

Wedding **R**eceptions

And

Special **E**vents

By

Critic's **C**hoice

Catering and Event Production, Inc

Serving Southern California
Since 1984

**2806 Phelan Lane,
Redondo Beach, Ca 90278
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www.CriticsChoiceCatering.com

Let's Start Planning Your Dream Event...

~ Our Wedding & Event Specialists Are Here to Assist ~

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Full Service Catering & Event Production

Weddings – Corporate – Socials – Mixers

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Weddings & Special Events Package

Dessert Station – Custom **Dessert Station OR (1) Appetizer**

OR 2 Tiered Cake with Sheet Cake – Provided by one of our Partnered Bakeries

Cake Cutting - Use of Our Cake Service Set with Select Cake Stands, Dessert Plates, Dessert Forks & Cocktail Napkins

Lemon Infused **Water Carafe** & **Salt/Pepper Shakers** at Guest Tables

Themed Décor & Linen Drapes for all High Profile Tables -

Welcome/Gift, Sweethearts/Head, Guest Tables, Food, Beverage and Dessert/Cake

Polyester **Cloth Napkins** with Select **Napkin Fold**

Select **Table Numbers**

Guest Table Centerpieces

Select from **Vases with Fresh Flowers** (4-10 Stems with Greenery & Fillers)

Trio of Cylinder Vases with Floating Candle OR Select **Lanterns** OR **Manzanita Trees**

Includes Choice of a **Square** OR **Round Mirror** & **Electric Votives**

Self Serve Gourmet Coffee Bar-

Featuring Regular and Decaf Coffee with Assorted Flavored Creamers & Sugars

Hot Water for a Variety of Teas, Ciders and Hot Chocolate

Served with Mini Cookies, Cocktail Nuts and Mints

Signature Drink for Cocktail Hour – Client to Provide Liquor of Choice, Caterer to Provide Cups, Mixers, Garnish, Ice, Framed Sign and Beverage Dispenser

Self Serve Beverage Dispensers with **Spa Water** for Ceremony

Color Coordinated Cocktail Napkins for Dessert and Beverage Tables

Quality Disposable **Guest Wares in White**

8oz Disposable **Beverage Cups in Clear** for Beverage Station & Table Settings

Event Package Pricing

Based on Number of Guests, Priced Per Person

300 Or More \$10.00

250-299 \$10.50

200-249 \$11.00

150-199 \$12.00

100-149 \$13.50

75-99 \$14.00

50-74 \$15.00

Add our China, Glassware & Silverware Package for only **\$3.95/per person**

Hors d' Oeuvres Selections

Premiere – \$12.95 per person

Stationary Selections - Choice of 3:

1. Crudités Landscape OR Crudités Cups
Served with Spinach OR House Made Ranch
2. International Cheeseboard with Fresh Fruit Accents
Served with Baguettes and Gourmet Crackers
3. Seasonal Fresh Fruit Cascade
4. Assorted Cheese Tortes & Baked Brie En Croute
5. Spinach, Shrimp & Artichoke Dip with Pita Crisps,
6. Crostini Bar with 3 Toppings: Bruschetta, Tapenade & Garlic Hummus

OR

Tray Passed Selections - Choice of 3:

Quesadillas with Chicken, Apples & Cheddar Cheese,
Mini Quiches, Caprese Skewers, Spring Rolls, Thai Lettuce Cups,
Chicken Sate with Peanut Sauce, Spinach Stuffed Mushrooms,
Polenta Diamonds with Pesto & Shaved Parmesan,
Assorted Gourmet Pizzas, Bruschetta on Crostini,
Antipasto Skewers, Crab Wontons

Four Star Selections – \$16.95 per person

Choice of 4:

Quesadillas with Chicken, Caramelized Onions & Fig Jam,
Beef Sates with Sweet Chili Sauce
Tartlets of Brie, Apricot & Toasted Almonds,
Mini Mac & Cheese Cups, Shrimp Bruschetta on Crostini
Grilled Asparagus Wrapped with Prosciutto,
Coconut Chicken with Plum Sauce, Chicken Empanadas,
BLT Cups, Crab Cakes Topped with Chili Aioli,
Ahi Poke on Asian Tasting Spoon, Assorted Sushi Rolls

