



HOSPITALITY *at* aes

WELCOME to aes



Thank you for considering having your special event at Anshe Emet Synagogue.

We will do everything we can to brighten your day and to provide outstanding customer service to you as you plan your event with us. From this moment, until your last guest leaves and beyond, we will exceed your expectations in excellence, quality, and superior service.

Baby Namings, B'nai Mitzvah, birthdays, weddings, Shabbat dinners, shivas and funerals are treated appropriately and honored properly.

Allow us to host your next event so that you can focus on the occasion, your family and your friends.



Whether it's transforming Blum Community Hall into a fun and festive mitzvah party or creating a menu that is inspired by your first date, our team can incorporate fun personal touches into your big day.



Kim Carter Director of Hospitality

The Anshe Emet culinary team is led by Executive Chef **Javier Cruz**.

His menus present a modern American experience rooted in French techniques while honoring our Jewish traditions. Chef Cruz thoughtfully highlights local ingredients uniquely enhanced by subtle touches cultivated from his cultural and professional heritage.

If you don't see something on our vast menus that you would like to serve, please don't hesitate to work with our team to put together a custom menu!

Contact Kim and start planning today!

kcarter@ansheemet.org

773.868.5119

Kashrut is under Anshe Emet Rabbinic Supervision

LIFECYCLE *menu*



Kiddush*

\$15 per person

(M) - Meat (D) - Dairy (P) - Parve (GF) - Gluten Free
(some items can be made gluten free)

- Bagels (P)
- Gluten Free Bagels (P)
- Cream Cheese (D)
plain and chives
- Green Salad (P)
with tomatoes, cucumber, purple cabbage, carrots
- Fruit
- Egg Salad (P)
- Tuna Salad (P)
- Cookies / Brownies (P, D)
- Water, Lemonade, Freshly Brewed Regular
& Decaffeinated Coffee, and Tea

SALAD & STARTER UPGRADES

Crudit : Assortment of vegetables, Ranch (P) 1.25

Asian Slaw (P, GF) 1.50

Classic Cole Slaw (P, GF) 1.50

Hummus and Baba Ghanoush (P, GF) 1.50

Macaroni Salad (P) 1.50

Potato Salad (P, GF) 1.50

Pesto Pasta Salad (P) 1.75

Classic Caesar: Chopped Romaine | Challah Croutons | House Caesar dressing (D) 2

Israeli Couscous Salad: Chickpeas | Golden Raisins (P) 2

Buffalo Salad: Shredded Romaine Lettuce | Seasoned Corn | Red Bell Peppers | Carrots | Celery
Buffalo Roasted Chickpeas | Cauliflower | House Buffalo Ranch (P, GF) 2.50

Israeli Salad (P) 2.50

Italian Salad: Romaine and Iceberg | Black Olives | Banana Peppers | Cherry Tomatoes | Red Onions | Artichoke (P, GF) 2.50

Fall Harvest Salad: Baby Kale | Roasted Butternut Squash | Apples | Cranberries | Pomegranate Seeds | Crumbled Feta | Roasted Pumpkin Seeds
Maple Vinaigrette (D, GF) 3

Mediterranean Chopped Salad: Chopped Romaine and Radicchio | Cucumber | Red Bell Peppers | Red Onions,
Cherry Tomatoes | Kalamata Olives | Chickpeas | Crumbled Feta Cheese | House Greek Vinaigrette (D, P, GF) 3

Southwest Salad: Mixture of Tender Greens | Fire Roasted Corn | Black Beans | Tomatoes | Radishes | Tri Color Tortilla Chips
House Chipotle Ranch (P, GF) 3 Avocado Ranch +.50

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* Community Kiddush is for 250 people every week. When considering upgrades, please remember that you must include the per person price for your guests AND the community in attendance. Standard Kiddush also includes staff, linen, disposables, and beverages.

