

CRITIC'S CHOICE CATERING & EVENT PRODUCTION, INC.

WEDDING + SPECIAL EVENT MENU

PROVIDING EXCELLENCE SINCE 1984

WEDDINGS | SOCIALS | CORPORATE | GALAS

310.545.1144 | WWW.CRITICSCOICECATERING.COM





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\$15 WEDDING + SPECIAL EVENT PACKAGE

PRICED PER PERSON, BASED ON 100 GUESTS OR MORE

3

- 1. DESSERT STATION**
VALUED UP TO \$6 | UPGRADES AVAILABLE
OR CUSTOM DESIGNED 2 TIERED CAKE & SHEET CAKE
PROVIDED BY ONE OF OUR PARTNERED BAKERIES
YOU PAY THE DELIVERY & UPGRADES ONLY!
- 2. PROFESSIONAL CAKE CUTTING**
USE OF OUR CUTTING TOOLS & SELECT CAKE STAND
- 3. FRUIT INFUSED WATER CARAFES AT GUEST TABLES**
- 4. SALT/PEPPER SHAKERS AT GUEST TABLES**
- 5. SELF SERVE BEVERAGE TABLE**
FEATURING FRUIT INFUSED SPA WATER
ADD AN ADDITIONAL BEVERAGE FOR ONLY +\$2
- 6. SIGNATURE COCKTAIL PACKAGE**
OR CHOOSE AN ADDITIONAL SELF SERVE BEVERAGE
YOU SUPPLY YOUR SPIRIT OF CHOICE!
WE SUPPLY THE MIXERS, PUREES, GARNISHES,
ACRYLIC CUPS, ICE & PERSONALIZED MENU!
ADD AN ADDITIONAL SIGNATURE COCKTAIL FOR ONLY +\$3
- 7. SELF SERVE GOURMET COFFEE BAR**
FEATURING FRESH BREWED ORGANIC BIXBY REGULAR COFFEE
STARBUCKS DECAF, VARIETY OF TEAS, CIDERS & HOT COCOA
SERVED WITH ASSORTED CREAMERS, SUGARS & HONEY
BISCOTTIS, COCKTAIL NUTS & MINTS
UPGRADE TO LATTE, CAPPUCCHINO & ESPRESSO BAR FOR +\$6

- 8. FRAMED PERSONALIZED SIGNAGE FOR ALL FOOD & BEVERAGE STATIONS**
UPGRADE TO ACRYLIC, MIRROR, WOOD OR CHALKBOARD SIGNAGE FROM ONE OF OUR PREFERRED VENDORS!
- 9. SELECT TABLE NUMBERS OR RESERVED SIGNS**
- 10. THEMED DÉCOR & POLYESTER TABLE CLOTHS FOR: SIGN IN/GIFT, SWEETHEARTS OR HEAD TABLE, GUEST TABLES, FOOD, BEVERAGE & CAKE TABLE**
OR SUBSTITUTE FOR A PREMIERE APPETIZER OR A LATE NIGHT SNACK!
- 11. POLYESTER CLOTH NAPKINS WITH SELECT NAPKIN FOLD**
- 12. GUEST TABLE CENTERPIECES - CHOOSE (1):**
SMALL VASE W/ SEASONAL FRESH FLOWERS - YOU PROVIDE THE VASE!
\$20 CREDIT PER CENTERPIECE W/ ONE OF OUR PARTNERED FLORIST
TRIO OF CYLINDER VASES WITH FLOATING CANDLES
- 13. ELECTRIC OR TEA LIGHT VOTIVE CANDLES**
AVAILABLE IN MERCURY GOLD, SILVER, FROSTED OR CLEAR
- 14. HIGH END DISPOSABLE GUEST WARES WHERE APPLICABLE**
- 15. COLOR COORDINATED COCKTAIL NAPKINS**



A close-up photograph of a bride and groom. The bride is on the left, wearing a white wedding dress and holding a large bouquet of white and yellow flowers. The groom is on the right, wearing a blue suit jacket and holding a smaller bouquet of white and blue flowers. They are both smiling and looking at each other. The background is a soft-focus outdoor setting with greenery and a body of water.

**“THE BEST CHOICE THAT WE MADE WAS SELECTING
CRITIC'S CHOICE CATERING TO DESIGN,
PRODUCE, IMPLEMENT AND CATER OUR WEDDING...”
- VICTORIA F.**

\$13 SELECT (3) BRONZE PACKAGE

TEXAS CAVIAR W/ HOUSE MADE CHIPS • CRANBERRY BRIE • TOMATO BRUSCHETTA • MINI PEPPER POPPERS W/ CRISPY BACON • VEGGIE SPRING ROLLS • ASSORTED MINI GRILLED KABOBS W/ HOUSE MADE SAUCES • GOURMET SAUSAGES BAR W/ HOUSE MADE SAUCES • ASSORTED PETITE QUICHES • CAPRESE SKEWERS • TORTELLINI SKEWERS • ANTIPASTO SKEWERS • ARTICHOKE & SPINACH DIP • TROPICAL FRESH FRUIT W/ TOASTED COCONUT • CROSTINI BAR W/ BRUSCHETTA, TAPENADE & HUMMUS • CHEESE FONDUE BAR W/ (3) DIPPERS • GOURMET MEATBALL BAR • DOMESTIC CHEESE & VEGETABLES DISPLAY • OLIVE OIL & BALSAMIC BAR W/ FRESH BAKED BREADS • SAUSAGE ENCROUTE W/ DIJON AIOLI • ASSORTED DEVILED EGGS

