



CRITIC'S CHOICE CATERING & EVENT PRODUCTION, INC.

CORPORATE + SOCIAL DINING MENU

SOUTH BAY'S #1 CATERER
PROVIDING EXCELLENCE SINCE 1984

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@CRITICSCHOICEEVENTS



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BREAKFAST

BREAKFAST SERVED W/ FRESH FRUIT SALAD
& YOUR CHOICE OF COFFEE, TEA OR JUICE

\$17 EGGS & MORE

FLUFFY SCRAMBLED EGGS, HOUSE POTATOES,
CHOICE OF BACON OR SAUSAGE, BAGELS W/ CREAM CHEESE &
CROISSANTS W/ BUTTER & JELLY OR PASTRIES & DONUTS
TRY IT HEART HEALTHY +\$3 INCLUDES EGG WHITES, TURKEY
SAUSAGE, WHEAT TORTILLAS & FARMERS MARKET SALSA

\$17 AVOCADO TOAST BAR

FRESH BAKED GRILLED BREAD W/ (5) TOPPINGS:

HEIRLOOM TOMATOES - ALFALFA SPROUTS - RED ONION - RADISHES
CUCUMBER - HARD BOILED OR SCRAMBLED EGG - CRISPY BACON -
EVERYTHING SEASONING - CRACKED SEA SALT & PEPPER - OLIVE OIL



\$8 BYO YOGURT BAR

YOUR CHOICE OF YOGURT W/ (4) TOPPINGS:
TOASTED COCONUT - GRANOLA - CANDIED NUTS - CHIA SEEDS
DRIED FRUIT - FRESH FRUIT - PURE HONEY - AGAVE SYRUP
UPGRADE TO ACAI YOGURT FOR ONLY +\$2

\$12 THE CONTINENTAL

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

\$15 BURRITO OR CROISSANT

FLOUR OR WHOLE WHEAT TORTILLA FILLED W/
EGGS, CHEESE + HASH BROWNS OR HOUSE POTATOES
SERVED W/ FARMERS MARKET SALSA + HOT SAUCE

SOUTH BAY FAVORITE - CHORIZO & PEPPERS
CRITIC'S CLASSIC - BACON & SAUSAGE
+\$2 HEART HEALTHY - SWEET POTATO & EGG WHITES

\$15 FRENCH TOAST BAR

YOUR CHOICE OF FRESH FRUIT TOPPING, MAPLE SYRUP,
POWDER SUGAR, HOUSE MADE WHIPPED CREAM & BUTTER
SERVED W/ CHOICE OF BACON OR SAUSAGE 2PP

\$15 SUNRISE BREAKFAST BAKE

EGGS, HASH BROWNS OR HOUSE POTATOES, CHEDDAR CHEESE,
ROASTED PEPPERS & ONIONS, SERVED W/ HERBED SOUR CREAM &
FARMER'S MARKET SALSA, +\$2 ADD SAUSAGE OR BACON

\$15 OUR FAMOUS QUICHE

SERVED W/ POTATOES + FARMERS MARKET SALSA
LORRAINE - HAM, BACON, ONION & SWISS
TUSCANY - SUNDRIED TOMATO, MOZZARELLA + SPINACH
MEXICAN - CHORIZO, QUESO FRESCO + PEPPERS

\$16 EGG BITES 2PP

SERVED W/ POTATOES + FARMERS MARKET SALSA
W/ YOUR CHOICE OF (4) FILLINGS:
CHOICE OF CHEESE - BELL PEPPERS - ONIONS - MUSHROOMS
SUNDRIED TOMATOES - CRUMBLED BACON - PEPPERS - SPINACH

\$15 WORKDAY SPECIAL

BEAUTIFUL ASSORTMENT OF GOURMET SANDWICHES
ADD AN ADDITIONAL SIDE SALAD FOR ONLY \$4

\$17 POWER BOXED LUNCH

GOURMET SANDWICHES CUT IN 1/2 SERVED WITH:
BAG OF CHIPS & WHOLE FRUIT OR SELECT (1) SIDE SALAD
INCLUDES A FRESH BAKED MEDIUM COOKIE
UPGRADE TO SIGNATURE SANDWICH FOR ONLY +\$3!