LIFECYCLE *menu*



Kiddush*

Prices listed are per person

(M) - Meat (D) - Dairy (P) - Parve (GF) - Gluten Free
(some items can be made gluten free)

SOUP UPGRADES

Curried Lentil (P, GF) 2
Barley & Lentil (P) 2
Tuscan Bean (P, GF) 2
Vegetarian Chili (P, GF) 2
Minestrone (P) 2

Broccoli Cheddar (D, GF) 2
Creamy Cauliflower (P, D, GF) 2
Creamy Mushrooms (P, D, GF) 2
Creamy Tomato (P, D, GF) 2
Mushroom Barley (P) 2
Matzo Ball (P) 2.50

MAIN UPGRADES

Potato Kugel (P, GF) 2

Three Cheese Frittata (D, GF) 2.50
Potatoes | Cheddar | Mozzarella | Parmesan

Spanish Frittata (D, GF) 2.50
Potatoes | Onions | Smoked Paprika

Spinach Frittata (D, GF) 2.50
Spinach | Mozzarella

French Toast Souffle (D, P, GF) 3
Challah | Apricots

Javi's Ultimate Kugel (D) 3
Sweet Crema | Apples | Raisins

Macaroni and Cheese (D, GF) 3.50

Cheese Lasagna (D) 4

Spinach Lasagna (D) 4.50

Lox (P) 5
Served with Onions | Tomatoes | Cucumbers

Pasta Station (P, D, GF) 5
Served with two sauces:
Marinara | Vodka Sauce | Alfredo | Pesto | Creamy Pesto

Baked Potato Bar (D, GF) 7
Served with Steamed Broccoli | Sour Cream | Onions
Cheddar Cheese | Roasted Corn | Jalapeno

Poached Salmon Fillets
with Dill Sauce and Crudité (D, GF) 8.25

DESSERT UPGRADES

Root Beer Float Bar: Vanilla Ice Cream | Chocolate Sauce | Maraschino Cherry | Sprinkles | Whipped Cream (D, GF) 1.25
Sundae Ice Cream Bar: Chocolate and Vanilla Ice Cream (dairy or parve) | Chopped Oreos | Chocolate and Rainbow Sprinkles
Chocolate Chips | Maraschino Cherries | Whipped Cream | Caramel sauce | Chocolate sauce (D, GF) 1.50

Anshe Emet Special Pastries 3

Fresh Fruit Tray 3

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PLATED *dinners*



Plated Dinner Entrees

Prices listed are per person

(M) - Meat (D) - Dairy (P) - Parve (GF) - Gluten Free
(some items can be made gluten free)

Includes

- Chef Javi's Famous Mandelbrot
- Challah and Margarine
- Water and Lemonade
- Freshly Brewed Regular & Decaffinated Coffee
- Tea Service

Chicken Dinner

\$20 per person

1 Soup or Salad Selection • 1 Chicken Selection • 1 Starch Selection • 1 Vegetable Selection • 1 Dessert Selection

Fish Dinner

\$25 per person

1 Soup or Salad Selection • 1 Fish Selection • 1 Starch Selection • 1 Vegetable Selection • 1 Dessert Selection

Beef Dinner

\$35 per person

1 Soup or Salad Selection • 1 Beef Selection • 1 Starch Selection • 1 Vegetable Selection • 1 Dessert Selection

*Hospitality staff is an additional fee and is based on event specific needs.
Gratuuity is not required but is appreciated. Any gratuity should be given in cash.*

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BUFFET *dinners*



Buffet Dinner Entrees

Prices listed are per person

(M) - Meat (D) - Dairy (P) - Parve (GF) - Gluten Free
(some items can be made gluten free)

Middle East Buffet

\$30 per person

Includes

- Chef Javi's Famous Mandelbrot
- Challah and Margarine
- Water and Lemonade
- Freshly Brewed Regular & Decaffeinated Coffee
- Tea Service
- Chef's Choice of Desserts

