



CRITIC'S CHOICE CATERING & EVENT PRODUCTION, INC.

CORPORATE + SOCIAL DINING MENU

PROVIDING EXCELLENCE SINCE 1984

WEDDINGS | SOCIALS | CORPORATE | GALAS

310.545.1144 | WWW.CRITICSCHOICECATERING.COM



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BREAKFAST

ALL BREAKFASTS SERVED W/
YOUR CHOICE OF (2) BEVERAGES

\$13 EGGS & MORE

FLUFFY SCRAMBLED EGGS, HOUSE POTATOES,
FRESH FRUIT SALAD, CHOICE OF BACON OR SAUSAGE,
BAGELS W/ CREAM CHEESE & CROISSANTS W/ BUTTER & JELLY
OR ASSORTED BREAKFAST PASTRIES & DONUTS

\$13 AVOCADO TOAST BAR*

FRESH BAKED GRILLED BREAD W/ (5) TOPPINGS:
HEIRLOOM TOMATOES - ALFALFA SPROUTS - RED ONION - RADISHES
- CUCUMBER - HARD BOILED EGG - CRISPY CRUMBLED BACON -
EVERYTHING SEASONING - CRACKED SEA SALT & PEPPER
SERVED W/ FRESH FRUIT SALAD OR HOUSE GARDEN SALAD

\$13 SWEET POTATO & EGG WHITE BURRITO

ROASTED SWEET POTATOES, BLACK BEANS, EGG WHITES
& AVOCADO, WRAPPED IN A WHOLE WHEAT TORTILLA
SERVED W/FARMERS MARKET SALSA & FRESH FRUIT SALAD

\$13 SPINACH & RICOTTA BREAKFAST BAKE

PUFF PASTRY W/ SPINACH, RICOTTA, CHEDDAR CHEESE,
ROASTED PEPPERS & CARAMELIZED ONIONS, SERVED W/
FARMERS MARKET SALSA & FRESH FRUIT SALAD

\$13 BANANA FRENCH TOAST

MADE W/ ALMOND MILK, CINNAMON, NUTMEG & VANILLA,
TOPPED W/ PURE MAPLE SYRUP & SLICED BANANAS
SERVED W/ SEASONAL FRESH FRUIT SALAD

\$7 YOGURT BAR

YOUR CHOICE OF YOGURT, TOASTED COCONUT, GRANOLA
OR CANDIED NUTS, SEASONAL FRESH FRUIT TOPPINGS
& PURE HONEY OR AGAVE SYRUP

\$9 THE CONTINENTAL

ASSORTMENT OF DELICIOUS BREAKFAST PASTRIES,
COFFEE CAKES, MUFFINS, CROISSANTS & BAGELS,
SERVED W/ CREAM CHEESE, JELLY & BUTTER

\$10 SUNRISE BREAKFAST BAKE

LAYERS OF EGGS, HASH BROWNS, ROASTED PEPPERS &
ONIONS, SERVED W/ HERBED SOUR CREAM & KETCHUP

\$11 CRITIC'S HEART HEALTHY

SCRAMBLED EGGS OR EGG WHITES
W/ TURKEY SAUSAGE & WHEAT TORTILLAS
SERVED W/ FARMERS MARKET SALSA & FRESH FRUIT SALAD

\$12 BURRITO OR CROISSANT

W/ SCRAMBLED EGGS, CHEDDAR CHEESE & HASH BROWNS
SERVED W/ FARMERS MARKET SALSA & FRUIT SALAD

SOUTH BAY FAVORITE - CHORIZO & PEPPERS
CRITIC'S CLASSIC - BACON & SAUSAGE
CALI VEGGIE - SEASONAL VEGETABLES

\$11 PANCAKES OR FRENCH TOAST

FRESH SEASONAL BERRY TOPPINGS, WARM MAPLE SYRUP,
POWDER SUGAR, WHIPPED CREAM & BUTTER
SERVED W/ CHOICE OF BACON OR SAUSAGE
UPGRADE TO CINNAMON TOAST CRUNCH BAKE +\$2
OR TRY OUR BRIOCHE FRENCH TOAST BAR!

\$11 BAKED FRITTATA

LAYERS OF POTATOES, ROASTED VEGETABLES & MELTED
CHEDDAR CHEESE, SERVED W/FARMERS MARKET
SALSA & SEASONAL FRESH FRUIT SALAD
TRY IT W/ SAUSAGE, BACON OR HAM FOR ONLY +\$3

\$2 APPLE JUICE

\$2 CRANAPPLE JUICE

\$2 CRANBERRY JUICE

\$2 GRAPEFRUIT JUICE

\$2 ORANGE JUICE

\$3 ASSORTED HOT TEA

SERVED W/ SUGAR, HONEY & FRESH CUT LEMON

\$3 ORGANIC REGULAR COFFEE

SERVED W/ ASSORTED CREAMERS & SUGARS

\$3 ORGANIC DECAF COFFEE

SERVED W/ ASSORTED CREAMERS & SUGARS

BREAKFAST BEVERAGES

ALL BREAKFASTS SERVED W/
YOUR CHOICE OF (2) BEVERAGES

ADD ONS

\$1 ADD CHEESE

\$1 TOASTED COCONUT

\$2 ADD DAIRY FREE CHEESE

\$2 HARD BOILED EGGS

\$2 SUB EGG WHITES

\$2 DEVILED EGGS (1 EGG PP)

\$2.50 MAKE IT GLUTEN FREE

\$2.75 ADD AVOCADO

\$3 BREAKFAST POTATOES


\$3.50 SCRAMBLED EGGS

\$4 BACON OR SAUSAGE (2PP)

\$4 FRESH FRUIT SALAD

\$5 FRESH FRUIT PLATTER

\$5 YOGURT PARFAITS (5OZ)



**“ THE FOOD WAS BEYOND DELICIOUS.
THE PRESENTATION WAS AMAZING & BEAUTIFUL.
THE STAFF WERE FRIENDLY AND EXCELLENT.
I WILL 100% USE THEM ANYTIME I NEED CATERING
FROM A SMALL MEETING TO A LARGE PARTY...”**

- DEBRA L.



