonal Fruit Platter with Honey Syrup & Mint GF, VG, DF

Cookies:

Best Ever Chocolate Chip
Gingersnap
Oatmeal with Cranberries (available GF)

“Bar” Stations

Taco Station - DF, KF

Build-Your-Own Tacos with: Grilled Chicken, Chipotle Braised Beef, Tortillas, Guacamole, Salsa, Lettuce served with Black Bean-Mango Salad and Green Rice

Falafel Station - KF

Build-Your-Own Pita with: Falafel, Pickled Cabbage, Tomatoes, Cucumbers, Tahini Dressing, Pita served with Tabbouleh Salad with Feta, and Lemony Hummus

Pasta Station - KF

Mini Four-Cheese Mac & Cheese Cups
Linguini with Creamy Fresh Tomato Sauce & Basil
Penne with Pesto & Peas

Crepe Station - KF

Top-Your-Own-Crepe with:
whipped cream, nutella, jam, fresh berries, banana,
nuts, raspberry sauce, lemon sugar, cinnamon sugar, powdered sugar



BAR/BAT MITZVAH DINNER

buffet OR family-style service

Kosher Sensitive: Meat or Dairy options

Full Service Catering

**Basic Package – starts at \$55 per person – includes:
2 Appetizers , 1 Salad, 2 Entrees, 2 Side Dishes, 1 Dessert**

Additional Appetizers - \$5 per person/ per item

Additional Entrees - \$10 per person / per item

Additional Sides - \$5 per person / per item

Additional Dessert - \$6 per person / per item

Bar Stations - \$50 per person

choose 3 'bars'

Additional 'bars' or add-on to buffet service - \$15 per person/per 'bar'

Additional Fees

Staff Fees

Our staff ranges from \$25 - \$35 hour with a minimum of 5 hours. Along with our Event Leads and Chefs, we provide bartenders and servers. A staffing quote will come with your formal proposal.

Sales Tax and Service Fees

All Simple Gourmet events are subject to 9% sales tax and a 10% service fee.

20% catering fee to Temple Menorah

A 20% catering fee will be added to your final bill. Alternatively you can pay the Temple directly. This catering fee is mandated by Temple Menorah.

Services provided by Temple Menorah

We recommend you arrange the following services with Temple Menorah:

Party rentals (tables, chairs, linens, plates, glassware)

All beverage service



DINNER MENUS

Dairy Free (DF) Gluten Free (GF) Vegan (VG) Kid Friendly (KF)

APPETIZERS

- Ratatouille Flatbread, Eggplant, Peppers, Onions, Feta, Kalamatas
- Creamy Kale Crostini, Gruyere Cheese, Browned Butter Pinenuts (available GF)
Four Cheese Tart with Fresh Tomatoes & Basil KF
- House-Made Ricotta with White Balsamic Glazed Tomatoes on Endive GF
- Everything Flatbread, Smoked Salmon, Herbed Yogurt, Cucumber, Capers, Shallots
- Grilled Marguerita Flatbread, Fresh Mozzarella, Basil KF
- Corn Fritters with Chipotle Cream KF
- Molasses BBQ Pulled Chicken on Mini Cornbread Muffins KF
- Avocado Toasts, Pickled Radish, Fried Shallot VG, DF
- Mini Ancho-Grilled Portobello Tacos, Avocado Cream, Herbs VG, DF, GF
- Ginger-Lemongrass Grilled Chicken Skewers with Miso-Sesame Dressing KF, DF, GF
- Sweet Glazed Turkey Meatballs KF, DF
- Thai Chicken Larb Salad on Endive (ground turkey, chili, lime, lemongrass) DF, GF

SALADS AND SOUPS

- Shaved Fennel & Kale Caesar, Brioche Croutons, Shaved Parmesan (available GF)
- Caprese, Baby Heirloom Tomatoes, Fresh Mozzarella, Basil, Butter Lettuce KF, GF
- Haricot Vert, Market Greens, Tomatoes, Sheep's Milk Feta, Charred Lemon Vinaigrette GF
- Roasted Beets, Pomegranates, Arugula, Toasted Pistachios, Orange Vinaigrette DF, VG, GF
- Tuscan Kale, Fuji Apple, Cardamom Spiced Walnuts, Maple Vinaigrette DF, VG, GF
- Romaine Hearts, Chopped Vegetables, Yogurt Ranch Dressing KF, GF
- Creamy Cauliflower Soup with Browned Butter & Brioche Croutons DF, VG, KF, GF
- Smokey Butternut Squash Soup with Toasted Pepitas KF, VG, DF, GF
- Creamy Corn Chowder with Fried Shallots KF, GF