\$18 DELI DELUXE PLATTERS

“BUILD YOUR OWN” GOURMET SANDWICHES FEAT.
ASSORTED BREADS & HOAGIES, SLICED CHEESES &
CHOICE OF (2-4) FILLINGS, W/ CONDIMENT PLATTER
& YOUR CHOICE OF (2) SIDE SALADS

GOURMET FILLINGS:

ROASTED TURKEY • BLACK FOREST HAM
ROAST BEEF • EGG SALAD • CHICKEN SALAD • ALBACORE
TUNA SALAD • SALAMI • GRILLED VEGETABLES +\$1.50

CHEESE SELECTIONS:

CHEDDAR, SWISS, PROVOLONE OR JACK CHEESE +\$2
DAIRY FREE CHEESE +\$3

SIGNATURE FILLINGS:

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

\$4 PETITE GOURMET

\$5 PETITE SIGNATURE

2 DOZEN MINIMUM | NO SIDES INCLUDED IN PRICE

GOURMET SANDWICHES

SERVED ON FRESH BAKED HOAGIE ROLL
SERVED W/ BAG OF CHIPS & FRESH FRUIT
OR CHOICE OF (1) SIDE SALAD



SIGNATURE SANDWICHES

SERVED ON FRESH BAKED BREADS,
SERVED W/ BAG OF CHIPS & FRESH FRUIT
OR CHOICE OF (1) SIDE SALAD



\$16 HAM & GRUYERE

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

\$15 CRITIC'S TURKEY BLT

THINLY SLICED ROASTED TURKEY, MELTED CHEESE,
CRISPY BACON, LETTUCE & TOMATO & MAYO

\$16 ROSEMARY CHICKEN

GRILLED BONELESS BREAST OF CHICKEN
W/ MELTED BRIE, ARTICHOKE & SAUTÉED ONIONS

\$16 TERIYAKI GRILLED CHICKEN

BONELESS BREAST SMOTHERED IN TERIYAKI SAUCE,
TOPPED W/ GRILLED PINEAPPLE & FRESH AVOCADO

\$16 GREEN GODDESS CRUNCH

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

\$17 THE CRITIC'S HERO

TURKEY, HAM, SALAMI & PROVOLONE CHEESE
W/ TOMATO, AVOCADO & SUNDRIED TOMATO AIOLI

\$17 TEXAS TENDER SLICED BEEF

GRILLED TENDER BEEF W/ A TANGY BBQ SAUCE,
CHEDDAR CHEESE & HOUSE MADE CRISPY ONION RINGS

\$16 GRILLED PORTOBELLO

GRILLED PORTOBELLOS & VEGETABLES
DRIZZLED W/ BALSAMIC, TOPPED W/ MELTED
MOZZARELLA, SERVED W/ PESTO AIOLI

\$16 BUDDHA BOWLS BUILD YOUR OWN!

CHOOSE (1) 5OZ PROTEIN :

PAN SEARED TOFU OR GRILLED CITRUS CHICKEN

ADD CHICKEN OR TOFU +\$2 STEAK +\$5

HONEY BBQ SALMON +\$8 AHI POKE +\$7 SHRIMP +\$6

CHOOSE (1) BASE: ADD A 2ND FOR ONLY +\$2!

WHITE OR BROWN RICE - MIXED GREENS - QUINOA

CHOOSE (5) TOPPINGS: ADDITIONAL TOPPINGS ONLY +\$1

RED CABBAGE - CARROTS - EDAMAME - GARBANZO BEANS

GREEN ONIONS - RED ONION - SEAWEED SALAD - FRIED ONION

STRINGS - CUCUMBERS - RADISHES - CORN - AVOCADO

SESAME SEEDS - CRUSHED PEANUTS - FURIKAKE

CHOOSE (1) SAUCE OR DRESSING: ADD A 2ND FOR ONLY +\$2!

