



Critic's Choice

Catering & Event Production, Inc

Presents

Premiere Events

Featuring

Social and Corporate Dining

For

Board Meetings • Sales Meetings

Team Building • Awards Ceremonies

Showers • Birthdays • Anniversaries • Retirements

Wine Tastings • Cocktail Parties • Bar/Bat Mitzvahs

BBQ's • Picnics • Broker Open Houses

Dessert Receptions and More

For all your party venue and catering needs

Phone 310-545-1144 • Fax 310-214-8114

EMAIL:

Critics4Catering@aol.com

CATERING & EVENTS:

CriticChoiceCatering.com

At your service since 1984


Voted Best Caterer 2010 & 2011

By The Daily Breeze

My Rep: _____

Email: _____

Phone: 310-545-1144 • Fax: 310-214-8114



INTRODUCTION

Critic's Choice serves a wide variety of exquisitely prepared and beautifully presented menus for all your catering needs. A standard service charge 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 disposable guest ware with heavy duty white napkins.

A Delivery Charge will be added to all Breakfast Orders.

~ IMPORTANT ~

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 temporary adjustment.

Corporate

Free delivery *with \$150 minimum purchase* from Monday - Friday between 9am and 5pm within 8 miles of our facility.

We will return the next business day to recover equipment unless other arrangements are made.

Additional charge applies for same day recovery.

~We prefer a 48 hour notice~

Short notice orders *may* be subject to an additional fee. Please ask when you call to place your short notice order.

Upgraded "CHINA LOOK" disposables - \$2.95 per person

Aluminum Pans for **YOUR LEFTOVERS** - \$1.50 each

4 hour minimum labor on staffed events. We accept cash, personal checks or company checks, and all major credit cards. Billing, upon approval, can be set up through our accounting department. Please ask for details.

For additional information or to place your order please call, fax or e-mail your representative.

Doing our part as an 'Environmentally Responsible' Caterer;

✓We recycle plastics, glass, cans, cardboard, cooking oil

✓We purchase produce from local growers when possible

✓We donate food to a local food bank

✓We use non toxic cleaning products when possible

CORPORATE CLIENTS!

ASK ABOUT OUR MONTHLY SPECIALS!

Each month we create new recipes for you to try. Our Culinary team makes certain each recipe is just right before we offer it to you. So please ask about our specials; and remember to let us know how you liked it.

Get your Tasty Points! Account and earn discounts toward future orders!

Don't miss out on offers and specials; call the office today and get your name on our email blast!

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ENTRÉE'S (10 minimum per item)*For Both Vegetable and Salad, please add \$2.95***Please ask about Dinner Portion Pricing***All Entrees served with House Rolls and Butter - or as noted.***ARROZ CON POLLO \$9.25**

Southwest Bone In Chicken served with fluffy Rice prepared with onion, bell pepper, garlic, peas and cilantro; Side of Lemon Cumin Crème and a Mixed Green Salad and our Lemon Dijon Dressing.

MEDITERANEAN CHICKEN \$10.25

Boneless Breast of Chicken Stuffed with Kalamata Olives, Pine Nuts, Feta Cheese and Caramelized Onions, with a Red Bell Pepper Sauce; Roasted Rosemary Potatoes OR Lemon Rice Pilaf; Mixed Green Salad OR Seasonal Vegetable Medley.

GREEK CHICKEN KABOBS \$9.75

Boneless Breast of Chicken, marinated in Greek Spices; Served Rice Pilaf, Greek Salad, Pita Wedges & Tzatziki Sauce

POLLO DE CUBA \$9.50

Cuban Roasted Chicken Breast with Garlic, Onion & Lemon Sauce; White Rice & Black Beans; Grilled Mango Salad with Baby Greens and Balsamic Vinaigrette.

ARTICHOKE CHICKEN \$9.75

Grilled Boneless Breast of Chicken, Topped with a Savory Artichoke Cream Sauce; Rice Pilaf and Mixed Green Salad.

CAYENNE RUBBED CHICKEN \$9.95

Boneless Breast of Chicken Prepared with Chef's Mild Blend of Seasonings, Avocado Salsa, White Rice, Caesar Salad .

MACADAMIA CHICKEN \$10.50

Boneless Breast of Chicken, Baked in a Crushed Macadamia Nut & Panko Crust. Served over Plum Sauce with Jasmine Rice; With a Mixed Green Salad OR Seasonal Vegetable Medley.

CHICKEN PICCATA \$9.25

Boneless Breast of Chicken with a Light Lemon & Caper Sauce; Rice Pilaf OR Pasta; Garden Salad OR Seasonal Vegetable Medley.

CHICKEN INTERNATIONAL \$9.25

Sliced Breast of Chicken in a Creamy Mushroom Wine Sauce, Topped with Toasted Almonds; Rice Pilaf, Mixed Baby Green Salad OR Seasonal Vegetable Medley.

AARON'S ITALIAN STUFFED CHICKEN \$9.95

Boneless Breast of Chicken, Stuffed with Chopped Italian Sausage, Tomatoes, Basil, Onion and Romano Cheese, Topped with Pomodoro Sauce; Bow Tie Pasta, Caesar Salad, Baguettes & Butter.

