

*W*edding *R*eceptions

*And*

*S*pecial *E*vents

*By*

*C*ritic's *C*hoice

*Catering & Event Production, Inc*

*And*

*Locations By Kaycie*

**2806 Phelan Lane,  
Redondo Beach, Ca 90278**

**Phone: 310-545-1144**

**Fax: 310-214-8114**

**WWW.CRITICSCHOICECATERING.COM**

# Contact Us...

*~Our Team of Specialists ~*

**Phone 310-545-1144 ♥ Fax 310-214-8114**

***Dave Johnson***

David@criticschoicecatering.com

***Patti Orbeck***

patti@criticschoicecatering.com

***Lorraine Rice***

lorraine@criticschoicecatering.com

***Michelle Paul***

critics4catering@aol.com

***Stephanie Trammer***

Stephanie@criticschoicecatering.com

***Tracy Charshafian***

Tracy@criticschoicecatering.com

***Catering and Events***

Locations by Kaycie

www.CriticsChoiceCatering.com

***At your service since 1984***

## Contents

- Page 1 Front Cover
- Page 2 Contact Us
- Page 3-4 Summary, Package
- Page 5 Hors d' Oeuvre
- Page 6-8 Buffet Menus
- Page 9 International Dining
- Page 10-13 Action Stations
- Page 13 Dessert
- Page 14 Bar Plans
- Page 15 Pricing & Misc.
- Page 16 Back Cover / Mailing

Your  
Wedding Reception  
Or Special Event  
By  
Critic's Choice

...

“Unforgettable!”

Whether You Envision a Marvelously Elaborate  
or Elegantly Simple Affair  
Your Day will be Unforgettable  
With The Help Of  
Critic's Choice

Our All Inclusive Event Package  
Will Save You Time And Money.

Your Coordinator  
will assist in all aspects  
of your Event including:

Finding **The Perfect Location**  
Through *Locations By Kaycie*  
Creating a delicious menu  
Event Design  
Directing and Overseeing the Staff

We Offer Complete Bar and Beverage Plans  
To Complement Your Event

**Critic's Choice**  
will gladly work with you on your ideas to help create  
Your Perfect Day

Optional Event Package

Coordinator ~ Attends to and Directs  
Every Detail of your Event  
Candy Table ~ Guests Select Their Favorites to Take Home  
OR a Mini Dessert Table OR Sundae Bar OR Crepe Suzettes  
Lemon Infused Water Service  
at the Table for Your Guests  
Cake Cutting and Use of Our Cake Service Set  
Theme Décor for High Profile Tables such as:  
Head Table, Buffets and Stations,  
Gift, Dining, Bar and Beverage Tables.  
Themes include Ocean, Tropical, Asian, Mexican,  
Italian, Victorian, Black and White, Gold, Silver,  
Classic Wedding White

120" Round Linen Tablecloths and Linen Napkins  
(Choose from Available colors, **8-10 guests per table**)

120" Round Linen Tablecloths and Linen Napkins  
(Choose from Available colors, **8-10 guests per table**)  
Beautiful Floral Arrangement for the Buffet or Sign In Table  
OR Guest Table Centerpieces:

Select from a Variety of Vases with Fresh Flowers  
OR A Trio of Vases with Floating Candle or Flower  
on Your Choice of a Square or Round Mirror  
We also can provide complimentary electric votives  
(**8-10 guests per table**)

Self Serve Coffee Bar  
Featuring Regular and Decaf Coffee with Assorted Flavors,  
Variety of Teas and Hot Chocolate Assortment  
Cookies, Cocktail Nuts and Mints

Tropical Ice Tea OR Lavender Lemonade OR Citrus Punch  
Served in a Glass Beverage Jar  
OR

Cocktail Hour Signature Drink ~ Ask for details

Color Coordinated Paper Napkins  
for Appetizers, Dessert and Beverage Tables

Complimentary Quality Disposable Guest Wares  
in White Are Provided With All Menus

**Basic China Package:**

Salad OR Dessert Plate, Salad OR Dessert Fork,  
Dinner Plate, Dinner Fork, Dinner Knife, Water Glass

Elegant Upgrades available such as Chavari Chairs,  
Lamour Satin Linens, Up Lighting, etc.  
Please ask your Event Coordinator for details.