\$17 SELECT (4) SILVER PACKAGE

MANGO & SHRIMP CEVICHE • PROSCIUTTO WRAPPED ASPARAGUS OR MELON • INTERNATIONAL CHEESE DISPLAY • ASSORTED SUSHI ROLLS • THAI CHICKEN OR CARIBBEAN LETTUCE CUPS • CHICKEN & WAFFLE BITES • CRITIC'S TARTLETS • STREET STYLE ELOTE • ASSORTED EMPANADAS • STUFFED POTATO BITES W/ BACON, CHIVES & CREME • WATERMELON, MINT, FETA & BLUEBERRY SKEWERS • GOAT CHEESE STUFFED DATES W/ BACON • CARVED TRI-TIP ON MINI ROLLS W/ ARTICHOKE AIOLI • SEARED AHI ON WONTON ROUNDS • CEDAR PLANK SALMON W/ CHOICE OF SAUCE • COCONUT CHICKEN SKEWERS W/ CHOICE OF SAUCE • PORTOBELLO MUSHROOM BITES • HOISIN GLAZED STEAK SPIRALS • ASSORTED FLATBREADS • GORGONZOLA MASCARPONE STUFFED FIGS • DECONSTRUCTED CALI ROLLS ON CHINESE SPOONS • OPEN FACED CUBAN CROSTINI

\$20 SELECT (5) GOLD PACKAGE

TOMATO BASIL OR BUTTERNUT SQUASH SOUP SHOTS W/ ARTISAN GRILLED CHEESE • BACON MAC & CHEESE BALLS • CRAB CAKES W/ RED PEPPER AIOLI • CRISPY MICRO TACOS • LAMB LOLLIPOPS W/ MINT PESTO • PETITE BEEF WELLINGTONS • LOBSTER MAC & CHEESE SPOONS • GAZPACHO SHOTS • CRISPY SALMON BITES W/ CHOICE OF SAUCE • STUFFED BELGIAN ENDIVES • BONELESS SHORT RIB ON CHINESE SPOON • MARTINI SALAD • JUMBO OR MEXICAN SHRIMP COCKTAIL • FARMHOUSE CHARCUTERIE DISPLAY



HORS D'OEUVRES SELECTIONS

PRICE VALID W/ PURCHASE OF (2) ACTION STATIONS



DINING PACKAGES

ALL PACKAGES BASED ON 100 GUESTS OR MORE
SERVED ON A BEAUTIFULLY THEMED & DECORATED BUFFET
FOR SIT DOWN OR FAMILY STYLE, PLEASE ADD \$3/PP



\$28 SINGLE ENTRÉE

SELECT (3) BRONZE APPETIZER PACKAGE

PLATED SALAD COURSE, SERVED WITH FRESH BAKED BREAD & BUTTER

(1) 8OZ ENTREE + (1) VEGETABLE SELECTION + (1) STARCH

\$32 CRITIC'S DELUXE

SELECT (3) BRONZE APPETIZER PACKAGE

PLATED SALAD COURSE, SERVED WITH FRESH BAKED BREAD & BUTTER

SELECT (1) CARVED TO ORDER 6OZ BEEF ENTREE

(1) HOT PASTA ENTREE + (1) VEGETABLE + (1) STARCH

\$36 CHEF'S SPECIAL

SELECT (4) SILVER APPETIZER PACKAGE

PLATED SALAD COURSE, SERVED WITH FRESH BAKED BREAD & BUTTER

(2) 4OZ ENTREE + (1) VEGETABLE SELECTION + (1) STARCH

\$40 CRITIC'S TRIO

SELECT (4) SILVER APPETIZER PACKAGE

PLATED SALAD COURSE, SERVED WITH FRESH BAKED BREAD & BUTTER

(3) 3OZ ENTREE + (1) VEGETABLE SELECTION + (1) STARCH

\$50 CRITIC'S GRAND

SELECT (5) GOLD APPETIZER PACKAGE

UPGRADED PLATED SALAD COURSE, SERVED WITH FRESH BAKED BREAD & BUTTER

UPGRADED 4OZ SURF & 4OZ TURF ENTREES

(1) UPGRADED VEGETABLE SELECTION + (1) UPGRADED STARCH 4

BEEF

SERVED WITH YOUR CHOICE OF SAUCE: CHIMICHURRI • CREAMY HORSERADISH •
JACK DANIELS BBQ GLAZE • PEPPERCORN AU JUS • HERBED GARLIC BUTTER
BURGUNDY BEEF • HERB RUBBED MARINATED TRI TIP
PEPPER COATED BARON • DRY RUBBED HONEY GLAZED TRI TIP
HONEY CHILI GLAZED FLANK STEAK • FIRE GRILLED KABOB
FILET MIGNON W/ GORGONZOLA BUTTER OR AU JUS +\$7.95 8OZ // +\$4.95 4OZ
MEDALLIONS W/ SHALLOT WINE SAUCE OR BRANDY DEMI GLAZE +\$3.95 PER 3OZ
CHATEAUBRIAND WITH A PEPPERCORN SAUCE +\$7.95 8OZ // +\$4.95 4OZ
NEW YORK STRIP +\$7.95 8OZ // +\$4.95 4OZ PRIME RIB +\$7.95 8OZ // +\$4.95 4OZ