CHICKEN MARSALA \$9.95

Boneless Breast of Chicken in our Delicious Mushroom and Marsala Wine Sauce; Pasta OR Rice Pilaf; Mixed Green Salad OR Seasonal Vegetable Medley.

CHICKEN CASHMIR \$9.95

Grilled Breast of Chicken on a Bed of Julienne Carrots, Red Onions and Broccoli, Topped with our Chef's own Garlic Paprika Cream Sauce; Rice Pilaf & Mixed Green Salad.

COCONUT CHICKEN \$10.25

Boneless Breast of Chicken, Prepared with a Blend of Panko and Coconut, topped with a Mild Sweet Chili Sauce; White Rice, Island Salad

PESTO CHICKEN \$9.50

Boneless Breast of Chicken Encrusted with Fresh Basil & Parmesan, with our own Creamy Pesto Sauce Served over Pasta; Caesar Salad OR Seasonal Vegetable Medley.

ENTRÉE'S continued (10 minimum per item)**BROCHETTES \$9.50**

Skewered Breast of Chicken OR Beef with Bell Peppers, Red Onion & Mushrooms, Choose Teriyaki Or BBQ; Basmati Rice and Crispy Asian Noodle Cabbage Salad.

GRILLED CHICKEN AND PASTA \$8.95

Marinated & Grilled Julienne Breast of Chicken served over Pasta with our delicious Marinara OR Pesto Cream Sauce and Pine Nuts; Caesar Salad and Garlic Bread.

TEQUILA CHICKEN \$9.25

Marinated Breast of Chicken, Grilled and Topped with our own Tequila Cream Sauce; Cilantro Rice and Ranchero Salad with Chile Lime Vinaigrette.

SOUTH BAY CHICKEN \$9.95

Boneless Breast of Chicken Stuffed with Broccoli, Sautéed Mushrooms and Ricotta in a Light Lemon Herb Sauce; Rice Pilaf; With Garden Salad OR Seasonal Vegetable Medley.

BBQ OR SOUTHERN FRIED CHICKEN \$9.75

Bone-In Chicken (Legs, Thighs & Breasts), topped with our Secret BBQ Sauce OR Fried to Perfection; Choice of Potato OR Potato Salad; Garden Salad OR Roasted Corn Salad; Cornbread & Butter.

FRANCISCO'S ENCHILADAS \$9.95

Hand Rolled Corn Tortillas with Shredded Cheeses & Green Chilies in a Classic Red Sauce OR Chipotle Cream Sauce. Your Choice of Chicken, Beef OR Cheese.

PLUS Two (2) Sides, Choose from: Cilantro Rice, Black Beans, Refried Beans, Mexican Caesar, Tortilla Chips & Salsa Fresca.**Slow Roasted Pork ~ Add \$1.95 per person 48 hr notice required**
Guacamole ~ Add \$2.95 per person.**Additional Side Dishes ~ Add \$2.50 per person.****STUFFED RELLENO CHICKEN \$9.25**

Southwest Panko crusted Chicken Breast stuffed with a roasted Anaheim Chili, Cheese, Roasted Corn & Sautéed Onions on a Bed of Warm Mexican Cream Sauce; Smashed Potatoes with Ancho Chili & Crispy Bacon; Garden Salad with Choice of Dressing.

FOUR CHEESE RAVIOLI BAKE \$8.95

Cheese Ravioli topped with Mushrooms, Chicken & Provolone Cheese; Served with a Caesar Salad and Garlic Bread

TENDER ROASTED PORK LOIN \$10.50

With Golden Almond Herb Crust and Thyme Gravy; Dijon Mashed Potatoes and French Green Beans.

SALISBURY STEAK \$9.95

Ground Chuck Steak with Griddled Onions & Mushrooms in a Rich Brown Gravy; Mashed Potatoes, Garden Salad OR Seasonal Vegetable Medley.

BOURBON STREET JAMBALAYA \$10.50

Chef John's Famous Red Jambalaya Loaded with Smoked Sausage Boneless Chicken and Shrimp in our Spicy Creole Sauce; 'Dirty' Rice; Cajun Caesar Salad and Cornbread & Butter.

SOUTHWESTERN FAJITAS \$9.95

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

PLUS Two (2) Sides: Southwestern Salad, Cilantro Rice, Black OR Pinto Beans, Handmade Tortilla Chips with Salsa Fresca**Guacamole Add \$2.95 per person.**
Additional Side Dishes Add \$2.50 per person.**BBQ SHORT RIBS 48 hour notice Required \$14.95**

Beef Short Ribs. Marinated for 24 Hours and Slowly Braised until the Meat falls off the Bone. Finished with our own Special BBQ Sauce; Roasted Rosemary Potatoes & Orange Cranberry Coleslaw.

GRILLED TRI TIP \$10.95

Marinated Beef Tri Tip, with our own Savory Green Peppercorn Sauce; Garlic Potato Wedges; Mixed Green Salad OR Seasonal Vegetable Medley.

