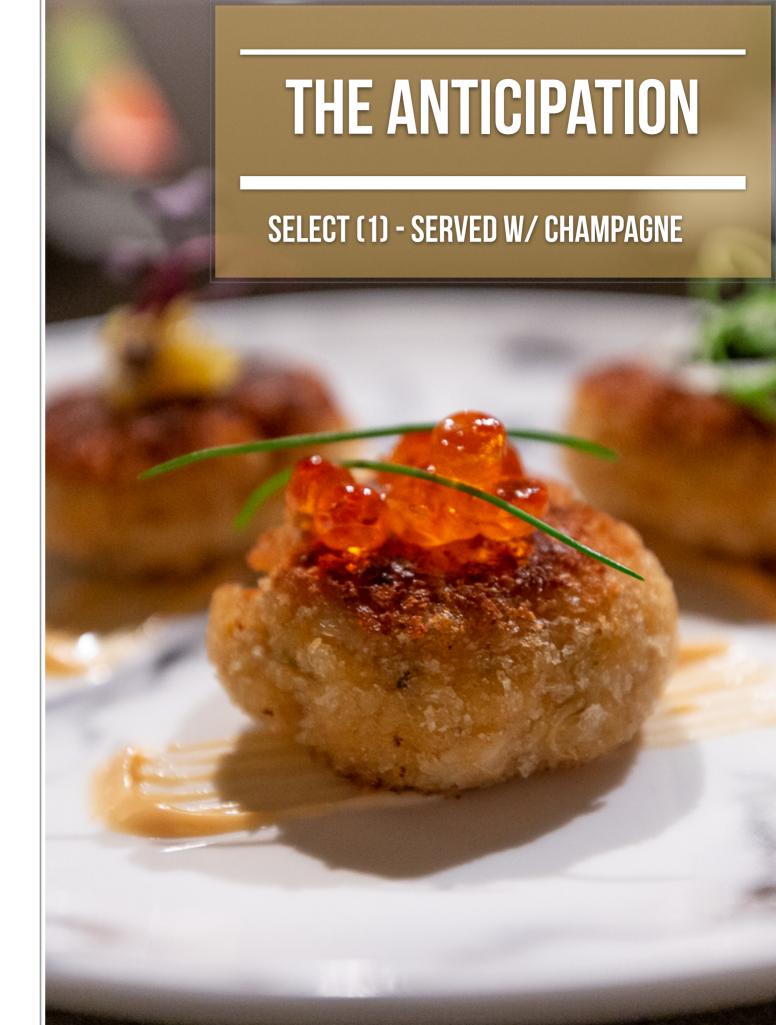




FIRST COURSE

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





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

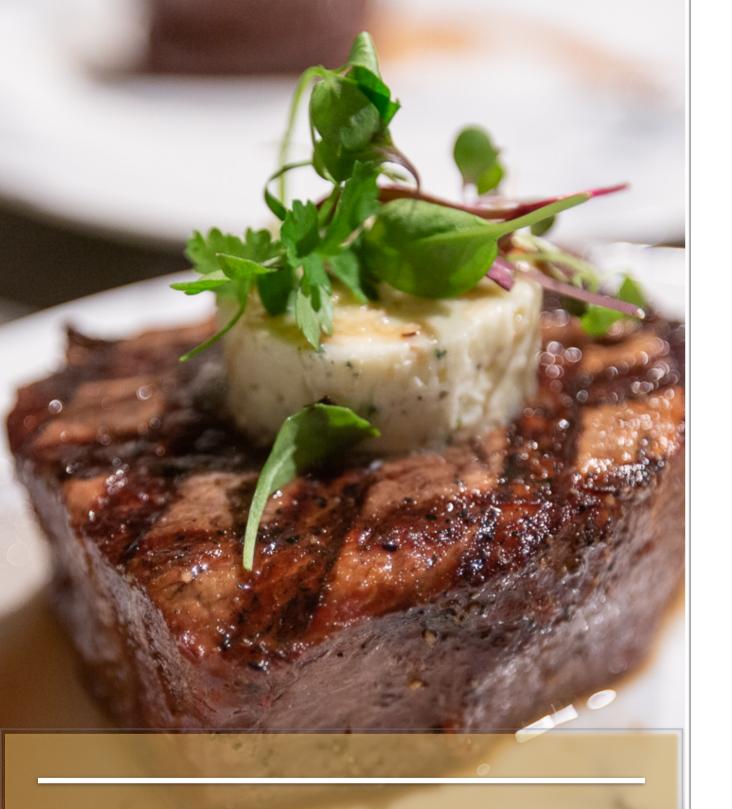
THIRD COURSE

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

LIME | LEMON | BERRY | ITALIAN

GARNISHED W/ MINT, FRESH BERRIES & SHAVED LEMON CURLS





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

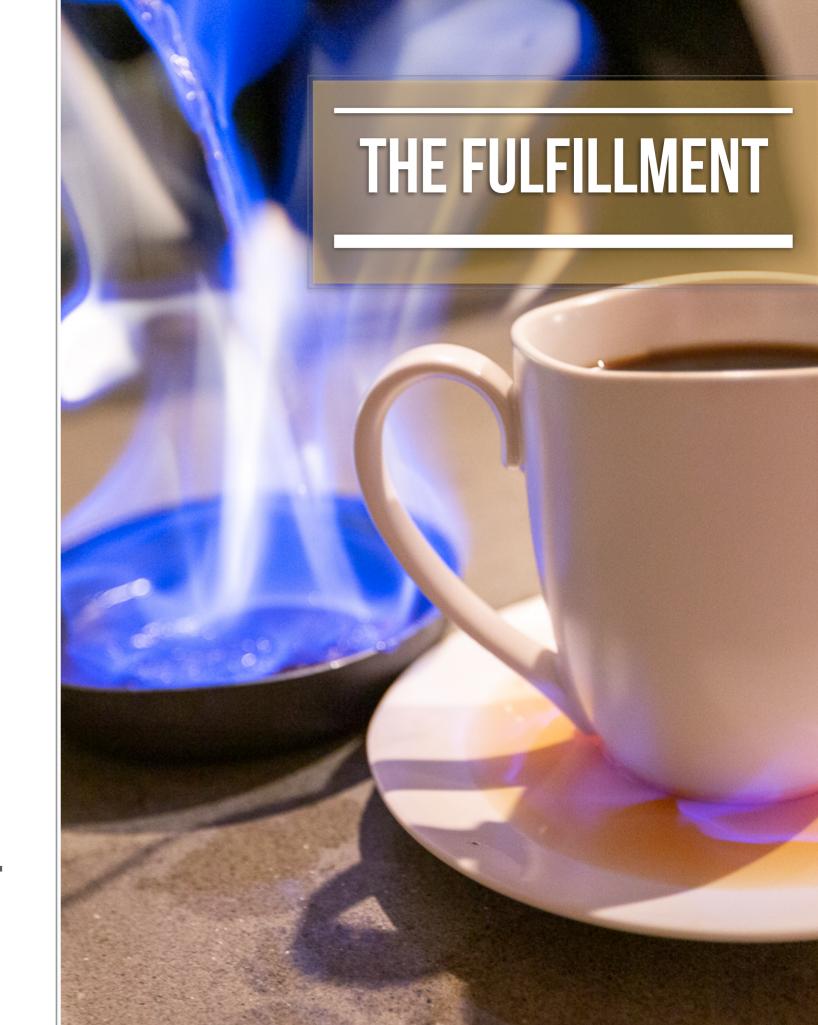
GRILLED JULIENNE VEGETABLES IN WHITE WINE BUTTER
FRENCH BEAN BUNDLES ON RED PEPPER COULIS
ASSORTED BABY VEGETABLE BUNDLE
SAFFRON RICE | ROASTED FINGERLING POTATOES
SCANDINAVIAN POTATOES | POTATOES AU GRATIN



FINAL COURSE

CREPES SUZETTE
CHERRIES JUBILEE
BANANAS FOSTER
FRESH BERRY TULIP
PEACHES FLAMBÉ

PAIRED WITH (1)
FLAMING HOT COFFEE
OR WARMED BRANDY COCKTAIL





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

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