



*Critic's Choice
Catering & Event
Production, Inc*

Present...

*Holiday Celebrations
2014*

Our Team of Specialists:

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**Catering & Events:
www.CriticsChoiceCatering.com**

2806 Phelan Lane
Redondo Beach, CA 90278



The "Premiere Party"

\$16.50

Select **FIVE** of the following items and
Create your very own 'PREMIERE' Party!

Cranberry Brie

With Our Home baked Baguettes

Tomato Bruschetta

With Our Own Fresh Baked Bread

Artichoke Dip

With Pita Crisps or House Baguettes

Crostini Bar

With Tapenade, Hummus & White Bean Toppings

Gourmet Sausage Selection

Chefs Choice of 3 Sausages with 3 Dipping Sauces

Homemade Beef or Turkey Meatballs

Choice of Sauce

Assorted Quiches

With Tomato, Caramelized Onion, Cheese or Lorraine

Combo Tray of Veggies & Cheeses

Hummus & Baba Ghanouj

With Pita Triangles

Caprese Skewers

Grape Tomato, Basil & Mozzarella with Balsamic Reduction

Sundried Tomato Spinach Pinwheels

Petite Sandwiches on Mini Rolls or Croissants

Variety of Turkey, Ham, Roast Beef & Veggie

The "Critic's Choice"

\$18.95

Select **SIX** delicious items from this menu for two
'Thumbs up' from your 'Critics'!

Curry Chicken Tartlets

Phyllo Wrapped Brie

With Caramelized Onions & Fig Jam

Artichoke Spinach Fondue

With House Baguettes

Grilled Prosciutto Wrapped Asparagus

Smoked Salmon on Black Bread

With Cream Dill Sauce

Savory Strudel

*Filled with Crushed Walnuts, Dates,
Sweetened Cranberries and Goat Cheese*

Marinated Tenderloin Skewers

With Honey Soy Dipping Sauce

Garlic Chicken Quesadillas

*With Roasted Peppers, Ricotta & Goat Cheese
Served with Sweet & Spicy Apple Salsa*

Gourmet Cheese Board

Chef's selection wonderful European cheeses

Island Meatball Kabobs

Thai Lettuce Cups

Assorted Sushi Rolls

The "Rave Reviews"

\$24.95

Select **EIGHT** items from the following list and
Take all the credit for those 'Rave Reviews!'

Bacon Chive & Gruyere Stuffed Baby Potatoes

Shrimp & Andouille Skewers

Crab Tartlets

Goat Cheese Stuffed Dates Wrapped in Bacon

Pasta Du Jour

Such as: Tortellini with Creamy Pesto Sauce, Gnocchi with
Alfredo with Mushrooms & Peas, etc.

Jumbo Shrimp Cocktail

With our Cocktail Dipping Sauce

Charcuterie de l' Europe

May include Gorgonzola, Brie with caramel,
Gouda, Stilton, Fontina, Assorted Olives, Variety of Meats and
Pates served with Crackers and House Baguettes

Carved Grilled Tri Tip

On Mini-Mini House Rolls with Spinach & Parmesan
Choice of Creamed Horseradish, Artichoke Aioli Or Chimichurri

Seared Ahi OR Ahi Poke served on Wonton Chips

Baby Brochettes

Citrus Marinated Grilled Chicken; Roasted Red Bells & Pineapple
with a Citrus Tarragon Chimichurri Dipping Sauce
OR Soy Marinated Grilled Beef; Tomato & Onion
with our Sweet Onion Dipping Sauce

Gourmet Mini Pizzas – Choice of 3

Pesto Shrimp; BBQ Chicken; Artichoke & Wild Mushroom;
Bacon, Arugula & Tomato; Bleu Cheese,
Walnuts & Caramelized Onions; Thai Chicken

Plank Salmon

Served with Dill Cucumber Sauce & Baguettes

Grilled Garlic Shrimp Quesadillas

With Sweet Onion and Queso Fresco and Avocado Salsa

The "V.I.P. Party"

This Special Menu Offers You and Your Guests The V.I.P. Treatment!