SANDWICHES ~ fillings, add-on's & sides

SANDWICH FILLINGS:

Vegetarian. Egg Salad. Chicken Salad. Albacore Tuna Salad.
Roasted Turkey. Black Forest Ham. Roast Beef. Pastrami.
Grilled Vegetables — add \$1.50

ADD ONS: Cheddar, Swiss OR Jack Cheese \$1.00 per serving.
Extra Hungry? ADD Extra Filling. \$2 per serving.

SIDE SALADS

Caesar. Mexican Caesar. Garden Salad. Seasonal Salad. Caprese.
Italiano. Cucumber & Tomato Salad. Fresh Fruit Salad. Broccoli
Salad. Roasted Corn Salad. Cole Slaw. Thai Pasta Salad. Crispy
Asian Noodle Cabbage Salad. Macaroni Salad. Pasta Primavera.
Wild Rice Salad. Niçoise Potato Salad. Old Fashioned Potato Salad.

GOURMET DELI (minimum 15 @ 5 per item) - Same Side Salad

- HAM & GRUYERE** \$9.75
Black Forest Ham and Gruyere Cheese, Vine Ripened Tomatoes
and Arugula on a House Baguette. Choice of One Side Salad.
- TENDERLOIN OF BEEF** \$10.25
Sliced Beef Tenderloin, with Artichoke Cream and Shaved
Parmesan on a House Baguette. Choice of One Side Salad.
- ROSEMARY CHICKEN** \$9.50
Grilled Boneless Breast of Chicken, with Brie, Artichoke and
Sautéed Onions on a House Baguette. Choice of One Side Salad.
- CALIFORNIA CLUB** \$9.50
Hoagie Roll loaded with Turkey, Spinach, Mushrooms, Bacon
& Red Onions with a Cream Cheese Artichoke Olive Spread.
Choice of One Side Salad.
- SEASONAL GRILLED VEGETABLE** \$9.25
Garden Vegetables Marinated, Grilled and Topped with Melted
Mozzarella and Sundried Tomato Aioli on Fresh House
Focaccia Bread. Choice of One Side Salad.
- ROASTED TOMATO CAPRESE** \$9.50
Roasted Tomatoes, Fresh Buffalo Mozzarella, Chiffonade of
Basil Pesto Mayonnaise and Balsamic Reduction on Ciabatta
Bread. Choice of One Side Salad.
- GRILLED PORTOBELLO** \$9.75
With Goat Cheese, Roasted Peppers and Aaron's Tarragon
Mustard on Ciabatta Bread. Choice of One Side Salad

SANDWICH OR WRAP (10 minimum per item)

- ZESTY CHICKEN MOZZARELLA WRAP** \$9.50
Tortilla Wrap filled with Grilled Sliced Chicken, Lettuce, Tomato
and Mozzarella with a Sun Dried Tomato Aioli.
Choice of One Side Salad & Kettle Chips.
- GRILLED CHICKEN** \$9.95
Choose Two: Pesto, BBQ, Honey Teriyaki or Greek,
On Seeded Bun. Choice of One Side Salad.
- PULLED PORK OR PULLED CHICKEN** \$8.95
Choice of Meat mixed with our Homemade BBQ Sauce served on a
Hoagie Roll. Toppers of Coleslaw, Sliced Tomatoes, Sweet Pickle
Chips. Served with Southwestern Salad & Kettle Chips.
- PHILLY CHEESE STEAK** \$9.50
Start with our Fresh Baked Rolls, Pile on Tender Sliced Flank
Steak, Grilled Onions, Bell Peppers and Swiss Cheese.
Choice of One Side Salad.
- BUFFALO CHICKEN WRAP** \$8.95
Crispy Boneless Buffalo Chicken, with Romaine, Grilled Corn,
Red Onions and Bleu Cheese Dressing; Jumbo Flour
Tortillas to make a Wrap. Choice of One Side Salad.

MEAL SALADS (minimum 10 per item)

Served "Family Style" with Choice of Rolls, Focaccia
Or Baguettes & Butter OR as noted.
Individually Boxed Salads, Add \$1 each

- THAI CHICKEN SALAD** \$8.75
Tender Chunks of Chicken Breast, Glass Noodles, Chopped
Peanuts, Bean Sprouts, Red Bell Peppers and Mixed Oriental
Greens, Tossed in our delicious Thai Mint and Lime Dressing.
- ANTIPASTO CHOPPED SALAD** \$8.95
Olives, Red Onion, Pepperoncinis, Sweet Cherry Peppers,
Salami, Black Forest Ham, Provolone, Artichoke Hearts,
Marinated Mushrooms and Garden Greens with Italian
Herb Vinaigrette.
- CHICKEN CAESAR SALAD** \$8.50
Julienne Grilled Chicken Breast, on a bed of Romaine
Lettuce with Crispy Croutons, Shaved Parmesan
and our own Caesar Dressing.
- SOUTHWEST CHICKEN SALAD** \$8.50
Julienne Cilantro Lime Chicken, Romaine Lettuce,
Tomatoes, Black Beans, Corn & Roasted Red Bell Peppers.
Topped with Tortilla Strips. Choice of Ranchero OR
Cilantro Lime Vinaigrette. Warm Flour Tortillas and Butter.
- CLASSIC COBB SALAD** \$8.95
Grilled Boneless Breast of Chicken, Crispy Bacon,
Romaine Lettuce, Tomatoes, Sliced Eggs, Avocado,
Roquefort Cheese, Scallions and Cobb Dressing.
- SALADE NIÇOISE** \$9.25
Choice of Grilled Boneless Breast of Chicken OR Tuna
with Red Potatoes, Green Beans, Black Olives, Tomato
Wedges and Sliced Eggs on a bed of Baby Greens.
Tossed with a Herb Dijon Vinaigrette.

