



CONGREGATION BETH ISRAEL

APPROVED CATERING PANEL

We are pleased to offer a panel of caterers who may provide catering for our congregants' life cycle and social events at the Temple. They were chosen for their wide range of menus and budgets, professionalism, experience with Jewish events, quality and presentation of food, and reputation in the community-at-large.

Alfresco Catering by Sheraton



Julie Deuchler | 503.335.2853
jdeuchler@sheratonpdx.com
www.pollinhotels.com/alfresco/

Art of Catering



Eric Sandstrom | 503.231.8185
esandstrom@artofcatering.net
www.artofcatering.net

Kenny & Zuke's



Ken at kgnypor@aol.com
Kim at 503.222.3354
www.kennyandzukes.com

Vibrant Table



Auriana Albree
503.297.9635 or 503.593.0382
aalbree@vibranttable.com
www.vibranttable.com

Century Catering



Allen Levin | 503.849.2605
centurycatering@msn.com

Devil's Food Catering



events@devilsfoodcatering.com
www.devilsfoodcatering.com

Lisa Glickman



Lisa Glickman | 541.728.6678
lisa@lisaglickman.com
www.lisaglickman.com/lisa

*If you would like to use a caterer not on this list, please reach out to staff.
There may be an extra fee or restrictions involved.*



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DROP OFF CATERING

CBI works with several restaurants who offer drop off catering. For this option, the family places an order with one of these restaurants who will deliver the order to CBI on an agreed upon time with CBI staff. Our staff will then set out the food to be served at your event. This option includes use of CBI linens and china/flatware.

There is a \$300 charge to use this option. This does not include staff who will serve food and drinks or refill empty platters.

Nicholas Restaurant



Ask for Juan | 503.780.2645

nicholascaters@gmail.com

www.nicholasrestaurant.com/catering

Elephants



503.937.1099

www.elephantsdeli.com/catering/

SIMPLE POST-RECEPTION APPETIZER

The simple Kiddush-Oneg option includes a robust variety of appetizers. The spread includes hummus and vegetables, cheese board, tartlets, and deviled eggs. For additional cost, dessert trays can also be added. This option includes linens, set up, and clean-up of your event.

Cost varies based on the size of your party.

Up to 30 people: \$450 (with dessert: \$550)

Up to 50 people: \$550 (with dessert: \$675)

Up to 75 people: \$700 (with dessert: \$850)

Over 75 people: Requires a caterer