

FIVE STAR KOSHER CATERING



5 Star Kosher Catering | SITK Design Services | SITK Foods to Go
Someone's In The Kitchen, full service catering & event planning
5973 Reseda Boulevard, Tarzana CA 91356
tel.818.343.5151.x111 | fax.818.343.1140 | www.sitk.com

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WEDDINGS

MITZVAHS

GALA

BIRTHDAYS

SWEET 16 PARTY

ANNIVERSARY

NEW YEARS EVE PARTY

SPECIAL EVENTS

FUNDRAISERS

CALL US AND LET US CUSTOMIZE YOUR
SPECIAL OCCASION



5 Star Kosher Catering and event planning can offer you the perfect combination of cuisine & creativity to make your event unforgettable.



Amazing food is a part of everything we do...but that's only the beginning. We bring inspired design and décor to your event, paying attention to every detail. From an elegant sit down dinner to a lavish buffet we offer you premier service and food your guests will rave about!



We will customize a menu specifically for your event. You can see samples of our exceptional menus in this packet.



Whether it's a baby naming, bar or bat mitzvah, wedding or life cycle event Five Star Kosher Catering will partner with you through each stage of the event planning.

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5973 RESEDA BOULEVARD • TARZANA • CA • 91356 •

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THEMED WEDDING

GARDEN OF LOVE

IN THE VINEYARD

VINTAGE

CAMPY

SEA OF LOVE

DESTINATION

Call us and let us create your dream wedding with love.

“FOOD FOR THOUGHT” TRAY PASSED HORS D'OEUVRES



- ▶ Mini Matzo Ball Soup
- ▶ Brazilian Coconut Chicken
- ▶ Bastilla in Filo
- ▶ Portobello Mushroom Sliders
- ▶ Fried Baby Shaved Artichokes
- ▶ Portobello Fries in Cone with Aioli Dip
- ▶ Tuna Tartar in Savory Cornet
- ▶ Mini Potato Pancake with Smoked Salmon
- ▶ Petit Lamb Chops with Pinot Noir Glaze
- ▶ Soft Duck Tacos in Mini Crepe with Hoisin
- ▶ Mini Hot dogs in Puff Pastry
- ▶ Mini Ruben Sandwich
- ▶ Demi Slice Prime Rib on Crostini
- ▶ Beef Short Rib in Spoon with Sweet Soy
- ▶ Gravlox on Black Bread, Mustard/Dill Sauce
- ▶ Wild Mushroom Bouchées, Roast Cherry Tomato, on Crouton, Tapenade
- ▶ Breaded Artichoke Bottoms, Garlic Aioli



- ▶ Seared Ahi Tuna on Wonton Crisp
- ▶ Asian Beef Short Rib in a Spoon
- ▶ Chicken Sate
- ▶ Vegetarian Sushi Rolls
- ▶ Turkey Sui Mai
- ▶ Dumplings in a Steamer Basket
- ▶ Asian Noodle Salad
- ▶ Sashimi
- ▶ Dim Sum Cart
- ▶ Halibut in Spoon with Jade sauce
- ▶ Rice Paper Wrapped Vegetables
- ▶ Steamed Pot Stickers, Soy Dipping sauce
- ▶ Thai Noodles presented wrapped around chopstix
- ▶ Tuna Tartar served in a savory cornet

“FOOD FOR THOUGHT” ASIAN HORS D’OEUVRES




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SITK's 5 Star Kosher Catering, the kosher division of Someone's in the Kitchen, provides the finest kosher cuisine and event planning services throughout the Los Angeles community. The often noted comments are...I can't believe it's kosher! Our kosher culinary staff delivers excellence and quality to every event.

Each celebration becomes a memorable experience. Our talented culinary and event team deliver experience and excellence to every event. Our 5 Star Kosher Catering Chefs are experts when it comes to tantalizing the senses. We use only the freshest and finest ingredients in each recipe with an appreciation for the local sustainable products.

