

Congregation Children of Israel

Oneg Shabbat Hosting Guidelines

Thank you for hosting the Oneg Shabbat. We've put together a simple checklist to assist you in preparing for this. Feel free to contact Susan Wilson, susanb1959@yahoo.com, or Elyse in the office, office@cciaugusta.org, if you have questions.

FOOD

We are keeping the food for a regular Oneg relatively simple. We suggest items including cookies, brownie bites, fruit, hummus and crackers, veggies and dip, chips and dips, etc. Homemade or store bought are both fine. It's better to have single serving items rather than larger items, as it makes it easier to store for future use or take the leftovers home.

Wine, grape juice and challah are supplied by the Temple.

Lemonade and coffee are kept in stock, but you should check the kitchen to make sure there is coffee creamer available. If not, you should plan to bring that, too.

Paper plates, napkins, cups, etc. are available and will be refilled by CCI. If you notice quantities are low, please let Ernest or the Temple office know.

QUANTITY

A typical Oneg should serve approximately 40 people. If you are hosting for a special event, please take those additional visitors into account.

SET-UP/CLEAN-UP

There are plenty of serving dishes in the cabinets in the social hall. You can prepare your platters a little before the service on Friday night. If you want to come earlier in the day on Friday, please contact the office in advance to find out what time someone will be in the building. Ernest Stewart will put the platters out on the tables just before the Oneg begins. During the Oneg, please keep an eye on the tables and either refill platters or remove them as they empty.

Once the Oneg is over, please help us with putting the food away.

Thank you for hosting an Oneg Shabbat!