



Premiere Events

Social and Corporate Dining
For all your party, venue and catering needs!

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EMAIL US:

Critics4Catering@aol.com

*Check out our Website @
www.CriticsChoiceCatering.com*

At your service since 1984



Critic's Choice Catering is a "Scratch Kitchen" and that requires some of our menu items to have a 48 hour notice.

**We offer two delivery options for you:
(Either option comes with Quality Disposable Guest Wares)**

"Silver Service"-- Where a **standard production fee applies to all orders** allowing us to present a beautiful display which includes chafing dishes, bowls, decorated platters and baskets, linen and floral greenery and includes free delivery within 8 miles of our facility.

OR

Our *"One Way"* disposable drop: this does **not** get a production fee—food will be packaged in disposable containers, no chafers or serving utensils will be delivered with the food. There will be a Delivery Fee added to all "one way" deliveries. Serving Utensils can be purchased for an additional charge of \$2.95 each, as well as Upgraded Disposable Guest Wares.

Orders placed after 2 pm for the next day may have additional charges, and may have to select from a Chef's suggested menu. We will do our best to accommodate you.

We try very hard to maintain our pricing. However, due to fluctuating prices of fresh produce, meat and fish, certain menu items are subject to change.

We accept cash, personal checks or company checks, and all major credit cards. Billing, upon approval, can be set up. Please ask for details.

ASK ABOUT MONTHLY SPECIALS & DEAL OF THE DAY!
Each month, Chef Anthony creates new recipes for you to enjoy.
Once on our Mailing List you will receive an Email Blast with that Month's Specials & Deals!!

CUSTOMER LOYALTY PROGRAM—"TASTY POINTS"
Earn discounts toward future corporate orders!
Don't miss out on this Money Saving Option; Call our office today and ask your Sales Rep. to sign you up on this Rewards Program

Doing our part as an 'Environmentally Responsible' Caterer;

- ✓ *We recycle plastics, glass, cans, cardboard & cooking oil*
 - ✓ *We compost all Green Waste*
- ✓ *We purchase produce from local growers when possible*
 - ✓ *We are a "Heal the Bay" approved Caterer*
 - ✓ *We donate food to a local food bank*
- ✓ *We use non toxic cleaning products when possible*

ENTRÉES (10 minimum per item)

All lunch Entrée's Come with a Choice of :
1 Starch, 1 Bread & 1 Salad OR Vegetable:

See Page 3 to Select your Side Dishes

SOUTHERN FRIED CHICKEN OR**TEXAS BBQ CHICKEN** \$9.50

Bone-In Chicken (Legs & Thighs), Add \$2 for all White Meat

MACADAMIA CHICKEN \$10.95

Boneless Breast of Chicken, with a Crushed Macadamia Nut & Panko Crust in a zesty Plum Sauce.

COCONUT CHICKEN \$10.75

Boneless Breast of Chicken, prepared with a blend of Panko & Coconut; Mild Sweet Apricot Sauce on the Side

PRETZEL CRUSTED CHICKEN \$9.95

Boneless Breast of Chicken breaded with crushed Pretzels, over a Creamy Whole Grain Mustard Sauce

CHICKEN PICCATA \$9.75

Boneless Breast of Chicken with a Light Lemon & Caper Sauce

CHICKEN MARSALA \$9.95

Boneless Breast of Chicken in our delicious Mushroom & Marsala Wine Sauce

CHICKEN INTERNATIONAL \$9.50

Grilled & Sliced Chicken Breast in a Creamy Mushroom Sauce & Topped with Toasted Almonds

PESTO CHICKEN \$9.75

Grilled Chicken Breast with a creamy Basil Pesto Sauce & Parmesan Cheese

ARTICHOKE CHICKEN \$9.95

Grilled Boneless Breast of Chicken, topped with a Savory Artichoke Cream Sauce

PARMESAN CRUSTED CHICKEN \$10.50

Boneless Breast of Chicken encrusted with Panko & Parmesan over our savory Marinara sauce

HERB GRILLED AEGEAN CHICKEN \$10.75

Boneless Breast of Chicken topped with Greek Salsa of Diced Cucumber, Kalamata Olives, Red Bells & Crumbled Feta

BAKED MEXICAN CHICKEN \$9.95

Boneless Breast of Chicken topped with Jack Cheese, Black Olives & Scallions, in a Mexican Red Sauce