SWEET THAI CHILI GLAZE - SPICY THAI PEANUT SAUCE

CITRUS SOY VINAIGRETTE - WASABI SOY VINAIGRETTE

CHIPOTLE AIOLI - GREEN GODDESS AIOLI

\$2 HOUSE MADE DRESSINGS

RANCH • ITALIAN • BALSAMIC • CAESAR • MEXICAN CAESAR •

POPPYSEED • BLEU CHEESE • CILANTRO LIME • ASIAN SESAME

HONEY MUSTARD VINAIGRETTE • RASPBERRY VINAIGRETTE

TROPICAL CITRUS • CREAMY HONEY LEMON DRESSING

\$4 SELECT GLUTEN FREE AND/OR DAIRY FREE DRESSINGS

\$4 SIDE SALADS

CAESAR • MEXICAN CAESAR • GARDEN • ITALIAN • COLESLAW •

QUINOA • SEASONAL FRESH FRUIT • ORZO • ROASTED CORN • CRISPY

ASIAN NOODLE • SOUTHWESTERN MACARONI • PASTA PRIMAVERA •

SPINACH • OLD FASHIONED POTATO • CUCUMBER, TOMATO & ONION

\$6 PREMIUM SIDE SALADS

STRAWBERRY FIELDS • BLEU PEAR

GRILLED MANGO • CALI ARTICHOKE • CAPRESE

WILD RICE PILAF W/ GRILLED VEGETABLES

WRAPS + SALADS

SERVED W/ BAG OF CHIPS & FRESH FRUIT
OR CHOICE OF (1) SIDE SALAD

\$15 BUFFALO CHICKEN

CRISPY BONELESS BUFFALO CHICKEN TENDERS
W/ ROMAINE, RED ONIONS, CELERY + BLEU CHEESE OR RANCH

\$16 GRILLED CHICKEN CAESAR

GRILLED CHICKEN, ROMAINE LETTUCE, PARMESAN,
HOUSE MADE CRUSHED CROUTONS + GARLIC CAESAR

\$16 APPLE CIDER BRAISED CHICKEN

SLOW BRAISED APPLE CIDER CHICKEN, SPRING MIX,
DRIED CRANBERRIES, CANDIED WALNUTS, SLICED APPLES +
CORN BREAD CROUTONS + A CREAMY HONEY LEMON DRESSING

\$16 GRILLED CARNE ASADA

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

\$15 GRILLED MARKET VEGETABLE

SEASONAL GRILLED PORTOBELLO + VEGGIES
FRESH SPINACH + HOUSE MADE SUN DRIED TOMATO AIOLI

\$15 MEDITERRANEAN

SEASONED CHICKEN BREAST OR FALAFEL
RED ONION, KALAMATA OLIVES, CUCUMBER & TOMATOES W/
TZATZIKI OR LEMON OREGANO VINAIGRETTE
ADD FALAFEL W/ TAHINI ON THE SIDE FOR ONLY +\$6

\$17 SEARED AHI

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

CHICKEN ENTREES

50Z LUNCH ENTREES INCLUDE (2) SIDES
80Z DINNER ENTREES INCLUDE (3) SIDES (ADD +\$10)
ADD A 2ND ENTREE FOR ONLY 1/2 PRICE

TRY OUR ORIGINAL STUFFED!

\$17 "SOUTH BAY'S BEST!"

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

\$17 ITALIAN

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

\$17 MEDITERRANEAN

BONELESS BREAST STUFFED W/ KALAMATA OLIVES, PINE NUTS, FETA & CARAMELIZED ONIONS W/ ROASTED RED PEPPER SAUCE

\$17 WILD WILD WEST

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

\$16 BLACK & BLEU

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

\$16 PARMESAN CRUSTED

BONELESS BREAST ENCRUSTED W/ ITALIAN BREADCRUMBS & PARMESAN, SERVED W/ A ROBUST MARINARA SAUCE

\$16 ARTICHOKE

GRILLED BONELESS BREAST W/ AN ARTICHOKE CREAM SAUCE, CARROTS, CELERY, ONIONS & ARTICHOKE HEARTS

\$15 CHARDONNAY HERB

BONELESS BREAST IN A LIGHT CHARDONNAY HERB SAUCE

\$16 TRADITIONAL PICCATA

PAN SEARED BONELESS BREAST W/ LEMON & CAPER SAUCE

\$16 COCONUT

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

\$15 TEQUILA

GRILLED BONELESS BREAST, MARINATED W/ CUMIN, GARLIC & OREGANO, W/ A TEQUILA CREAM SAUCE & LIME WEDGES
TRY IT WITH OUR TASTY CILANTRO PASTA!