\$11 WORKDAY SPECIAL

YOUR CHOICE OF ASSORTED GOURMET SANDWICHES
& CHOICE OF (1) SIDE SALAD

\$13 OFFICE AFFAIR

YOUR CHOICE OF ASSORTED SANDWICHES
& CHOICE OF (2) SIDE SALADS

\$13 POWER BOXED LUNCH

BOXED ASSORTED GOURMET SANDWICHES
W/ CONDIMENT PACKETS, ASSORTED BAG OF CHIPS,
MEDIUM COOKIE & PIECE OF WHOLE FRUIT
OR SELECT SIDE SALAD

UPGRADE TO A SIGNATURE SANDWICH FOR ONLY +\$2

\$13.50 DELI DELUXE PLATTERS

“BUILD YOUR OWN” GOURMET SANDWICHES
ASSORTED BREADS, SLICED CHEESES
& UP TO (4) FILLINGS OF YOUR CHOICE
SERVED W/CONDIMENT PLATTER
& YOUR CHOICE OF (2) SIDE SALADS

PETITE SANDWICHES

SERVED A LA CARTE | 3 DOZEN MINIMUM

\$3 GOURMET SANDWICHES

CHICKEN SALAD • TURKEY • TUNA SALAD • HAM
HUMMUS, CUCUMBER, TOMATO & ALFALFA
SUB GRILLED VEGETABLES +\$1

\$5 SIGNATURE SANDWICHES

HAM & GRUYERE • TURKEY BLT • ROSEMARY CHICKEN
CRITIC'S HERO • TEXAS TENDER BEEF • PORTOBELLO

GOURMET SANDWICHES

INCLUDES CONDIMENT & GARNISH PLATTER
SERVED W/ BAG OF CHIPS OR WHOLE FRUIT

BREAD SELECTIONS:

WHEAT • WHITE • RYE • SOURDOUGH
PUMPERNICKEL • HOUSE HOAGIES

UPGRADE TO SELECT GLUTEN FREE BREAD +\$2.50

SANDWICH FILLINGS:

ROASTED TURKEY • BLACK FOREST HAM • ROAST BEEF
EGG SALAD • CHICKEN SALAD • ALBACORE TUNA SALAD
HUMMUS, CUCUMBER & ALFALFA
SUB GRILLED VEGETABLES +\$1.50

CHEESE SELECTIONS:

CHEDDAR, SWISS, PROVOLONE OR JACK CHEESE +\$1
DAIRY FREE CHEESE +\$2

CONDIMENT PLATTER:

MAYO, MUSTARD, LETTUCE, TOMATOES,
PICKLES, RED ONIONS & PEPPERONCINIS



SIGNATURE SANDWICHES

HOUSE MADE HOAGIE OR FOCACCIA BREAD
SERVED W/ BAG OF CHIPS OR WHOLE FRUIT

\$11.50 HAM & GRUYERE
BLACK FOREST HAM, GRUYERE CHEESE, VINE RIPENED
TOMATOES, ARUGULA & DIJON MUSTARD

\$12 CRITIC'S TURKEY BLT
THINLY SLICED ROASTED TURKEY, MELTED CHEESE,
CRISPY BACON, LETTUCE & TOMATO & MAYO

\$12 ROSEMARY CHICKEN
GRILLED BONELESS BREAST OF CHICKEN
W/ MELTED BRIE, ARTICHOKE & SAUTÉED ONIONS

\$12 TERIYAKI GRILLED CHICKEN
BONELESS BREAST SMOTHERED IN TERIYAKI SAUCE,
TOPPED W/ GRILLED PINEAPPLE & BACON

\$12.25 GREEN GODDESS CRUNCH
AVOCADOS, ALFALFA SPROUTS, CUCUMBERS
& MOZZARELLA, SERVED ON MULTIGRAIN BREAD
SERVED W/ GREEN GODDESS AIOLI

\$12.50 THE CRITIC'S HERO
TURKEY, HAM, SALAMI & PROVOLONE CHEESE
W/ TOMATO, AVOCADO & SUNDRIED TOMATO AIOLI

\$13 TEXAS TENDER SLICED BEEF
GRILLED SLICED TENDER BEEF, SMOTHERED
W/ TANGY BBQ SAUCE, MELTED CHEDDAR CHEESE
& HOUSE MADE CRISPY ONION RINGS

\$13 PHILLY CHEESE STEAK
THINLY SLICED BEEF, MELTED PROVOLONE,
GRILLED ONIONS & SAUTÉED BELL PEPPERS

\$13 GRILLED PORTOBELLO
GRILLED PORTOBELLOS & VEGETABLES
DRIZZLED W/ BALSAMIC, TOPPED W/ MELTED
MOZZARELLA, SERVED W/ PESTO AIOLI