Menus are priced "Per Person" and are based on a minimum of 100 Guests. A surcharge will be added for events with less than 100 Guests Guaranteed.

## Hors d' Oeuvres

### Premiere

#### Stationary Selections - Choice of 3:

1. Crudités Landscape *OR* Crudités Cups  
Served with Spinach or Homemade Ranch Dip
2. International Cheeseboard  
Served with Baguettes and Gourmet Crackers
3. Seasonal Fresh Fruit Cascade
4. Assorted Cheese Tortes & Baked Brie En Croute
5. Spinach, Shrimp & Artichoke Dip with Pita Crisps,
6. Crostini Bar with Three Toppings: Bruschetta, Tapenade & Warm Mushroom Parmesan Spread

*OR*

#### Tray Passed Selections - Choice of 3:

Quesadillas with Chicken, Cheddar & Apple with Avocado Drizzle  
Mini Quiches; Caprese Skewers; Spring Rolls; Thai Lettuce Cups;  
Chicken Sate with Peanut Sauce; Spinach Stuffed Mushrooms;  
Polenta Diamonds with Pesto & Shaved Parmesan;  
Assorted Gourmet Pizzas; Bruschetta on Fresh Baked Baguettes;  
Antipasti Skewers; Savory Strudel Bites; Crab Wontons

#### Four Star Selections - Choice of 4:

Quesadillas with Chicken & Cranberry Brie w/Avocado Drizzle;  
Sausage with Walnuts Stuffed Baby Portobello's;  
Grilled Eggplant Rolls; Beef Sates with Sweet Chili Sauce ;  
Tartlets of Brie, Apricot & Toasted Almonds;  
Mini Mac & Cheese Cups; Shrimp Bruschetta on Crostini;  
Grilled Asparagus Wrapped with Prosciutto;  
Coconut Chicken with Plum Sauce; Chicken Empanadas;  
BLT Tomato Bites; Crab Cakes Topped with Chili Aioli;  
Ahi Poke on Asian Spoon; Assorted Sushi Rolls

#### Award Winner Selections - Choice of 5:

Roasted Duck on a Spoon of Polenta with Scallions & Asian Sauce  
Baby Lamb Chop Lollipops with Mint Pesto;  
Smoked Salmon Mousse on Cucumber Rounds;  
Ahi on Won Ton Crisps with Wasabi Crème Fraiche;  
Sweet Potato topped with Soy Glazed Tenderloin on Asian Spoon;  
Crab Stuffed Mushrooms; Brie & White Chocolate Phyllo Tarts;  
Crab & Mango Cakes; Corn Cake topped with Smoked Salmon;  
Coconut Shrimp with Plum Sauce, Grilled Tequila Shrimp Skewers  
Soup Shooter with Artisan Grilled Cheese; Mini Beef Wellingtons;  
Filet on Crostini with Artichoke Cream and Shaved Parmesan;  
Jumbo Grilled Shrimp Cocktail in Mini Martini Glasses;  
Garlicky Shrimp Quesadillas with Pineapple Salsa;  
Stuffed Endive with Goat Cheese, Caramelized Pecan and Figs;  
Baby Potatoes with Cream Fraiche and Caviar;  
Dates Stuffed with Cheese & Wrapped in Pancetta

## Buffets

Buffet Menus Can Also Be Served Sit-Down Style

### Single Entrée

Choice of Two Appetizers from Our "Premiere"  
Stationary *OR* Tray Passed Selections

#### Plated Salad Course:

Mixed Garden or Deconstructed Caesar or Strawberry Fields  
Bakery Rolls, Rustic Breads & Butter