MAINS *(choice of two)*

- Moroccan Style Brisket with Dried Fruits
- Beef Kafta
- Beef Moussaka
- Chicken Shawarma
- Chicken with Olives and Sherry
- Salmon Shakshuka
- Tofu Shawarma
- Tofu Moussaka

SIDES *(choice of two)*

- Basmati Pilaf with Dried Fruits
- Dill Basmati Rice
- Mujadara Rice
- Herbed Couscous
- Slow Cooked Green Beans with Tomatoes
- Matboucha
- Pickled Beets, Cucumber and Cauliflower
- Falafel
- Israeli Salad

Served with Steamed Basmati Rice, Hummus & Baba Ghanoush with Pita (No Substitution)

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BUFFET *dinners*



Buffet Dinner Entrees

Prices listed are per person

(M) - Meat (D) - Dairy (P) - Parve (GF) - Gluten Free
(some items can be made gluten free)

Trattoria 3751 Buffet

\$32 per person

Includes

- Chef Javi's Famous Mandelbrot
- Challah and Margarine
- Water and Lemonade
- Freshly Brewed Regular & Decaffeinated Coffee
- Tea Service
- Chef's Choice of Desserts

MAINS *(choice of two)*

- Tuscan Meatballs
- Meat Sauce
- Brisket Ragu
- Chicken Marsala
- Chicken Vesuvio
- Salmon Putanesca
- Salmon Fra Diavolo
- Vegetarian Meatball
- Eggplant Parmesan
- Eggplant Caponata
- Lentil Bolognese

SIDES *(choice of two)*

- Garlic Bread
- Roasted Brussels Sprouts
- Roasted Fennel and Brussels Sprouts
- Garlic Cauliflower
- Roasted Pesto Cauliflower
- Roasted Zucchini and Yellow Squash
- Parmesan Roasted Zucchini and Yellow Squash
- Steamed Seasonal Vegetables
- Green Beans and Mushrooms

Served with a Choice of two Pastas and two Sauces (No Substitution)

Pasta: Spaghetti, Fettuccini, Penne, Rigatoni, Campanelle

Sauces: Marinara, Cacio a Pepe, Vodka Sauce, Alfredo, Kale Pesto, Pesto, Creamy Pesto, Mushroom Ragu

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BUFFET *diners*



Buffet Dinner Entrees

Prices listed are per person

(M) - Meat (D) - Dairy (P) - Parve (GF) - Gluten Free
(some items can be made gluten free)

California Baja Buffet

\$32 per person

Includes

- Chef Javi's Famous Mandelbrot
- Challah and Margarine
- Water and Lemonade
- Freshly Brewed Regular & Decaffeinated Coffee
- Tea Service
- Chef's Choice of Desserts

MAINS *(choice of two)*

- Chicken Pastor
- Chicken Chipotle
- Barbacoa **+5**
- Beef Chorizo
- Ground Beef
- Fish Tacos
- Grilled Tofu
- Ground Tofu
- Black Bean and Corn

Served with Mexican Rice or Cilantro Lime Rice

*& Shredded Lettuce, Onions, Chopped Cilantro, Pico de Gallo,
Tortilla Chips, Salsa, Sour Cream, Corn and Flour Tortilla*

SIDES *(choice of two)*

- Refried Beans
- Black Beans
- Black Bean & Corn Quesadilla
- Cheese Quesadillas
- Ejotes
- Roasted Calabazitas
- Roasted Elote
- Rajas
- Marinaded Nopales
- Guacamole

UPGRADES

- Agua Fresca **+1**
- Tamales **+3**

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BUFFET *dinners*



Buffet Dinner Entrees

Prices listed are per person

(M) - Meat (D) - Dairy (P) - Parve (GF) - Gluten Free
(some items can be made gluten free)

Chinese Buffet

\$33 per person

Includes

- Chef Javi's Famous Mandelbrot
- Challah and Margarine
- Water and Lemonade
- Freshly Brewed Regular & Decaffeinated Coffee
- Tea Service
- Chef's Choice of Desserts