Crostini Bar OR Cheese Display AND Dessert are included.
Can also be transformed to an elegant sit down Feast for \$2.95 pp

SELECT ONE ENTRÉE

Beef Tenderloin Medallions With a Balsamic Fig & Onion Sauce	\$29.95
New York Strip Steak With Madeira Mushroom Sauce OR Green Peppercorn Sauce	\$28.95
Prime Rib of Beef With Au Jus & Creamed Horseradish	\$27.95
Pork Tenderloin Herb Crusted With a Sweet Mustard Glaze	\$24.95
Jumbo Shrimp Scampi - 5 Jumbo Prawns	\$28.95
Oven Roasted Fish Filet Grilled or Blackened Salmon with Lemon Dill Sauce or Lemon Herb Roasted Whitefish	\$25.95
Roasted Turkey Breast Herb Rubbed or Apricot Glazed with Cranberry Orange Relish	\$19.95
Turkey Braciolo Stuffed with Garlic, Cranberry, Spinach & Parmesan	\$22.95
Baked Ham Bourbon Glazed or Honey Dijon Glazed	\$19.95
Choice of Grilled OR Stuffed Chicken Marsala, Cranberry & more	\$20.95

Add a second entrée - Please ask for details

Select Three V.I.P. Side Dishes & One Dessert

V.I.P. Salads:

Critic's Classic Caesar
Seasonal Salad - Seasonal Greens, Caramelized Pecans
Grapes & Poppy Seed dressing
Sicilian Antipasto Salad
Grilled Mango Salad

V.I.P. Potatoes, Stuffing, Rice:

Country Mashed with Gravy. Roasted Garlic Mashed.
Red Roasted Rosemary
Candied Sweet Potatoes with Rum and Pecans
Twice Baked Potatoes, Traditional Cornbread Stuffing
Chef's Seasonal Pasta
Basmati with Sun dried Tomatoes & Garlic
Rice Pilaf, Champagne Rice with Almonds.

V.I.P. Vegetables:

French Green Beans with Shallots, Red Peppers, & Toasted
Almonds, Baby Carrots with Cinnamon Ginger Glaze,
Oven Roasted Vegetable Medley, Steamed Broccoli & Carrots,
Asparagus Parmesan Bake, Sautéed Spinach,
Grilled Vegetables with Fresh Herbs, Butter & Garlic – add \$1

Served Rolls & Butter

V.I.P. Desserts:

Holiday Cheesecake
Fresh Baked Apple, Peach or Berry Cobbler
Assorted Bars, Brownies & Holiday Cookies

Santa's Sleigh

\$12.95

***Fresh Oven Roasted Turkey
Sliced Thick! w/ Cranberry Orange Relish
Traditional Herb Stuffing
Country Mashed Potatoes & Gravy
Garden Salad with Two Dressings
Dinner Rolls & Butter***

Santa's Treat

\$15.95

***Apricot Glazed Turkey
Sliced Thick! w/ Cranberry Orange Relish
Brown Sugar Bourbon Ham
Traditional Herb Stuffing
Country Mashed Potatoes & Gravy
Garden Salad with Two Dressings
Dinner Rolls & Butter***

Additional Entrées and Sides -

Add - On to the Above.....

Carved Tri Tip
With Au Jus and Creamed Horseradish
\$4.95

Candied Sweet Potatoes
With Rum & Pecans
\$2.95

Twice Baked Potatoes
\$3.95

Oven Roasted Vegetable Medley
\$3.75

French Green Beans
With Shallots, Red Peppers & Toasted Almonds
\$2.50

Sweet Treats!

Gourmet Cake Lollipops \$4.25

Tiramisu \$4.95

Cheesecake with Fresh Berries Compote
\$4.95

Chocolate Bread Pudding \$4.25
With Vanilla Rum Sauce

Assorted Mini Dessert Pastries \$4.75

Assorted Cookies, Bars & Brownies \$3.95
Chef's Selection

OR ASK FOR OUR

***Sinful Specialties* MENU**

Happy Holidays
From Everyone at



Critic's Choice Catering & Event Production, In.
310/545-1144.

~ *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., Jack Daniels 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

Bar Mixers, Garnishes, etc

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, Limes, Lemons, Olives, Onions, Cherries, Salt, Tabasco, Stir Sticks and Garnish picks

****Based Upon Availability. Substitutions Will Be of Equal Value & Quality****

Bartenders included with FULL BAR PLANS serving 150 Guests or more

Prices quoted are Per Person for 100 guests

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

Menu is priced for 50 guests minimum

Add 15% for 40 – 49 guests

Add 20% for 30 – 39 guests

Add 25% for 20 –29 guests

Bar plans available with staffed events.

Prices include disposable plates, napkins & utensils.

We also include holiday décor with staffed events.

*Labor & Delivery (where applicable),
Production Fee, Sales Tax and
Gratuuity not included.*

*Thanksgiving, Christmas Eve, New Years Eve
events may be subject to additional charges.*

*We are closed Thanks Giving Day,
Christmas Day and New Year's Day*