#### Choice of One Entrée:

Chicken with Wild Mushrooms  
Pesto Encrusted Chicken  
Lemon Chicken Scaloppini  
Pomegranate Chicken  
Chicken Piccata  
Mediterranean Chicken  
Chicken Marsala  
Artichoke Chicken  
South Bay Chicken  
Orange Chicken  
Baked Parmesan Chicken  
Pecan Encrusted Chicken with Maple Sauce  
Apricot Glazed or Herb Rubbed Turkey  
Pepper Coated Baron of Roast Beef  
Grilled Chimichurri Tri Tip  
Herb Crusted Tri Tip, Asian Flank Steak  
Beef Burgundy, Honey Baked Ham,  
Molasses & Cilantro Glazed Pork Tenderloin  
Sole Florentine  
Red Snapper Vera Cruz  
Cedar Plank Salmon with a Creamy Cucumber Dill Sauce  
Grilled Salmon with a Lemon Beurre Blanc Sauce  
Champagne Poached Salmon

#### Served With:

Garlic *OR* Rosemary Roasted Potatoes,  
Mashed: Garlic, Wasabi *OR* Plain  
Smashed Crispy Potatoes  
Parsley New Potatoes  
Wild Rice Pilaf *OR* Rice Pilaf  
Champagne Almond Rice  
Basmati Rice with Peas and Parsley  
Orzo with Caramelized Onions

#### And:

#### Fresh Vegetable Selection:

Roasted Root Vegetables  
Asparagus Parmesan Bake  
Roasted Brussel Sprouts with Onions & Garlic  
Buttered French Beans with Toasted Almonds  
Baby Carrots and Broccolini  
Mélange of Vegetables: Red Bells, Carrots, French Beans & Squash  
Sautéed Vegetables: Snap Peas, French Beans, Carrots & Zucchini  
Grilled Vegetables with a Balsamic Reduction—Add \$2

## Critic's Deluxe Buffet

Choice of Three Appetizers from our "Premiere"  
Stationary **OR** Tray Passed Selections

### Select One Carved to Order:

Glazed Ham with Pineapple, Pepper Coated Baron of Roast Beef,  
Herb Crusted Tri Tip, Grilled Chimichurri Tri Tip,  
Marinated Flank Steak, Apricot Glazed **OR** Herb Rub Turkey Breast  
Baskets of Bakery Rolls, Rustic Breads  
And Appropriate Condiments

### Select One (1) Hot Entree:

Lasagna: Beef Bolognese **OR** Spinach Florentine  
Bow Tie Pasta with Chicken Alfredo, Peas and Mushrooms  
Creole Jambalaya with Chicken and Sausage  
Cheese Tortellini with Fresh Pesto and Pine Nuts  
Eggplant Parmigianino, Ratatouille Napoleon

### Select Two (2) Salads:

Caesar Salad; Mexican Caesar Salad; Fresh Fruit Salad;  
Marinated Vegetable Salad; Oriental Salad; Rainbow Cole Slaw;  
Garden Salad; Greek Salad; Pasta Primavera; Red Rose Potato Salad;  
Spinach Salad; Thai Noodle Salad; Nicosia Potato Salad;  
Wild Rice Salad with Roasted Vegetables; Cucumber & Tomato;  
Broccoli Salad, Roasted Corn Salad; Asian Noodle Cabbage Salad;  
Italian Salad; Strawberry Fields Salad; Caprese Salad

### Select One (1) Starch:

Choice of Potato **OR** Pasta **OR** Rice

## Chef's Special Buffet

Choice of Three Tray Passed Appetizers from our "Premiere"

### Plated Salad Course:

Bleu Pear Salad **OR** Deconstructed Caesar **OR** Strawberry Fields  
Served with Bakery Rolls, Rustic Breads & Butter