MAINS *(choice of two)*

- Beef and Broccoli
- Mongolian Beef
- Marinated Beef
with Vegetables
- Beef Chop Suey
- Orange Chicken
- Mongolian Chicken
- Asian Marinated Tofu
- Sesame Tofu

SIDES *(choice of two)*

- Vegetarian Egg Rolls
- Vegetables Stir Fried
- Sweet and Sour Vegetables
- Mushroom and Vegetables
with Chili Sauce
- Szechuan Fried Eggplant
- Stir Fried Green Beans
- Hoisin Mixed Vegetables
- Steamed Vegetables

Served with Steamed Jasmine Rice (Substitute Vegetarian Fried Rice +2)

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THE PARTY *menu*



Appetizers

Cold Apps

| | |
|----------------------------------|--|
| Caprese Skewers | Mini Avocado Toast |
| Baba Ghanoush with Cucumber Cups | Spring Rolls with Plum Sauce |
| White Fish Ceviche Spoons | Thai Chicken Skewers |
| Dolmades | Tuile Cone with Dill Cream and Balsamic Pearls |
| Olive Tapenade Crostini | Artichoke Bottoms Stuffed with Olive Tapenade |
| Wild Mushrooms Mini Tart | Fennel and Cranberry Marmalade Crostini with Goat Cheese |

Hot Apps

| | |
|--------------------------------------|------------------------------------|
| Beef Empanada | Jalapeno Poppers |
| Vegetarian Empanada | Kafta |
| Vegetarian Egg Rolls with Plum Sauce | Falafels |
| Vegetarian Potstickers | Potato Feta Fritters |
| Crab Rangoon | Spanakopita |
| Asian Meatballs | Mini Franks wrapped in Puff Pastry |
| Tuna Cakes | Mushroom Shooter |
| Salmon Cakes | Butternut Squash Shooter |
| Pineapple Wrapped in Pastrami | Orange Carrot and Ginger Shooter |

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THE PARTY *menu*



Presentation Stations

Includes

- Chef Javi's Famous Mandelbrot
- Challah and Margarine
- Water and Lemonade
- Freshly Brewed Regular & Decaffeinated Coffee
- Tea Service

Slider Station

\$27 per person

Proteins: *(choice of two)* Grilled Chicken | Pulled BBQ Chicken | Beef Patties | Tuna Cakes | Tofu Steaks
Impossible Meat Patties | Seitan Medallions | Grilled Portabella Mushrooms

Sides: *(choice of two)* French Fries | Sweet Potato Fries | Tater Tots | Sweet Potato Tots | Potato Chips

Sauces: Ketchup | Mustard | Whole Mustard | Honey Mustard | BBQ Sauce | Carolina BBQ Sauce

Fixings: Lettuce | Tomatoes | Onions | Pickles | Relish | Crispy Onions | Jalapenos | Roasted Red Peppers

Poke Bowl Station

\$20 per person

Proteins: *(choice of two)* Tuna | Salmon | Imitation Crab | Tofu

Rice: *(choice of two)* Jasmine Rice | Brown Rice | Forbidden Rice

Toppings: Spicy Mayo | Ponzu | Asian Poke and Teriyaki Crispy Onions | Jalapenos | Edamame | Green Onions
Carrots | Cilantro | Cucumber | Corn | Pineapple | Radishes | Seaweed and Pickled Ginger

Dessert Stations

\$1.50 per person

Chocolate and Vanilla Ice Cream: *(dairy or parve)* Chopped Oreos | Chocolate and Rainbow Sprinkles | Chocolate Chips
Maraschino Cherries | Whipped Cream | Caramel Sauce | Chocolate Sauce

Root Beer Float Bar: Vanilla Ice Cream | Chocolate Sauce | Maraschino Cherry | Sprinkles | Whipped Cream

Post Shabbat Chocolate Fountain Bar: Strawberries | Pineapple | Cantaloupe | Marshmallows | Pretzel Sticks