Award Winner Selections – \$19.95 per person

Choice of 5:

Baby Lamb Chop Lollipops with Mint Pesto,
Smoked Salmon Mousse on Cucumber Rounds,
Ahi on Won Ton Crisps with Wasabi Crème Fraiche,
Sweet Potato topped with Soy Glazed Tenderloin on Asian Spoon,
Crab Stuffed Mushrooms, Brie & White Chocolate Puffs,
Corn Cake topped with Smoked Salmon & Crème Fraiche
Coconut Shrimp with Plum Sauce, Grilled Tequila Shrimp Skewers
Soup Shooter with Artisan Grilled Cheese,
Filet on Crostini with Artichoke Cream and Shaved Parmesan
Jumbo Grilled Shrimp Cocktail in Mini Martini Glasses,
Garlicky Shrimp Quesadillas with Pineapple Salsa,
Stuffed Endive with Goat Cheese, Caramelized Pecan and Figs
Dates Stuffed with Goat Cheese & Wrapped in Bacon

Buffet Dining Experience

**Menus Can Also Be Served Sit-Down Style OR Family Style
Please add \$2.50 per guest**

Single Entrée - \$24.95 per person

Choice of **2 Appetizers** from Our "Premiere"
Stationary OR Tray Passed Selections

Plated Salad Course:

Mixed Garden or Classic Caesar or Strawberry Fields
Bakery Rolls, Rustic Breads & Butter

Choice of One Entree:

Chicken with Wild Mushrooms
Pesto Encrusted Chicken
Lemon Chicken Scallopini
Pomegranate Chicken, Chicken Piccata
Mediterranean Chicken, Chicken Marsala
Artichoke Chicken, South Bay Chicken
Orange Chicken
Baked Parmesan Chicken
Pecan Encrusted Chicken with Maple Sauce
Apricot Glazed OR Herb Rubbed Turkey
Pepper Coated Baron of Roast Beef
Grilled Chimichurri Tri Tip
Herb Crusted Tri Tip, Asian Flank Steak
Beef Burgundy, Honey Baked Ham,
Miso Glazed Pork Tenderloin Medallions
Seared Mahi Mahi
Red Snapper Vera Cruz
Cedar Plank Salmon with a Creamy Cucumber Dill Sauce
Grilled Salmon with a Lemon Beurre Blanc Sauce

Served With:

Potato OR Rice:

Garlic OR Rosemary Roasted Potatoes,
Mashed: Garlic, Cheddar, Plain OR Baby Red
Parsley New Potatoes
Wild Rice Pilaf OR Rice Pilaf
Champagne Almond Rice
Basmati Rice with Peas and Parsley
Orzo with Caramelized Onions

Fresh Vegetable Selection:

Roasted Seasonal Vegetables
Asparagus Parmesan Bake
Roasted Brussel Sprouts with Onions, Leeks & Garlic
Buttered Haricot Verts with Toasted Almonds
Baby Carrots and Broccolini
Mélange of Vegetables: Red Bells, Carrots, French Beans & Squash
Sautéed Vegetables: Snap Peas, Haricot Verts, Carrots & Zucchini
Grilled Vegetables with a Balsamic Reduction—Add \$2

Critic's Deluxe Buffet - \$26.95 per person

Choice of **(3) Appetizers** from our "Premiere"

Stationary **OR** Tray Passed Selections

Select (1) Carved to Order:

Brown Sugar Ham, Pepper Coated Baron of Roast Beef,
Herb Crusted Tri Tip, Grilled Chimichurri Tri Tip,
Marinated Flank Steak, Herb Rub Turkey Breast
Baskets of Bakery Rolls, Rustic Breads
And Appropriate Condiments

Select One (1) Hot Entree:

Lasagna: Beef Bolognese **OR** Spinach Florentine
Bow Tie Pasta with Chicken Alfredo, Peas and Mushrooms
Creole Jambalaya with Chicken and Sausage
Cheese Tortellini with Fresh Pesto and Pine Nuts
Eggplant Parmigianino

Select Two (2) Salads or Vegetables:

Caesar Salad, Mexican Caesar Salad, Fresh Fruit Salad,
Marinated Vegetable Salad, Oriental Salad, Rainbow Cole Slaw,
Garden Salad, Greek Salad, Pasta Primavera, Red Rose Potato Salad,
Spinach Salad, Thai Noodle Salad, Nicoise Potato Salad, Roasted Vegetables,
Wild Rice Salad with Roasted Vegetables, Cucumber & Tomato,
Broccoli Salad, Roasted Corn Salad, Asian Noodle Cabbage Salad
Italian Salad, Strawberry Fields Salad, Caprese Salad

Select One (1) Starch:

Choice of Potato **OR** Pasta **OR** Rice

Chef's Special Buffet - \$29.95 per person

Choice of **(3) Appetizers** from our "Premiere"

Plated Salad Course:

Bleu Pear Salad **OR** Classic Caesar **OR** Strawberry Fields
Served with Bakery Rolls, Rustic Breads & Butter

Choice of Two (2) Entrees:

Wild Mushroom Chicken, Chicken Pesto, Garlic Lime Chicken,
Pomegranate Chicken, Italian Stuffed Chicken, Chicken Piccata,
Coconut Chicken, Pan Roasted Chicken with Chili Butter,
Chicken Marsala, Tarragon Chicken, Chicken Cordon Bleu,
South Bay Chicken, Parmesan Chicken, Tequila Chicken,
Chicken Scallopini, Pecan Crusted Chicken, Macadamia Chicken,
Mediterranean Stuffed Chicken, Artichoke Chicken,
Carved Apricot Glazed or Herb Rubbed Turkey Breast
Pepper Coated Baron of Beef, Herb Crusted Tri Tip with
Horseradish Cream, Grilled Tri Tip with Chimichurri Sauce,
Carved Flank Steak with Honey Chili Glaze,
Carved Brown Sugar Ham, Stuffed Apple Cider Pork Chops,
Almond Encrusted Carved Pork Loin
Red Snapper Vera Cruz, Grilled Salmon with Miso Glaze,
Blackend Salmon with Lemon Dill Aioli,
Roasted Salmon with Lemon Ginger Sauce
Grilled Seafood Kabob with Shrimp, Mahi Mahi & Salmon

Served with:

Choice of Rice **OR** Potato **OR** Choice of Pasta **AND** Fresh Vegetable Selection

Critic's Trio Buffet - \$34.95

Choice of (1) Stationary Appetizer & (3) Tray Passed Appetizers
From our "Four Star" & "Premiere" Selections

Three Petite Entrees for Your Guests to Enjoy!

Grilled OR Blackened Salmon with Dill Butter &
Bistro Chicken Herb de Provence &
Sliced Tender Beef with Shallot Wine Sauce

Plated Salad Course - Choose 1:

Bleu Pear Salad OR
Traditional Caesar OR
Strawberry Fields OR
Waldorf salad—Critic's Style
Dinner Rolls, Rustic Breads & Butter

Starch:

Herb Roasted Potatoes OR
Baked Potato Bar OR
Choice of Garlic Parsley Mashed Potato OR
Rice Pilaf

Fresh Vegetable:

Petite Carrots & Broccolini OR
Grilled Asparagus, Haricot Verts & Baby Carrots

Critic's Grand Buffet - \$45.95

Choice of (5) Items -

Combination "Premiere" Stationary Appetizers &
"Award Winner" Tray Passed Appetizers

Plated Salad Course:

Caprese Salad with Roma Tomatoes,
Buffalo Mozzarella with Fresh Basil OR
Organic Greens, Caramelized Walnuts,
Goat cheese, Pomegranate Seeds & Honey Balsamic Vinaigrette OR
Mixed Greens with Artichoke Hearts, Grilled Corn,
Shaved Parmesan & Scallions with a Mustard Vinaigrette
Garlic Knots, Rustic Breads, Rolls & Butter