Our staff exceeds all expectations at every event. Our unmatched reputation has won us a variety of international awards in both catering and event planning services. We are proud to cater to the community where our innovative abilities enchant our client's palates with extraordinary kosher cuisine and celebrations that make memories that last a lifetime.





kiddush buffet

Assorted Breakfast Breads - date nut, blueberry, cranberry & banana

Sliced Challah

Assorted Bagels & Lox – served with pareve cream cheese, freshly sliced beefsteak tomatoes, sliced cucumbers, capers, olives and Bermuda onions

Fresh Seasonal Fruit

Tuna Salad & Egg Salad

Mini Potato Pancakes - apple sauce

Mezze Treats – fresh pita bread & herb toasted pita chips, hummus, tahini, baba ganoush & matbucha, chopped Israeli salad

Poached Salmon – dill mustard sauce

Wild Baby Spring Salad – wild baby spring leaves, sweet & spicy pecans, cranberry port wine vinaigrette

Black & White Cookies

Rugelah

Mini Chocolate Chip Cookies

Lemonade, Iced Tea and Fruit Infused Spa Water

Regular & Decaffeinated Coffee

Fine Tea Selection

Call us and let us customize a menu for your special occasion.

SAMPLE MENUS





BAT MITZVAH QUEEN





lunch buffet

Baby Kale Salad – oranges, toasted almonds & citrus vinaigrette

Pear Salad – mixed greens, poached pears, spicy sweet walnuts, pear balsamic vinaigrette & fanned poached pear garnish

Artisanal Bread Display

Pomegranate Glazed Grilled Chicken

Sliced Beef Tenderloin

Grilled Salmon – tomato basil sauce

Crunchy Mustard Chicken Salad – chunks of poached chicken breasts, cucumber, celery, julienned red onion, slivered cornichons in a dijon mustard vinaigrette

Rice Pilaf

Pavee Potatoes

Broccolini

Baby Carrots

Baby Beets

Large Fruit & Nut Display - dried fruit, dates & assorted nuts, mini cookies, Persian cookies & pastries, fresh mint, berries, cucumbers, pineapple, cherries, watermelon, mandarin, grapes, melon (subject to availability)

Regular & Decaffeinated Coffee

Fine Tea Selection – Persian-Earl Grey, Jasmine, Green Tea, Sadaf, Sugar with Navad (saffron), Large Tea Samovar

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SAMPLE MENUS

- ▶ **Baby Arugula and Frisee Salad**
red grapes, dried pears, toasted walnuts & lemon-truffle vinaigrette
- ▶ **Solstice Salad**
baby greens, sliced radishes, candied walnuts, red & yellow pear tomatoes & balsamic vinaigrette
- ▶ **Wild Baby Greens Salad**
spicy sweet pecans, cranberry port-wine vinaigrette
- ▶ **Pear Salad**
mixed greens, poached pears, spicy sweet walnuts, pear balsamic vinaigrette & garnished with a fanned poached pear
- ▶ **Duo Plate**
shot glass of watermelon beet soup & choice of salad
- ▶ **Torn Fresh Spinach Leaf Salad**
mushrooms, candied walnuts, sliced strawberries & citrus vinaigrette
- ▶ **Caesar Salad**
crisp romaine lettuce leaves, croutons, housemade Caesar dressing, garnished with parve parmesan cheese
- ▶ **Candied Salad**
iceberg lettuce, diced Asian pears, mandarin orange, fuji apples, chopped candied pecans & candied ginger & lemon dressing
- ▶ **Spinach and Boston Leaf Salad**
honey crisp apples, dried cranberries, toasted pecans red wine vinaigrette

