The Community House in partnership with Quality Kosher Catering

KOSHER WEDDING PACKAGE

Package includes

A five-hour house brands package bar and champagne toast provided by The Community House.

A Kosher bar can be provided by The Community House for an additional price.

Quality Kosher Catering to provide, choice of five passed hors d'oeuvres for your reception, two-course plated meal to include choice of salad and entree, cake cutting, fresh fruit display, coffee and tea service to accompany cake provided by Quality Kosher Catering. Cake price is additional and based on selection, size and design. All Kosher flatware and china are included in this package.

The Community House will provide floor-length linens and a colored napkin of your choice.

The Community House can assist with your design and floral needs through our preferred partners.

Event managers, chefs and staff from both The Community House and Quality Kosher Catering will be onsite to execute your Kosher Catering needs at The Community House.





KOSHER WEDDING PACKAGE

Your Special Day Includes

HORS D'OEUVRES RECEPTION

(Served for One Hour)

CHOICE OF FIVE PASSED HORS D'OEUVRES

CHAMPAGNE TOAST

MOITZY CHALLAH AND INDIVIDUAL HOUSE-MADE CHALLAH ROLLS

(Preset and Individually Served)

SALAD COURSE

PLATED ENTREE

(Paired with Choice of Starch and Two Vegetables)

CAKE CUTTING

FRESHLY BREWED COFFEE, TEA AND FRESH FRUIT TO ACCOMPANY CAKE

(Wedding Cake Priced Separately)

BAR SERVICE

(Five Hour Open Bar, Provided by The Community House)

House Brand Liquors, Domestic and Imported Beer Wines, Soft Drinks, Juices, Sparkling Water Premium Brands (add \$8.00 per person) Top Shelf Brands (add \$15.00 per person)





HORS D'OEUVRES

(Select Five Passed Items)

Smoked Salmon and Cucumber Salad Smoked Turkey and Dried Apricot Gazpacho Soup Shooters Crudités in Shot Glasses Antipasti Chicken Skewers Asian Style Beef Teriyaki Salmon Carpaccio Baby Hot Dogs in Blankets Battered Fried Chicken Tidbits Hand-Folded Mini Potato Knishes Mini Corned Beef Pinwheels Mini Vegetarian Egg Rolls Spinach Stuffed Mushrooms Spinach en Phyllo Chickpea Simosas Russian Beef Canapes

STATION SET HORS D'OEUVRES

Yukon Gold Potato Latkes

Vegetarian Corn Cakes

(Please Inquire Further on Menus and Details)





PLATED ENTREES

CHICKEN SCALOPPINI

Individually Tenderized Thin Sliced Chicken Breast, Flour Battered, Sautéed with Chef's Seasoning Blend and Herbs, Served with Morel Sauce

LEMON CHICKEN TOSCA

Lemon Herb Battered Chicken Breast, Pan Seared with Fresh Herbs, Served with Fresh Zucchini, Pepper and Caper Relish and Lemon Veloute

STUFFED CHICKEN MEDALLIONS

Savory Challah, Mushrooms and Celery Stuffed Chicken, Served with Dark Mushroom Demi-Glace

TERIYAKI SALMON

Asian Spiced, Dry Rubbed Salmon with Sweet Soy Glaze, Served with Sunflower Asian Slaw

ENHANCED ENTREE SELECTIONS

CHICKEN WELLINGTON

Seared Chicken Breast with Mushroom Duxelle Crust in Puff Pastry Served with a Rich Bordelaise Sauce (add \$5.00 per person)

SPANISH SFARED PAILLARD

Skin-On, Herb Roasted Chicken Paillard Seared with Dijon, Black Olives, Rosemary and Thyme Served with a Citrus, Olive and Cider Vinaigrette Served on a Bed of Arugula (add \$5.00 per person)

RIB EYE FILET MIGNON

Select Cut, Hand Carved as Filet Mignon, Wet Aged with Fresh Herbs and Spices, Grilled and Roasted to Medium, Topped with Garlic Herb "Butter" (add \$20.00 per person)

CHATEAUBRIAND

Whole Roasted Center Loin Ribeye, Wet Aged with Herb and Spice Infused Oil, Sliced Prior to Serving Guests, Served Medium Rare with Morel Sauce (add \$20.00 per person)





ACCOMPANIMENTS

SALAD

(Select one)

CAESAR SALAD

Fresh Romaine Lettuce and Homemade Seasoned Croutons Served with Chef's Classic Caesar Dressing (anchovies are optional)

FRESH GARDEN SALAD

California Baby Lettuces, Romaine, Radicchio, Shredded Salad Carrots, Purple Cabbage, Tomatoes, Served with Choice of Non-Dairy Ranch and Balsamic Dressings

MICHIGAN SALAD

Mixed Greens to include: Romaine, Spinach and Arugula Topped with Julienne Peppers, Jicama, Watermelon Radish, Shelled Pistachio or Sunflower Seeds, Dried Cranberries Served with your choice of Mixed Berry or Mango Vinaigrette

BALSAMIC ROASTED VEGETABLE SALAD

Mixed Romaine, Spinach, Arugula Lettuce, Roasted Sweet Potatoes and Beets, Avocado, Purple Cabbage, and Honey Candied Almonds, Served with Honey Dijon Balsamic Vinaigrette (add \$3.00 per person)

STARCH

(Select one)

Wild Rice Pilaf
Roasted Redskin Potatoes
Mashed Potatoes
Sweet Potato Hash
Duchess Potatoes

VEGETABLE

(Select one)

Haricot Vert

Baby Carrots

Asparagus

Broccolini

Roasted Tomatoes

Roasted Bell Pepper

COMMUNITY HOUSE



WEDDING CAKE

Design, Flavor and Pricing TBD, Based on Client Selection with Quality Kosher Catering

WEDDING CAKE ACCOMPANIMENTS

Fresh Fruit Display
Freshly Brewed Coffee and Tea