Carved To Order:

Filet Mignon with Gorgonzola Butter **OR**
New York Strip with a Cognac Sauce **OR**
Chateaubriand with Peppercorn Sauce **AND**
Grilled Tiger Shrimp

Served With:

Choice of Rice OR Potato
AND
Bowtie Pasta with Pesto with Roasted Pine Nuts OR
Penne Pomodoro with Roasted Vegetables and Fresh Parmesan OR
Fuseli Alfredo with Grilled Mushrooms and Asparagus
AND
Fresh Vegetable Selection

International Dining

Little Italy - \$18.95 per person

Crostini Bar with Tapenade, Garlic Hummus & Bruschetta

Caesar Salad

Garlic Bread and Bakery Rolls with Butter

Choice of Lasagna (Beef, Chicken **OR**

Vegetarian)

OR

Choice of Pasta & Choice of Sauce with Grilled & Sliced Chicken **OR** Sausage

Fresh Vegetable Selection

Taste of Tuscany - \$24.95 per person

Antipasto Display & Crostini Bar with (3) Toppings

Plated Salad Course:

Italian Chopped Salad **OR** Traditional Caesar Salad

Garlic Knots, Dinner Rolls & Butter

Choice of Two (2) Entrees:

Chicken Marsala, Italian Herb Chicken,

Spinach & Prosciutto Stuffed Chicken Breast,

Lemon Chicken, Mediterranean Stuffed Chicken,

Carved Flank Steak with Grilled Sweet Peppers & Onions

Beef Medallions in Mushroom Wine Sauce, Spinach Stuffed Manicotti,

Rigatoni with Asparagus, Sundried Tomatoes & Fresh Parmesan

AND

Vegetable and Starch Selection

Mexican Fiesta - \$17.95 per person

Tortilla Chips, Avocado Salsa and Roasted Pepper Bean Dip

Mixed Garden Salad **OR** Mexican Caesar Salad

Chicken Fajitas Served with Sour Cream and Jalapenos

OR

Baked Enchiladas with Chipotle Cream Sauce **OR**

Traditional Red Sauce **OR** Traditional Green Sauce

Refried Beans Topped with Cheddar Cheese,

Fiesta Rice with Corn and Flour Tortillas

Rio Grande - \$24.95 per person

Nacho Bar & Quesadilla Action Station

Plated Salad Course:

Mixed Green Salad with Black Beans, Corn, Tomatoes

And a Cilantro Lime Dressing **OR** Mexican Caesar Salad

Warmed Tortillas, Bakery Rolls & Butter

Choice of Two (2) Entrees:

Ortega Chicken, Yucatan Style Chicken,

Chicken Mole, Pollo de Cuba, Tangerine Chipotle Chicken,

Tequila Chicken, Chimichurri Tri Tip, Carnitas,

Beef, Chicken, **AND** Shrimp Fajitas, Chili Relleno, Red Snapper Vera Cruz,

Refried Beans, Black Beans **OR** Pinto Beans

Fiesta Rice, Corn **AND** Flour Tortillas

Action Stations

From Around the World

Begin With an Appetizer Plan plus a Minimum of (2) Action Stations — Extra Staff Required

Martini Bar - \$6.95 per person

Served in Martini Glasses

Choose either Risotto OR Mashed Potatoes
Served with Butter, Sour Cream, Chives, Shredded Cheddar

And (2) Additional Toppings:

Grilled Asparagus, Shaved Parmesan with Roasted Pine Nuts,
Vegetable Chili, Julienne Vegetables with Roasted Pesto Sauce,
Sautéed Mushrooms, Bacon, Caramelized Onions

Additional Toppings:

Tenderloin Beef Strips in a Peppercorn Sauce **\$1.75**
Sliced Chicken with Caramelized Onions in Marsala Sauce **\$1.75**
Rock Shrimp Scampi **\$2.00**

Carved To Order - \$7.95 per person

A Uniformed Chef Carving One of the Following:

Pepper Coated Baron of Beef, Herb or Pepper Crusted Tri Tip,
Breast of Apricot Glazed Turkey,

Honey Baked Ham OR Asian Marinated Flank Steak

Served with Bakery Rolls with Appropriate Condiments

For (2) of the Above Add \$3.95

Or Select from the following list, and add the item price to the above

Top Sirloin **\$5.95** Filet Mignon **\$7.25** Leg of Lamb **\$6.50**

Molasses and Cilantro Glazed Pork Tenderloin **\$5.95**

Prime Rib **\$6.95** Roasted Cedar Plank Salmon **\$5.95**

Corned Beef with Grainy Mustard and Russian Dressing **\$4.95**

Eiffel Tower - \$6.95 per person

Made to Order Crepes with Your Choice 2 Fillings: (2 per person)

Almond Chicken and Mushrooms with Mornay Sauce,

Chicken Florentine with a Sherry Cream Sauce,

Shrimp and Crab with Béchamel Sauce,

Spinach Soufflé with a Light Herb Sauce,,

Vegetarian Provencal Or Ratatouille with a Tomato Basil Sauce

Pasta Bar - \$8.95 per person

Choose One Pasta, One Homemade Sauce

With Roasted Vegetable Topping

Served with Caesar Salad and Bread Sticks

Pastas: Bow Tie, Rainbow Rotelli, Fuseli, Penne or Rigatoni.

Sauces: Pomodoro, Marinara, Creamy Alfredo Pesto, Carbonara

For each additional Pasta or Sauce - Please add \$1.50

Additional Ingredients \$1.50 - \$3.50 per serving

Grilled Sausages, Meatballs, Ham & Peas, Grilled Chicken, Peppers & Mushrooms, Jumbo Shrimp

Short Plates - \$10.95 per person

Featuring Small Dishes—Choose 2 to Create Your Station

Shrimp Scampi with Angel Hair Pasta
Sea Scallops with Olive Oil on Wild Rice Blend
Beef Medallions with Brandy Demi Glace on Roasted New Potatoes
Rich Coconut Curry with Sautéed Vegetables & Chick Peas on Basmati Rice
Maryland Crab Cakes Served on Sriracha Slaw
Chicken Medallions Prepared Piccata Style on Herb Risotto
Petite Turkey Meatloaf with Yukon Gold Mash & Spicy Ketchup
Cheese Ravioli with Roasted Garlic & Greens
Shredded BBQ Chicken on a Sweet Corn Cake
Petit Cheddar Biscuit with Maple Ham & Fruit Chutney

Asian Station - \$12.95 per person

Vegetable Spring Rolls with Dipping Sauce
Grilled Asian Honey BBQ Salmon
Chinese Long Bean Salad
Stir Fried Rice

Quesadilla Bar - \$7.95 per person

Prepared To Order on our Table Top Griddles

Our Uniformed Chef will create your favorite Quesadilla

Fillings and toppings—Choice of 6:

Diced Ham, Roasted Chicken, Grilled Vegetables,
Artichoke Hearts, Sliced Brie, Baby Shrimp,
Shredded Pepper Jack and Cheddar Cheese,
Sliced Apples OR Guacamole

Served with Tortilla Chips, Salsa Fresca and Sour Cream

Additional Toppings, please add \$2.50 each

American Comfort - \$7.50 per person

Home Style Macaroni & Cheese

Served with Toppings of Your Choice – Crispy Bacon, Shredded Cheese, Crème Fraiche

Sundried Tomatoes, Farmers Market Salsa **ADD** Grilled Chicken - **\$1/pp**

Tomato Bisque Soup Shots and a Mini Grilled Cheese Sandwich Wedge

Gazpacho Station- \$7.95 per person

Fresh and Delicious Tomato Gazpacho

Comes with 3 Toppings: Crab & Bay Shrimp,

Diced Cucumber, Diced Avocado

Served with Scallions & Focaccia Croutons in a Martini Glass

Unique Salad Bar- \$8.50 per person

Shaken not tossed! A fun way to eat your greens, from a Martini Glass - of course!

