



B-MITZVAH KIDDUSH INFORMATION & MENUS

Congregation Beth El is excited to present our new B-Mitzvah Kiddush program! The streamlining and standardization of menus, fees, and processes will help make your simcha more cost effective and stress free. We wish you and your family a hearty Mazal Tov in advance and look forward to working with you to make this a memorable occasion.

The B-Mitzvah family is required to provide a congregational kiddush following the Saturday morning service. If your simcha is on a Saturday afternoon or weekday, and you would like to sponsor kiddush following the service, contact Heather Garrett for more information.

In most cases, Robin Finkelstein, with the help of the synagogue's professional kitchen staff, will be helping you through the planning and execution of the event. If you choose to use an outside caterer, you will need to arrange that with Heather Garrett. You will be charged for fees associated with the use of the social hall, kitchen, linens, waitstaff, equipment, etc. These fees are all waived if you allow Beth El to cater your kiddush. Whether you choose the in-house option or a private caterer, you must include in your kiddush, not only your guests, but the other members of the congregation who are in attendance that morning.

We are pleased to offer a Classic Kiddush menu that includes a variety of options, along with specialty luncheon menus. Hot and cold a la carte selections, and various platters and bakery items can be added to enhance any menu. We are happy to work with you to make your kiddush suit your style. Note that in the case of a double B-Mitzvah ceremony, both families must agree on the same catering option and the same menu.

There is a gluten-free (GF) table at every kiddush. This table will have GF bagels, as well as a platter of assorted GF sweets. Other items from your selected menu will be added if they are GF. While none of the menu items prepared by our kitchen staff contain nuts, Beth El and our food providers do not have nut-free kitchens. Be aware that some of the items on the GF platter of sweets do contain nuts. Please be sure to advise us of other significant dietary issues your guests may have and we will make every effort to ensure that everyone can participate in and enjoy the kiddush.

The required Kiddush Fund contribution of \$2300 per family covers the cost of the Classic Kiddush menu for up to 75 of your guests (if members of the congregation have been invited to your simcha, they must be included in your guest count). It also covers all linens, tableware, and waitstaff. There are additional fees for alternate menus, the addition of hot/cold a la carte items, specialty platters and bakery items, and additional guests. Note that all monies paid towards the kiddush are 100% tax deductible. Personal finances should not be a barrier to your ability to sponsor the congregational kiddush. If you require special financial arrangements, contact Heather Garrett.

Classic Kiddush

The Kiddush Fund contribution covers this menu for up to 75 of your guests.
The price for each additional guest is \$14.25.

Ceremonial Wine and Grape Juice
Ceremonial Challah
Simcha Candies

Plain Sliced Bagels
Plain Cream Cheese
Hummus

(choose 1)

Baked Ziti

Kugel

Macaroni & Cheese

Mini Pizza Bagels

Mini Potato Puffs

Potato Latkes with Applesauce & Sour Cream

Sesame Noodles

(choose 1)

Egg Salad

Tuna Salad

(choose 2)

Caesar Salad

Marinated Green Beans

Israeli Couscous with Roasted Seasonal Vegetables

Israeli Salad (cucumbers & tomatoes)

Spinach Salad

Tossed Salad with Balsamic, Italian or Ranch Dressing *(choose a dressing)*

Vegetable Crudités with Hummus or Ranch Dressing *(choose a dressing)*

(may include: baby carrots, broccoli, red peppers, grape tomatoes, zucchini, other seasonal vegetables)

Your Choice of Sweets: Brownies, Bars, Cookies & Loaf Cakes

Coffee, Tea, Water & Punch

A maximum of 3 hot and/or cold a la carte items may be added for an additional charge.

Israeli Luncheon

Additional \$225.00 covers up to 75 of your guests.
The price for each additional guest is \$16.00.

Ceremonial Wine and Grape Juice
Ceremonial Challah
Simcha Candies

Pita Pockets
Falafel Balls
Tahini
Tabbouleh
Hummus

Stuffed Grape Leaves
Babaganoush

Israeli Salad
(cucumber & tomato salad)

Field Greens with Balsamic Vinaigrette

Seasonal Fruit Bowl

Your Choice of Sweets: Brownies, Bars, Cookies & Loaf Cakes

Coffee, Tea, Water & Punch

A maximum of 3 hot and/or cold a la carte items may be added for an additional charge.

Deli Luncheon

Additional \$600.00 covers up to 75 of your guests.
The price for each additional guest is \$18.95.

Ceremonial Wine and Grape Juice
Ceremonial Challah
Simcha Candies

Mini Challah Rolls and Rye Bread

Deli Platter:
Corned Beef and Roast Turkey
Lettuce and Tomato
Russian Dressing and Mustard

Veggie Sub
(for vegan/vegetarian guests – please provide a count)

Egg Salad

Cole Slaw

Marinated Cucumber Salad

Potato Salad

Pickles

Potato Chips

Your Choice of Sweets: Brownies, Bars, Cookies & Loaf Cakes

Coffee, Tea, Water & Punch

A maximum of 3 hot and/or cold a la carte items may be added for an additional charge.

Selection of Sweets

The following items are all nut-free.

