



*Critic's Choice*  
*Catering & Event Production, Inc*  
*And*  
*Locations By Kaycie*

*Present...*

*Holiday Celebrations*  
*2010*

*Our Team of Specialists*

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

**Locations:**  
**www.LocationsByKaycie.com**

*2806 Phelan Lane*  
*Redondo Beach, Ca 90278*  
*At your service since 1984*



## *The "Premiere Party"*

**\$14.95**

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

### **Cranberry Brie**

With Our Home baked Baguettes

### **Shrimp Bruschetta**

With Our Own Fresh Baked Bread

### **Artichoke Dip**

With Pita Crisps or House Baguettes

### **Crostini**

With Tapenade & Bruschetta Toppings

### **Gourmet Sausage Selection**

Chefs Choice, with a Variety of Dipping Sauces

### **Sesame Ginger Chicken Skewers**

With Orange Ginger Dipping Sauce

### **Beef or Turkey Meatballs**

Choice of: French Onion, Asian, Greek or Provencal

### **Panini Bites**

With Tomato, Caramelized Onion and Arugula

### **Antipasto Tray**

Gourmet Olives, Pepperocinis, Marinated Mushrooms,  
Sweet Cherry Peppers, Provolone, Mozzarella,  
Marinated Feta, Salami Coronets, Black Forest Ham Rollups  
With Italian Herb Vinaigrette

### **Hummus & Baba Ghanouj**

With Pita Triangles

### **Caprese Skewers**

Grape Tomato, Basil & Mozzarella with Balsamic Reduction

### **Crudités**

Grape Tomatoes, Snap Peas, Baby Carrots,  
Celery Sticks, Zucchini Sticks & Cucumber Rounds  
With choice of Red Bell Pepper Dip or Ranch Dip

### **Mole Chicken bites**

Tender Citrus Marinated Grilled Chicken bites  
With our own Rich Chocolate Mole Sauce

**Everyone loves Dessert!**

Add some of your favorites from our

*Sweet Treats! Menu*

## *The "Critic's Choice"*

**\$16.95**

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

### **Crab Tartlets**

### **Phyllo Wrapped Brie**

With Caramelized Onions

### **Artichoke Spinach Fondue**

With House Baguettes

### **Prosciutto Wrapped Asparagus**

With Balsamic Reduction

### **Smoked Salmon Wrapped Asparagus**

With Creamy Dill dipping sauce

### **Sun Dried Tomato Spinach Pinwheels**

With Ricotta & Mozzarella in Pizza Dough

### **Savory Strudel**

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

### **Marinated Tenderloin Skewers**

With Honey Soy Dipping Sauce

### **Greek Custard Phyllo Cups**

With Feta, Kalamata Olives & Garlic

### **Garlic Chicken Quesadillas**

With Roasted Peppers, Ricotta & Goat Cheese  
Served with Sweet & Spicy Sauce

### **Smoked Salmon Tartare**

On New Potatoes with Sour Cream

### **Cheese Board**

Chef's selection of four wonderful European cheeses  
Served with Gourmet Crackers or House Baguettes

### **Island Meatball Kabobs**

Turkey or Beef with Pineapple & Mint  
Served with Sweet & Sour Dipping Sauce

### **Assorted Sushi Rolls**

### **Phyllo Parcels**

Filled with Brie & Apple OR Brie & Cranberries

### **Panini Bites**

With Ham, Brie, Red Bell Pepper Confetti and Arugula

**Save room for Dessert!**

Find your holiday favorites on our

*Sweet Treats! Menu*

## The "Rave Reviews"

**\$19.95**

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

### Baby New Potatoes

With Crème Fraiche & Caviar OR Artichoke & Parmesan

### Crunchy Crostini with two toppings:

Spinach, Goat Cheese, Pine Nuts and Roasted Red Bells;  
Gorgonzola, Caramelized Onion and Crushed Walnuts

### Thai Chicken and Broccoli Wraps

With Thai Chili Dipping Sauce

### Roasted Tomato Caprese Platter

Roasted Tomatoes, Mozzarella and Fresh Basil  
with Balsamic Reduction OR Garlic Pesto

### Pasta Du Jour

Choose from Marinara, Pomodoro, Pesto, Alfredo  
With House Baguettes

### Empanaditas

Filled with Beef Picadillo OR Spicy Chicken and Cheeses

### Grilled Tequila Marinated Shrimp

With Tequila Cream Dipping Sauce

### Vodka Scented Shrimp

With Orange Cranberry Salsa

### Plateau de fromage de l' Europe

May include Gorgonzola, Brie with caramel,  
Gouda, Stilton, Fontina, Assorted Olives, Dried Fruit  
and Nuts, Gourmet Crackers or House Baguettes

### Carved Grilled Tri Tip

On Mini-Mini House Rolls with Spinach & Parmesan  
Choice of Creamed Horseradish, Artichoke Aioli  
Or Roasted Red Bell Pepper Sauce

### Seafood Fondue with House Baguettes

### Ahi Poke served on Wonton Chips

### Baby Brochettes

Citrus Marinated Grilled Chicken; Roasted Red Bells & Pineapple  
with our Sweet Spicy 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 & Tomato; Bleu Cheese, Walnuts & Caramelized Onions

### Plank Salmon

Served with Dill Cucumber Sauce & Baguettes

### Grilled Shrimp Quesadillas

With Sweet Onion and Queso Fresco and Avocado Salsa

### Dare to Pair – In the Comfort Zone

Panini Bites with Prosciutto, Provolone,  
Arugula & Roasted Red Bell Pepper  
And Creamy Tomato Bisque Soup Shooters

And now for Dessert! Add some holiday  
favorites from our *Sweet Treats!* Menu

## The "V.I.P. Party"

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

Dessert is included.