Select (2) Additional Selections - \$2.95

~ Asian Crispy Noodle and Cabbage Salad ~

Shaken with our Sesame Soy Dressing

~ Mexican Caesar Salad with Tortilla Strips ~

Shaken with our Cilantro Caesar Dressing

~ French Endive Salad with Caramelized Pecans,

French Feta and Cranberries ~ Shaken with our Poppy Seed Dressing

~ Peaches, Gorgonzola, Candied Walnuts and Baby Arugula ~

Shaken with a Honey Balsamic Dressing

~ Classic Californian with Tomatoes, Scallions, Parmesan ~ Shaken with a Honey Mustard Vinaigrette

Seafood Bar - \$7.95 per person

Beautifully Displayed on a Decorated Bed of Ice

Ocean Fresh Oysters OR Clams on the Half Shell,
Served with Sauce Mignonette and Our Gourmet Cocktail Sauce
For Both, Please Add **\$2.00**

Additional selections:

Lime & Tequila Oyster Shooters with Tabasco \$3.00

Mussels Marinara \$3.50

Vodka Scented Gazpacho Oyster Martinis \$2.50

Jumbo Shrimp Cocktail \$6.50

Snow Crab Cocktail Claws \$7.50

Alaskan King Crab Legs \$8.50

Ragin' Cajun - \$9.50 per person

Creole Jambalaya with Grilled Sausage, Chicken & Shrimp
Cajun Salad

Red Beans and Rice

Jalapeno Cornbread with Honey Butter

Popcorn Shrimp with Chili Mayo Dip **\$3.95**

El Paso Fajitas - \$8.95 per person

Beef and Chicken Marinated in Mexican Spices
and Sizzled with Onions & Bell Peppers

Our Famous Salsa Fresca, Sour Cream,

Black Olives, Jalapenos, Cilantro and Flour & Corn Tortillas

Shrimp \$3.50 Guacamole \$2.50

Gourmet Pizzas - \$8.95 per person

Finished in front of Your Guests

Choice of Three (3) Toppings:

Artichokes & Wild Mushrooms; Barbequed Chicken;

Caramelized Onion, Bleu Cheese and Walnuts;

Canadian Bacon & Pineapple; Thai Chicken & Cilantro;

Grilled Vegetables; Shrimp Pesto with Goat Cheese & Pine Nuts

Thai Noodle Station - \$9.95

Chinese To Go Containers and Chopsticks

Stir Fried to Order!

Rice Noodles with Toppings of:

Napa Cabbage, Spinach, Shrimp, Bean Sprouts,

Sliced Chicken, Mushrooms, Scallions

Served with

Deconstructed California Rolls—served on Chinese Spoons

Cuban Station - \$7.95 per person

Shredded Garlic Cuban Chicken over Black Beans

Soffrito Rice served with Grilled Corn Relish

Garnished with a Fried Plantain

Served with a Mango Salad

Antipasto Bar - \$8.95 per person

Majestic Display and Beautifully Arranged
Cheese Torte, Salami Coronets, Brie Cheese, Caprese Skewers,
Pepperoncinis, Assorted Olives, Marinated Mushrooms, Roasted
Peppers, Seasonal Grilled Vegetables and Feta Stuffed Pepper dewes.
Comes with a Greek Salad - Mixed Greens, Feta Cheese, Kalamata Olives
Served with Sliced Baguettes & Bread Sticks

Mini Gourmet Sliders - \$9.95 per person

Select Three (3) Prepared to Order on our House Baked Mini Rolls

Moroccan: Ground Lamb Patties with Harissa Mayo.
Hawaiian: Ground Turkey Patties with Pineapple Papaya Sauce.
Traditional: Beef Patties topped with Aioli and Spicy Onion Rings.
American Vegetarian: Chopped Portobello, Bleu Cheese and
Walnut Patties with Pear Mayo. Other Varieties Available.
The Chick: Crispy Chicken Breast topped with Pickle Slice & Aioli
Salmon: Salmon Patties with Spinach and Lemon Aioli.
Add Fries \$2.50—Shoestring Or Sweet Potato