Sweet Table: Assorted Pastries | Fresh Fruit **+1.50**

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SOUP *selections*



Soups

Chiang Mai Noodle Soup
Chicken Soup with Vermicelli Noodle
Chinese Vegetable Soup
Thai Chicken and Noodle Soup
Basil Zucchini Soup
Black Bean Soup
Carrot and Red Lentil Soup
Chickpea and Pasta Soup
Chunky Bean and Vegetable Soup
Curried Lentil Soup
Green Lentil Soup
Lentil and Kale Soup
Lentil and Pasta Soup
Lentil Soup with Rosemary
Red Bean Soup
Smoked Turkey and Lentil Soup
Tuscan Bean Soup
White Bean Soup
Beef and Potato Soup
Carrot and Ginger Soup
Beef and Bean Chili
Vegetarian Chili
White Bean Chicken Chili
with Green Chiles
White Bean Chili
Green Chile Corn Soup
Cream of Celery Root Soup
Broccoli and Potato Soup
Carrot and Coriander Soup with Greek Yogurt
Cauliflower and Pumpkin Seed Soup
Cream of Cauliflower
Cream of Mushroom

Cream of Mushroom Soup with Tarragon
Cream of Scallions Soup
Cream of Spinach Soup
Cream of White Bean Soup
Creamy Tomato Soup
Creamy Zucchini Soup
with Feta Cheese Crumbles
Green Bean and Parmesan Cheese Soup
Moroccan Vegetable Soup
Pumpkin and Coconut Soup
Cabbage and Potato Soup
Curried Butternut Squash
Fennel and Broccoli Soup
Harvest Bowl Soup
Bean and Pasta Soup
Chunky Pasta Soup
Turkey or Chicken Noodle Soup
Chicken Stelletta Soup
Gazpacho Soup
Genoese Minestrone Soup
Green Pea and Mint Soup
Melon and Basil Soup
Roasted Pepper Soup
Summer Minestrone Soup
Summery Tomato Soup
Zucchini Soup with Pasta
Tomato Basil Soup
Whole Grains/ Barley and Lentil Soup
Butternut Squash Bisque
Chicken Minestrone
Chunky Chicken Soup

Curried Carrot and Apple Soup
Curried Celery Soup
Farmhouse Soup
Fresh Tomato and Bean Soup
Garlicky Lentil Soup
Green Pea Soup with Spinach
Italian Arugula and Potato Soup
Leek, Potato and Parsnip Soup with Ginger
Minestrone Soup
Moroccan Harina Soup
Mushroom and Herb Potage Soup
Mushroom, Celery and Garlic Soup
Pistou Soup
Provençal Vegetable Soup
Pumpkin Soup
Ribollita Tuscan Soup
Root Vegetable Soup
Spiced Lentil Soup
Spinach and Lemon Soup with Meatballs
Split Pea and Pumpkin Soup
Sweet Potato and Parsnip Soup
Sweet Potato and Red Pepper Soup
Vegetable and Herb Chowder Soup
Vegetable Soup with Coconut
Winter Vegetable Soup

SALAD *selections*



Leafy Green Salads

Classic Caesar: *Chopped Romaine | Challah Croutons | House Caesar Dressing*

Brussel Caesar: *Chopped Romaine & Shaved Brussels Sprouts | Roasted Pepita Seeds | House Caesar Dressing*

Italian: *Romaine and Iceberg | Black Olives | Banana Peppers | Cherry Tomatoes | Red Onions | Artichokes | Italian Dressing*

Mediterranean Chopped: *Chopped Romaine and Radicchio | Cucumber | Red Bell Peppers | Red Onions
Cherry Tomatoes | Kalamata Olives | Chickpeas | Crumbled Feta Cheese | House Greek Vinaigrette*

Southwest: *Mixture of Tender Greens | Fire Roasted Corn | Black Beans | Tomatoes | Radishes
Tri Color Tortilla Chips | Chipotle Ranch (Upgrade to Avocado Ranch +.50)*