TANDOORI CHICKEN \$9.75

Authentically marinated Bone-in Thighs Served with Cucumber Mint Raita

TEQUILA CHICKEN \$9.95

Cumin, Garlic & Oregano marinated Breast of Chicken, Grilled and topped with our delicious Tequila Cream Sauce

POLLO DE CUBA \$9.75

Cuban Roasted Chicken Breast with Garlic, Onion & Lemon Sauce

MEDITERANEAN CHICKEN \$10.95

Boneless Breast of Chicken stuffed with Kalamata Olives, Feta Cheese & Caramelized Onions, with a Red Bell Pepper Cream Sauce

ITALIAN STUFFED CHICKEN \$10.95

Boneless Breast of Chicken, stuffed with Hot Italian Sausage, Tomatoes, Basil, Onion & Parmesan Cheese, over a creamy Pomodoro Sauce

SOUTH BAY CHICKEN \$10.95

Boneless Breast of Chicken Stuffed with Broccoli, Sautéed Mushrooms & Ricotta Cheese in a Lemon Herb Sauce

Dinner Portions Available, Please ask for Pricing

ENTRÉES continued (10 minimum per item)**GREEK CHICKEN KABOBS** \$10.50

Marinated with fresh Oregano & Garlic and skewered with Onions & Bell Peppers

THAI PANANG CHICKEN \$10.25

Boneless Breast of Chicken in a savory Coconut Thai Curry Sauce

CHICKEN TETRAZZINI \$9.75

Tender Strips of White Meat Chicken with sautéed Bacon, Peas & Vermicelli and Baked in a Rich, Creamy White Sauce

PASTA ALLA BOLOGNESE \$9.95

Rigatoni in a Rich Meaty Tomato Sauce your choice of Beef or Turkey

LASAGNA AL FORNO \$9.50

Choice of : Ground Beef with Marinara OR Grilled Chicken Spinach Alfredo baked Al Forno (in the oven) with Mozzarella, Parmesan & Ricotta Cheeses

ENCHILADAS \$9.95

Chicken, Beef, Carnitas OR Cheese

Hand Rolled Corn Tortillas with Shredded Cheeses & Green Chilies in a Classic Red OR Salsa Verde Sauce

SOUTHWESTERN FAJITAS \$10.50

Marinated Strips of Beef OR Boneless Breast of Chicken with Bell Peppers, Onions & Tomatoes; Corn & Flour Tortillas.

BOURBON STREET JAMBALAYA \$10.95

Red Jambalaya loaded with Smoked Sausage, Boneless Chicken & Shrimp in our Spicy Creole Sauce

OLD FASHIONED MEATLOAF \$9.75

Choice of Ground Beef OR Ground Turkey with Diced Carrots, Onions & Bell Peppers and Topped with a Savory Tomato Sauce

GRILLED TRI TIP \$10.95

Dry Rubbed Beef Tri Tip, with a Choice of Savory Green Peppercorn Sauce, Jack Daniels Sauce OR Chimichurri Sauce

THAI BEEF STIR FRY \$9.50

Savory Strips of Beef with Assorted Vegetables in a Rich Asian Sauce

MONGOLIAN BEEF \$9.95

Crispy strips of Beef smothered in a Sweet Mongolian Sauce with Green Onions & Ginger

BOEUF BOURGUIGNON \$10.95

Special 2-hour Slow Cooked French Style Beef Stew with Chunks of Beef, Carrots, Celery & Onions in a Rich Red Wine Sauce

FIRE GRILLED BEEF SHISHKABOB \$10.75

With Sumac Onions & Parsley Butter

BEEF AND BROCCOLI \$9.50

Quick Stir Fry with Oyster Sauce & Fresh Broccoli

SHEPHERD'S PIE \$10.95

Juicy Ground Beef or Turkey with Carrots, Peas, Onion & Fresh Thyme, Topped with Creamy Toasted Mashed Potatoes

TENDER ROASTED PORK LOIN \$10.75

With Golden Almond Herb Crust and Thyme Gravy.

