



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



TUXEDO DINING

6 COURSE SIT DOWN EXPERIENCE
PRICED AT \$100 PER PERSON
BASED ON 25 GUEST MINIMUM
ADD 15% FOR COUNTS UNDER 25

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

ARMED 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

BASED ON A 5HR MINIMUM

\$28 KITCHEN, DISHWASHERS + BAR BACKS

\$30 SERVERS, BUSSERS + STATION COOKS

\$35 BARTENDERS + MIXOLOGISTS

\$40 SOUS CHEFS \$50 EVENT CHEFS

\$45+ CATERING COORDINATORS

\$75+ RECEPTION COORDINATORS

\$100+ CEREMONY COORDINATORS

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

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