### Choice of Two (2) Entrees:

Wild Mushroom Chicken, Chicken Pesto, Garlic Lime Chicken,  
Pomegranate Chicken, Italian Stuffed Chicken, Chicken Piccata,  
Chicken Stuffed with Brie, Apples & Cranberries, Coconut Chicken,  
Pistachio Encrusted Chicken, Chicken Marsala, Tarragon Chicken,  
Chicken Cordon Bleu, South Bay Chicken, Parmesan Chicken,  
Tequila Chicken, Chicken Scaloppini, Pecan Crusted Chicken,  
Macadamia Chicken, Mediterranean Stuffed Chicken, Artichoke  
Chicken, Carved Apricot Glazed **OR** Herb Rubbed Turkey Breast  
Pepper Coated Baron of Beef, Herb Crusted Tri Tip with  
Horseradish Cream, Grilled Tri Tip with Chimichurri Sauce,  
Carved Flank Steak with Soy Chili Glaze,  
Carved Honey Baked Ham, Grilled Apple Cider Pork Chops,  
Almond Encrusted Carved Pork Loin  
Red Snapper Vera Cruz, Grilled Salmon with Miso Glaze,  
Cedar Plank Salmon with Creamy Dill Sauce,  
Poached Salmon with Lemon Beurre Blanc Sauce  
Grilled Seafood Kabob with Shrimp, Mahi Mahi & Salmon

### Served with:

Choice of Rice **OR** Potato **OR** Pasta  
Fresh Vegetable Selection

## Critic's Trio Buffet

Choice of One Stationary Appetizer & Three Passed Appetizers  
from our "Four Star" & "Premiere"

### Three Petite Entrees for Your Guests to Enjoy!

Grilled Salmon with Dill Butter  
Bistro Chicken Marinated in Fresh Herbs with Lemon &  
Sliced Tender Beef with Port Wine Sauce

### Plated Salad Course:

Bleu Pear Salad **OR**  
Deconstructed Caesar **OR**  
Strawberry Fields

Bakery Rolls, Rustic Breads & Butter

### Starch

Herb Roasted Potatoes **OR**  
Baked Potato **OR**  
Creamy Mashed Potatoes **OR**  
Rice Pilaf

### Vegetable

Petite Carrots & Broccolini **OR**  
Asparagus, French Beans & Baby Carrots

## Critic's Grand Buffet

Choice of 5 Items -  
Combination "Premiere" Stationary Appetizers &  
"Award Winner" Tray Passed Appetizers

### Plated Salad Course:

Caprese Salad with Roma Tomatoes,  
Buffalo Mozzarella with Fresh Basil **OR**  
Organic Greens, Caramelized Walnuts,  
Goat cheese, Pomegranate Seeds & Honey Balsamic Vinaigrette **OR**  
Mixed Greens with Artichoke Hearts, Shredded Mozzarella &  
Shallots with a Mustard Vinaigrette

Focaccia Breads, Rustic Breads, Rolls & Butter

### Carved To Order:

Filet **OR** New York with a Cognac Sauce **OR**  
Chateaubriand with Peppercorn Sauce **AND**  
Scampi Lobster Tail **OR** Grilled Tiger Shrimp

### Served With:

Choice of Rice **OR** Potato

Bowtie Pesto with Roasted Pine Nuts **OR**  
Penne Pomodoro with Roasted Vegetables and Fresh Parmesan **OR**  
Fuseli Alfredo with Grilled Mushrooms and Baby Peas

Fresh Vegetable Selection

# International Dining

## Little Italy

Crostini Bar with Three Toppings  
Caesar Salad

Garlic Bread **OR** Bakery Rolls with Butter  
Lasagna (Beef Bolognese **OR** Spinach Florentine)  
**OR**

Baked Rigatoni with Chicken & Choice of Sauce  
Fresh Vegetable Selection

## Taste of Tuscany

Antipasto Display with Bruschetta & Crostini Bar

### Plated Salad Course:

Italian **OR** Caesar Salad  
Garlic Knots, Rolls & Butter

### Choice of Two (2) Entrees:

Chicken Marsala, Etruscan Chicken, Lemon Chicken,  
Mediterranean Chicken, Chicken Braciolo, Rolled Flank Steak,  
Beef Medallions in Mushroom Wine Sauce,  
Five Cheese Stuffed Shells, Spinach Stuffed Manicotti,  
Seafood Lasagna, Rigatoni with Artichokes & Fresh Parmesan

