



CRITIC'S CHOICE CATERING & EVENT PRODUCTION, INC.

TUXEDO FINE DINING MENU

PROVIDING EXCELLENCE SINCE 1984

WEDDINGS | SOCIALS | CORPORATE | GALAS

310.545.1144 | WWW.CRITICSCOICECATERING.COM



\$150 TUXEDO DINING

**6 COURSE SIT DOWN EXPERIENCE
PRICED PER PERSON - NO MINIMUM**

FIRST COURSE

ASSORTED SUSHI & SASHIMI

CAVIAR ON TOAST POINTS

CLAMS CASINO

COQUILLE DE MER

CRAB CAKES W/ RAINBOW CAVIAR

CRAB LEGS AU MOUSSELINE

CRAB STUFFED MUSHROOMS

MUSSELS MUNIERE

OYSTERS ROCKEFELLER

PROSCUITTO MELON BROCHETTES

SCALLOPS MEXICANO

JUMBO SHRIMP COCKTAIL

WARMED GOAT CHEESE, CARAMELIZED

WALNUTS AND DATES ON BELGIAN ENDIVE

THE ANTICIPATION

SELECT (1) - SERVED W/ CHAMPAGNE



THE GREENS



SELECT (1)- SERVED W/ FRESH BAKED BREADS
& SWEET BUTTER ROSETTES

SECOND COURSE

CALIFORNIA MESCULINE SALAD

ORGANIC MIXED GREENS, FETA CHEESE, PEACHES, CARAMEL & PECANS
SERVED W/ OUR SWEET BALSAMIC DRESSING

L.A. SPINACH SALAD

ORGANIC BABY SPINACH & ARUGULA, CANDIED BACON CRUMBLE, HARD
BOILED EGG, ROMA TOMATOES & CREAMY GORGONZOLA DRESSING

STRAWBERRY FIELDS

ORGANIC MIXED GREENS, SLICED STRAWBERRIES, CANDIED PECANS
FETA CRUMBLE & RASPBERRY VINAIGRETTE DRESSING

BLEU PEAR SALAD

ORGANIC ARUGULA, SLICED PEARS, CANDIED WALNUTS,
BLUEBERRIES & HONEY POPPYSEED DRESSING

CALI ARTICHOKE

ORGANIC MIXED GREENS & ARUGULA, ARTICHOKE HEARTS,
FIRE ROASTED CORN, SCALLIONS, SHAVED PARMESAN
& DIJON VINAIGRETTE DRESSING

CLASSIC CAPRESE

SLICED BUFFALO MOZZERELLA, ROMA TOMATOES, BASIL CHIFFONADE,
CRACKED SEA SALT, PEPPER & BALSAMIC GLAZE

THIRD COURSE

HOUSE MADE SORBET - SELECT (1)
SERVED IN A CHILLED MARTINI GLASS

LIME | LEMON | BERRY | ITALIAN

GARNISHED W/ MINT, FRESH BERRIES
& SHAVED LEMON CURLS



THE INTERMEZZO



MAIN SELECTIONS

SELECT (1) - SERVED W/ RED OR WHITE WINE

FOURTH COURSE

- ALASKAN SALMON W/ FRESH DILL BUERRE BLANC
- TRADITIONAL BEEF WELLINGTON
- CHATEAUBRIAND W/ DEMI GLAZE OR BÉARNAISE
- MEDALLIONS OF CHICKEN BREAST W/ DIJON & PISTACHIOS
- FILET DE BEOUF CHARLEMAGNE
- SEA BASS W/ RED PEPPER & GINGER GLAZE
- SEARED SEA SCALLOPS IN A MORNAY SAUCE
- LOBSTER NEWBURG IN PUFF PASTRY
- MUSCOVY DUCK BREAST W/ SAUCE CUMBERLAND
- RACK OF LAMB W/ MINT BUERRE BLANC OR MINT PESTO
- ROAST DUCKLING SET IN MAUI ONION CONFIT
- SCAMPI LOBSTER TAILS W/ GARLIC BUTTER
- TIGER SHRIMP IN A CILANTRO PESTO CREAM SAUCE
- TOURNEDOS AU POIVRE OR VEAL MORREL

SELECT (2) SIDES

- GRILLED JULIENNE VEGETABLES IN WHITE WINE BUTTER
- FRENCH BEAN BUNDLES ON RED PEPPER COULIS
- ASSORTED BABY VEGETABLE BUNDLE
- SAFFRON RICE | ROASTED FINGERLING POTATOES
- SCANDINAVIAN POTATOES | POTATOES AU GRATIN

FROMAGE ET FRUIT



FINAL COURSE

**CREPES SUZETTE
CHERRIES JUBILEE
BANANAS FOSTER
FRESH BERRY TULIP
PEACHES FLAMBÉ**

PAIRED WITH (1)

**FLAMING HOT COFFEE
OR WARMED BRANDY COCKTAIL**



THE FULFILLMENT

UNIFORMED PERSONNEL

UNIFORMED PERSONNEL, SALES TAX, PRODUCTION & GRATUITY
IS NOT INCLUDED IN OUR MENU PRICING

ALL EVENT PERSONNEL HAS A 5HR MINIMUM
PLEASE ASK YOUR SALES REP FOR RATES + AVAILABILITY

WE OFFER RECEPTION COORDINATORS, HEAD CHEFS,
SOUS CHEFS, KITCHEN ASSISTANTS, BARTENDERS,
BAR BACKS, EVENT CAPTAINS & SERVERS

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

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