GRILLED MARSALA PORK LOIN \$10.75

Boneless Pork Loin topped with our Savory Sage Marsala Sauce

STUFFED PORK CHOP \$10.95

Juicy, succulent thick cut Pork Chops stuffed with Spinach, Mushrooms, Sundried Tomatoes & Parmesan Cheese

CHILE VERDE \$9.95

Made with Lean Chunks of Pork Loin in our Savory Tomatillo Salsa

BAKED TILAPIA FILET \$9.50

In a Lemon Garlic Sauce

SALMON FILET \$11.95

Roasted OR Grilled Salmon Filet,

Choice of Sauce: Lemon Dill or Mustard Cream

WRAPS (10 min. per item). Comes with One Side Salad & Bag of Chips**BUFFALO CHICKEN WRAP** \$9.50

Crispy Boneless Buffalo Chicken, with Romaine, Red Onions and Bleu Cheese Dressing; Jumbo Flour Tortillas

GRILLED CHICKEN CAESAR WRAP \$9.75

Grilled Chicken, Romaine, Parmesan Cheese, Croutons & Caesar Dressing; Jumbo Flour Tortillas

CARNE ASADA WRAPS \$10.25

Juicy Carne Asada with Jack Cheese, Cilantro, Tomato, Black Bean Salsa, Romaine & Rice

GRILLED VEGGIE WRAP \$9.95

Grilled Mushrooms & Assorted Vegetables with Sun Dried Tomato Aioli & Garden Greens; Jumbo Flour Tortillas

SANDWICHES & WRAP ~ SIDE SALADS OPTIONSChoose from the Following To Add to your Sandwich Or Wrap:Caesar, Garden Salad, Italian Chopped, Cole Slaw, Seasonal Fresh Fruit Salad, Broccoli Salad, Roasted Corn Salad, Crispy Asian Noodle Cabbage Salad, Macaroni Salad, Pasta Primavera, Quinoa Salad **OR** Old Fashioned Potato Salad**DESSERTS** (10 minimum per item)

Mini Dessert Pastries (Tarts, Éclairs, Petit Fours etc;)	\$3.95
Bars and Brownies~ Chef's Selection - 2 p/p	\$2.95
Apple Caramel OR Mixed Berry Empanadas	\$3.50
Individual Berry Shortcakes Whipped Cream	\$3.95
Assortment of Cookies ~ SML \$1.00 MED \$1.50 JUMBO	\$1.95
House Fruit Cobbler - Peach, Berry or Apple	\$2.95
Pear Cranberry Crisp OR Apple Blackberry Crisp	\$3.50
Cheesecakes 10 - 12 slices per cake	From \$3.95
Chocolate Bread Pudding with Vanilla Bourbon Sauce	\$3.75
Chocolate Dipped Strawberries	\$ MARKET
Individual Tiramisu Cups	\$3.95
Fresh Fruit OR Berry Parfaits	\$3.95
Mini Cup Cakes - Assorted - 2 per person	\$2.95

BEVERAGES - Hot 'n' Cold Selection

Regular Coffee, Decaf Coffee, OR Hot Tea	\$1.50
Both Regular and Decaf Coffee	\$2.75
Assorted Soft Drinks (cans)	\$1.40
Bottled Water (.5L)	\$1.40
Mini Bottled Waters—8 oz.	\$1.00
Canned Ice Tea OR Lemonade	\$1.50
Perrier 11oz.~Snapple 20oz.~ Gatorade 20oz.	\$2.95
Red Bull, Tejava Bottled Tea, OR 16oz. Monster	\$3.95
Ice - 7 lb. Bag	\$3.75

Minimum 20 per Item Below— Bulk:

Hawaiian Ice Tea ~ Country Lemonade ~ Fruit Punch \$1.50

BAR AND BEVERAGE PLANS

We offer Soft, Standard, Premium, Top Shelf, and Custom Bar Plans including Non-Alcohol. Please ask for details and pricing.

BREAKFASTS (15 minimum per item, unless stated)**Breakfasts Served with Two Beverages:**
Regular Coffee, Decaf, Hot Tea OR Orange Juice**THE CONTINENTAL** \$7.95

Assortment of Breakfast Pastries, Coffee Cakes & Bagels. Plain, Herb or Fruit Cream Cheese, Jelly & Butter

QUICHES, STRATAS & FRITATTAS \$8.95Quiches ~ Vegetarian **OR** Lorraine
Strata's ~ Choice of Spinach **OR** Sausage and Cheese
Frittata's ~ Choice of Leek & Potato **OR** Italian**SUNRISE BREAKFAST BAKE** \$8.25