Vegetable and Starch Selection

## Mexican Fiesta

Tortilla Chips, Avocado Salsa and Layered Goat Cheese &  
Roasted Pepper Bean Dip

Mixed Garden Salad **OR** Mexican Caesar Salad  
Chicken Fajitas Served with Sour Cream and Jalapenos  
**OR**

Baked Enchiladas with Chipotle Cream **OR** Traditional Red Sauce  
Refried Beans Topped with Cheddar Cheese,  
Fiesta Rice  
Corn and Flour Tortillas

## Rio Grande

Nacho Bar & Quesadilla Station

### Plated Salad Course:

Mixed Green Salad with Black Beans, Corn, Tomatoes  
And a Cilantro Lime Dressing **OR** Mexican Caesar Salad  
Warmed Tortillas, Bakery Rolls & Butter

### Choice of Two (2) Entrees:

Chicken Ortega, Carnitas, Yucatan Chicken,  
Chicken Mole, Mojito Chicken, Pollo de Cuba,  
Tangerine Chipotle Chicken, Carne Asada,  
Tequila Chicken, Chimichurri Tri Tip, Beef Fajitas,  
Shrimp Fajitas, Chili Relleno, Red Snapper Vera Cruz,

Refried Beans, Pinto Beans, Black Beans **OR** Red Beans  
Fiesta Rice  
Corn and Flour Tortillas

# Action Stations

## From Around the World

**Begin With an Appetizer Plan plus a minimum of 2 Stations—  
Extra Staff Required**

## Martini Bar

### Served in Martini Glasses

Choose either Risotto **OR** Mashed Potatoes  
Served with Butter, Sour Cream, Chives, Shredded Cheddar  
**And Two Additional Toppings:**  
Asparagus, Shaved Parmesan with Roasted Pine Nuts;  
Vegetable Chili; Julienne Vegetables with Roasted Pesto Sauce;  
Grilled Mushrooms and Caramelized Onions

### Additional Toppings:

Tenderloin Beef Strips in a Peppercorn Sauce  
Sliced Chicken with Caramelized Onions in Marsala Sauce  
Rock Shrimp Scampi

## Carved To Order

**A Uniformed Chef\* Carving One of the Following:**  
Pepper Coated Baron of Beef, Herb **OR** Pepper Crusted Tri Tip,  
Breast of Apricot Glazed Turkey,  
Honey Baked Ham **OR** Asian Marinated Flank Steak  
Served on Bakery Rolls with Appropriate Condiments

**Or Select from the following list, and add the item price to the above**  
Top Sirloin Filet Mignon Leg of Lamb  
Molasses and Cilantro Glazed Pork Tenderloin  
Prime Rib Cedar Plank Salmon  
Horseradish Encrusted Salmon  
Corned Beef with Grainy Mustard and Russian Dressing

## Eiffel Tower

**Made to Order Crepes with Your Choice 2 Fillings: (2 per person)**  
Almond Chicken and Mushrooms with Mornay Sauce,  
Chicken Florentine with a Sherry Cream Sauce,  
Shrimp and Crab with Béchamel Sauce,  
Spinach Soufflé with a Light Herb Sauce,,  
Vegetarian Provençal **OR** Ratatouille with a Tomato Basil Sauce  
Served with a Strawberry Fields Salad

## Pasta Bar

Choose One Pasta, One Homemade Sauce  
With Julienne Vegetable topping  
Served with Caesar Salad and Bread Sticks

**Pastas:** Bow Tie, Rainbow Rotelli, Fuseli, Penne **OR** Rigatoni.  
**Sauces:** Pomodoro, Marinara, Creamy Alfredo Pesto, Carbonara

Grilled Sausages, Meatballs, Ham and Peas, Grilled Chicken,  
Roasted Eggplant, Peppers and Mushrooms, Shrimp, Clams.