Wild Rice Southwest: *Mixture of Tender Greens | Wild Rice | Roasted Sweet Potato | Roasted Corn
Black Beans | Bell Peppers | Roasted Pumpkin Seeds | Honey & Cilantro Vinaigrette*

Asian Mandarin & Sesame: *Spinach | Shredded Green and Purple Cabbage | Shredded Carrots | Scallions
Mandarin Segments | Sesame Vinaigrette*

Kale Chipotle: *Chopped Kale | Quinoa | Fired Roasted Elote | Banana Peppers | Peppadew Peppers | Chipotle Ranch*

Lemony Arugula: *Baby Arugula | White Beans | Tricolor Cherry Tomatoes | Lemon Vinaigrette*

Brazilian Salad: *Baby Arugula | Sliced Hearts of Palm | Tomatoes | Pickled Red Onions | Chimichurri Vinaigrette*

Spinach: *with Balsamic Marinated Grilled Vegetables | Balsamic Vinaigrette*

Spinach and Strawberry: *Spinach and Green Mix | Sliced Strawberries | Red Onions | Crumbled Feta Cheese | Balsamic Vinaigrette*

Spinach and Pomegranate: *Spinach and Green Mix | Pomegranate Seeds | Red Onions | Diced Apples | Crumbled Feta Cheese | Balsamic Vinaigrette*

Buffalo: *Shredded Romaine Lettuce | Seasoned Corn | Red Bell Peppers | Carrots | Celery
Buffalo Roasted Chickpeas and Cauliflower | House Buffalo Ranch*

Fall Harvest: *Baby Kale | Roasted Butternut Squash | Apples | Cranberries | Pomegranate Seeds | Crumbled Feta Cheese
Roasted Pumpkin Seeds | Maple Vinaigrette*

Blueberry Spinach: *Baby Spinach | Ripe Blueberries | Broccoli Florets | Crumbled Feta Cheese
Candied Pepita Seeds | Lemon Poppy Seed Dressing*

Crunchy Thai: *Chopped Kale | Napa Cabbage | Red Cabbage | Bell Peppers | Shredded Carrots | Diced Mangoes
Green Onions and Cilantro | Sesame Dressing*

SALAD *selections*



Compound Salads

| | |
|-------------------------------|---|
| Tuna Salad | Thai Sweet Chili Barley and Vegetables |
| Egg Salad | Harvest Wild Rice |
| Israeli Salad | Quinoa Orange Salad |
| Israeli Lentil Salad | Blueberry Quinoa Salad |
| Israeli Couscous Salad | Quinoa Black Bean Salad |
| Classic Macaroni Salad | Quinoa with Chickpeas and Tomatoes |
| Italian Pasta Salad | Quinoa, Arugula and Pomegranate Salad |
| Pesto Pasta Salad | Southwest Quinoa Salad |
| Southwest Pasta Salad | Toasted Quinoa and Grape Salad |
| Thai Pasta Salad | Classic Coleslaw |
| Classic Potato Salad | Jicama and Broccoli Slaw |
| German Potato Salad | Southwest Corn Slaw |
| Roasted Sweet Potato Salad | Asian Coleslaw |
| Chili Lime Sweet Potato Salad | Classic Tabbouleh |
| Butternut Squash and Spelt | Beet Tabbouleh |
| Barley and Cranberry | Caribbean Tabbouleh (<i>Diced Mangoes</i>) |
| Farro and Corn with Arugula | Lentil Tabbouleh |
| Greek Summer Farro | Curried Rice Salad with Apples and Golden Raisins |
| Roasted Beet and Freekeh | Farro Arugula and Cranberry Salad |