Brownies/Bars *(choose 3)*

Chocolate Brownies

Blondies - a combination of brown sugar and dark chocolate chunks

Apricot Crumb Bars (Vegan) - lots of jam with a shortbread crust and crumbly topping

Raspberry Crumb Bars (Vegan) - lots of jam with a shortbread crust and crumbly topping

Lemon Bars - tart and sweet lemon curd atop a shortbread crust

Cookies *(choose 3)*

Chocolate Chip

Chocolate Crinkle - rich chocolate rounds bathed in powdered sugar

Snickerdoodle - delicious sugar cookies dusted with cinnamon sugar

Sugar Sprinkle - sugar cookies sprinkled with colored sprinkles

Sunflower Oatmeal Raisin - chewy chunky cookie bursting with raisins & sunflower seeds

Jam Thumbprint (Vegan) - shortbread cookies with raspberry, strawberry & apricot jam

Loaf Cakes *(choose 1)*

Chocolate Chunk Banana Bread

made with semi-sweet chocolate and 50% whole-wheat flour

Lemon Blueberry Bread - tart lemon bread with blueberries and a sweet crumb topping

Marble Cake - the solution for those who can't decide between vanilla and chocolate

Pumpkin Bread - moist with lots of pumpkin flavor, cinnamon, ginger, nutmeg & cloves

Gluten Free

A platter of assorted gluten-free sweets will be provided at the gluten-free kiddush table.

*Please note that items on this platter may contain nuts.

Specialty Platters

Large Seasonal Fruit Platter

Assorted Melons, Berries, Grapes, Etc.

\$400.00

Seasonal Fruit Bowl

(may include: oranges cut in quarters, grapes, etc.)

\$150.00

Assorted Crudités Platter

Hummus or Ranch Dressing (*choose 1*)

Seasonal Vegetables

(may include: baby carrots, broccoli, red peppers, grape tomatoes, zucchini, other seasonal vegetables)

\$335.00

Sliced Cheese Platter

Sliced Munster, Swiss, Cheddar - based on availability

\$185.00

Israeli Platter

Stuffed Grape Leaves, Kalamata Olives, Hummus, Tabbouleh, Babaganoush

Pita Bread or Pita Crisps (*choose 1*)

\$435.00

Special Additions

Mini-Cupcakes (nut-free).

\$13.00 per dozen

Signature Assortment Cupcakes

chocolate celebration, vanilla celebration, and red velvet

Mini Chocolate Celebration Cupcakes

chocolate cupcake topped with classic buttercream and sprinkles

Mini Vanilla Celebration Cupcakes

vanilla cupcake topped with classic buttercream and sprinkles

Mini Red Velvet Cupcakes

delightful cupcake with a hint of cocoa and topped with vanilla cream frosting

Custom Sheet Cake

We are happy to order a custom sheet cake for you. There are a variety of cake and frosting flavors available, as well as flower decorations and personalization.

If you'd like to provide your own cake, it must have a hechsher and be ordered from Sunflower Bakery or Costco (*Wheaton location only*). If you choose the deli menu, the cake must be parve. Contact Beth El's main office to arrange delivery.

Ice Cream Bar

\$725.00 for up to 75 guests

\$4.00 each per additional guest

Vanilla & Chocolate Ice Creams

Whipped Cream, Chocolate Chips, Chocolate Sauce

Sliced Strawberries or Blueberries

Upgrades

Deluxe Bakery Bagel

(assorted selection from Goldberg's)

\$160.00 for up to 75 guests

\$1.25 each per additional guest

Vegetable Cream Cheese

\$15.00 for up to 75 guests

\$5.00 per additional 25 guests

Lox Spread

\$25.00 for up to 75 guests

\$8.50 per additional 25 guests

Hot and Cold a la Carte Items

	Price for up to 75 guests	Price per additional guest
Cold Items		
Roasted Seasonal Vegetables	\$375.00	\$3.00 each
Tuna Salad	\$425.00	\$3.40 each
Egg Salad	\$425.00	\$3.40 each
Whitefish Salad	\$500.00	\$4.00 each
Baked Salmon	\$800.00	\$6.40 each
Nova with Lettuce, Tomato, Red Onion, Cucumber, and Swiss Cheese	\$900.00	\$7.00 each
Hot Items		
Blintzes with Sour Cream	\$350.00	\$2.70 each
Falafel	\$295.00	\$2.50 each
Spinach or Broccoli Quiche	\$350.00	\$2.70 each
Spanakopita	\$250.00	\$2.00 each



30 Minutes and A Smile

Every Saturday morning, Shabbat services are followed by a lovely kiddush. When there is a B-Mitzvah, volunteers are needed to welcome congregants and guests and help with serving the food (no food prep or clean up is involved). Each B-Mitzvah family is required to participate in the serving of one kiddush. This experience is a wonderful opportunity to see how the kiddush is prepared and to join in the excitement of the congregation's life cycle events. Serving at a kiddush is an important way to build Beth El's sense of community.

You can choose the date that you would like to do this mitzvah. Each B-Mitzvah child and one parent/guardian need to sign up but other family members are welcome to help as well. We encourage you to serve before the date of your B-Mitzvah, but it can be done at any time during the year that your simcha occurs.

Signing up is easy! Visit www.bethelmc.org/kiddush and click on the large blue button to access SignUpGenius. Select a date that works for your family and click "Sign Up". Then, click "Save & Continue" at the bottom of the page ("Submit & Sign Up" on your phone). Put the names of the people who will be volunteering under "My Comment" and the number of people under "Quantity". Fill in your name and email address and click "Sign Up Now". Then, look forward to doing one of the happiest mitzvot at Beth El.

On the date you choose, you will need to arrive by 11:45 am (if you are attending services, leave at "Ein Keloheinu"). Check in with the Catering Volunteer who will provide you with an apron and assign you to a table. You will serve until about 15 minutes after the service ends. After serving, there will be plenty of time for you to fill your own plate and enjoy lunch and socialize with friends, fellow congregants, and guests. If you enjoy the experience, we encourage you to sign up again, anytime.

All it takes is "30 Minutes and a Smile!"