## *Sautéed Specialties*

Uniformed Station Cook\* prepares these Delicious Offerings using Tabletop Burners & Skillets

Shrimp Scampi in a Blend of Olive Oil, Garlic and White Wine with Angel Hair Pasta  
Jumbo Sea Scallops in a Blend of Lemon Juice, Olive Oil and Basil With Polenta **OR** Rice  
Tournedos Au Poivre with Brandy Demi Glace  
Roasted New Potatoes  
Maryland Crab Cakes Rolled In Herb Seasoned Breading  
Maine Mashed Potatoes  
Chicken Medallions Prepared Piccata Style  
Herb Risotto

## *Asian Station*

Vietnamese Summer Rolls with Dipping Sauce  
Grilled Asian Honey BBQ Salmon  
Wasabi Mashed Potatoes  
Chinese Long Bean Salad

## *Quesadilla Bar*

*Prepared To Order on our Table Top Griddles*

Our Uniformed Chef will create your favorite Quesadilla starting with a large flour tortilla.  
Fillings and toppings: Diced Ham and Chicken, Grilled Vegetables, Artichoke Hearts, Jalapenos, Brie, Smoked Gouda, Pepper Jack, Grated Cheddar Cheeses, Sour Cream and Guacamole  
Tortilla Chips Papaya Salsa and Salsa Fresca  
*Lobster Quesadillas with Coriander Dipping Sauce, Add \$3.00*

## *American Comfort*

Homemade Macaroni & Cheese  
Bacon Bits, Shredded Cheese, Crème Fraiche, Peas & Mushrooms.  
Tomato Bisque and a Grilled Cheese Sandwich Wedge

## *Tempura Bar*

*Deep Fried In Front of Your Guests*

Lightly Battered Tempura Vegetables & Delicious Dipping Sauces  
Stir Fried Rice and Fortune Cookies

## *Gazpacho Station*

Your Guests select from Red & Green Gazpacho  
Served with 4 Toppings: Crabmeat, Bay Shrimp, Diced Chicken, Diced Cucumber, Diced Roma Tomatoes, Diced Avocado Served with Scallions & Focaccia Croutons in Martini Glass

## *Martini Salad Station*

*Shaken not tossed! A fun way to eat your greens, from a Martini Glass - of course!  
Select Two.*

~ Asian Crispy Noodle and Cabbage Salad ~  
Shaken with our Sesame Soy Dressing  
~ Mexican Caesar Salad with Tortilla Strips ~  
Shaken with our Cilantro Caesar Dressing  
~ French Endive Salad with Caramelized Pecans,  
French Feta and Cranberries ~  
Shaken with our Poppy Seed Dressing

## *Seafood Bar*

*Beautifully Displayed on a Decorated Bed of Ice*  
Ocean Fresh Oysters **OR** Clams on the Half Shell,  
Served with Sauce Mignonette and Our Gourmet Cocktail Sauce

*Additional selections:*

Lime & Tequila Oyster Shooters with Tabasco  
Mussels Marinara  
Vodka Scented Gazpacho Oyster Martinis  
Jumbo Shrimp Cocktail  
Snow Crab Cocktail Claws  
Alaskan King Crab Legs

## *Ragin' Cajun*

Creole Jambalaya with Grilled Sausages  
Cajun Salad  
Red Beans and Rice  
Warm Corn Bread with Honey and Butter

## *El Paso Fajitas*

Beef **OR** Chicken Marinated In Mexican Spices  
and Sizzled with Onions & Bell Peppers  
Spanish Rice and Choice of Beans  
Served with Our Famous Salsa Fresca, Sour Cream,  
Black Olives, Jalapenos, Cilantro and Flour & Corn Tortillas

## *Gourmet Pizzas*

*Finished in front of Your Guests using Tabletop Grills*

Choice of Three (3) Toppings:  
Artichokes & Wild Mushrooms; Barbequed Chicken;  
Caramelized Onion, Bleu Cheese and Walnuts;  
Canadian Bacon & Pineapple; Thai Chicken & Cilantro;  
Grilled Vegetables; Shrimp Pesto with Goat Cheese & Pine Nuts  
Served with a Caesar Salad