SIDE SALADS

CAESAR • MEXICAN CAESAR • GARDEN • SEASONAL ITALIAN • BROCCOLI • COLESLAW • QUINOA • TROPICAL FRESH FRUIT +\$1 • SEASONAL FRESH FRUIT • ORZO ROASTED CORN • CRISPY ASIAN NOODLE CABBAGE SOUTHWESTERN • MACARONI • PASTA PRIMAVERA OLD FASHIONED POTATO • SWEET POTATO • CUCUMBER, TOMATO & ONION • CLASSIC COBB + \$1 SPINACH \$1 • ANTIPASTO + \$1 • PESTO PASTA SUNDRIED TOMATO PRIMAVERA +\$1

UPGRADE TO PREMIUM SIGNATURE +\$1.50

STRAWBERRY FIELDS • BLEU PEAR
GRILLED MANGO • CALI ARTICHOKE • CAPRESE

SALAD BY THE BOWL

SMALL | SERVES 8-10

\$35.00 CLASSIC SALADS

\$55.00 PREMIUM SIGNATURE SALADS

MEDIUM | SERVES 15-20

\$55.00 CLASSIC SALADS

\$75.00 PREMIUM SIGNATURE SALADS

LARGE | SERVES 25-30

\$75.00 CLASSIC SALADS

\$95.00 PREMIUM SIGNATURE SALADS

HOUSE MADE DRESSINGS

RANCH • CHIPOTLE RANCH • ITALIAN • BALSAMIC CAESAR • CHIPOTLE CAESAR • POPPYSEED • BLEU CHEESE CILANTRO LIME • ASIAN SESAME • HONEY MUSTARD HONEY MUSTARD VINAIGRETTE • LEMON & OREGANO RASPBERRY VINAIGRETTE • TOMATO BASIL VINAIGRETTE • WASABI SOY VINAIGRETTE • GREEN GODDESS
SELECT GLUTEN FREE DRESSINGS +\$2
SELECT GLUTEN FREE & DAIRY FREE DRESSINGS +\$2.50

WRAPS + SALADS

WHOLE WHEAT OR FLOUR TORTILLA
SERVED W/ BAG OF CHIPS OR WHOLE FRUIT

\$11 BUFFALO CHICKEN

CRISPY BONELESS BUFFALO CHICKEN TENDERS W/ ROMAINE LETTUCE, THINLY SLICED RED ONIONS, DICED CELERY & BLEU CHEESE OR RANCH DRESSING

\$11 GRILLED CHICKEN CAESAR

SLICED GRILLED CHICKEN, ROMAINE LETTUCE, PARMESAN, HOUSE MADE CRUSHED CROUTONS & CAESAR DRESSING

\$12 GRILLED CARNE ASADA

JUICY MARINATED CARNE ASADA, WHITE RICE W/ ROMAINE LETTUCE, SHREDDED JACK CHEESE, CILANTRO, DICED TOMATOES & OUR FAMOUS FARMERS MARKET SALSA

\$12 GRILLED VEGETABLE

SEASONAL GRILLED JULIENNE STYLE VEGETABLES, FRESH SPINACH & HOUSE MADE SUN DRIED TOMATO AIOLI

\$12 CURRY CAULIFLOWER

ROASTED CURRY CAULIFLOWER, WHITE RICE, CHICK PEAS, CILANTRO W/ HOUSE MADE HUMMUS

\$12 MEDITERRANEAN

SEASONED SLICED CHICKEN BREAST, RED ONION, KALAMATA OLIVES, CUCUMBER & TOMATOES W/ CUCUMBER TZATZIKI
MAKE IT VEGETARIAN, TRY IT WITH FALAFEL!

\$13 SEARED AHI

PEPPER CRUSTED SEARED AHI, WHITE RICE, DICED CUCUMBER & RADISHES W/ WASABI SOY VINAIGRETTE

HOT ENTREES

ALL HOT ENTREES SERVED W/ (2) SIDES
ADD A 2ND ENTREE FOR 1/2 PRICE

\$12.25 ARTICHOKE CHICKEN

GRILLED BONELESS BREAST IN AN ARTICHOKE CREAM SAUCE, W/ CHOPPED VEGETABLES & ARTICHOKE HEARTS

\$12.50 BLACK & BLEU CHICKEN

BLACKENED BONELESS BREAST W/ A CREAMY GORGONZOLA SAUCE, TOPPED W/ DICED TOMATOES

\$12.50 PARMESAN CRUSTED CHICKEN

BONELESS BREAST ENCRUSTED W/ ITALIAN BREADCRUMBS & PARMESAN CHEESE, OVER HEARTY MARINARA SAUCE

\$13 ITALIAN STUFFED CHICKEN

BONELESS BREAST STUFFED W/ ITALIAN SAUSAGE, TOMATOES, BASIL, ONION & PARMESAN, SERVED ON A BED OF CREAMY POMODORO SAUCE

\$13 MEDITERRANEAN STUFFED CHICKEN

BONELESS BREAST STUFFED W/ KALAMATA OLIVES, PINE NUTS, FETA CHEESE & CARAMELIZED ONIONS SERVED ON A BED OF ROASTED RED PEPPER SAUCE