SALAD DRESSINGS

Ranch, Ranchero, Italian, Caesar, Bleu Cheese,
Balsamic Vinaigrette, Raspberry Vinaigrette, Cilantro Lime,
Spicy Asian., Poppy Seed.

DESSERTS (10 minimum per item)

- Mini Dessert Pastries (Tarts, Éclairs, Petit Fours etc;) \$3.95
Bars, Brownies, Blondie's ~ Chef's Selection \$2.95
White Chocolate Raspberry Squares \$3.50
Apple and Caramel OR Mixed Berry Empanadas \$3.25
Strawberry Shortcake with Whipped Cream \$3.95
Macadamia Ganache Bars \$3.50
Cheesecake Lollipops or Lemon Cheesecake Bites \$3.25
Assortment of Our 'Infamous' Cookies ~ Small \$1.00
Medium \$1.50
Large \$1.95
Fruit or Cream Pies 6 - 8 slices per pie From \$3.50
House Fruit Cobbler - Peach, Berry or Apple \$2.95
Pear & Cranberry Crisp OR Apple Crisp \$3.50
Cheesecakes 10 - 12 slices per cake From \$3.75
Uncle Johnny's Bread Pudding with Vanilla Sauce \$3.50
Chef Christophe's Chocolate Bread Pudding \$3.75
Chocolate Dipped Strawberries \$ MARKET
Tiramisu Individual Cups \$4.25
Tiramisu Sheet Pan \$3.95
Fresh Fruit or Berry Parfaits \$3.95

BREAKFASTS (15 minimum per item)

Breakfasts Served with Regular Coffee and Decaf or Hot Tea or OJ

THE CONTINENTAL \$7.50

Assortment of Breakfast Pastries, Breads and Bagels.

Cream Cheese, Jelly and Butter.

QUICHES, STRATAS & FRITATTAS \$8.95

Quiches ~ Choice of Ham and Swiss, Vegetarian or Lorraine, OR

Strata's ~ Choice of Spinach or Sausage and Cheese, OR

Frittata's ~ Choice of Leek and Potato or Italian.

Fresh Fruit Salad OR Assorted Breakfast Pastries.

SMOKED SALMON \$9.95

Sliced Smoked Salmon, Assorted Fresh Bagels with Cream Cheese,

Sliced Tomatoes, Red Onions and Capers. Fresh Fruit Tray.

SUNRISE BREAKFAST BAKE \$9.25

Layers of Eggs, Hash Browns, Roasted Peppers and Sweet Baked

Onions. Served with Pico De Gallo and Fresh Herb Sour Cream.

Fresh Fruit Tray OR Breakfast Pastries.

HUEVOS RANCHEROS \$9.50

Enjoy the flavor: "South of the Border" with this Tasty Casserole.

Layered with Corn Tortillas, Chorizo, Eggs & Spices.; Served

with Salsa Fresca & Sour Cream. Fresh Fruit Salad or Pastries.

BREAKFAST BURRITOS (15 minimum each) \$8.95

A South Bay Favorite! A Large Flour Tortilla Filled with

Eggs, Antonio's Chorizo, Ortega Chili's & Cheddar Cheese

OR

Eggs, Zucchini, Mushrooms, Bell Peppers, Onions & Jack Cheese

Roasted Potatoes, Salsa, Sour Cream and Guacamole.

EGGS & MORE (20 Guest Minimum) \$9.95

Scrambled Eggs and Hobo Potatoes; Choice of Bacon OR

Sausage; Bagels & Cream Cheese OR Assorted Pastries

OR Croissants with Butter, Jelly & Honey.

OMELETTE BAR (30 Guest Minimum)** \$12.95

Made to Order! With Shredded Cheese & Choice of 4 fillings:

Diced Ham, Diced Turkey, Bacon, Bay Shrimp, Italian Sausage,

Spinach, Zucchini, Peppers n' Onions, Sautéed Mushrooms.

Roasted Potatoes; Salsa and Sour Cream; Assorted Muffins &

Plain Croissants OR Choice of Toast with Butter, Jelly & Honey.