\$17 MARSALA

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

\$15 PESTO

BONELESS BREAST ENCRUSTED W/ FRESH BASIL, PANKO & PARMESAN, SERVED W/ A CREAMY BASIL PESTO SAUCE

\$17 GRILLED CHICKEN KABOBS (2PP)

MARINATED W/ FRESH OREGANO & GARLIC, SKEWERED W/ ONIONS & BELL PEPPERS, SERVED W/ A TZATZIKI SAUCE OR GREEN GODDESS SAUCE

\$15 OLD FASHIONED MEATLOAF

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

\$16 ENCHILADAS - 2PP

CHICKEN, BEEF, CARNITAS OR CHEESE
HAND ROLLED CORN TORTILLAS W/ CHEESE & GREEN CHILIES
IN A CLASSIC ROJA, VERDE OR CHIPOTLE CREAM SAUCE

\$18 BOURBON STREET JAMBALAYA

JAMBALAYA LOADED W/ SMOKED SAUSAGE, BONELESS CHICKEN & SHRIMP, SPICY CREOLE SAUCE & DIRTY RICE

\$17 SOUTHWESTERN FAJITAS - 2PP

MARINATED BEEF OR CHICKEN

SAUTÉED BELL PEPPERS, ONIONS, TOMATOES,
SERVED W/ SOUR CREAM, CORN & FLOUR TORTILLAS!
TRY IT W/ OUR HOUSE MADE GUACAMOLE FOR +\$4

\$17 GRILLED TRI TIP

MARINATED OR DRY RUBBED, FIRE GRILLED TO PERFECTION!
UPGRADE TO 5OZ FILET MIGNON FOR ONLY +\$10/PP

SERVED W/ (1) SAUCE OR (2) SAUCES FOR ONLY +\$2
PEPPERCORN SAUCE • JACK DANIELS BBQ • CREAMY HORSE RADISH
OUR FAMOUS RED OR GREEN CHIMICHURRI • BRANDY DEMI GLAZE
GORGONZOLA BUTTER • HERBED GARLIC BUTTER

\$18 GRILLED TRI TIP KABOBS - 2PP

MARINATED TRI TIP SKEWERED W/ PEPPERS & ONIONS
BRUSHED W/ PARSLEY & BUTTER, SERVED W/ YOUR CHOICE OF SAUCE

\$18 TRI TIP + POTATO KABOB - 2PP

CHIMICHURRI MARINATED ROASTED TRI TIP & BABY BEE POTATOES

\$18 BOEUF BOURGUIGNON

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

\$16 PASTA ALLA BOLOGNESE

RIGATONI IN A ROBUST TOMATO SAUCE
CHOOSE LEAN TURKEY OR LEAN GROUND BEEF
TOPPED W/FRESH BASIL & RICOTTA

\$16 LASAGNA AL FORNO

LAYERS OF PARMESAN, RICOTTA + MOZZARELLA
W/ YOUR CHOICE OF GROUND BEEF W/A ROBUST MARINARA
OR GRILLED CHICKEN W/ SPINACH ALFREDO

BEEF ENTREES

5OZ LUNCH ENTREES INCLUDE (2) SIDES

8OZ DINNER ENTREES INCLUDE (3) SIDES (ADD +\$10)