Crostini Bar - \$6.95 per person

House Made Fresh Baked Baguettes and Crostini Bread
Served with Hummus, Tapenade and
Fresh Chopped Tomato with Basil and Shaved Parmesan
Served along with a Hot Baked Spinach & Artichoke Dip

Gourmet Taco Bar - \$10.95 per person

Choice of 3 Fillings: Pulled Pork, Grilled Tri Tip,
Shredded Chicken, Mahi Mahi, Grilled Vegetables
Toppings of Shredded Cheese, Chopped Lettuce, Scallions,
Our Avocado Salsa, Tomatillo Salsa & Cilantro
Served with Mexican Caesar Salad

Desserts

Viennese Table - \$7.95 per person

A Beautiful Display of Decadent Desserts which may include:
Chocolate Dipped Strawberries, Fruit Tarts, Éclairs, Cream Puffs, Napoleons, Brownies,
Lemon Parfaits, Apple Crisp on Chinese Spoons, Cheesecake Lollipops, Two Whole Tortes

Flambé Dessert Cart

Our Award Winning Crepes Suzette - **\$4.95 per person**, Bananas Foster **\$5.50 per person**
Cherries Jubilee - **\$5.50 per person**, Peaches Flambé - **\$5.50 per person**

Chocolate Fondue - \$7.50 per person

Choice of Two (2) White Chocolate, Milk Chocolate, OR Dark Chocolate,
Choice of 4 Dippers: Strawberries, Bananas, Marshmallows, Apple Slices, Pretzels, Cream
Puffs, Rice Crispy Treats, Cookie Wafers, Angel Food Cake, Brownies,

Adult & Classic Ice Cream Sundaes - \$7.95 per person

Vanilla Bean & Belgium Chocolate Ice Creams
Topped with all Your Favorites: Kahlua Hot Fudge & Salted Caramel,
Crumbled Oreos, Toffee Chips, Chopped Nuts, Toasted Coconut,
Sprinkles, Reese's Pieces, M & M's, Brandied Cherries and Whipped Cream!

Traditional S'mores Bar - \$4.95 per person

Beautiful Display of Graham Crackers, Marshmallows and Dark Chocolate
Warmed over the Fire with Skewers – A Fun and Interactive Late Night Snack!

Bar Plans by Critic's Choice

Bar Set Up 1 - \$2.95 - Unlimited Service

We Provide all the Ice, 9 oz. & 10oz. Clear Plastic Cups, 2-Ply White Cocktail Napkins, Stir Sticks, Bartending Tools, Tabletop Ice bowls, Large Tubs to Chill and Hold Back Up Beverages

Bar Set Up 2- \$5.95 - 4 Hours Service (extra hr \$1.95 pp)

Includes Bar Set Up 1 PLUS Non-Alcoholic Cocktail Mixers and Soft Drinks, Such As: Coke, Diet Coke, 7 up, Orange Juice, Grapefruit Juice, Sweet & Sour, PLUS Appropriate Garnishes - see list below

Standard Soft Bar - \$10.00 - 4 Hrs Unlimited Service (extra hr \$3.95 pp)

Includes Bar Set Up 2 PLUS Domestic Beers: Choose three (3) of the following: Miller Genuine Draft, Budweiser, Bud Lite, Coors, Coors Lite, Miller Lite. **California Wines:** Choose three (3) of the following: Woodbridge Chardonnay, Cabernet & Merlot. Beringer White Zinfandel, Vendage Chardonnay & Merlot **Champagne Toast:** Cooks

**Premium Soft Bar - \$14.00 - 4 Hrs Unlimited Service (extra hour \$4.95 pp)

Includes Bar Set Up 2 PLUS Beers: Two (2) Imports and Two (2) Domestic Beers: **May Include:** Corona, Tecate, Pacifico, Sapporo, Heineken, Beck's, Michelob, Miller Genuine Draft, Budweiser, Bud Lite, Coors, Coors Lite. **Wines May Include:** Three (3) of the following California Wines: BV Coastal Merlot, Fetzer Merlot & Chardonnay, Kendall Jackson Chardonnay, Mondavi Coastal Merlot, Columbia Crest Merlot and Cabernet. **Champagne Toast:** Korbel or Frexinet