Breakfast 'ADD ON's'

Fresh Fruit Salad \$2.50

Fresh Fruit Tray \$2.95

Assorted Cereals with Choice of Milk \$3.95

Yogurt with Granola \$2.95

Pastries and Dessert \$3.25

Scones: Apricot, Nut, Maple, Berry \$3.00

Roasted or Hobo Potatoes \$1.95

Ham, Bacon OR Sausage \$2.50

Deviled Eggs: Pesto, Original, Tex Mex \$2.95

Scrambled Eggs \$2.95

Hard Boiled Eggs \$1.25

Individual Bottled Orange Juice \$1.95

UPGRADE to Individual Bottled Juice \$1.50

Whole Fruit—Apples, Bananas, Oranges \$1.75

Sweet n' Salty Snack Basket \$3.95

Your mid morning or late afternoon snack! May include:

Jerky, "Hershey Nuggets®", Peanut Butter or Cheese Filled

Cracker Packs, Granola Bars, Nuts, Chips and Candy Bars.

♥ **Healthy Snack Basket 48 hr notice required** \$5.95 ♥

A guilt free healthy boost! Selection may include Fresh whole

Fruit, Assorted Protein Bars, Trail Mix, "Kettle™" Chips,

100 Calorie Snack Packs, Assorted Yogurts, Popcorn

BBO'S n' PICNICS (50 minimum per item)

We include buffet linens, themed décor and heavy duty disposable guest ware. Staff is usually required.

SOME OF OUR BBQ MENUS CAN BE DONE AS A DISPOSABLE DROP

Delivered and Set Up for you to manage yourself.

Please ask for details.

We can use your BBQ grill or if you prefer, rental BBQ grills with fuel are available.

Where are you having your BBQ / Picnic?

Locations By Kaycie

can help you find the perfect spot! Please ask for details.

ONE BEVERAGE AND ONE DESSERT INCLUDED WITH BBQ's (unless stated otherwise) Selection on page 10.

*** Tortilla Chips & 'Salsa Fresca' included.**

Bone in, 8 way cut up Chicken unless stated otherwise.

~ ~ ~

GOURMET SAUSAGE GRILL \$10.95

Chefs Selection of Juicy Grilled Sausage with Sauces.

Served in Giant Onion Rolls with Grilled Peppers and Onions.

Select 3 Sausages:

Andouille. Sweet Italian. Hawaiian. Chicken. Bratwurst.

Select 3 Sauces:

Curry Ketchup. Honey Mustard. Stone Ground Mustard. Tarragon

Mustard. Choice of Two (2) Items from Sides n' Salads.

TENDERFOOT* \$12.95

1/3 lb. Jumbo Hamburgers with all the fixing's

1/4 lb. All Beef Hotdogs

Choice of Two (2) items from Sides n' Salads.

GOURMET BURGER GRILL \$13.95

Select 2 Gourmet Burgers from the following list:

Ground Pork Patties with Pineapple Papaya Sauce

Ground Angus Beef Patties with Spicy Onion Rings and Aioli

Salmon Patties with Spinach and Lemon Aioli

Chopped Portabello, Bleu Cheese, Walnuts and Pear Mayo

Choice of Two (2) items from Sides n' Salads.

CHUCK WAGON* \$14.95

BBQ Beef Short Ribs and Chicken

Choice of Two (2) items from Sides n' Salads

Hawaiian Rolls & Butter.

SMOKEHOUSE SPECIAL* \$15.95

Grilled Tri Tip – Carved to Order

BBQ Chicken

Choice of Two (2) items from Sides n' Salads

Hawaiian Rolls & Butter.

THE ROUNDUP* \$16.95

Choice of one of the following:

BBQ Beef Short Ribs, Pork Spareribs, OR Chicken

1/3 lb. Jumbo Hamburgers with all the fixing's

1/4 lb. All Beef Hotdogs

Choice of Two (2) items from Sides n' Salads

Hawaiian Rolls & Butter.

SOUTH OF THE BORDER* \$17.95

Mexican Style Ceviche

BBQ Beef Short Ribs with a Chipotle Rub and Chicken Fajitas

OR

Grilled Tequila Lime Chicken & Beef Fajitas

Choice of Three (3) Items from Sides n' Salads,

Flour & Corn Tortillas.

BBQ'S n' PICNICS *continued (50 minimum per item)***KANSAS CITY BBQ** **\$18.95**

Finger licking slow cooked Baby Back Ribs
 Slathered with a Sweet Molasses Sauce
 Choice of Honey Glazed Chicken **OR** Johnny's Hot Wings
 Choice of Three (3) Items from Sides n' Salads
 Corn Bread & Honey Butter.

SANTA BARBARA QUE* **\$19.95**

Vegetable Platter with Spinach Dip
 Seafood Kabobs Brushed with Herb Butter
 Grilled Tri Tip – Carved to Order
 Choice of Two (2) items from Sides n' Salads
 Dinner Rolls & Butter.
Extra Seafood Kabob - \$3.95

SOUTH PACIFIC **\$18.95**

Please Choose Two (2): All Marinated in Honey Soy
 Luau Pork Spareribs
 Grilled Island Chicken
 Hawaiian Beef Kabobs
 Won Ton Chips with Honey Soy Dipping Sauce
 Vegetable Tray with Spinach Dip
 Choice of Two (2) items from Sides n' Salads
 Hawaiian Rolls & Butter.