ADD A 2ND ENTREE FOR ONLY 1/2 PRICE

\$17 HONEY CHILI FLANK STEAK

TOPPED W/ SAUTÉED TRI COLORED SWEET PEPPERS
SERVED W/ A HONEY CHILI GLAZE

\$15 BBQ BURGER BAR

CHARRED GRILLED 1/2 LB ANGUS BEEF BURGER
SERVED W/CHEESE ON A CLASSIC BRIOCHE BUN
SERVED W/ OUR SECRET SAUCE, MAYO, MUSTARD + KETCHUP
& A CONDIMENT PLATTER OF LETTUCE, TOMATO, ONIONS + PICKLES

TRY OUR PREMIUM TOPPINGS \$2/PER

FRIED EGG • CANDIED OR CLASSIC BACON MASHED AVOCADO +\$3
SAUTÉED MUSHROOMS • CARAMELIZED ONIONS • CRISPY ONIONS
GORGONZOLA CRUMBLE • JALAPEÑO + SERRANO PEPPERS

\$17 GOURMET TACO BAR - 2PP

SERVED W/ WARM CORN, FLOUR TORTILLAS & LIME WEDGES

SELECT (2) FILLINGS: ADD EXTRA FILLINGS FOR ONLY \$5

CARNE ASADA • CHICKEN • VEGETABLES • PASTOR
SOYRIZO • POTATOES • GRILLED SHRIMP +\$4

SELECT (4) TOPPINGS: EACH ADDT'L TOPPING ONLY \$2

SHREDDED MEXICAN CHEESE • COTIJA • LETTUCE • CHIPOTLE CREME
SOUR CREAM • AVOCADO SALSA • TOMATILLO SALSA • SALSA ROJA
CILANTRO & ONIONS • PICO DE GALLO • SOUR CREAM • FARMERS
PICKLED RED ONION • TROPICAL SALSA • MARKET SALSA •
ADD FRESH MADE TORTILLA CHIPS FOR \$2
TRY IT W/ OUR FAMOUS GUACAMOLE +\$5

PORK + FISH

50Z LUNCH ENTREES INCLUDE (2) SIDES

80Z DINNER ENTREES INCLUDE (3) SIDES (ADD +\$10)

ADD A 2ND ENTREE FOR ONLY 1/2 PRICE

\$16 TENDER ROASTED PORK LOIN

HERB ENCRUSTED MAPLE GLAZED PORK LOIN

TRY IT WITH OUR CINNAMON APPLE CHUTNEY

\$16 PULLED PORK SLIDERS - 2PP

SLOW COOKED CAROLINA'S SOUTHERN BBQ PULLED PORK

SERVED W/ FRESH BAKED BRIOCHE SLIDER BUNS

OR TRY OUR FAMOUS ASIAN MARINATED

SHORT RIB SLIDERS FOR ONLY +\$2

\$16 CHILE VERDE

CHOOSE FROM SLOW COOKED PORK OR CHICKEN

TENDER MARINATED W/ A HOUSE MADE TOMATILLO SAUCE

\$18 SALMON

TRY IT ROASTED, GRILLED OR BLACKENED!

SERVED W/ YOUR CHOICE OF (1) SAUCE

LEMON DILL AIOLI • TZATZIKI • HONEY BBQ

HABANERO LIME BUTTER • GINGER TERIYAKI

\$18 ISLAND MAHI MAHI

CITRUS MARINATED & GRILLED MAHI MAHI

TOPPED W/ A TROPICAL & LIME SALSA

TRY IT W/ JASMINE RICE!

\$20 JUMBO SEAFOOD KABOBS - 2PP

MARINATED SALMON, MAHI MAHI & JUMBO SHRIMP FIRE

GRILLED TO PERFECTION, SKEWERED W/ PEPPERS & ONIONS,

BRUSHED W/ MELTED GARLIC & BUTTER

SERVED W/ GRILLED LEMON WEDGES

\$20 SHRIMP SCAMPI

SAUTÉED JUMBO SHRIMP (5PP) IN A DELICIOUS BLEND OF

GARLIC, BUTTER, SAFFRON, WHITE WINE & SHALLOTS

TRY IT WITH CHEF'S CHOICE OF PASTA OR RICE!