## *Grilled to Order*

*Great Selections Prepared in front of Guests*

Grilled Swordfish with Citrus Sauce **OR** Papaya Salsa  
Served with Fiesta Rice or Island Rice  
Pacific Mahi Mahi Spiced with Ginger Glaze  
With Asian Stir Fry Vegetables  
King Salmon Filet with Dill Butter  
With Rice Pilaf  
Center Cut Lamb Chops with Mint Buerre Blanc  
With Basmati Rice  
Filet Mignon with Peppercorn Sauce  
With Rosemary Mashed Potatoes  
Boneless Chicken Breast Marinated In Cajun Spices  
With Sautéed Vegetables

## *Cuban Station*

Shredded Garlic Cuban Chicken over Black Beans  
Soffrito Rice served with Grilled Corn Relish  
Garnished with a Fried Plantain  
Served with a Grilled Mango Salad

## Antipasto Bar

Majestic Tiers Displaying a Beautiful Arrangement of Cheese Tortes, Salami Coronets, Brie Cheese Layered with Apricot Preserves and Sliced Almonds; Provolone, Mozzarella, Pepperocinis Assorted Olives, Marinated Mushrooms, Artichoke Hearts, Bruschetta and Feta Stuffed Pepperdews. Served with a Greek Salad of Mixed Greens, Feta Cheese, Kalamata Olives, Tomatoes and Cucumber with Balsamic Vinaigrette. Served with Sliced Baguettes & Bread Sticks

## Mini Gourmet Sliders

Select Three (3) Prepared to Order on our House Baked Mini Rolls

**Moroccan:** Ground Lamb Patties with Harissa Mayo.

**Hawaiian:** Ground Turkey Patties with Pineapple & Papaya Sauce.

**Traditional:** Beef Patties topped with Aioli & Crispy Onion Rings.

**American Vegetarian:** Chopped Portabella, Bleu Cheese & Walnut Patties with Pear Mayo. Other Varieties Available.

**The Chick:** Crispy Chicken Breast topped with Pickle Slice & Aioli

**Salmon:** Salmon Patties with Spinach and Lemon Aioli.

Add Fries \$2.50—Shoestring Or Sweet Potato

## Crostini Bar

Our Own Fresh Baked Breads and Pita Crisps

Served with Hummus, Tuscan Bean Spread and

Fresh Chopped Tomato with Basil and Shaved Parmesan

Served with a Hot Baked Spinach, Shrimp & Artichoke Dip

## Soul Kitchen

Spicy Hot Chicken Wings and Drumettes

Macaroni and Cheese OR Pinto Beans and White Rice,

Hush Puppies OR Jalapeno Corn Bread.

Served with our Delicious Sausage Gumbo

## Dessert

### Viennese Table

A Beautiful Display of Decadent Desserts includes Chocolate Dipped Strawberries, Fruit Tarts, Éclairs, Cream Puffs, Napoleons, Brownies, Lemon Parfaits, Apple Crisp on Chinese Spoons, Cheesecake Lollipops, Whole Tortes— Select Two

### Flambé Dessert Cart

Our Award Winning Crepes Suzette

Bananas Foster

Cherries Jubilee

Peaches Flambé

### Chocolate Fountain

Choice of Two (2) White Chocolate, Milk Chocolate, Dark Chocolate, Cappuccino.

Choice of 4 Dippers: Strawberries, Bananas, Marshmallows, Apple Slices, Pretzels, Cream Puffs, Rice Crispy Treats,

Cookie Wafers, Angel Food Cake, Brownies,

Oreo Cookies, Biscotti.

### Ice Cream Sundaes

Vanilla Bean & Belgium Chocolate Ice Creams

Topped with all Your Favorites: Hot Fudge & Caramel,

Crumbled Oreos, Toffee Chips, Chopped Nuts, Toasted Coconut, Sprinkles, Reese's Pieces, M & M's, Cherries and Whipped Cream

## ~ Bar Plans by Critic's Choice ~

### Bar Set Up 1 -- Unlimited Service

We Provide all the Ice, 9 oz. & 10oz. Clear Plastic Cups, 2-Ply White Cocktail Napkins, Stir Sticks, Bartending Tools, Tabletop Ice bowls. Large Tubs to Chill and Hold Back Up Beverages