CHICKEN

ARTICHOKE • BALSAMIC • BLACK & BLEU • CHARDONNAY HERB • CHILI BUTTER •
COCONUT • CARIBBEAN JERK • ENCHILADAS W/ CHIPOTLE CREAM SAUCE • FIRE
GRILLED KABOB • FAJITAS • GARLIC LIME LEMON SCALLOPINI • MACADAMIA •
MARSALA • MOLE • ORTEGA • PECAN ENCRUSTED W/ MAPLE SAUCE PESTO
ENCRUSTED • GRILLED PESTO • PARMESAN CRUSTED • PICCATA •
POMEGRANATE • POLLO DE CUBA • ROASTED BRUSCHETTA • TANGERINE CHIPOTLE
TEQUILA LIME • WILD MUSHROOM

FISH

BLACKENED, ROASTED OR GRILLED SALMON, SERVED WITH (1) SAUCE:
DILL AIOLI • LEMON DILL • LEMON GINGER • TZATZIKI • HABANERO LIME BUTTER • LEMON BEURRE BLANC
GINGER TERIYAKI OR ASIAN HONEY BBQ SALMON • MAHI MAHI • RED SNAPPER VERA
CRUZ • SEAFOOD KABOB W/ JUMBO SHRIMP, MAHI MAHI & SALMON •
SEARED AHI TUNA • SHRIMP FAJITAS
GRILLED TIGER SHRIMP OR SCAMPI +\$7.95 8OZ // +\$3.95 4OZ
GRILLED SCALLOPS +\$7.95 8OZ // +\$5.95 6OZ // +\$3.95 3OZ
LOBSTER MARKET PRICE



MAIN COURSE
SELECTIONS



PORK

**HONEY BAKED HAM • BOURBON GLAZED HAM
MISO GLAZED PORK TENDERLOIN MEDALLIONS
MOLASSES & CILANTRO GLAZED PORK TENDERLOIN
STUFFED APPLE CIDER PORK CHOPS
ALMOND ENCRUSTED CARVED PORK LOIN • MARINATED CARNITAS
SWEET & HOT JALAPEÑO PORK TENDERLOIN**

OTHER

**GRILLED MINT PESTO LAMB CHOPS +\$5.00
LEG OF LAMB +\$7.50**

STUFFED CHICKEN

**ONLY AVAILABLE WITH 8OZ SINGLE ENTREES
CORDON BLEU • ITALIAN • MEDITERRANEAN • SOUTH BAY
SPINACH & PROSCIUTTO • WILD WILD WEST**

VEGETARIAN

MAKE IT DAIRY FREE, VEGAN FRIENDLY FOR +\$2.95

**CHILE RELLENO • NANA'S RATATOUILLE
STUFFED ITALIAN ZUCCHINI BOATS • STUFFED ACORN SQUASH
STUFFED XL PORTOBELLO MUSHROOM • EGGPLANT PARMIGIANA
MEXI-CALI STUFFED BELL PEPPERS •
CHARRED CAULIFLOWER STEAK • EGGPLANT BRACIOLE**

POTATOES

MASHED POTATOES • PLAIN, ROASTED GARLIC OR RED SKINNED
MASHED CHEDDAR POTATOES • MASHED YAMS • MASHED CAULIFLOWER
RED ROASTED POTATOES ROSEMARY OR GARLIC WITH PARSLEY
EDDY'S FAMOUS ROASTED POTATOES • HERB RUBBED FINGERLING

BEANS

BEANS PINTO • BLACK • REFRIED WITH COTIJA OR CHEDDAR CHEESE

RICE

WHITE RICE • PILAF • BASMATI • CILANTRO • MEXICAN • FIESTA • BROWN RICE
WILD RICE PILAF • RICED CAULIFLOWER • RISOTTO +\$1.95

PASTA UPGRADE TO GLUTEN FREE PASTA FOR +\$1.95

CHOICE OF (1): PENNE • BOW TIE • RIGATONI • FETTUCCHINE OR WHOLE WHEAT • FUSELI
CHOICE OF (1) SAUCE: HEARTY MARINARA • PESTO • ALFREDO • PINK VODKA
OLIVE OIL WITH SUNDRIED TOMATOES & PARSLEY
ADD AN ADDITIONAL SAUCE FOR ONLY \$1.95

HOT PASTA ENTREES

CHOICE OF PASTA & SAUCE W/ SLICED GRILLED CHICKEN, MEATBALLS OR SAUSAGE
CHEESE TORTELLINI W/ FRESH PESTO OR CARBONARA
DA VINCI W/ MARSALA WINE SAUCE, MUSHROOM & GRILLED SLICED CHICKEN
GARLIC ALFREDO W/ GRILLED SLICED CHICKEN, PEAS, MUSHROOMS & SPINACH
RIGATONI W/ GRILLED ASPARAGUS, SUNDRIED TOMATOES & SHAVED PARMESAN
LASAGNA - BEEF BOLOGNESE OR SPINACH FLORENTINE
CREOLE JAMBALAYA W/ CHICKEN & SAUSAGE
EGGPLANT PARMIGIANA