VEGAN & VEGETARIAN *selections*



Vegan & Vegetarian Mains

Tofu Caponata

Tofu Cacciatore

Asian Roasted Tofu

BBQ Tofu

Spinach Curry Tofu

Italian Style Tofu

Mediterranean Tofu

Tofu Stir Fry

Miso Tofu

Teriyaki Tofu

Sweet and Sour Tofu

Kung Pao Tofu

Eggplant Parmesan

Impossible Meatballs

POULTRY *selections*



Poultry Mains

| | |
|----------------------------------|-----------------------|
| Chicken Stir Fry | Adobo Chicken |
| Chicken Piccata | Jamaican Jerk Chicken |
| Chicken Curry | Santa Fe Chicken |
| Chicken Tikka Masala | Blackened Chicken |
| Kung Pao Chicken | Chicken Vesuvio |
| Pesto Chicken Bruschetta | Mango Chicken |
| Chicken Bruschetta | Chicken Vindaloo |
| Grilled Chicken with Mango Salsa | Chicken Marsala |
| Chicken Shawarma | Chicken Schnitzel |
| Mole Chicken | BBQ Chicken |
| Orange Chicken | Chicken Chipotle |
| Coq au Vin | Tuscan Chicken |
| Herb Roasted Chicken | |

FISH *selections*



Fish Mains

Pesto Baked Salmon

Tuscan Garlic Salmon with Spinach and Tomatoes

Mediterranean Baked Cod, Salmon, or Tilapia

Poached Salmon with Dill Yogurt Sauce

Miso Salmon

Cajun Salmon

Teriyaki Salmon

Salmon Piccata

Alaskan Pollock with Mango Salsa

Tuna Steaks

Parmesan Crusted Tilapia

Thai Seafood Curry

Blackened Cod, Salmon, or Tilapia

Maple Balsamic Rainbow Trout

Salmon Puttanesca

Salmon fra Diavolo

BEEF *selections*



Beef Mains

Red Wine Braised Brisket

Texas Style Brisket

Brisket and Mushroom Stew

Hanukkah Brisket (*Cranberry and Onion*)

BBQ Brisket

Roast Beef

Beef Stew

Beef Bourguignon

Corned Beef and Cabbage

Sous Vide Ribeye

Mongolian Beef

Beef and Broccoli

Massaman Beef Curry

Hong Kong Beef Curry

Meatloaf

Beef Stroganoff

Shepherd's Pie

Classic Meatballs

Swedish Meatballs

Italian Meatballs

Kafta

Guinness Beef Stew

STARCOH *selections*



Starch Selections

| | |
|--------------------------------|---|
| Baked Potatoes | Jasmine Rice |
| Warm German Potato Salad | Fried Rice (<i>Vegetarian, Vegan or Meat</i>) |
| Warm Lentil Salad | Basmati Rice |
| Spaghetti | Dill Basmati Rice |
| Fettuccini | Basmati Pilaf with Dried Fruits |
| Penne | Mujadara Rice |
| Rigatoni | Kashmiri Pulao |
| Gnocchi | Biryani Rice |
| Campanelle | Yellow Rice |
| Jumbo Red Pepper Ravioli | Cilantro Lime Rice |
| Jumbo Butternut Squash Ravioli | Mexican Rice |
| Jumbo Spinach Ravioli | Dirty Rice |
| Jumbo Mushroom Ravioli | Risotto |
| Jumbo Sweet Potato Ravioli | Mashed Potatoes |
| Couscous | Duchess Potatoes |
| Herbed Couscous | Roasted Potatoes |
| Couscous Pilaf | Roasted Sweet Potatoes |
| Garlic Bread | |

VEGETABLE *selections*



Vegetable Selections

Roasted Zucchini and Yellow Squash

Parmesan Roasted Zucchini and Yellow Squash

Steamed Seasonal Vegetables

Green Beans and Mushrooms

Cauliflower Manchurian

Bhindi Masala (Okra)

Baingan Bharta (Eggplant)