COUNTRY BBQ PICNIC* **\$16.95**

Fried Chicken
 1/4 lb. All Beef Hot Dogs
 1/3 lb. Jumbo Hamburgers with all the Fixin's
 Choice of Two (2) items from Sides n' Salads
 Biscuits & Butter.

CRITIC'S LUAU SPECIAL **\$22.95**

Mini Ahi Tostadas with Mango & Papaya Salsa
 Grilled Shrimp and Pineapple Skewers
 Kahlua Pork on a bed of Cabbage
 Huli-Huli Chicken
 Tropical Rice with Pineapple and Slivered Almonds
 Fresh Fruit Salad with Toasted Coconut
 Crispy Asian Noodle Cabbage Salad
 Island Potato Macaroni Salad
 Hawaiian Rolls & Butter
Sushi Rolls - Add \$5 per person (2 pieces)

CRITIC'S CHOICE BBQ **\$23.95**

Grilled Salmon with Honey Bourbon Glaze
 Apricot Stuffed BBQ Chicken
 Choice of Three (3) items from Sides n' Salads
 Hawaiian Rolls & Butter.

CITY SLICKER* **\$24.95**

Jumbo Shrimp Cocktail with Sweet n' Spicy Cocktail Sauce.
 Grilled Top Sirloin, Carved to Order, with Peppercorn Sauce.
 Grilled Mahi Mahi **OR** Ahi Tuna
 Basted with Garlic & Herb Butter
 Garlic and Rosemary Mashed Potatoes
 Choice of Two (2) items from Sides n' Salads
 Bakery Fresh Dinner Rolls & Butter.

BBO'S n' PICNICS *~continued~ Sides n' Salads. Extras***CALIFORNIA CLAMBAKE** **\$ MARKET**

Jumbo Shrimp Cocktail. Oysters on the 1/2 Shell.
 Steamed Clams **OR** Mussels Marinara.
 Lobster Tails **OR** Tiger Shrimp ~ Grilled Scampi Style
 Caesar Salad **OR** Garden Salad with Choice of Dressings
 Almond Rice Pilaf **OR** Garlic Rosemary Mashed Potatoes
 Corn on the Cob **OR** Roasted Corn Salad
 Bakery Fresh Dinner Rolls and Butter, Fresh Fruit Cascade.
PLUS One Additional Entrée. Choose from...
 New York Strip Steak, Top Sirloin, Tri Tip, Prime Rib,
 Pork Loin Roast, Grilled Sea Bass, Mahi Mahi, Swordfish,
 Alaskan Salmon, Mixed Grill Kabob **OR** Leg of Lamb.

SIDES & SALADS

Hobo Potatoes, Garlic Mashed Potatoes,
 Black Beans, Red Beans & Rice,
 BBQ Baked Beans, Vegetarian Baked Beans,
 Rice Pilaf, Spanish Rice, Fiesta Rice,
 Caesar Salad, Mexican Caesar Salad,
 Salad Italiano, Southwestern Salad, California Garden Salad,
 Potato Salad Niçoise Style, Old Fashioned Potato Salad,
 Three Bean Salad, Roasted Corn Salad, Corn Cobbettes,
 Corn & Tomato Salad, Cranberry & Orange Coleslaw,
 Aunt Jane's Macaroni Salad, Pasta Primavera Salad.
Additional Salads or Side Dishes - \$2.95 per serving

EXTRA BBQ SIDES

Guacamole	\$3.95
Fresh Fruit Salad	\$2.95
French Fries or Onion Rings	\$3.50
Grilled Corn in Husk (seasonal)	\$3.00
Grilled Summer Vegetables	\$3.25
Mushrooms OR Grilled Onions OR Bacon	\$1.50
OR All Three!	\$3.95
Chicken Breasts Only (upgrade)	\$2.50
Boneless/Skinless Chicken Breasts (upgrade)	\$2.95
Buffalo Wings	\$1.95
Chef John's Turkey Chili	\$3.95
1/4 lb All Beef Hot Dogs	\$1.95
Turkey Dogs OR Tofu Dogs	\$2.95
Turkey Burgers OR Garden Burgers	\$3.50
Cheese for Burgers ~ Cheddar, Jack or Swiss Cheese	\$1.00
Provolone or Bleu Cheese	\$1.25

All BBQ'S Include 1 BEVERAGE AND 1 DESSERT
Choose From The Following List

BEVERAGE:

Country Lemonade · Hawaiian Iced Tea · Fruit Punch

DESSERT:

Ice Cream Cookie Sandwich Bar
 Hot Fudge Brownie Sundae Bar
 Jumbo Cookie Assortment
 Pineapple Up-Side-Down Cake
 Strawberry Shortcake with Whipped Cream
 Cherry, Fruit or Berry Cobbler
 with Fresh Vanilla Whipped Cream
 Ice Cream Sundae Bar Add \$3.50 per person
 Milk Shake Bar Add \$2.95 per person
 Fresh Baked Fruit Pies or Cream Pies Add \$2.50 per person
 ala Mode Add \$1.00 per person
 Churros—Made Fresh On Site Add \$1.50 per person

THEMED COCKTAIL HOUR (50 minimum per item)

Be a guest at your own event.