\$13 SOUTH BAY CHICKEN

BONELESS BREAST STUFFED W/ BROCCOLI, SAUTÉED MUSHROOMS & RICOTTA CHEESE IN A LEMON HERB SAUCE

\$13 WILD WILD WEST CHICKEN

GRILLED BONELESS BREAST, STUFFED W/ ROASTED CORN, RED BELL PEPPERS, MOZZARELLA & CHORIZO, SERVED ON A BED OF CREAMY CHIPOTLE SAUCE

\$11 BALSAMIC CHICKEN

OVEN ROASTED BONELESS BREAST, SERVED ON A BED OF ROASTED RED PEPPERS & ONIONS, TOPPED W/ A BALSAMIC GLAZE

\$11 CHARDONNAY HERB CHICKEN

BONELESS BREAST IN A LIGHT CHARDONNAY HERB SAUCE

\$11 ROASTED BRUSCHETTA CHICKEN

GRILLED BONELESS BREAST TOPPED W/ A WARM ROASTED BRUSCHETTA

\$11.25 CHICKEN PICCATA

BONELESS BREAST IN A LIGHT LEMON & CAPER SAUCE

\$11.75 COCONUT CHICKEN

LIGHTLY BREADED BREAST OF CHICKEN W/ PANKO & COCONUT SERVED W/ A SWEET THAI CHILI SAUCE

\$12 TEQUILA CHICKEN

GRILLED BONELESS BREAST, MARINATED W/ CUMIN, GARLIC & OREGANO, TOPPED W/ OUR TEQUILA CREAM SAUCE, SERVED W/ LIME WEDGES

\$12 CHICKEN MARSALA

BONELESS BREAST IN OUR DELICIOUS SWEET & SAVORY MUSHROOM & MARSALA WINE SAUCE

\$12 PESTO CHICKEN

OVEN ROASTED BONELESS BREAST, SERVED W/ A CREAMY BASIL PESTO SAUCE, TOPPED WITH PARMESAN

\$12 BAKED MEXICAN CHICKEN

BONELESS BREAST TOPPED W/ JACK CHEESE, BLACK OLIVES & SCALLIONS, SERVED W/ MEXICAN RED SAUCE

\$12 POLLO DE CUBA

CUBAN ROASTED BONELESS BREAST, MARINATED W/ GARLIC, ONION & LEMON

\$11.50 SCOTT'S KILLER CHILI

LOADED W/ GROUND SIRLOIN, TRI TIP & PORK SAUSAGE,
FIRE ROASTED, TOMATOES, CHILI POWDER, HERBS & SPICES
TRY IT W/ OUR SWEET CORN BREAD MUFFINS!
& TRY IT FULLY LOADED W/CHOPPED ONIONS, SHREDDED
CHEDDAR, SOUR CREAM & TOASTED ONION STRIPS +\$2

\$11.50 OLD FASHIONED MEATLOAF

CHOICE OF GROUND BEEF OR GROUND TURKEY W/
CARROTS, ONIONS & BELL PEPPERS &
TOPPED W/ A SAVORY TOMATO SAUCE

\$12.75 MONGOLIAN BEEF

TOSSED IN SWEET MONGOLIAN SAUCE
W/ SCALLIONS, GINGER & TOASTED SESAME SEEDS

\$13 ENCHILADAS (2PP)

CHICKEN, BEEF, CARNITAS OR CHEESE
HAND ROLLED CORN TORTILLAS WITH SHREDDED CHEESE &
GREEN CHILIES IN A CLASSIC RED SAUCE OR SALSA VERDE

\$13 BOURBON STREET JAMBALAYA

JAMBALAYA LOADED W/ SMOKED SAUSAGE, BONELESS
CHICKEN & SHRIMP IN OUR SPICY CREOLE SAUCE
TRY IT W/ OUR DIRTY RICE!

\$13.50 SOUTHWESTERN FAJITAS (2PP)

MARINATED BEEF OR BONELESS BREAST OF CHICKEN,
SAUTÉED BELL PEPPERS, ONIONS, TOMATOES,
SERVED W/ SOUR CREAM, CORN & FLOUR TORTILLAS!
TRY IT W/ OUR HOUSE MADE GUACAMOLE FOR +\$3.95

\$13.50 GRILLED TRI TIP

DRY HERB RUBBED MARINATED TRI TIP
SERVED W/ (1) SAUCE OR MAKE IT (2) FOR ONLY +\$1
PEPPERCORN • JACK DANIELS BBQ
CHIMICHURRI • CREAMY HORSERADISH

\$14 BOEUF BOURGUIGNON

SLOW COOKED FRENCH STYLE BEEF STEW W/ CHUNKS OF
BEEF, CARROTS, CELERY & ONIONS, IN A RED WINE SAUCE

HOT ENTREES

ALL HOT ENTREES SERVED W/ (2) SIDES
ADD A 2ND ENTREE FOR 1/2 PRICE

\$12.50 GRILLED KABOBS (2PP)

GRILLED CHICKEN KABOB - MARINATED W/ FRESH
OREGANO & GARLIC, SKEWERED W/ ONIONS & BELL PEPPERS,
SERVED W/ TZATZIKI SAUCE ON THE SIDE

FIRE GRILLED BEEF KABOB - TENDER BEEF, SKEWERED W/
PEPPERS, ONIONS & BRUSHED W/ A PARSLEY BUTTER SAUCE,
SERVED W/ RED OR GREEN CHIMICHURRI ON THE SIDE

GRILLED TRI TIP & POTATO KABOB
CHIMICHURRI MARINATED TRI TIP W/ RED ROASTED POTATOES

\$15 JUMBO SEAFOOD KABOB (1PP)

MARINATED SALMON, MAHI MAHI & JUMBO SHRIMP,
SKEWERED W/ PEPPERS & ONIONS, BRUSHED W/ A GARLIC
BUTTER SAUCE, SERVED W/ FRESH LEMON WEDGES.