Layers of Eggs, Hash Browns, Roasted Peppers & Onions. Served with Fresh Herb Sour Cream

BREAKFAST BURRITOS (15 minimum each) \$9.95A South Bay Favorite! A Large Flour Tortilla Filled with Eggs & Chorizo with Hash Browns & Cheddar Cheese **OR** "Classic" w/ Egg, Bacon, Sausage, Hash Browns, Cheese **OR** Vegetarian – Eggs, Sautéed Vegetables, Hash Browns & Cheese
Served with: Hot Sauce**EGGS & MORE (20 Guest Minimum)** \$9.95Scrambled Eggs with Hobo Potatoes; Choice of Bacon **OR** Sausage; Bagels & Cream Cheese **OR** Assorted Breakfast Pastries **OR** Croissants with Butter & Jelly**OMELETTE BAR** (30 Guest Minimum)** \$12.95Made to Order! With Shredded Cheese & Choice of 6 fillings: Diced Ham, Crumbled Bacon, Bay Shrimp, Italian Sausage, Fresh Spinach, Zucchini, Peppers n' Onions, Sautéed Mushrooms; Served with Hobo Potatoes, Salsa & Sour Cream; Assorted Muffins & Croissants with Butter, Jelly & Honey **OR** Bagels & Cream Cheese**Breakfast 'ADD ON's'**

Fresh Fruit Salad	\$2.50
Fresh Fruit Tray	\$2.95
Assorted Cereals with Choice of Milk	\$3.95
Oatmeal with Brown Sugar & Raisins	\$3.95
Yogurt with Granola	\$2.95
Breakfast Pastries	\$3.25
Fresh Assorted Scones:	\$2.95
Roasted OR Hobo Potatoes	\$1.95
Ham, Bacon OR Sausage	\$2.50
Deviled Eggs—Chef's Assorted	\$2.95
Scrambled Eggs	\$2.95
Hard Boiled Eggs	\$1.50
Individual Bottled Orange Juice	\$2.25
Whole Fruit—Apples, Bananas, Oranges	\$1.75
Guacamole	\$1.95
Fresh Black Bean Avocado Salsa	\$1.95

AFTERNOON SNACK OR ADD ON - (15 Person Min)**Sweet n' Salty Snack Basket** \$3.95Your mid morning or late afternoon snack! **May** include: Beef Jerky, "Hershey Nuggets®", Peanut Butter **OR** Cheese Filled Cracker Packs, Granola Bars, Nuts, Chips & Candy Bars.♥ **Healthy Snack Basket** \$5.95 ♥A guilt free healthy boost! **May** include: Fresh Whole Fruit, Protein Bars, Trail Mix, "Kettle™" Chips, Raisins, 100 Calorie Snack Packs, Assorted Yogurts, Pirates Booty™****Staff Required—4 hour minimum**

“OUT OF THE BOX” SNACK (15 Person Minimum)

Dried Fruit & Nut Bar \$6.95

Selection of Almonds, Cashews, Pistachios, Chocolate Covered Berries, Assorted Dried Fruits – Have your guests make their own!

Gourmet Popcorn Bar \$5.95

Try something different – Comes with Regular Popcorn, Caramel Corn, Cheddar Corn, Kettle Corn & our Popular Zebra Corn with Chocolate!

Why not combine the two for \$7.95 per person

PARTY TRAYS FOR APPETIZERS OR AFTERNOON SNACKS (15 minimum per item)

VEGETABLE TRAY \$3.95

A Fresh Selection of Garden Vegetables, Served with your Choice of Dip

DOMESTIC CHEESES \$4.95

An Assortment of Cubed & Sliced Domestic Cheeses with a Fresh Fruit Garnish & Gourmet Crackers

GOURMET CHEESES \$6.95

An Assortment of International & Artisan Cheeses. Selection *may* include: Emmenthaler, Gouda, Irish Cheddar, Herb Rolled Goat Cheeses, Fresh Herb Cheese in a Bell Pepper Boat, Fruity Stilton, Danish Blue Cheesewith a Fresh Fruit Garnish & Gourmet Crackers & Baguettes

FRESH FRUIT CASCADE \$4.95

An Array of Seasonal Fruits which *may* include Melons, Citrus, Pineapple, Grapes, Berries & Tropical Fruits.