Just leave the work to the professionals at **Critic's Choice!**

Staff required for most parties. Ask for details.

PREMIERE TABLE **\$12.95**

Fresh Selection of Vegetables with your choice of two (2) Dips.
Fresh Fruit in Season, may include Grapes, Melons and Berries.
Variety of Domestic and Imported Cheeses, may include: Fruity Stilton, Skewered Brie with warm Caramel, Rolled Goat Cheese, Roquefort, Irish Cheddar; Served with a Selection of *Chef's* Gourmet Flatbreads and Baguettes.

Add the above Premiere Table to any of the Menus listed below for only \$6.95 !

The ALL AMERICAN **\$16.95**

Pepper Crusted Baron of Beef OR Grilled Tri Tip ~ Carved to Order and Served with Au Jus, Creamed Horseradish and Freshly Baked Mini Rolls. Turkey Chili Bar with Sour Cream, Shredded Cheddar and Scallions. Chicken and Vegetable Brochettes.

Wild Rice Salad OR Mixed Green Salad.

Mini Apple Cobbler Cups. **Campfire S'mores Add \$2.00**

The CALIFORNIA GOURMET **\$18.95**

Plank Salmon with Dill Yogurt and Fresh Baked Baguettes.
Brie and Caramelized Onion Tarts; Sun dried Tomato & Goat Cheese Mushroom Caps; Caprese Skewers; Prosciutto Wrapped Asparagus.
Rosemary Crostini with Sliced Tenderloin and Artichoke Cream. Mini Fruit Parfaits.

The ITALIAN KITCHEN **\$16.95**

Antipasto Kabobs displayed on a bed of greens ~

Salami, Pepperoni, Ham, Provolone, Pepper Cheese, Kalamata Olives, Roasted Bell Peppers, Artichoke Hearts, Marinated Mushrooms & Sweet Cherry Peppers.

Crostini Bar with three (3) toppings ~ Bruschetta,

Tuscan White Bean Bruschetta and Olive Tapenade

Your choice of two (2) Pastas ~

Cheese Tortellini with Wild Mushroom Sauce

Gnocchi Bolognese or in a Creamy Alfredo Sauce

Penne Pasta with Marinara Sauce and Fresh Basil

Bowtie with Creamy Pesto; Pine Nuts and Romano Cheese

Served with Caesar Salad & Breadsticks.

Mini Tiramisu Cups. **Gelato Italiano! Truffles: Add \$3.95**

Grilled Sliced Chicken Breast Add \$3.25

Julienne Vegetables Add \$2.95

FAVORITOS DE MEXICO **\$17.95**

Nacho Bar with House Tortilla Chips, Cheese Sauce, Jalapenos Guacamole, Sour Cream and Salsa Fresca.

Soft Tacos ~ Shrimp and White Fish Ceviche. Chicken AND Carne Asada; Shredded Cheese, Scallions, Jalapenos, Sour Cream and Guacamole. Fiesta Rice, Black Beans, Mexican Caesar Salad, Corn and Flour Tortillas. Apple and Caramel Empanadas.

MEDITERRANEAN GRILL **\$24.95**

Shish Kebabs ~ Citrus Marinated and Charcoal Grilled Boneless Chicken and Beef.

Shrimp ~ Add \$3.95 Lamb ~ Add \$4.95

Served with Grilled Tomato, Onion and Bell Pepper;

Rice Pilaf, Greek Salad, Stuffed Grape Leaves

and Pita Bread. Baklava Squares for Dessert.

APPETIZER PARTIES (50 minimum per item)**The "PREMIERE PARTY" - Select 5** **\$16.50**

Cranberry Brie, Shrimp Bruschetta, Artichoke Dip with Pita Crisps or House Baguettes, Crostini with Tapenade & Tomato Basil, Gourmet Sausage Bar, Orange Ginger Chicken Skewers, Beef or Turkey Meatballs with French Onion, Asian, Greek or Provençal, Strata's or Frittatas, Antipasto Tray, Hummus & Baba Ghanouj with Pita Triangles, Caprese Skewers, Crudités Cups

The "CRITIC'S CHOICE" - Select 6 **\$18.95**

Crab Tartlets, Phyllo Wrapped Brie, Artichoke Spinach Fondue, Prosciutto Wrapped Asparagus, Savory Strudel, Tenderloin Skewers, Shrimp Quesadillas, Salmon Tartar on Waffle Crisp, Plateau de fromage de l'Europe, Island Meatball Kabobs, Assorted Sushi Rolls, Phyllo Parcels, Assorted Pinwheel Bites.