\$12 PASTA ALLA BOLOGNESE

RIGATONI IN A RICH MEATY TOMATO SAUCE CHOOSE TURKEY
OR BEEF TOPPED W/FRESH BASIL & RICOTTA CHEESE

\$12 LASAGNA AL FORNO

LAYERS OF PARMESAN & RICOTTA W/ CHOICE OF:
GROUND BEEF W/HEARTY MARINARA, GRILLED CHICKEN W/
SPINACH ALFREDO OR BAKED AL FORNO W/ MOZZARELLA

\$11 WHITE BEAN TURKEY CHILI

HEALTHY LOW FAT GROUND TURKEY, SIMMERED W/
WHITE BEANS, CORN, HERBS & SEASONINGS
BEST SERVED W/ OUR JALAPEÑO CORNBREAD & BUTTER

HOT ENTREES

ALL HOT ENTREES SERVED W/ (2) SIDES
ADD A 2ND ENTREE FOR 1/2 PRICE

\$12 TENDER ROASTED PORK LOIN
ROASTED PORK LOIN W/ HERBS & ALMONDS, SERVED W/
APPLE SAUCE & HOUSE MADE THYME GRAVY

\$12 ROASTED TEQUILA PORK LOIN
MARINATED W/ TEQUILA, GARLIC, LIME &
HOT N' SWEET JALAPEÑOS

\$12.50 HONEY APRICOT PORK CHOPS (1PP)
GARLIC, HONEY & APRICOT GLAZED BONELESS PORK CHOPS

\$12 CHILE VERDE
LEAN CHUNKS OF MARINATED PORK OR CHICKEN
SERVED IN A HOUSE MADE TOMATILLO SAUCE

\$13 SALMON CROQUETTES (2PP)
LIGHTLY PAN FRIED, SERVED W/ TARTAR SAUCE
& FRESH CUT LEMON WEDGES

\$14 SALMON FILET
ROASTED, GRILLED OR BLACKENED
SERVED W/ (1) SAUCE OR MAKE IT (2) FOR ONLY +\$1
DILL AIOLI • LEMON DILL • TZATZIKI
HABANERO LIME BUTTER • GINGER TERIYAKI

\$13 GOURMET TACO BAR (2PP)
W/ WARM MINI CORN, FLOUR TORTILLAS & LIME
& YOUR CHOICE OF (2) FILLINGS:
GRILLED TRI TIP • GRILLED CHICKEN • GRILLED VEGGIES
UPGRADE TO FIRE GRILLED SHRIMP +3.50

SERVED W/ YOUR CHOICE OF (4) TOPPINGS:
SHREDDED CHEESE • COTIJA CRUMBLE • CHOPPED LETTUCE
SCALLIONS • PICKLED RED ONION • AVOCADO SALSA • SOUR
CREAM • TOMATILLO SALSA • CILANTRO • PICO DE GALLO
FARMERS MARKET SALSA • GUACAMOLE +\$3.75

\$12 SOYRIZO & SWEET POTATO TACOS (2PP)
SERVED W/ DAIRY FREE CHIPOTLE CREME
& YOUR CHOICE OF (4) TOPPINGS

\$12 VEGAN MEATLOAF
WALNUTS, CELERY & TOFU, TOPPED W/ BBQ SAUCE
OR KETCHUP & BAKED TO PERFECTION

\$12 SOYRIZO & TOFU LETTUCE WRAPS
MARINATED SOYRIZO & MARINATED TOFU
SERVED W/ BUTTER LEAF LETTUCE &
PICKLED CUCUMBERS, SHREDDED CARROTS, BEAN
SPROUTS, CRUSHED PEANUTS & DIPPING SAUCES

\$13 BUDDHA BOWL
PAN FRIED TOFU MARINATED W/ SESAME OIL, SOY
SAUCE & CHILI-GARLIC SAUCE, SERVED W/SHREDDED
CARROTS, RED CABBAGE, ONIONS, GARBANZO BEANS,
FRESH CUT AVOCADO & TOASTED SESAME SEEDS
SERVED W/ A SPICY THAI PEANUT SAUCE!

BEST SERVED A BED OF BROWN RICE
TRY IT W/ GRILLED SHREDDED CHICKEN +\$2
OR TRY IT W/ GRILLED MARINATED STEAK +\$3

\$13 MEXI-CALI STUFFED BELL PEPPERS
MARINATED SOYRIZO, FIRE ROASTED CORN,
BLACK BEANS, ONIONS & MEXICAN CHEESE,
STUFFED IN A RED OR GREEN BELL PEPPER,
TOPPED W/ FRESH CUT AVOCADO & CILANTRO