COMBINATION TRAY \$5.95

A Selection of Fresh Garden Vegetables with Your Choice of Ranch **OR** Spinach Dip & Domestic Cheeses served with Freshly Baked Baguettes & Gourmet Crackers with a Fruit Garnish

ANTIPASTO TRAY \$7.95

May included Kalamata Olives, Pepperoncinis, Sweet Cherry Peppers stuffed with Feta, Provolone & Ham Skewers, Caprese Skewers, Salami Coronets, Marinated Mushrooms, Roasted Peppers & Artichoke Hearts

SATAY SAMPLER (choose 3: 1 of each per Guest) \$7.95

Served Room Temperature:

Beef Satay with Honey Teriyaki Sauce;

Chicken Satay with Peanut Sauce;

Shrimp Satay with Sweet & Spicy Chili Sauce;

Grilled Vegetable Satay with Pesto Sauce

CHARCUTERIE TRAY \$9.95

Your Rustic French Farmhouse Platter of Smoked & Cured Meats, Pates & Terrines with Cheeses, Dijon Mustard, Cocktail Onions & Baby Cornichons. Served with Crusty Baguettes & Crackers.

CRITIC’S FAMOUS SPINACH & ARTICHOKE DIP

• Served with Baguettes

Small \$50 (25 servings) • Medium \$75 (50 servings)

Large \$100 (100 servings)

****Add Shrimp - Small \$25 • Medium \$35 • Large \$50**

We also sell some of our Entrees by the Pan.
Please ask your Sales Rep for more information.

COCKTAIL PARTY’S (50 person minimum)

We let you create your very own choices to put together an event that suits your needs!

The “PREMIERE PARTY”

Select Five \$16.95

Cranberry Brie; Tomato Bruschetta; Artichoke Dip; Crostini Bar with Three Toppings; Gourmet Sausage Bar; Beef **OR** Turkey Meatballs; Assorted Quiches; Combo Tray of Vegetables & Cheeses; Hummus & Baba Ghanouj with Pita Crisps; Caprese Skewers; Sun Dried Tomato Spinach Pinwheels

The “CRITIC’S CHOICE”

Select Six \$18.95

Curry Chicken Tartlets; Shrimp, Artichoke & Spinach Dip,; Grilled Prosciutto Wrapped Asparagus; Marinated Tenderloin Skewers; Brie Quesadillas; Smoked Salmon on Black Bread; Gourmet Cheese Display; Island Meatball Kabobs; Assorted Sushi Rolls; Thai Chicken Lettuce Cups

The “RAVE REVIEW”

Select Eight \$24.95

Bacon, Chive & Gruyere Stuffed Baby Potatoes; Shrimp & Andouille Skewers; Crab Tartlets; Goat Cheese Stuffed Dates wrapped with Bacon; Pasta Du Jour; Jumbo Shrimp Cocktail; Carved Tri Tip on Mini Rolls with Artichoke Cream; Charcuterie Display; Seared Ahi on Crisp Wontons; Orange Ginger Chicken Skewers; Mini Gourmet Pizzas; Plank Salmon with Dill Sauce; Garlicky Shrimp Quesadillas

The “VIP PARTY” Select Ten from any List \$29.95

Vegetable Sushi Roll Station; Spoon with Braised Short Ribs on Creamy Polenta; Soup Shooters with Grilled Cheese Wedges; Crab Cakes with Red Pepper Aioli; Bibb Lettuce Cups with Duck Confit; Grilled Lamb Lollipops; Petit New England Lobster Rolls; White Truffle Mac & Cheese Cups; Mini Herb Pancakes with Caviar & Crème Fraiche; Gazpacho Station; Quesadilla Bar,; Taco Bar; Martini Salad Bar with Two Choices.

Cocktail Menu Based on 50 Guest minimum:

Add 15% for 40-49 guests

Add 20% for 30-39 guests

Add 25% for 20-29 guests

DESSERT TABLES TO ADD ON TO YOUR APPETIZER PARTY OR EVENT

Mini Viennese Table \$7.95 p/p (25min)

Ice Cream Sundae Bar \$5.95 p/p (50min)

Every Kids Dream Candy Table \$6.95 p/p (50min)

Cupcake Tree: \$3.50 p/p

(2 dozen minimum) ~ Assorted Flavors Available

Chocolate Fountain ** \$7.50 p/p (50 min)

Choice of Two Chocolates & 4 Dippers

**** Staff Required—4 hour minimum**