



K O S H E R S E A T E D D I N N E R M E N U



KOSHER SEATED DINNER MENU

GOURMET COFFEE IS INCLUDED IN ALL DINNER MENUS.

ICE WATER WILL BE PRE-SET AT GUEST TABLES.

MENU I

Salad Course with an Assortment of Bread: (Choose One)

- Spinach salad of poached cranberry, feta cheese, grape tomato, roasted red onion mandarin orange and toasted almond with honey cranberry vinaigrette
- Fresh greens, goat cheese crostini, tomato, cucumber, crispy onion and sherry vinaigrette
- Mixed greens with crumbled goat cheese, toasted nuts, red and yellow grape tomatoes with sherry vinaigrette
- Baby spinach and field greens with toasted walnuts, mandarin orange, pickled Bermuda onion and raspberry vinaigrette

Entree Course: (Choose One)

- Traditional brisket with rosemary roasted red skinned potatoes and sautéed seasonal vegetables with extra virgin olive oil and a demi glaze*
- Lemon and thyme seared chicken breast with Mediterranean orzo pasta and topped with grilled asparagus
- Herb grilled salmon over spiced couscous, sautéed green beans with lemon and herb compound butter
- Herb grilled salmon, pine nut risotto and sautéed green beans with a lemon and herb compound butter

Dessert Course: (Choose One)

- Roasted apple cheesecake with nutmeg cream
- Peanut butter chocolate mousse terrine with chocolate ganache and toasted almond
- Roulade of bittersweet cocoa sponge cake and hazelnut buttercream with crème anglaise
- Tres leche cake with dulce de leche drizzle
- Mini pineapple upside down cake with rich pineapple mousse
- Perfectly chocolate cake with chocolate ganache and a berry garnish

\$44

*Parve salads and desserts can be customized



GENERAL INFORMATION

FOOD AND BEVERAGE MENU

The final food and beverage selections must be confirmed at least 30 days prior to the event.

GUARANTEE AGREEMENT

An estimate of the final guest count is due two weeks prior to the event. The final guarantee of attendance is due seven business days prior to the event. You will be responsible for payment of the guaranteed amount, as well as any overage served.

DEPOSIT AND PAYMENT

A deposit of \$2,000 is due upon signing the event space contract. The remaining balance is due seven business days before the event.

SERVICE CHARGE AND SALES TAX

A 23% taxable service charge will be added to your final invoice. The current tax rate in Hillsborough County is 7.5%. The tax will be applied on top of the subtotal and service charge to all services rendered.

PRICING

All menu pricing is a per person cost. The seated dinner menus are designed for parties with 50 or more guests. If a party is smaller than 50 guests, please ask your event coordinator for price differentials.

LINEN

All guest table linens are included in the menu price. The client will have a wide variety of colored 120" linen and napkins to choose from.

FOR MORE INFORMATION

(813) 575-7522 info@sbgjcc.com