\$14 PLANT BASED MEATLOAF

WALNUTS, CELERY & TOFU, TOPPED W/ BBQ SAUCE
OR KETCHUP & BAKED TO PERFECTION

\$15 CRUSTED MAPLE DIJON TOFU

BAKED TOFU ENCRUSTED W/ MAPLE & PISTACHIOS

\$16 MEXI-CALI STUFFED BELL PEPPER - 1PP

TRY IT W/ SOYRIZO OR CHORIZO + GROUND BEEF!
STUFFED W/RICE, FIRE ROASTED CORN, BLACK BEANS, ONIONS &
MEXICAN CHEESE, TOPPED W/ FRESH AVOCADO & CILANTRO

\$14 CHILI SLOPPY JOES

SLOW SIMMERED 3-BEAN CHILI, W/ OUR SECRET SAUCE + CHEDDAR
CHEESE, ON A HOUSE MADE SEEDED BUN & GOURMET PICKLES!
OR TRY IT W/ MARINATED GROUND BEEF FOR +\$3

\$15 CHARRED CAULIFLOWER STEAK

ROASTED & SEASONED CRUSTED CAULIFLOWER STEAK
SERVED W/ CHIPOTLE CREME OR OUR FAMOUS CHIMICHURRI!

\$15 RATATOUILLE

THICK SLOW SIMMERED STEW W/ TOMATOES, ZUCCHINI,
EGGPLANT, BELL PEPPERS, RED ONIONS & GARLIC

\$16 FOUR CHEESE RAVIOLI

RAVIOLI SERVED W/ SHAVED PARMESAN, TORN BASIL
& YOUR CHOICE OF SAUCE (REFER TO PG. 10)

\$16 EGGPLANT PARMIGIANA

OUR FAMOUS TENDER & FLAVORFUL BAKED EGGPLANT
W/ MOZZARELLA & ROBUST MARINARA

\$16 STUFFED ZUCCHINI BOATS

LARGE ZUCCHINI BOAT STUFFED W/ RATATOUILLE
& ROASTED QUINOA, TOPPED W/ MOZZARELLA

\$17 STUFFED PORTOBELLO

LARGE GRILLED PORTOBELLO MUSHROOM STUFFED W/SUNDRIED
TOMATO, SPINACH & ARTICHOKE, TOPPED W/ MOZZARELLA

VEGETARIAN + VEGAN

50Z LUNCH ENTREES INCLUDE (2) SIDES
80Z DINNER ENTREES INCLUDE (3) SIDES (ADD +\$10)
ADD A 2ND ENTREE FOR ONLY 1/2 PRICE





SIDE SELECTIONS

ADDITIONAL SIDES ARE \$4 /PER PERSON
50Z LUNCH ENTREES INCLUDE (2) SIDES
80Z DINNER ENTREES INCLUDE (3) SIDES

POTATOES

MASHED OR SMASHED POTATOES:

PLAIN, SWEET, CHEDDAR, ROASTED GARLIC OR RED SKINNED

MASHED CAULIFLOWER

RED ROASTED POTATOES:

EDDY'S, ROSEMARY OR FRESH GARLIC + PARSLEY

TRI-COLORED FINGERLING +\$2

BAKED RUSSET POTATO

MAKE IT FULLY LOADED FOR +\$3

W/ BUTTER, CHIVES, SOUR CREAM, CHEDDAR CHEESE + BACON

RICE

WHITE • BROWN • PILAF • BASMATI • JASMINE

CILANTRO • SPANISH • DIRTY • CHAMPAGNE

WILD RICE PILAF +\$2

RICED CAULIFLOWER + \$2

PASTA

CHEF'S CHOICE OF PASTA W/ YOUR CHOICE OF SAUCE

UPGRADE TO GLUTEN FREE PASTA +\$3

PESTO • MARINARA • ALFREDO • GARLIC ALFREDO

LIGHT CREAM • SUNDRIED TOMATO CREAM • TEQUILA CREAM •

CILANTRO • PINK VODKA •

VEGETABLES

ASSORTED SEASONAL VEGETABLES

CARROTS • ASPARAGUS BLISTERED • FRENCH BEANS

BRUSSEL SPROUTS • MUSHROOMS • CORN

STEAMED, SAUTÉED OR ROASTED

HEIRLOOM AND/OR FIRE GRILLED +\$2

BREADS SELECT 1 W/ENTREE

DINNER ROLLS • BAGUETTES • CHEDDAR HERB BISCUITS

CLASSIC CORNBREAD OR JALAPEÑO CHEDDAR CORNBREAD

GARLIC BREAD • GARLIC KNOTS • PITA WEDGES

SWEET HAWAIIAN ROLLS • FRESH MADE TORTILLA CHIPS

OUR FAMOUS FOCACCIA • FRENCH BAGUETTES

\$9 VEGETABLE GARDEN

CHEF'S SELECTION OF FRESH CUT VEGETABLES
SERVED W/ BUTTERMILK RANCH, SPINACH DIP OR HUMMUS
ADD ADDITIONAL DIP FOR +\$3

\$10 DOMESTIC CHEESE

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

\$12 ARTISAN CHEESE

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

\$16 ANTIPASTO

ITALIAN CHEESES, ARTISAN OLIVES, PEPPERONCINIS, STUFFED SWEET
CHERRY PEPPERS, HEIRLOOM CAPRESE, SALAMI CORONETS, HAM + CHEESE
SKEWERS, MARINATED MUSHROOMS, ROASTED RED PEPPERS & ARTICHOKE
HEARTS, SERVED W/ ARTISAN BREAD STICKS + GOURMET CRACKERS

\$18 FARMHOUSE CHARCUTERIE

FRENCH FARMHOUSE PLATTER OF SMOKED & CURED MEATS,
PATES, ARTISAN CHEESES, FRESH & DRIED FRUIT, CANDIED NUTS,
FRUIT JAMS + CHOCOLATE BARK, SERVED W/ GOURMET
CRACKERS & FRESH BAKED SLICED BAGUETTES
ASK ABOUT OUR DAIRY FREE & GLUTEN FREE OPTIONS!

PLATTERS + BASKETS

10 PERSON MINIMUM ON ALL PLATTERS + BASKETS

BUILD YOUR OWN SNACK BASKET!

PRICED AT ONLY \$3 PER ITEM

BEEF OR TURKEY JERKY • GRANOLA BARS CANDY BARS
BAGS OF POPCORN • ASSORTED NUTS • ASSORTED CHIPS
BAKED CHIPS • WHOLE FRESH FRUIT • TRAIL MIX • STRING CHEESE
G.F. / VEGAN / PREMIUM PROTEIN BARS (+\$1)
YOGURT OR CHOCOLATE COVERED BERRIES (+\$1)

\$9 GOURMET POPCORN BAR

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

\$9 SEASONAL FRUIT DISPLAY

W/ TOASTED COCONUT OR AGAVE, FRESH LIME + TAJIN

\$10 DRIED FRUIT & NUT BAR

MAY INCLUDE: ALMONDS, CASHEWS, PISTACHIOS, CHOCOLATE
OR YOGURT COVERED BERRIES + A VARIETY OF DRIED FRUITS

CRITIC'S FAMOUS SPINACH & ARTICHOKE DIP

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

\$60 SMALL | SERVES 25

\$90 MEDIUM | SERVES 50

\$120 LARGE | SERVES 75

\$15 GRILLED SATAY PLATTER

(CHOOSE 3: 1 OF EACH PER GUEST)

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



DESSERTS + BEVERAGES

FRESH BAKED COOKIES DOZEN MINIMUM

\$3 MEDIUM | \$4 LARGE

SUGAR • CHOCOLATE CHIP • HERSHEY'S CHOCOLATE
PEANUT BUTTER • OATMEAL RAISIN • MACADAMIA NUT
CONFETTI • SNICKERDOODLE • M&M • SHORTBREAD

MINI CONFECTIONS \$4/PER ITEM

1 DOZEN MINIMUM OF EACH

DONUTS • FRUIT TARTS • LEMON OR KEY LIME TARTS •
ECLAIRS • PETITE FOURS • CUPCAKES • FRENCH
MACARONS • BABY BITES • CAKE POPS

\$5 BARS + BROWNIES - 3X3
ASK ABOUT ALL OF OUR FLAVORS!