SIDE SELECTIONS



VEGETABLES

ASSORTED SEASONAL VEGETABLES
PREPARED STEAMED, SAUTÉED OR ROASTED
ROASTED BRUSSEL SPROUTS
SAUTÉED FRENCH BEANS & MUSHROOMS
FIRE ROASTED CORN
GRILLED SEASONAL VEGETABLES +\$1
GRILLED BABY CARROTS & ASPARAGUS +\$1
GRILLED ASPARAGUS WITH OREGANATA +\$1

SALADS

CAESAR • MEXICAN CAESAR
GARDEN • SEASONAL • ITALIAN
CRISPY ASIAN NOODLE CABBAGE
WALDORF • SOUTHWESTERN
SWEET POTATO • STRAWBERRY FIELDS

UPGRADED SALADS

+\$1

BLEU PEAR • GRILLED MANGO
CALI ARTICHOKE • POMEGRANATE

+\$2

CAPRESE • FRENCH ENDIVE



INTERNATIONAL DINING PACKAGES

PRICED PER PERSON, BASED ON 100 GUESTS OR MORE

\$20 LITTLE ITALY

CROSTINI BAR W/ TAPENADE, GARLIC HUMMUS & BRUSCHETTA

CAESAR SALAD SERVED W/ FRESH BAKED BREAD AND BUTTER

CHOICE OF (1) VEGETABLE SELECTION + (1) HOT PASTA ENTREE

\$28 TASTE OF TUSCANY

ANTIPASTO DISPLAY

PLATED SALAD COURSE, SERVED W/ FRESH BAKED BREAD & BUTTER

CHOOSE FROM ITALIAN CHOPPED SALAD OR TRADITIONAL CAESAR SALAD

CHOICE OF (2) 4OZ ENTREES + (1) VEGETABLE + (1) STARCH

\$24 ASIAN FUSION

GYOZA BAR W/ ASIAN DIPPING SAUCES

CRISPY ASIAN NOODLE SALAD - MAKE IT A PLATED SALAD COURSE +\$1.50

CHOICE OF (1) 8OZ ENTREE + YOUR CHOICE OF RICE

\$20 MEXICAN FIESTA

CHIPS & SALSA BAR

MEXICAN CAESAR SALAD - MAKE IT A PLATED SALAD COURSE +\$1.50

CHOICE OF (1) ENTREE + YOUR CHOICE OF BEANS + YOUR CHOICE OF RICE

SERVED W/ WARM CORN & FLOUR TORTILLAS

\$28 RIO GRANDE

GOURMET NACHO BAR + PLATED MEXICAN CAESAR COURSE

CHOICE OF (2) 4OZ ENTREES + BEANS + RICE

SERVED W/ WARM CORN & FLOUR TORTILLAS





ACTION STATIONS

ALL MENU PRICING BASED ON 100 GUESTS OR MORE
MINIMUM OF (2) ACTION STATIONS REQUIRED
UNIFORMED PERSONNEL REQUIRED
EVENTS OVER 4HRS REQUIRE APPETIZER PACKAGE



\$7 CROSTINI BAR

SERVED FRESH BAKED BAGUETTES, CROSTINIS & ARTISAN BREADSTICKS
ASSORTED HUMMUS, OLIVE & FETA TAPENADE AND BALSAMIC BRUSCHETTA
SERVED W/ OUR HOUSE MADE FRUIT & HERB INFUSED OLIVE OIL & BALSAMIC

\$8 DECONSTRUCTED ELOTE BAR

FIRE ROASTED CORN, W/ ALL YOUR FAVORITE TOPPINGS - PICK (5):
AVOCADO CREME • BASIL • CILANTRO • CHIPOTLE CREME • COTIJA CRUMBLE • TAJIN •
CHOPPED PEPPERS • CRISPY TORTILLA STRIPS • FRESH CUT LIME • PESTO AIOLI •
SUNDRIED TOMATOES • SHAVED PARMESAN • FRESH CRACKED SEA SALT & PEPPER

ADD: PULLED PORK +\$2 • GRILLED TRI-TIP +\$2 • SHREDDED CHICKEN +\$2 •
MARINATED BONELESS SHORT RIB +\$2 • FIRE GRILLED SHRIMP +3.50 •

\$9 MARTINI STATION

CHOICE OF (1) SERVED W/ CREME FRAICHE, BUTTER, SALT & PEPPER

MASHED POTATOES • ROASTED GARLIC OR RED SKINNED • MASHED YAMS •
MASHED CAULIFLOWER • RISOTTO +\$1.95

CHOICE OF (3) PREMIUM TOPPINGS:

GRILLED ASPARAGUS, SHAVED PARMESAN W/ROASTED PINE NUTS •
ROASTED JULIENNE VEGETABLES W/ FRESH PESTO • SAUTÉED MUSHROOMS •
CRISPY BACON • CARAMELIZED ONIONS • CRISPY ONION STRINGS •

