

VANDERBILT KOSHER CATERING

Our panel of Selected Kosher Caterers present Comfortably Priced Glatt Kosher Catered Events for every occasion & celebration combining Traditional and Avant-garde Kosher Cuisine with Superb Service in an Impressive Facility emphasizing presentation & logistical perfection

Supervised Kashrut ... Outdoor Chupah
Large Capacity when Mehitza is Required
Savvy to Mid-eastern & Sephardic Cultural Needs
Fine Kosher Wines ... Décor & Design Expertise
Our Kosher Catering Liaison has over 50 years of years of Kosher Catering Experience

Some Vanderbilt Kosher Catering Concepts

After carefully listening to your personal preferences, we'll lend our experienced advice and expert opinion to produce a comfortably priced Glatt Kosher event, creatively customized to your exact needs so as to work perfectly at our uniquely magnificent facility using any one of our Selected Kosher Caterers combined with our Vanderbilt Sensational Service. Whether it be an Outdoor Wedding with Under-the-sight-of God Chupah, Bat Or Bar Mitzvah, Bris, Corporate Event, Fun'd-raiser, Holiday Party or Any Joyous Jewish Occasion, it's our guaranteed goal to present catered events that will be memorable beyond your expectations.

Early Sundown Wedding Concept

During this time of year guests can wait a while for heavier foods & Ceremony First makes sense.

- 1) **Pre-Ceremony Repast...** Arriving guests are treated to an opening gesture of hospitality prior to the ceremony: Fruit Punch, Light Champagne Punch, Sodas, Waters, Coffee & Teas in Silver Samovars with Fruits, Crudités, Hummus, Pita, Spreads, Salads, Rugalah, Etc ... **Bedecking...** During this time the Bride may have an elaborate Bedecking in our Palm Room with room for dancing or a Private Bedecking in the Bridal Suite while the Groom is calmly enjoying the same in another private area.
- 2) **Ceremony ...** Guests are seated indoors with Chupah in any of three locations or Chupah is on our Ocean Deck visible to guests comfortably seated indoors.
- 3) **Full Elaborate Smorgasbord...** [Men & Woman in separate areas, if so desired] featuring as many as Chai (18) Spectacular Hors D'oeuvres passed in series, Classic Crudités Display, Chef's Action Stations (6 to 8 selections featuring: carvings, sushi bar, asian wok station, antipasto & pasta station, mid-eastern chaux-froid buffet, caviar & vodka display with ice-carving, tex-mex chaux-froid station, steak Diane flambé, panini grill and others ... **Full Premium Open Bar...** Fine Kosher Wines & Premium Liquors are included throughout the event
- 4) **Sit-down Banquet Dinner...** Served in any one of six service styles or a combination of them all by one of the best trained service staffs in the country featuring: Spectacular Plated Gourmet Appetizer (Chaud/Froid)... Choice of Two Salads... Intermezzo... Your choice of a Boeuf et Poulet (Duo) or (Une, Deux, Trois (Trio) or Rainbow of

Late Sundown Wedding Concept

During this time of year, with late arrivals, it's more practical to have heavier foods prior to ceremony

- 1) **Full Elaborate Smorgasbord...** (as suggested above) Takes place in an area large enough to accommodate an elaborate Bedecking or the Bedecking may take place in the Bridal Suite...
- 2) **Ceremony** (as suggested above) Follows the Smorgasbord...
- 3) **Catered Receiving Line...** Follows the Ceremony in the smorgasbord area for 30 minutes or more, as needed, while the chapel area is reset for dinner. During this time Servers will pass Champagne & Sparkling Waters in Flutes along with additional Hors D'oeuvres with Refreshed Cold Display Items also available...
- 4) **Sit-down Banquet Dinner ...** (as suggested above) will begin as soon the Ballroom has been reset for dinner...
- 5) **Dazzling Desserts** and
- 6) **At The Door Parting Gift...** Will be presented in a timely manner as suggested above.

Hundreds of other Kosher Catering Concepts can be cooperatively created by the Host, Caterer & the Vanderbilt