Super Premium Soft Bar (By Custom Quote Only)

Includes Bar Set Up 2 PLUS Beers May Include: Samuel Adams, Guinness, any Micro Brews, Specialty Imports, etc.
Wineries May include: Grigich Hills, Rutherford Hill, Geyser Peak, De Loach, Rodney Strong, Franciscan, Stags Leap.
Champagne Toast: Moet Chandon White Star

Standard Full Bar* - \$15.00 - 4 Hours Unlimited Service (extra hour \$4.95 pp)

Includes Standard Soft Bar PLUS "Well Brands" of Liquor,
May include: Kamchatka Vodka, Gilbey's Gin, Scorsbey's Scotch, Old Grandad Bourbon, Montezuma Tequila, Ron Rico Rum, Seagrams 7 Canadian Whiskey

Premium Full Bar* \$19.50 - 4 Hours Unlimited Service (extra hr\$5.95 pp)

Includes Premium Soft Bar PLUS "Name Brands" of Liquor,
May include: Smirnoff, Absolut or Stolichnaya Vodka, Tanqueray Gin, Cutty Sark Johnnie Walker Red Label Scotch, Seagrams V.O., JackDaniels Bourbon, Cuervo Gold Tequila, Bacardi Lite or Dark Rum

Top Shelf Full Bar* - \$25.50 - 4 Hours Unlimited Service (extra hour \$6.95 pp)

Includes Premium Soft Bar PLUS "Finest Brands" of Liquor,
May include: Ketel One, Absolut or Stolichnaya Vodka, Blue Sapphire Gin, Gentleman Jack Bourbon, Cuervo 1800 Tequila, Johnnie Walker Black Label and Chivas Regal Scotch, Meyer's Rum

We Offer "Name Brand" Soft Drinks Only - Coke, Diet Coke, 7 Up, Tonic, Club Soda, Orange, Cranberry, Grapefruit and Pineapple Juices, Margarita Mix, Bloody Mary Mix, Sweet & Sour, Lime Juice and Grenadine

Bartenders included with FULL BAR PLANS serving 150 Guests or more

**All Menus Based on 100 Guests.
If Under 100 Guests, the
Following applies:**

75-99 guests - add 15%
50-74 guests - add 20%
25-49 guests - add 25%

**20% Production Fee Will Be Added To All Food and Beverage Plans.
9.5% California Sales Tax Will Be Added To All Items, Excluding Gratuity**

A La Carte Package Items

Candy Table \$7.95 pp

Polyester Table Drapes \$15.00 ea

Cake Cutting Fee \$1.95 pp

Includes: Disposable Dessert Plates, Dessert Fork & Cocktail Napkins

Polyester Cloth Napkins \$.65 ea

Satin Napkins \$.75 ea

**Centerpiece - (per table) \$25-\$60
Fresh Flowers OR Candles ~ ask for details**

Gourmet Coffee Bar \$4.95 pp

Signature Cocktail Package \$2.95 pp

Includes: Mixers, Garnish, Ice, Dispenser & Signage

**(Non Alcoholic) Beverages – Select (2) \$2.95 pp
Served in Glass or Acrylic Beverage Dispenser**

Mixed Gourmet Nuts, Mints & Cookies \$2.50 pp

Upgraded Disposable Guest Wares \$2.95 pp

Personnel - Hourly rate per staff person

Supervisor / Captain \$40.00

Head Chef \$38.00

Bartender ***Includes Liquor Liability*** \$28.00

Station Cook / Server \$27.00

Kitchen Assistant & Clean Up \$26.00

Ceremony Coordinator* \$75.00

Includes Rehearsal - Ask for Details

Reception Coordinator* \$75.00