ADD: SLICED CHICKEN W/ CARAMELIZED ONIONS IN MARSALA SAUCE +\$2

ADD: TENDERLOIN BEEF STRIPS IN A PEPPERCORN SAUCE +\$2

ADD: ROCK SHRIMP SCAMPI +\$3.50

\$9 AMERICAN COMFORT

HOME STYLE MACARONI & CHEESE MAKE IT BLACK TRUFFLE FOR +\$1

SERVED W/ (5) TOPPINGS AND CRACKED SEA SALT & PEPPER

CRISPY BACON • CRISPY PANCETTA • SHREDDED CHEDDAR • GORGONZOLA CRUMBLE

CRÈME FRAICHE • SUNDRIED TOMATOES • FARMERS MARKET SALSA

ADD: GRILLED SLICED CHICKEN +\$2 • CHUNKS OF STEAMED LOBSTER +\$5

ADD A TOMATO BISQUE SOUP SHOT W/ ARTISAN GRILLED CHEESE FOR ONLY \$3

\$10 CARVED TO ORDER ADD A 2ND FOR ONLY +\$5

CHOICE OF (1) SERVED WITH BAKERY ROLLS WITH APPROPRIATE CONDIMENTS

CEDAR PLANK SALMON • PORK TENDERLOIN • PEPPER COATED BARON OF BEEF • HONEY

SPICED TRI TIP • HERB RUBBED CRUSTED TRI TIP • APRICOT GLAZED TURKEY BREAST •

BOURBON GLAZED HAM • ASIAN MARINATED FLANK STEAK

UPGRADE OR ADD THE FOLLOWING: TOP SIRLOIN +\$6.95 • FILET MIGNON +\$8.25

LEG OF LAMB +\$7.50 PRIME RIB +\$7.95

\$10 UNIQUE SALAD BAR

YOUR CHOICE OF (2) SALADS - SERVED IN A MARTINI GLASS:

CAESAR • MEXICAN CAESAR • GARDEN • SEASONAL • ITALIAN • CRISPY ASIAN NOODLE

CABBAGE SOUTHWESTERN • STRAWBERRY FIELDS • WALDORF • BLEU PEAR • GRILLED

MANGO • CALI ARTICHOKE • POMEGRANATE • FRENCH ENDIVE •

\$10 MINI GOURMET SLIDER BAR

YOUR CHOICE OF (2) - ADD AN ADDITIONAL SLIDER +\$3

MOROCCAN: GROUND LAMB PATTY W/ HARISSA MAYO

HAWAIIAN: GROUND TURKEY PATTY W/ PINEAPPLE PAPAYA SAUCE

TRADITIONAL: ALL BEEF PATTY W/ MELTED CHEESE, ONION RINGS & HOUSE MADE AIOLI

VEGETARIAN: PORTOBELLO, BLEU CHEESE ON A WALNUT PATTY W/ PEAR MAYO

THE CHICK: CRISPY CHICKEN BREAST W/ LETTUCE, PICKLE SLICE & GARLIC AIOLI

ADD KETTLE CHIPS, SHOESTRING OR SWEET POTATO FRIES W/ DIPPING SAUCES \$3





\$10 FLATBREAD OR PIZZA BAR

CHOICE OF (3) - SERVED W/ PARMESAN & RED PEPPER FLAKES
MARINATED SLICED STEAK, HERBED STILTON CHEESE & CARAMELIZED ONIONS
BLACK TRUFFLE FRAICHE, ARTICHOKE & WILD MUSHROOMS
PROSCIUTTO, FIG, ARUGULA & GOAT CHEESE
BARBECUED CHICKEN, CARAMELIZED ONION, GORGONZOLA & WALNUTS;
SMOKED CANADIAN BACON & PINEAPPLE
THAI CHICKEN, CRUSHED PEANUTS & CILANTRO CHIFFONADE
GRILLED VEGETABLES W/ PESTO, SUNDRIED TOMATOES & BALSAMIC

\$10 PASTA BAR

CHOICE OF (1) PASTA & (1) SAUCE, SERVED W/ MINI GARLIC KNOTS
RAINBOW ROTELLI • FUSELI • PENNE • BOW TIE • RIGATONI • FETTUCCHINE
WHOLE WHEAT • MAKE IT GLUTEN FREE PASTA FOR ONLY +\$1.95
POMODORO • MARINARA • PESTO • ALFREDO • PINK VODKA • CARBONARA • PRIMAVERA
ADD TOPPINGS OF YOUR CHOICE FOR \$2
GRILLED ITALIAN SAUSAGE • ITALIAN MEATBALLS • GRILLED SLICED CHICKEN BREAST
ADD PREMIUM TOPPINGS FOR \$4
JUMBO SHRIMP • BEYOND MEAT MEATBALLS

\$12 EIFFEL TOWER

CHOICE OF (2) CREPES - COOKED TO ORDER
NUTELLA, FRUIT & WHIPPED CREAM • GHIRARDELLI WHITE CHOCOLATE
SEASONAL BERRIES, BERRY COMPOTE & CREAM CHEESE • LEMON CURD & SUGAR
ALMOND CHICKEN & MUSHROOMS W/ A MORNAY SAUCE
CHICKEN FLORENTINE W/ A SHERRY CREAM SAUCE
RATATOUILLE W/ A TOMATO BASIL SAUCE • SHRIMP AND CRAB W/ A BÉCHAMEL SAUCE
SPINACH SOUFFLÉ W/ A LIGHT HERB SAUCE • VEGETARIAN PROVENCAL