TRY IT W/ CILANTRO RICE & MEXICAN CAESAR SALAD

\$13.50 CHARRED CAULIFLOWER STEAK
SEASONED CRUSTED CAULIFLOWER STEAK ROASTED
& SERVED W/ A CHIPOTLE AIOLI OR CHIMICHURRI

VEGETARIAN + VEGAN ENTREES

TRY ANY ENTREE DAIRY FREE FOR ONLY +\$2

\$11 NANA'S RATATOUILLE
SLOW SIMMERED STEW W/ TOMATOES, ZUCCHINI,
EGGPLANT, BELL PEPPERS, RED ONIONS & GARLIC

\$11.50. FOUR CHEESE RAVIOLI
RAVIOLI IN A LIGHT CREAM SAUCE OR MARINARA,
SERVED W/ SHAVED PARMESAN & TORN BASIL

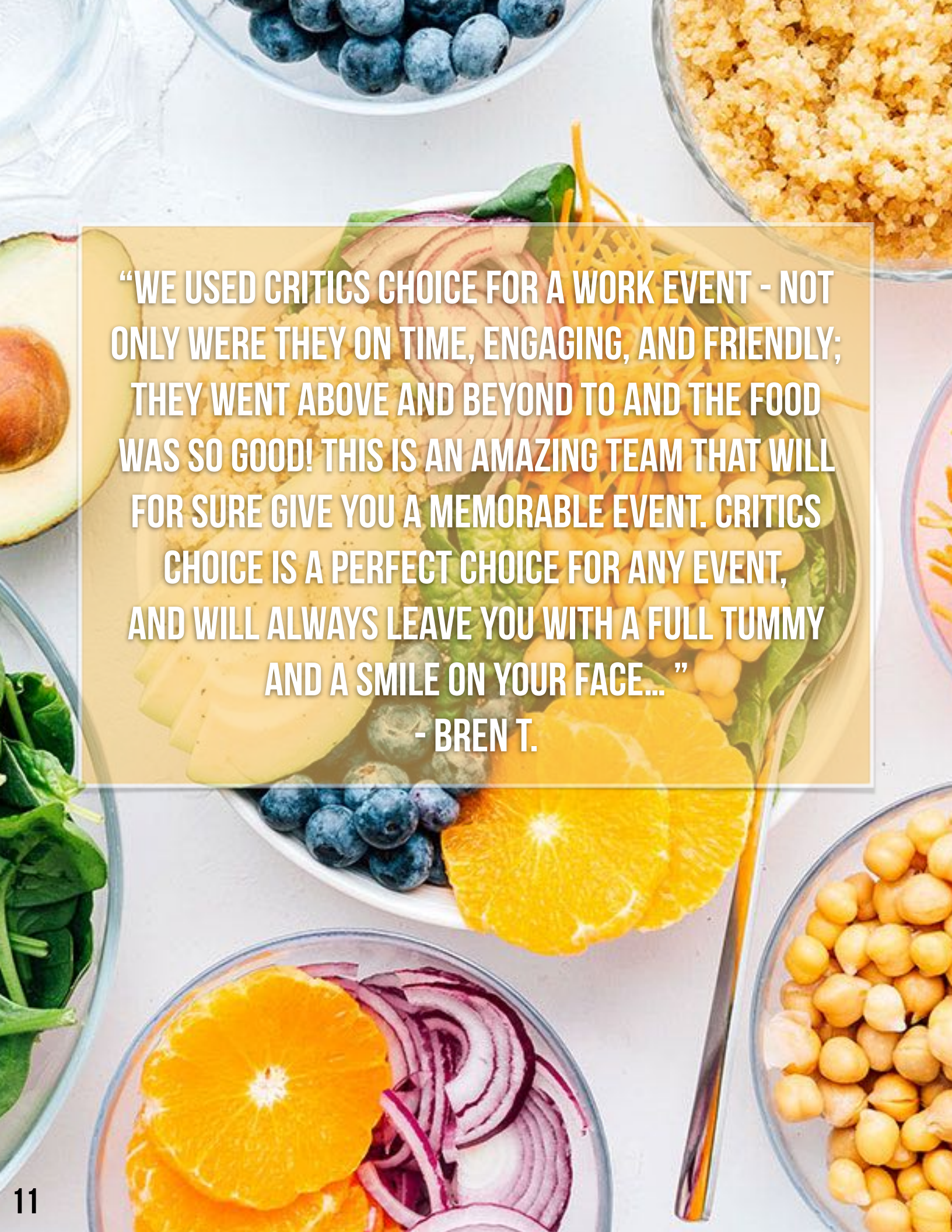
\$11.50 CRUSTED MAPLE DIJON TOFU
BAKED TOFU ENCRUSTED W/ PISTACHIOS

\$11.50 3 BEAN SLOPPY JOES
HOUSE MADE SLOPPY JOES TOPPED W/ VEGAN
SHREDDED CHEESE ON A SEEDED HAMBURGER BUN
SERVED W/ A DILL PICKLE SPEAR

\$12 EGGPLANT PARMIGIANA
OUR FAMOUS TENDER & FLAVORFUL BAKED EGGPLANT
W/ MOZZARELLA & HEARTY MARINARA

\$12 STUFFED PORTOBELLO
GRILLED PORTOBELLO MUSHROOM STUFFED W/
SUNDRIED TOMATO, SPINACH & ARTICHOKE
TOPPED W/ MELTED CHEESE

\$12 STUFFED ZUCCHINI BOATS
ZUCCHINI BOAT STUFFED W/ RATATOUILLE & ROASTED
QUINOA, TOPPED W/ MOZZARELLA



“WE USED CRITICS CHOICE FOR A WORK EVENT - NOT ONLY WERE THEY ON TIME, ENGAGING, AND FRIENDLY; THEY WENT ABOVE AND BEYOND TO AND THE FOOD WAS SO GOOD! THIS IS AN AMAZING TEAM THAT WILL FOR SURE GIVE YOU A MEMORABLE EVENT. CRITICS CHOICE IS A PERFECT CHOICE FOR ANY EVENT, AND WILL ALWAYS LEAVE YOU WITH A FULL TUMMY AND A SMILE ON YOUR FACE...”