Can also be transformed to an elegant sit down Feast!

Appetizers can be added to your V.I.P. party, please ask!

SELECT ONE ENTRÉE

Beef Tenderloin Medallions	\$29.95
With Madeira Mushroom Sauce or Pink Peppercorn Sauce	
New York Strip Steak	\$24.95
With Demi Glace OR Green Peppercorn Sauce	
Prime Ribs of Beef	\$23.95
With Au Jus & Creamed Horseradish	
Pork Tenderloin encrusted with Pecans and Cherries	\$22.95
Jumbo Shrimp Scampi	\$21.95
Oven Roasted Fish Filet	\$20.95
Salmon with Lemon Dill Sauce or Mediterranean Stuffed Swordfish	
Roasted Turkey Breast	\$18.95
Rosemary Herb Rub OR Pecan Cherry Crusted	
Turkey Breast Spirals	\$18.95
Stuffed with Fresh Baked Cornbread Spinach & Pecans	
Baked Ham	\$17.95
Whiskey Glazed or Honey Dijon Glazed	
Choice of Chicken	\$18.95
Marsala; Cranberry BBQ; Etruscan; Mojito	
Choice of Stuffed Chicken	\$19.95
Crispy Gorgonzola; Braciolo; Traditional Stuffed	

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  
Craisins & Poppy Seed dressing

Sicilian Salad, A bed of Greens, Red Bell Peppers, Roma  
Tomatoes, Buffalo Mozzarella, Artichokes and Eggplant  
With Olive Oil and Balsamic Vinegar

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

Country Mashed with Gravy. Roasted Garlic Mashed.  
Sundried Tomato Mashed. Red Roasted Rosemary.  
Candied Sweet Potatoes with Rum and Pecans.  
Twice Baked Yams. Traditional Herb Stuffing.  
Cornbread Stuffing with Spinach & Pecans. Penne Pasta  
with Cannellini Beans, Spinach, and Kalamata Olives.  
Basmati with Sun dried Tomatoes & Garlic. Rice Pilaf.  
Champagne Rice with Almonds.

V.I.P. Vegetables:

Fresh Green Beans with Shallots, Red Peppers, & Toasted  
Almonds, Baby Carrots with Cinnamon Ginger Glaze,  
Oven Roasted Vegetable Medley, Steamed Broccoli & Carrots,  
Asparagus Parmesan Bake, Creamed Spinach,  
Grilled Vegetables with Fresh Herbs, Butter & Garlic  
Served with Appropriate Condiments, Rolls & Butter

V.I.P. Desserts:

Pumpkin Cheesecake;

Fresh Baked Apple, Peach or Cherry Cobbler;

Assorted Bars; Brownies & Cookies -

Other Desserts Available for Additional Cost ~ ask about  
Sinful Specialties! Bar plans available with staffed events.

## *Santa's Sleigh*

\$12.95

*Fresh Oven Roasted Turkey  
Sliced Thick!*

*Traditional Herb Stuffing*

*Country Mashed Potatoes & Gravy*

*Garden Salad*

*Homemade Cranberry Relish*

*Dinner Rolls & Butter*



### *Additional Entrées and Sides...*

#### *Carved Tri Tip*

*With Au Jus and Creamed Horseradish*

\$7.95

#### *Carved Roasted Baron of Beef*

\$7.95

#### *Honey Oven Roasted Ham*

\$6.95

#### *Candied Sweet Potatoes*

*With Rum & Pecans*

\$3.95

#### *Twice Baked Yams*

\$3.95

#### *Oven Roasted Vegetable Medley*

\$3.95

#### *Fresh Green Beans*

*With Shallots, Red Peppers & Toasted Almonds*

\$3.95

*Santa loves Dessert!*

*Finish with a seasonal favorite from our*

*Sweet Treats! Menu*



## *Sweet Treats!*

*Cheesecake Lollipops \$4.25*

*Tiramisu \$4.95*

*Traditional or Strawberry*

*Cheesecake with Fresh Berries \$4.95*

*Chocolate Bread Pudding \$4.25*

*With Vanilla Rum Sauce*

*Marie Callenders® Pies \$4.25*

*Ask for available selection*

*Assorted Mini Dessert Pastries \$4.75*

*Assorted Cookies, Bars & Brownies \$3.95*

*Chef's Selection*

*Gelato Italiano Truffles \$6.95*

*Ice cream Cup Cakes \$6.95*

*Custom Chocolates ~ by individual quote*

**OR ASK FOR OUR**

### *Sinful Specialties* MENU

*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),*

*Service charge, Sales Tax and Gratuity not included.*

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

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



## *Happy Holidays*

*From everyone at*

*Critic's Choice and Locations By Kaycie*