\$6 CHOCOLATE DIPPED STRAWBERRIES

\$6 CHOCOLATE BREAD PUDDING
SERVED W/ HOUSE MADE WHIPPED CREAM

\$7 PARFAITS OR MOUSSE CUPS
W/HOUSE MADE WHIPPED CREAM

\$9 INDIVIDUAL PIES + CAKES 4IN
ASK ABOUT ALL OF OUR FLAVORS!

HOT N' COLD HYDRATION STATION

INCLUDES DISPENSER, URN, DISPOSABLE CUPS, NAPKINS + STIR STICKS

\$3 PER

SPA WATER • FRUIT INFUSED LEMONADE
CRANBERRY • ORANGE • APPLE • CRANAPPLE
FRUIT INFUSED OR SEMI SWEET ICE TEA
FRESH BREWED ICE TEA • HORCHATA • AGUA FRESCA

HOT TEA W/ FRESH CUT LEMON + HONEY
FRESH BREWED DARK ROAST REGULAR COFFEE
FRESH BREWED DARK ROAST DECAF COFFEE
INCLUDES VARIETY OF INDIVIDUALLY PACKAGED
CREAMERS + SUGARS! ASK ABOUT OUR ZERO WASTE OPTION!
UPGRADE TO OAT MILK OR ALMOND MILK FOR ONLY \$2

\$4 7LB BAG

\$2 MINI BOTTLED WATER

\$3 BOTTLED WATER

\$3 ASSORTED SOFT DRINKS

\$4 PREMIUM BEVERAGES

PERRIER • PELLIGRINO • ENERGY DRINKS • SNAPPLE
POWERADE • GATORADE • ICED TEA • GREEN TEA



10% PRODUCTION FEE

PLACED ON A DISPOSABLE ORDERS
+ INDIVIDUAL PACKAGED MEALS

25% PRODUCTION FEE

SILVER SERVICE PRESENTATION

INCLUDES DRAPES FOR FOOD + BEVERAGE STATIONS,
CHAFING DISHES, SERVING UTENSILS, BOWLS & PLATTERS,
SALT/PEPPER SHAKERS, FRAMED MENU UPON REQUEST
(DELIVERY NOT INCLUDED)

UNIFORMED PERSONNEL

MAY BE REQUIRED FOR YOUR ORDER - ASK FOR DETAILS
5 HR MINIMUM | GRATUITY INCLUDED UPON REQUEST

\$25+ DELIVERY MINIMUM

BASED ON THE ORDER, TIME, & LOCATION
INCLUDES NEXT BUSINESS DAY RECOVERY

SAME DAY RECOVERY \$50



PRODUCTION + MISC.

TERMS + MINIMUMS

OUR SOCIAL + CORPORATE DINING MENU IS BASED
ON 10+ GUESTS OR MORE. PLEASE NOTE A 20%
SURCHARGE WILL BE ADDED FOR ALL
MENU COUNTS ORDERED FOR UNDER 10

48HR HOURS NOTICE REQUIRED FOR ALL ORDERS
CANCELLATION POLICY

PRICING + AVAILABILITY IS SUBJECT TO
CHANGE WITHOUT NOTICE

GUEST WARES

ALL ORDERS INCLUDE BLACK STYROFOAM PLATES,
GUEST WARES + NAPKINS OR UTENSIL PACKS!

\$3 ASSORTED SERVING UTENSILS
TONGS, SPATULA & SPOON
ADD TO YOUR DISPOSABLE ORDER!

+\$1 UPGRADE TO WHITE ACRYLIC

+\$2 BIODEGRADABLE BAMBOO

RENTALS, FLORALS + DECOR

NEED TABLES OR TABLE SETTINGS?
PLANNING A THEMED PARTY FOR YOUR HOME OR OFFICE?
NEED BALLOONS OR FLORAL ARRANGEMENTS?
PLEASE ASK YOUR SALES REP FOR PRICING & DETAILS!

MEET THE SALES TEAM!

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