- BREN T.

SIDE SELECTIONS



ALL HOT ENTREES SERVED W/ (2) SIDES
ADD ATONAL SIDES AVAILABLE FOR +\$3

POTATOES

SMASHED POTATOES:

PLAIN, ROASTED GARLIC OR RED SKINNED
SMASHED CHEDDAR POTATOES • SMASHED YAMS
SMASHED CAULIFLOWER • RED ROASTED POTATOES
W/ ROSEMARY OR FRESH GARLIC W/ PARSLEY

EDDY'S FAMOUS ROASTED POTATOES

FINGERLING +\$1.50 FULLY LOADED SMASHED POTATOES +\$2
W/ CHIVES, SOUR CREAM, SHREDDED CHEDDAR & BACON

RICE

WHITE RICE • PILAF • BASMATI • CILANTRO
MEXICAN • FIESTA • BROWN RICE • DIRTY RICE
WILD RICE PILAF +\$1 RICED CAULIFLOWER + \$1

PASTA

CHOICE OF (1) NOODLE & (1) SAUCE:

PENNE • BOW TIE • RIGATONI FETTUCCINE • WHOLE WHEAT
UPGRADE TO GLUTEN FREE PASTA FOR +\$2

HEARTY MARINARA • PESTO • ALFREDO • PINK VODKA
OLIVE OIL W/ SUNDRIED TOMATOES & PARSLEY
ADD AN ADDITIONAL SAUCE FOR ONLY +\$2

VEGETABLES

ASSORTED SEASONAL VEGETABLES:

STEAMED, SAUTÉED OR ROASTED OR GRILLED +\$2
ROASTED BRUSSEL SPROUTS • SAUTÉED FRENCH BEANS &
MUSHROOMS • ROASTED CORN • STREET STYLE CORN +2
GRILLED BABY CARROTS & ASPARAGUS +\$2

BREADS & OTHER

DINNER ROLLS • CORNBREAD • JALAPEÑO CHEDDAR CORNBREAD
SWEET CORNBREAD MUFFINS • GARLIC BREAD • PITA WEDGES
HOUSE MADE TORTILLA CHIPS • HAWAIIAN ROLLS
FRENCH BAGUETTES • MINI GARLIC KNOTS

\$8 INTERNATIONAL & DOMESTIC CHEESES

CHEF'S SELECTION OF INTERNATIONAL, DOMESTIC & ARTISAN CHEESES, GARNISHED W/ CANDIED NUTS, FRESH & DRIED FRUIT, SERVED W/ GOURMET CRACKERS & FRESH BAKED SLICED BAGUETTES

\$9.50 ANTIPASTO

MAY INCLUDE: KALAMATA OLIVES, PEPPERONCINIS, STUFFED SWEET CHERRY PEPPERS STUFFED, PROVOLONE & HAM SKEWERS, CAPRESE SKEWERS, SALAMI CORONETS, MARINATED MUSHROOMS, ROASTED PEPPERS & ARTICHOKE HEARTS, SERVED W/ ARTISAN BREAD STICKS

\$11 GRILLED SATAY SAMPLER

(CHOOSE 3: 1 OF EACH PER GUEST)

- BEEF W/ HONEY TERIYAKI SAUCE & SESAME SEEDS
- CHICKEN W/ PEANUT SAUCE AND CHOPPED PEANUTS
- SHRIMP W/ SWEET THAI CHILI SAUCE & SCALLIONS
- GRILLED VEGETABLE W/ PESTO SAUCE & BASIL

\$11.50 FARMHOUSE CHARCUTERIE

FRENCH FARMHOUSE PLATTER OF SMOKED & CURED MEATS, PATES & TERRINES W/ AN ARRAY OF CHEESES, DIJON MUSTARD, COCKTAIL ONIONS & BABY CORNICHONS, FRESH & DRIED FRUIT, CANDIED NUTS, SERVED W/ GOURMET CRACKERS & FRESH BAKED SLICED BAGUETTES

CRITIC'S FAMOUS SPINACH & ARTICHOKE DIP

W/ A PARMESAN CRUST, SERVED W/ YOUR CHOICE OF: HOUSE MADE CROSTINIS & SLICED BAGUETTES OR PITA WEDGES & PITA CHIPS

\$60 SMALL | SERVES 25

\$90 MEDIUM | SERVES 50

\$120 LARGE | SERVES 100

AFTERNOON SNACKS

\$5.50 SWEET N' SALTY SNACK BASKET

MAY INCLUDE: BEEF JERKY, "HERSHEY NUGGETS®", PEANUT BUTTER OR CHEESE CRACKER PACKS, GRANOLA BARS, NUTS, CHIPS & CANDY BARS.

