Presents: ND) N(e NATIONAL ASSOCIATION FOR CATERING AND EVENTS

Featuring:

NACE

ORLANDO CHAPTER

Jewish Life Cycle Events Jewish Customs & Their Meanings Kosher vs. Kosher Friendly

Connecting with the Jewish Marketplace

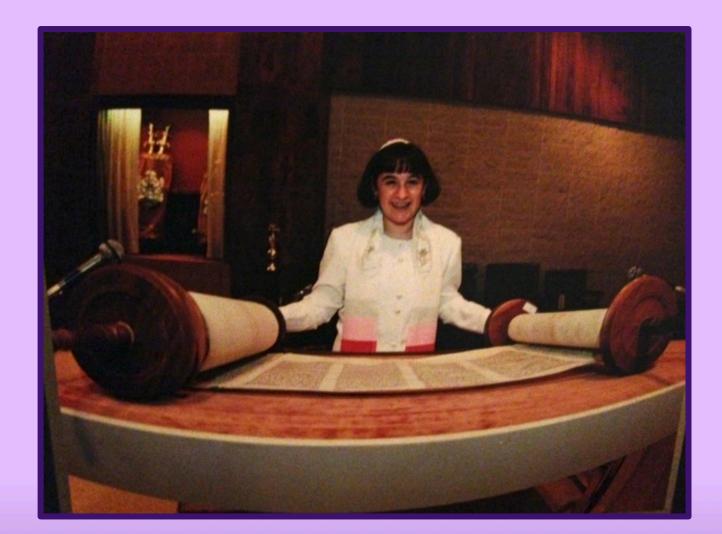
Located at:

Embassy Suites LBV

Rabbi Sharon Barr Skolnik

Photographed by Pezz Photography, wedding pictured via Tracy Marini, Floral by Greenery Productions

February 26th 2013 . 5:30 - 8:30pm **Embassy Suites. Lake Buena Vista South**



Torah Sabbath God





Movements Reform Orthodox

- Conservative

Unaffiliated



Who will you meet?













Traditional Bar/Bat Mitzvah



Contemporary Celebration



Weddings



Pre-Ceremony

- Kabbalat Panim
- Tisch
- Ketubah
- Bedeken

Kabbalat Panim



Tisch



Ketubah



Bedeken



Ceremony

- Huppah
- Circling
- Betrothal Blessing
- Rings
- Seven Blessings
- Breaking Glass

Huppah





Circling



Betrothal Blessing



Rings











Let's Celebrate!