\$12 GOURMET TACO BAR

SERVED W/ WARM MINI CORN & FLOUR TORTILLAS

YOUR CHOICE OF (2) FILLINGS - ADDITIONAL FILLINGS FOR ONLY +\$2

PULLED PORK • GRILLED TRI TIP • GRILLED CHICKEN • MAHI MAHI • GRILLED VEGEGIES

MARINATED BONELESS SHORT RIB +\$2.50 • FIRE GRILLED SHRIMP +3.50

YOUR CHOICE OF (5) TOPPINGS: SHREDDED CHEESE • COTIJA • CHOPPED LETTUCE •

SCALLIONS • PICKLED RED ONION AVOCADO SALSA • TOMATILLO SALSA • CILANTRO •

PICO DE GALLO • FARMERS MARKET SALSA • ADD: FRESH MADE GUACAMOLE FOR +\$3

SERVED WITH YOUR CHOICE OF BEANS & RICE OR HOUSE MADE CHIPS & SALSA

\$12 NACHO GRANDE BAR

SERVED W/ OUR HOUSE MADE TORTILLA CHIPS & OUR FAMOUS QUESO DIP

CHOICE OF (1) PROTEIN: MARINATED CHORIZO • SHREDDED CHICKEN • SHREDDED BEEF

SHREDDED PORK • FIRE GRILLED VEGGIES +\$1.50 • FIRE GRILLED SHRIMP +\$3.50

CHOICE OF (5) TOPPINGS: ADD FRESH MADE GUACAMOLE FOR ONLY +\$3

FARMERS MARKET SALSA • AVOCADO SALSA • VERDE OR ROJA SALSA • CHIPOTLE CREME

REFRIED OR BLACK BEANS • SHREDDED PEPPER JACK & CHEDDAR CHEESE •

SOUR CREAM • PICO DE GALLO • PICKLED JALAPEÑOS & CARROTS • MANGO PAPAYA SALSA

\$13 GAZPACHO STATION BEST SERVED IN A CHILLED MARTINI GLASS

FRESH AND DELICIOUS TOMATO AND TOMATILLO GAZPACHO

SERVED W/ CRAB & BAY SHRIMP, DICED CUCUMBER DICED AVOCADO & DICED SCALLIONS

PAIRED WITH A FOCACCIA STYLE CROSTINI

\$14 FAJITA BAR

SERVED W/ WARM FLOUR & CORN TORTILLAS

FIRE GRILLED CARNE ASADA & CHICKEN MARINATED IN MEXICAN SPICES

SIZZLED W/ ONIONS & BELL PEPPERS, SERVED W/ YOUR CHOICE OF RICE & BEANS,

FARMERS MARKET SALSA, SOUR CREAM, PICKLED JALAPEÑOS & CARROTS AND CILANTRO

ADD: FIRE GRILLED SHRIMP +\$3.50

ADD: FRESH MADE GUACAMOLE +\$3 & HOUSE MADE CHIPS +\$1





\$15 SHORT PLATES

FEATURING (2) OF YOUR FAVORITE SMALL DISHES - NO KNIFE NEEDED!

- CHICKEN TAGINE ON ORGANIC COUSCOUS W/ HARISSA
- CHANTERELLE MUSHROOMS W/ HERB RISOTTO
- COCONUT CHICKEN CURRY W/ SWEET POTATOES ON BASMATI RICE
- MARYLAND CRAB CAKE SERVED ON SRIRACHA SLAW
- MARINATED SHORT RIBS ON CREAMY POLENTA W/ HONEY CARROT GRIT
- PETITE TURKEY MEATLOAF W/ YUKON GOLD MASH & SPICY KETCHUP
- PETITE CHEDDAR BISCUIT W/ BOURBON GLAZED HAM & FRUIT CHUTNEY
- SHREDDED BBQ CHICKEN ON A SWEET CORN CAKE
- SHRIMP SCAMPI W/ ANGEL HAIR PASTA
- SEARED SEA SCALLOPS W/ FARRO RISOTTO
- GARLIC CUBAN CHICKEN W/ SOFRITO RICE & BEANS, TOPPED W/ GRILLED CORN RELISH
- CREOLE JAMBALAYA W/ GRILLED SAUSAGE, CHICKEN & SHRIMP

SERVED / RICE & SWEET CORN BREAD MUFFIN

\$15 SEAFOOD BAR

OCEAN FRESH OYSTERS & CLAMS ON THE HALF SHELL BEAUTIFULLY DISPLAYED ON A BED OF ICE

SERVED W/ FRESH CUT LEMON, SAUCE MIGNONETTE & GOURMET COCKTAIL SAUCE

ADD ONS: LIME & TEQUILA OYSTER SHOOTERS WITH TABASCO +\$3

MUSSELS MARINARA +\$3.50 • JUMBO SHRIMP COCKTAIL +\$6.50

SNOW CRAB COCKTAIL CLAWS +\$7.50 • ALASKAN KING CRAB LEGS MARKET

\$17 AHI POKE BAR

WHITE RICE OR BROWN RICE • FRESH CUT AHI TUNA OR SALMON

CHOICE OF (5) TOPPINGS:

