

Kiddush at BEKI

We have a long tradition of lovely, convivial Shabbat Kiddushim at BEKI. These have evolved over years, but the enduring theme has been community building over a tasty lunch. For many this is the only meal in their week where they have company. Currently each kiddush is made weekly, usually on a Thursday for two hours, by a team of volunteers. The cost is \$400 and with that we aim to feed 175 people a healthy, nutritious and yummy meal. We try to take into account the various needs of our congregants including those who are vegan, dairy free and gluten free. All food is peanut free (as is the entire shul) and if tree nuts are used (which they rarely are) it is clearly and boldly marked. Planning a meal within these perimeters is no small feat. It takes a thoughtful menu planning and shopping and attention to difficulty of recipes and cooking abilities of team members.

We want sponsors to have a Kiddush which is pleasing to them. If the menu is important to you, you should plan ahead and work with the coordinator to ensure that there is the highest likelihood of your choices being possible. Last minute requests (even with last minute sponsorships) often can't be accommodated as menus are generally set weeks ahead of time.

Even when you are planful and ask early, everything you envision may not be possible due to cost, difficulty of preparation or time constraints. Most often one or two choices can be accommodated, but then compromises need to be made. If there is a dish or recipe you are interested in, please ask. Often teams are excited to try something new or different. Please be patient, understanding and willing to compromise.

Our menus are standardized to the following rubric:

Standard Kiddush:

- Appetizer (like hummus, caponata, salsa, stuffed grape leaves)
- Bread/Chip (like bagels, rolls, pita chips, tortilla chips)
 - a. If you are getting lox or whitefish then bagels are the automatic bread
- Vegetable (like green or vegetable salad, crudite trays, slaws)
- Main (like soup, bean or egg salads, hot casseroles)
- Fruit (like salad, plate)
- Dessert (see below)

All kiddushes include:

- bagel and cream cheese station, sunflower seed butter and jam
- coffee and tea station with milk or cream
- seltzer and water

Dessert:

- Made ahead of time by Dessert team
 - You can request a dessert, but it may not be possible. The earlier you request, the more likely it will be possible
 - You can always choose ice cream, sundae bar or cakes, and this can be chosen the week prior. Decorated celebration cakes and a full sundae bar include an upcharge; see below.

Up Charges:

- Mac & cheese: \$100 (other cheese heavy dishes may require an upcharge as well, please inquire)
- Tuna fish: \$75

Extras can be purchased by team (for an extra cost) at your request

- Lox: \$375 (this is at cost for 15 lbs and includes a platter of sliced onion, tomatoes, and cucumber)
- Whitefish salad: \$150 (for 2 large tubs)
- Whitefish and lox together: \$300 (for 12 lbs of lox and 1 tub whitefish)
- Extra spreads/dips (recommended if you will be having 10+ additional guests who are not members):
 - Hummus or cream cheese: \$50
 - Guacamole: \$75
- Stuffed grape leaves: \$40
- Decorated special order cake from Edge, S&S or Claires: to be priced individually (usually about \$75)
- Ice cream sundae bar: \$50

Please note that we no longer offer the option of additional soup, salad or main dish items prepared by BEKI. However if you want additional items not on the "Add-On Options" list above they can be ordered at your expense from a local Kosher caterer (see list of acceptable caterers at <https://www.beki.org/resources/food/>) and delivered to BEKI on the Thursday or Friday afternoon for serving with the meal prepared by the all-volunteer BEKI Kiddush Committee team.