The "RAVE REVIEW": - Select 8 **\$24.50**

Stuffed Baby Potatoes, Rosemary Crostini with 2 toppings, Thai Chicken Rolls, Pate, Pasta Dish, Vodka Shrimp, Plateau de fromage, Carved Tri Tip, Seafood Fondue, Seared Ahi on Wontons, Mini Pizzas, Plank Salmon, Assorted Skewers of Beef and Chicken.

PARTY TRAYS (25 minimum per item)**VEGETABLE TRAY or CRUDITE CUPS** **\$3.95**

A Fresh Selection of Garden Vegetables, Served with Your Choice of Dip either Trayed or Individual Cups

GOURMET CHEESES **\$8.95**

An Assortment of International and Artisan Cheeses with Gourmet Crackers. Selection may include: Emmenthaler Gouda, Irish Cheddar, Herb Rolled Goat Cheeses, Fresh Herb Cheese in a Bell Pepper Boat, Fruity Stilton, Roquefort. Fresh Fruit Garnish.

FRESH FRUIT CASCADE **\$4.95**

An Array of Seasonal Fruits. May include Melons, Citrus, Pineapple, Grapes, Berries and Tropical Fruits.

COMBINATION TRAY **\$6.95**

A Selection of Fresh Garden Vegetables with Your Choice of two (2) dips. International and Domestic Cheeses. Freshly Baked Baguettes and Gourmet Crackers. Fruit Garnish.

ANTIPASTO TRAY **\$8.95**

Kalamata Olives, Pepperoncinis, Sweet Cherry Peppers, Provolone and Mozzarella, Salami Coronets, Marinated Mushrooms, Roasted Peppers and Artichoke Hearts; Served on a Bed of Greens with Creamy Italian Herb Dip and our Fresh Baked Baguettes.

SATAY SAMPLER (choose 3) **\$7.95**

Served Room Temperature: Beef Satays with Honey Teriyaki Dipping Sauce; Chicken Satays with Peanut Sauce; Shrimp Satays with Sweet and Spicy Sauce; Grilled Vegetables with Red Bell Pepper Sauce.

CHARCUTERIE TRAY **\$8.95**

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

Ala Carte...

Mushroom Parmesan • Hot Eggplant Pomodoro
Poached Mozzarella Marinara • Critic's Famous Artichoke Dip**
Small \$50 (25 servings) • Medium \$75 (50 servings)

Large \$100 (100 servings)

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

Served with Your Choice of our House Pita Chips

OR Sliced Home Baked Baguettes.

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)	\$1.35
Bottled Water (.5L)	\$1.35
Canned Iced Tea	\$1.50
Perrier 11oz · Snapple 20oz · Gatorade 20oz.	\$2.95
Red Bull, Tejava Bottled Tea or 16 oz. Monster	\$3.50
<i>Minimum 15 per item:</i>	
Hawaiian Iced Tea · Country Lemonade · Fruit Punch	\$1.50
Ice – 7 lb. Bag	\$3.50

BAR & BEVERAGE PLANS

We offer Soft, Standard, Premium, Top Shelf and Custom Bar Plans including non alcohol. Please ask for details and pricing.

Specialty Desserts

Ice cream Sundae 50 Minimum \$5.95

SELF SERVE DISPOSABLE DROP AVAILABLE!!

Vanilla Ice Cream with All Your Favorite Toppings: Chopped Nuts, Crumbled Oreos, M n' M's, Sprinkles, Heath Crunch,

Warm Butterscotch Sauce, Warm Chocolate Sauce, Toasted Coconut, Cherries & Whipped Cream.

Add \$1.50 per additional flavor of ice cream.

Mini Viennese Table 25 Minimum \$7.95

Perfect for Your VIP's!!

Beautiful Display may include Whole Cakes & Tortes, Mini Napoleons, Éclairs, Petit Fours, Lemon Tarts, Fruit Tarts, Brownies, Mocha Rolls & Chocolate Dipped Strawberries.

Every Kid's Dream' Candy Table 50 Minimum \$6.95

Great for your "Take a Child to Work" day!!

Fill your Chinese box with your favorite candy! Selection

may include; Reese's® Pieces, Jelly Belly's, Raisinettes©, M&M's®, Red Vines® and more!

Ask us to email our list.

CUPCAKE TREE - 2 dozen Minimum. \$3.50

Gourmet Cupcakes sent to you on our Cupcake Tree—Choose from Cherry Drop, Mint Tuxedo, Velvet Rose, S'more Chocolate, Cherry-tini, Raspberry Rhapsody, Viva la Cupcake, and more....

Chocolate Fountain * 50 Minimum \$7.50

Select from the following list of ingredients

Choose two (2) Dips - Espresso Chocolate, Dark Chocolate, Milk Chocolate, White Chocolate, Caramel, or Peanut

Butter Choose four (4) Dippers - Strawberries, Bananas, Pineapple Spears, Apple Slices, Marshmallows, Cream

Puffs, Pretzels, Rice Crispy Treats, Graham Crackers, Oreos, Twinkies,

Brownies, Coconut Macaroons, Pound or Angel Food Cake.

Extra dip or dipper \$1.50

***Staff Required**