\$6.50 HEALTHY SNACK BASKET

A GUILT-FREE HEALTHY BOOST! MAY INCLUDE: FRESH WHOLE FRUIT, ASSORTED PROTEIN BARS, STRING CHEESE, TRAIL MIX, "KETTLE™" CHIPS, RAISINS, ASSORTED SNACK PACKS & YOGURTS

\$6.50 GOURMET POPCORN BAR

MAY INCLUDE: REGULAR POPCORN, CARAMEL CORN, CHEDDAR CORN, KETTLE CORN, SKINNY POP & CHOCOLATE ZEBRA POPCORN

\$7 DRIED FRUIT & NUT BAR

MAY INCLUDE: ALMONDS, CASHEWS, PISTACHIOS, CHOCOLATE COVERED BERRIES & A VARIETY OF DRIED FRUITS

\$5.50 VEGETABLE GARDEN

CHEF'S SELECTION OF FRESH VEGETABLES, SERVED W/ YOUR CHOICE OF BUTTERMILK RANCH OR SPINACH DIP TRY IT W/ VEGAN DIP FOR ONLY +\$2

\$6 DOMESTIC CHEESES

CHEF'S SELECTION OF DOMESTIC CHEESES W/ A FRESH FRUIT GARNISH, GOURMET CRACKERS OR FRESH SLICED BAGUETTES

DESSERTS + BEVERAGES

\$2.25 MEDIUM FRESH BAKED COOKIES

\$2.75 GLUTEN FREE COOKIES

\$3.25 LARGE FRESH BAKED COOKIES

\$4 BARS & BROWNIES (2PP)

\$4 FRUIT COBBLER

PEACH, MIXED BERRY OR APPLE,
SERVED W/ HOUSE MADE WHIPPED CREAM

\$4.50 INDIVIDUAL CHEESECAKES

\$5 MINI DESSERTS:

FRUIT TARTS, PETIT FOURS, CUPCAKES

\$5 INDIVIDUAL SHORTCAKES

W/SEASONAL BERRIES & HOUSE MADE
WHIPPED CREAM (5OZ)

\$5 CHOCOLATE BREAD PUDDING

\$4.50 CHOCOLATE DIPPED STRAWBERRIES

\$4.95 PARFAITS OR MOUSSE CUPS

W/HOUSE MADE WHIPPED CREAM (5 OZ.)

MARKET WHOLE CAKES OR PIES

SERVES 10 - 12 SLICES

MARKET CUSTOM CELEBRATION CAKE

ASK FOR DETAILS!

\$1 MINI BOTTLED WATER

\$2 BOTTLED WATER

\$2 ASSORTED SOFT DRINKS

\$4 ICE 7 LB BAGS

HYDRATION STATION

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

\$2 - PICK 1 \$4 - PICK 2 \$6 - PICK 3

SPA WATER • HOUSE MADE LEMONADE
FRESH BREWED ICE TEA • LEMON ICE TEA

\$6 GOURMET COFFEE BAR

FEATURING ORGANIC BIXBY® REGULAR COFFEE,
DECAF COFFEE & ASSORTED TEAS
W/ ASSORTED CREAMERS, SUGARS & HONEY
INCLUDES DISPOSABLE COFFEE CUPS,
STIR STICKS & BEVERAGE NAPKINS

\$2 BEVERAGE BAR UPGRADE

INCLUDES YOUR CHOICE OF (3)
SWEET OR SAVORY SIGNATURE TORANI® SYRUPS
PLEASE ASK FOR DETAILS!

20% PRODUCTION FEE

BASED ON FOOD & BEVERAGE DELIVERY/PICK UP ADDITIONAL

ONE OF OUR FRIENDLY & PROFESSIONAL STAFF MEMBERS WILL SET UP A BEAUTIFUL DISPLAY OF THEMED DÉCOR, LINEN DRAPES, CHAFING DISHES, SERVING UTENSILS, DECORATED BOWLS & PLATTERS, SALT/PEPPER SHAKERS & UPGRADED WHITE ACRYLIC DISPOSABLE PLATES, NAPKINS & WHITE GUEST WARES. INCLUDES A FRAMED PERSONALIZED MENU UPON REQUEST.

UNIFORMED PERSONNEL

AVAILABLE FOR 4 HR MINIMUM
GRATUITY INCLUDED UPON REQUEST

EVENT RENTALS +

FLORAL ARRANGEMENTS

NEED CHINA, GLASSWARE & SILVERWARE?
NEED AN ARRANGEMENT FOR YOUR BUFFET?
IT'S ALL AVAILABLE FROM OUR PREFERRED PARTNERS,
PLEASE ASK YOUR SALES REP FOR PRICING & DETAILS!

SILVER SERVICE

DELIVERY + TAKE OUT

\$20+ DELIVERY
BASED ON TIME & LOCATION

FREE TAKE OUT OR CURBSIDE PICK UP

DISPOSABLE DELIVERY & TAKE OUT ORDERS
ALL SERVED IN QUALITY DISPOSABLE CONTAINERS,
INCLUDES BLACK STYROFOAM DISPOSABLE PLATES,
WHITE NAPKINS & BLACK GUEST WARES
GRATUITY INCLUDED UPON REQUEST

\$3 ADD ASSORTED SERVING UTENSILS
TONGS, SPATULA & SPOON

\$1 UPGRADE TO WHITE ACRYLIC
PLATES & GUEST WARES

\$3 UPGRADED TO GOLD OR SILVER
PLATES & GUEST WARES

\$3 UPGRADE TO BIODEGRADABLE BAMBOO
PLATES & GUEST WARES

MEET THE SALES TEAM!

TRACY CHARSHAFIAN

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STUART EMERY

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KAYCIE FELLOWS

EVENTS@CRITICSCHOICECATERING.COM

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LET'S MAKE CRITIC'S CHOICE, YOUR CHOICE

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