SCALLIONS • SESAME SEEDS • TOASTED ONION STRINGS • PICKLED CUCUMBER • SEAWEED SALAD

IMITATION CRAB • FURIKAKE • SWEET CORN • EDAMAME • CHOPPED JALAPEÑOS

CHOICE OF (2) SAUCES: GINGER TERIYAKI • PONZU • SRIRACHA MAYO • WASABI CREME



LET'S PARTY

“THEY HAVE PROVIDED US EXCELLENT SERVICE, WONDERFUL FOOD AND BEAUTIFUL DECOR! OUR EMPLOYEES ARE NOT SHY ABOUT GIVING FEEDBACK, BOTH POSITIVE AND NEGATIVE, AND CRITIC'S CHOICE RECEIVED RAVE REVIEWS ON THEIR FOOD AND PRESENTATION...” - JENNIFER T.

DESSERTS

PRICED PERSON, BASED ON 100 GUESTS OR MORE
PRICE VALID W/ PURCHASE OF DINING PACKAGE

\$4 PERSONALIZED BRANDED COOKIES

INDIVIDUALLY WRAPPED IN CELLOPHANE +\$1

\$4 GELATO BAR

INCLUDES UP TO 2 FLAVORS | ADDITIONAL FLAVORS +\$2/PER

\$4 COOKIES N' MILK BAR

\$5 MINI GOURMET DONUT BAR

\$5 TRADITIONAL S'MORES BAR

\$5 MINI DESSERT BAR

\$6 MINI CUPCAKE BAR

\$7 CHURRO BAR

\$7 DREAM OR THEMED CANDY TABLE

\$8 CHOCOLATE FONDUE

INCLUDES YOUR CHOICE OF (5) DIPPERS

\$8 VIENNESE TABLE

\$8 ICE CREAM SUNDAE OR SANDWICH BAR

\$8 FLAMBE BAR CHOOSE (1):

CREPE SUZETTES • CHERRIES JUBILEE • PEACHES FLAMBE

\$12 CHOCOLATERIE GRAZING DISPLAY



\$5 LATE NIGHT SNACK

PRICED PER PERSON, BASED ON 100 GUESTS OR MORE
PRICE VALID W/ PURCHASE OF DINING PACKAGE
REGULAR PRICE IS \$7



ARTISAN FLATBREADS

CRISPY CHICKEN N' WAFFLES BITES
W/ POWDER SUGAR & BOURBON MAPLE GLAZE

MINI L.A. STYLE STREET DOGS

MICRO OR STREET STYLE TACOS

MINI GOURMET SLIDERS

MINI GOURMET PIZZAS
CHEESE • PEPPERONI • HAWAIIAN • VEGGIE

SOUP SHOTS WITH ARTISAN GRILLED CHEESE
CHOOSE (1): TOMATO BISQUE • BUTTERNUT SQUASH

STREET STYLE ELOTE CUPS

HYDRATION STATION

SERVED ICE COLD IN DISPENSERS W/ ACRYLIC CUPS & BEVERAGE NAPKINS

\$3-PICK 1 \$5-PICK 2 \$6- PICK 3

SPA WATER • HOUSE MADE LEMONADE • FRUIT INFUSED LEMONADE •
FRESH BREWED ICE TEA • LEMON ICE TEA • HAWAIIAN ICE TEA •
AGUA FRESCA • JICAMA • HORCHATA •

