



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

Present...

Holiday Celebrations
2011

Our Team of Specialists

Michelle:

Michelle@criticschoicecatering.com

Janel:

Janel@criticschoicecatering.com

Tracy:

Tracy@criticschoicecatering.com

Stephanie:

Stephanie@criticschoicecatering.com

Melinda:

Mindasue@yahoo.com

◀Tel 310-545-1144 • Fax 310-214-8114▶

Catering & Events:
www.CriticsChoiceCatering.com

**VOTED BEST CATERER IN THE
SOUTH BAY by The Daily Breeze**

2011 and 2010

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



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

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*

The "Critic's Choice"

\$18.95

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

The "Rave Reviews"

\$24.50

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!

Cheese Display AND Dessert are included.

Can also be transformed to an elegant sit down Feast – 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	\$24.95
Oven Roasted Fish Filet	\$22.95
Salmon with Lemon Dill Sauce or Mediterranean Stuffed Swordfish	
Roasted Turkey Breast	\$19.95
Rosemary Herb Rub OR Pecan Cherry Crusted	
Turkey Breast Spirals	\$18.95
Stuffed with Fresh Baked Cornbread Spinach & Pecans	
Baked Ham	\$18.95
Whiskey Glazed or Honey Dijon Glazed	
Choice of Chicken	\$18.95
Marsala; Cranberry BBQ; Etruscan; Mojito & more	
Choice of Stuffed Chicken	\$19.95
Crispy Gorgonzola; Italian; Mediterranean, Apple & Brie	

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:

Holiday 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

\$14.95

Fresh Oven Roasted Turkey
Sliced Thick! w/ Homemade Cranberry Relish

Traditional Herb Stuffing

Country Mashed Potatoes & Gravy

Garden Salad with Two Dressings

Slice of Pumpkin Pie

Dinner Rolls & Butter



Additional Entrées and Sides -

Add On. to the Above.....

Carved Tri Tip

With Au Jus and Creamed Horseradish

\$5.95

Carved Roasted Baron of Beef

\$7.95

Honey Oven Roasted Ham

\$4.95

Candied Sweet Potatoes

With Rum & Pecans

\$3.25

Twice Baked Yams

\$3.95

Oven Roasted Vegetable Medley

\$3.75

Fresh Green Beans

With Shallots, Red Peppers & Toasted Almonds

\$3.50



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 Catering & Event Production, Inc.