ENTREES

- Chicken Piccata with Caramelized Fennel, White Wine & Lemon (available GF)
- Green Lasagna with Kale, Caramelized Onions & Parmesan Bechamel
- Linguini with Fresh Tomato & Basil Sauce KF (available GF)
- Buckwheat Crepes, Herbed Ricotta, Roasted Red Onion & Arugula GF
- Baked Penne with Wild Mushroom Ragu, Fresh Mozzarella
- Four-Cheese Mac & Cheese Cups KF (available GF)
- Guinness Braised Short Ribs with Caramelized Onion-Horseradish Sauce
- Almond-Crusted Tilapia with Dill Tartar Sauce KF, DF, GF
- Crispy Baked Chicken with Honey Mustard KF, DF, GF
- Turmeric Roast Chicken with Romesco Sauce GF, DF
- Grilled Flat Iron Sauce with Green Harissa GF, DF
- Ginger-Hoisin Grilled Chicken KF, DF, GF
- Fennel & Lemon Roasted Salmon with Pistachio Pesto GF
- Ancho-Chili Roasted Cod with Avocado-Horseradish Sauce & Pickled Radish DF, GF
- Turkey Bolognese on Spaghetti KF (available GF)



SIDE DISHES

- Garlic-Lemon Roasted Yukon Gold Potatoes **KF, VG, DF, GF**
- Roasted Sweet Potatoes, Coconut Oil, Frizzled Ginger **VG, DF, GF**
- Toasted Orzo Pilaf, Almonds, Herbs, Citrus **KF, VG, DF**
- Quinoa Pilaf, Caramelized Fennel, Parmesan, Kale, Garlic **VG, GF**
- Roasted Cauliflower, Oranges, Parsley **VG, DF, GF**
- Sumac Dusted Grilled Eggplant, Mint, Toasted Pinenuts, Salted Yogurt **GF (available DF)**
- Grilled Corn Succotash, Peas, Tomatoes, Basil **GF, KF, DF, VG**
- Seasonal Farmer's Market Vegetables, Miso, Rosemary **GF**
- Roasted Broccoli, Lemon, Parmesan (available without cheese) **GF, KF (available DF)**
- Roasted French Green Beans, Kalamata Olives, Tomatoes, Garlic **GF, KF, DF, VG**

DESSERT

- Lemon Buttermilk Pudding Cakes, Crushed Betties, Fresh Cream
- Bittersweet Chocolate Polenta Torte, Coffee Bean Chantilly **(available GF)**
- Dark Chocolate Brownies, Housemade Caramel, Maldon Salt
- Mini New York Cheesecakes with Mashed Raspberries **(available GF)**
- Spiced Apple Tart, Bourbon Caramel, Crème Fraiche
- Strawberry-Vanilla Compote Parfait, Ricotta Pound Cake, Cream
- Caramel Croissant Bread Pudding
- Chocolate Whoopie Pies, Orange Zest Fluff, Candied Almonds
- Caramelized Banana Pudding with Housemade Vanilla Wafers
- Coconut Pudding Cups, Toasted Cinnamon Coconut **GF, DF, VG**
- Vegan Chocolate Mousse with Raspberry Compote **GF, DF, VG**
- Blueberry Crumble, Cardamom-Walnut Topping, Vegan Ice Cream **GF, DF, VG**

"Bar" Stations

Taco Station - DF, KF

Build-Your-Own Tacos with: Grilled Chicken, Chipotle Braised Beef, Tortillas, Guacamole, Salsa, Lettuce served with Black Bean-Mango Salad and Green Rice

Falafel Station - KF

Build-Your-Own Pita with: Falafel, Pickled Cabbage, Tomatoes, Cucumbers, Tahini Dressing, Pita served with Tabbouleh Salad with Feta, and Lemony Hummus

Pasta Station - KF

Mini Four-Cheese Mac & Cheese Cups
Linguini with Creamy Fresh Tomato Sauce & Basil
Penne with Pesto & Peas

Crepe Station - KF

Top-Your-Own-Crepe with:
whipped cream, Nutella, jam, fresh berries, banana,
nuts, raspberry sauce, lemon sugar, cinnamon sugar, powdered sugar