SALAD OPTIONS











tray passed hors d'oeuvres

- ▶ Pommes frites in bamboo cones with garlic aioli
- ▶ Soft chicken tacos paired with Margarita shots
- ▶ Asian beef in spoon

served first course

- ▶ Solstice Salad baby greens, sliced radishes, candied walnuts, red & yellow pear tomatoes & balsamic vinaigrette

carving station

- ▶ Sliced Rib Roast-pareve horseradish cream & caramelized onions
- ▶ Turkey Breast-cranberry chutney, gourmet mustard, soft fresh demi rolls

chef display mushroom sauté bar

- ▶ An assortment of mushrooms & fresh spinach sautéed with olive oil, garlic & shallots

mashtini bar

- ▶ Roasted garlic mashed potatoes, & sweet potato puree with the “not so typical” additions of fried onions, caramelized nuts, mini marshmallows, brown sugar, dried cranberries, romesco sauce, wasabi miso glaze, wasabi pas and edamame beans

Roasted salmon-with tomato compote

Local farm fresh grilled vegetables

Dessert Buffet

- ▶ Chocolate cups filled with chocolate mousse and raspberry
- ▶ Lemon & Fruit Tarts
- ▶ Fresh Fruit Cobbler with pareve vanilla ice cream
- ▶ Chocolate Brownie Bread Pudding
- ▶ French macaroons
- ▶ Regular & Decaffeinated Coffee, Fine Tea Selections

SAMPLE BUFFET DINNER









Entrée Options



- ▶ Supreme de Volaille en Phyllo-chicken stuffed with duxelles of mushrooms in phyllo with madeira sauce
- ▶ Rack of Lamb
- ▶ Chicken Marsala-marsala wine, mushroom sauce
- ▶ Chicken Roulade-rolled & stuffed with spinach & pine nuts
- ▶ Maple Soy Glazed Grilled Salmon
- ▶ Spa Salmon-with tomato compote



Accompaniments

- ▶ Garlic Infused Mashed Potatoes
- ▶ Orzo with Caramelized Onions
- ▶ Roasted Rosemary Potatoes
- ▶ Hash of Brussel Sprouts, Onion with Fingerling Potatoes
- ▶ Toasted Israeli Cous Cous
- ▶ Acorn Squash, Cipolini Onion & Wild Mushrooms Rosemary-Maple Vinaigrette
- ▶ Asparagus Bundles Tied with a Chive
- ▶ Oven Roasted Baby Carrots with Snap Peas
- ▶ Roasted Broccolini

Tray Passed Hors d'Oeuvres

- ▶ Asian Beef in a Spoon
- ▶ Soft Duck Taco in Mini Crepe with Hoisin
- ▶ Fried Baby Shaved Artichokes



First Course

Mixed greens, poached pears spicy sweet walnuts, pear balsamic vinaigrette & garnished with a fanned poached pear

Pre-Designated Entrée

Braised short ribs red wine reduction
Grilled Salmon maple garlic soy glazed
Mushroom Artichoke Strudel -shitake & button mushrooms sliced
artichoke hearts in puff pastry
Bundles of Baby Carrots & Sugar Snap Peas
Horseradish Potato Puree

Dessert

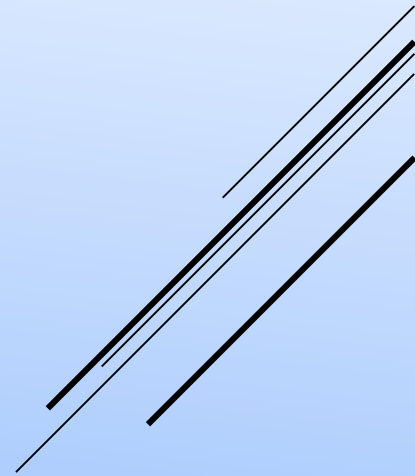
Trio Plate-chocolate torte, cotton candy, crème brûlée
Regular and Decaffeinated Coffee Fine Tea Selection



SAMPLE SERVED DINNER



CELEBRATE LOVE ON NEW YEARS EVE







NEW YEARS EVE CELEBRATION

CALL US AND LET US CREATE YOUR SPECIAL OCCASION