\$6 GOURMET COFFEE BAR

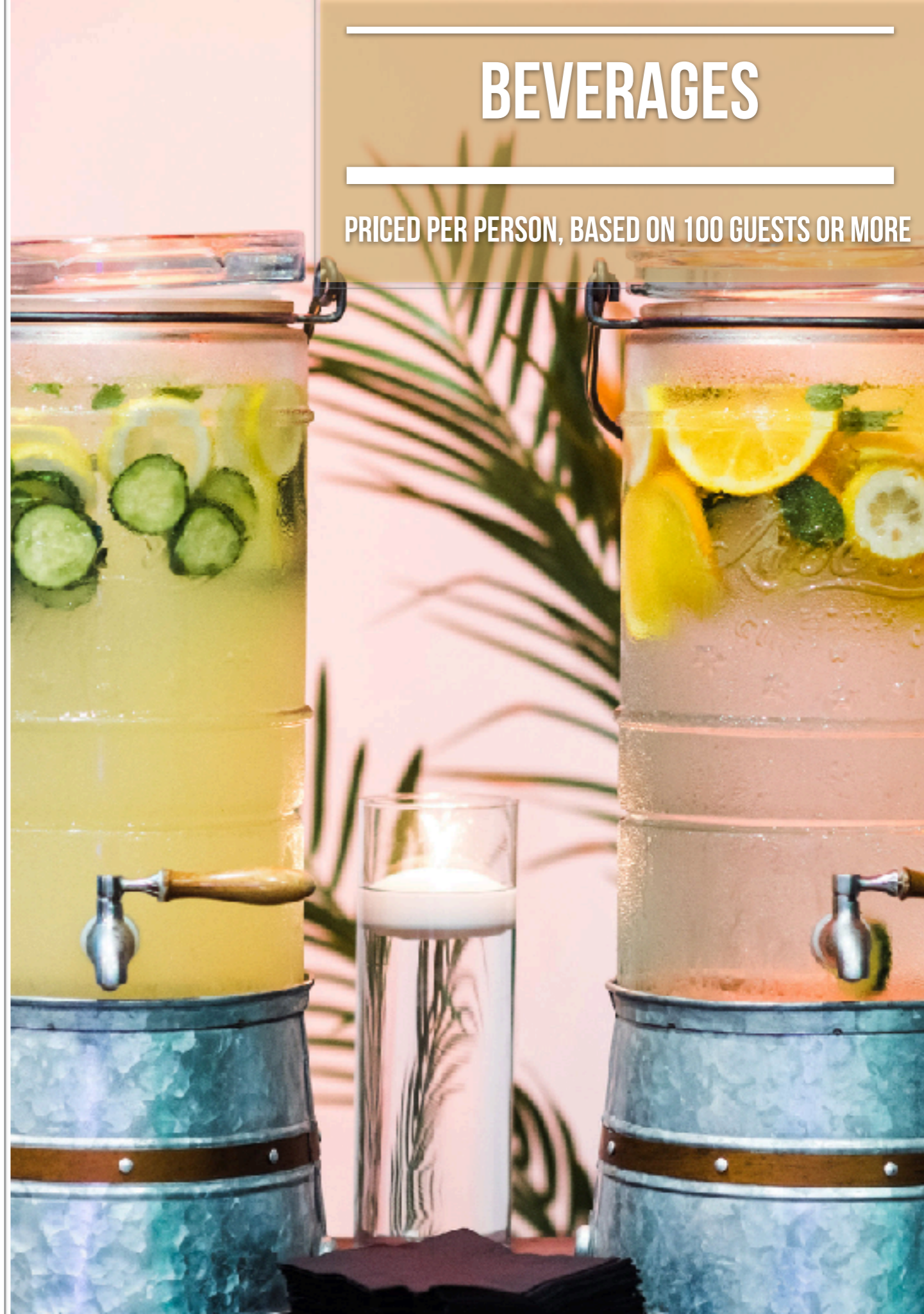
FEATURING ORGANIC BIXBY REGULAR COFFEE
STARBUCKS DECAF COFFEE
ASSORTED TEAS, HOT COCOA & CIDER
ASSORTED CREAMERS, SUGARS & HONEY
SERVED WITH COCKTAIL NUTS, MINTS & BISCOTTIS
INCLUDES COFFEE URNS, ACRYLIC COFFEE CUPS,
STIR STICKS & BEVERAGE NAPKINS

\$8 ESPRESSO, CAPPUCINO & LATTE BAR

INCLUDES ONE OF OUR TALENTED BARISTAS
TO CRAFT YOUR BEVERAGES TO ORDER
PLEASE ASK FOR DETAILS!

BEVERAGES

PRICED PER PERSON, BASED ON 100 GUESTS OR MORE



BAR PACKAGES

PRICED PER PERSON, BASED ON 100 GUESTS OR MORE



\$4 SIGNATURE COCKTAIL PACKAGE

UNLIMITED SERVICE

YOU SUPPLY YOUR SPIRIT OF CHOICE!

WE SUPPLY THE MIXERS, PUREES, GARNISHES,

ACRYLIC CUPS, ICE & PERSONALIZED MENU!

ADD AN ADDITIONAL SIGNATURE COCKTAIL FOR ONLY +\$3

\$5 BAR SET UP 1

UNLIMITED SERVICE

WE PROVIDE ALL THE ICE, 9 OZ. & 10 OZ. CLEAR PLASTIC CUPS,

BEVERAGE NAPKINS, STIR STICKS, TABLETOP ICE BINS, ICE TUBS,

GARNISH HOLDERS, BARTENDING TOOLS, ICE SCOOPS & BAR MATS

\$8 BAR SET UP 2

UP TO 4 HRS SERVICE (EXTRA HR +\$2)

INCLUDES BAR SET UP 1 + NON-ALCOHOLIC COCKTAIL MIXERS,

ASSORTED REGULAR & DIET SOFT DRINKS

CHILLED MINI WATERS & FRESH FRUIT GARNISHES

\$9 MIMOSA BAR

UNLIMITED SERVICE

INCLUDES BAR SET UP 1 + VARIETY OF FRESH JUICES,

PUREES & SEASONAL FRESH FRUIT

UNIFORMED PERSONNEL

BASED ON A 4HR MINIMUM

\$28 KITCHEN, DISHWASHERS + BAR BACKS

\$29 SERVERS, BUSTERS + STATION COOKS

\$30 BARTENDERS + MIXOLOGISTS

\$35 SOUS CHEFS \$40 EVENT CHEFS

\$45 CATERING COORDINATOR

\$75+ RECEPTION COORDINATORS

\$100+ CEREMONY COORDINATOR

LET'S MAKE CRITIC'S CHOICE, YOUR CHOICE!

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