Ejotes

Roasted Calabazitas

Roasted Elote

Marinated Nopales

Guacamole +3

Roasted Broccoli

Steamed Bok Choy

Vegetables Stir Fried

Sweet and Sour Vegetables

Mushroom and Vegetables with Chili Sauce

Szechuan Fried Eggplant

Stir Fried Green Beans

Hoisin Mixed Vegetables

Slow Cooked Green Beans with Tomatoes

Israeli Salad

Pickled Beets, Cucumber and Cauliflower

Roasted Brussels Sprouts

Roasted Fennel and Brussels Sprouts

Garlic Cauliflower

Roasted Pesto Cauliflower

A top-down view of a wooden board filled with various dessert ingredients for a s'mores bar. The ingredients include: a large pile of blackberries at the top left; a small bowl of dark chocolate sauce with a silver spoon; a large bowl of chocolate ice cream; a bowl of white ice cream; a bowl of raspberry sauce; a bowl of white marshmallows; a pile of round cookies; a pile of square wafers; a small bowl of colorful sprinkles; a pile of red cherries; a pile of blueberries; and a large bowl of chocolate sauce. A wooden rolling pin is visible at the top left corner.

Dessert Selections

Root Beer Float Bar: *Vanilla Ice Cream | Chocolate Sauce | Maraschino Cherry | Sprinkles | Whipped Cream (D, GF)* **1.25**

Sundae Ice Cream Bar: *Chocolate and Vanilla Ice Cream (dairy or parve) | Chopped Oreos | Chocolate and Rainbow Sprinkles
Chocolate Chips | Maraschino Cherries | Whipped Cream | Caramel Sauce | Chocolate Sauce (D, GF)* **1.50**

Post Shabbat Chocolate Fountain Bar: *Strawberries | Pineapple | Cantaloupe | Marshmallows | Pretzel Sticks (D, GF)* **1.50**

Anshe Emet Special Pastries **3**

Fresh Fruit Tray **3**

FACILITIES *fees*



B'nai Mitzvah Party

Dining & buffet tables and chairs

Linen on tables and buffets, linen napkins with choice of black or white

Standard disposables

Customized lighting package

Event planning assistance

Security & maintenance

Silent Disco party option for up to fifty participants **\$350 extra**

\$2,875/Member; \$4,875/Non-Member

B'nai Mitzvah Micro Reception

2 Hour Maximum

Dining & buffet tables and chairs

Linen on tables and buffets, linen napkins
with choice of black or white

Standard disposables

Security & maintenance

Silent Disco party option
for up to fifty participants **\$350 extra**

\$250/Member; \$350/Non-Member

Friday Night Dinner

Dining & buffet tables and chairs

Linen on tables and buffets, linen napkins
with choice of black or white

Standard disposables

Security & maintenance

\$250/Member; \$350/Non-Member

*Hospitality staff is an additional fee and is based on event specific needs.
Gratuuity is not required but is appreciated. Any gratuity should be given in cash.*

Some event options may vary

FACILITIES *fees*



Wedding

CEREMONY

\$0/Member; \$1,000/Non-Member

Additional rooms outside of ceremony space: \$500/Member; \$700/Non-Member

RECEPTION

\$2,875/Member; \$4,875/Non-Member

| | |
|---|--|
| Dining & buffet tables and black chairs | Event planning assistance |
| Linen on tables and buffets, linen napkins with choice of black or white | Security & maintenance |
| Standard disposables | Silent Disco party option for up to fifty participants \$350 extra |
| Customized lighting package | |

Baby Naming / Bris

Dining & buffet tables and chairs
Linen on tables and buffets, linen napkins
with choice of black or white
Standard disposables
Security & maintenance
One Hospitality service staff
\$300/Member; \$400/Non-Member

Shiva

Dining & buffet tables and chairs
Linen on tables and buffets, linen napkins
with choice of black or white
Standard disposables
Security & maintenance
One Hospitality service staff
\$300/Member; \$400/Non-Member

*Hospitality staff is an additional fee and is based on event specific needs.
Gratuuity is not required but is appreciated. Any gratuity should be given in cash.*

Some event options may vary







Anshe Emet Synagogue • 3751 N Broadway • 773.281.1423 • ansheemet.org/catering