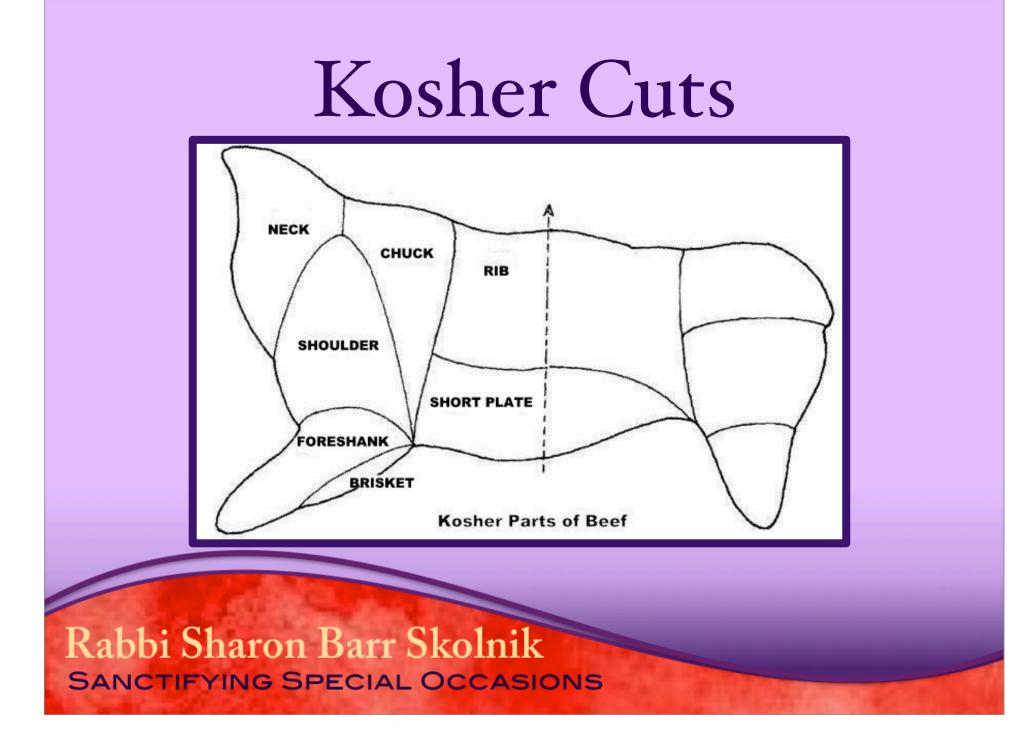




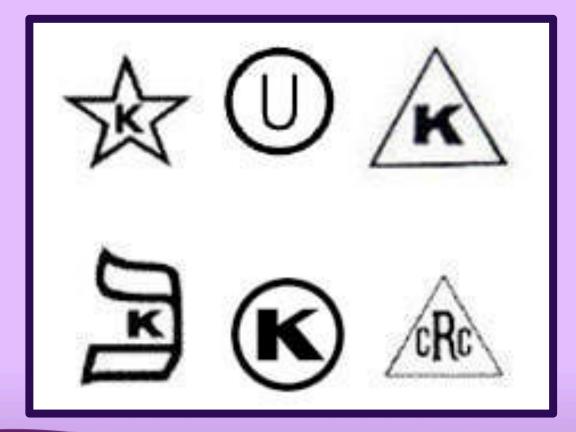
Let's Eat!



What is Kosher?



How do I know it's Kosher?









Mixing:

Meat + Pareve Dairy + Pareve

Meat + Dairy

Kosher

Kosher-Friendly

VS.



Sample Menu Items

ADULT PLATED DINNER

SALAD Choice of One

Palace Seasonal Garden Salad with House Dressing

Arugula Salad with Shaved Fennel, Marinated Tomatoes, Roasted Peppers, Reggiant and Roasted Garlie Vindgrette

Medley of Florida Ortens with Loxabatchee Goat Cherse, Grape Terrine and Shenry Vanigaette

Caesar Salad

Spinach Salad with Apple Smoked Baron, Saga Brie Apples and Fiery Pecana with Sheny Vacaigante

ENTRÉE Choice of Two

Chicken

Parmesan Crusted Breast of Chicken Topped with <u>Prosciutto</u>, Toasted Pine Nuts-in a Lemon Basil Sauce Breast of Chicken Marsala with Quartered Mashrooms and Orzo Pasta Panko Grusted Chicken Breast in a Ginger Warlic Sauce

Pan Roasted Breast of Chicken with Honey Balsamic Glaze and Sweet Ginger Murtand Sauce Scafood

Bowtie Pasta with Gulf Shrimp with Vegetables in a Vermouth Sauce Pan Seared Florida Grouper with Tomato Eggplant Compote in Lemon Caper Butter Yucca Crusted Key West Snapper with Pincapple Relish and Ginger Leek Sauce Potato Crusted Salmon with Asparagus, Scallions, Leeks and Tomatoes in a Chervil Champagne Sauce

Beef

Grilled Tenderloin of Beef on Sweet Onion Confit with Cabernet Gorgonzola Sauce Chill Rubbed New York Sirloin with Barbecue Onion and Mushroom Ragout Pan Seared Filet of Beef with a Very Red Wine Sauce

DESSERT Choice of One

Demi Chocolate Totte with Hurricane Sauce

Fresh Strawberries in Grand Mamier topped with Crême Fraiche

White Chocolate Mousse in Fresh Berry Coulis

Heath Bar Cheesecake with Coffee Bean Sauce

Floridian Key Lime Pie

LATIN NIGHTS BUFFET

Guacamole and Salta with Tel-Colored Tortilla Chips

Ensilada de la Casa Salad of Mixed Greens, Jicama, Diced Tomato, Red Onions and Casumber Garlie Lime Vinsigrette

Quesadilas with Sour Cream-and Salsa

Filed Plantains and Testones with Sout Cream Dipping Sauet

Black Bears and Rice with Chopped Onions

Paella Station Saffron-scented Rice with Chicken, <u>Chorizo, Messels,</u> <u>Clama, Posk</u> and <u>Calamari</u> with a variety of Hot Sauces

Chef Attended Cauxing Station⁴ Marinated Pork Loin with Bahama Bread and Mango Salsa, Mango Rolls and Salty Gardie Bread Sticks

Crème Caramel and Tres Leohes

For more information, please contact Rabbi Sharon Barr Skolnik at: <u>www.rabbisharon.com</u>