### Bar Set Up 2 - 4 Hours Service

Includes Bar Set Up 1 PLUS Non-Alcoholic Cocktail Mixers and Soft Drinks, Such As: Coke, Diet Coke, 7 up, Orange Juice, Grapefruit Juice, Sweet & Sour, PLUS Appropriate Garnishes - see list below

### Standard Soft Bar - 4 Hrs Unlimited Service

Includes Bar Set Up 2 PLUS Domestic Beers: Choose three (3) of the following: Miller Genuine Draft, Budweiser, Bud Lite, Coors, Coors Lite, Miller Lite. California Wines: Choose three (3) of the following:

Woodbridge Chardonnay, Cabernet & Merlot. Beringer White Zinfandel, Vendage Chardonnay & Merlot. Champagne Toast: Cooks

### \*\*Premium Soft Bar - 4 Hrs Unlimited Service

Includes Bar Set Up 2 PLUS Beers: Two (2) Imports and Two (2) Domestic Beers: May Include: Corona, Tecate, Pacifico, Sapporo, Heineken, Beck's, Michelob, Miller Genuine Draft, Budweiser, Bud Lite, Coors, Coors Lite. Wines May Include: Three (3) of the following California Wines: BV Coastal Merlot, Fetzer Merlot & Chardonnay, Kendall Jackson Chardonnay, Mondavi Coastal Merlot, Columbia Crest Merlot and Cabernet. Champagne Toast: Korbel or Frexinet

### Super Premium Soft Bar (By Custom Quote Only)

Includes Bar Set Up 2 PLUS Beers May Include: Samuel Adams, Guinness, any Micro Brews, Specialty Imports, etc.

Wineries May include: Grigich Hills, Rutherford Hill, Geysler Peak, De Loach, Rodney Strong, Franciscan, Stags Leap.

Champagne Toast: Moet Chandon White Star

### Standard Full Bar\* - 4 Hours Unlimited Service

Includes Standard Soft Bar PLUS "Well Brands" of Liquor,

May include: Kamchatka Vodka, Gilbey's Gin, Scorsbey's Scotch, Old Grandad Bourbon, Montezuma Tequila, Ron Rico Rum, Seagrams 7 Canadian Whiskey

### Premium Full Bar\* - 4 Hours Unlimited Service

Includes Premium Soft Bar PLUS "Name Brands" of Liquor,

May include: Smirnoff, Absolut or Stolichnaya Vodka, Tanqueray Gin, Cutty Sark Johnnie Walker Red Label Scotch, Seagrams V.O., Jack Daniels Bourbon, Cuervo Gold Tequila, Bacardi Lite or Dark Rum

### Top Shelf Full Bar\* - 4 Hours Unlimited Service

Includes Premium Soft Bar PLUS "Finest Brands" of Liquor,

May include: Ketel One, Absolut or Stolichnaya Vodka, Blue Sapphire Gin, Gentleman Jack Bourbon, Cuervo 1800 Tequila, Johnnie Walker Black Label and Chivas Regal Scotch, Meyer's Rum

### Bar Mixers, Garnishes, etc

We Offer "Name Brand" Soft Drinks Only - Coke, Diet Coke, 7 Up, Tonic, Club Soda, Orange, Cranberry, Grapefruit and Pineapple Juices, Margarita Mix, Bloody Mary Mix, Sweet & Sour, Lime Juice and Grenadine, Limes, Lemons, Olives, Onions, Cherries, Salt, Tabasco, Stir Sticks and Garnish picks

\*\*Based Upon Availability. Substitutions Will Be of Equal Value & Quality\*\*

\*Bartenders included with FULL BAR PLANS serving 150 Guests or more\*



## ***All Menus Based on 100 Guests***

75-99 guests - add 15%

50-74 guests - add 20%

25-49 guests - add 25%

Service Charge Will Be Added To All Food and Beverage Plans.

California Sales Tax Will Be Added To All Items.

## ***The Event Package***

Please Call for pricing.

## ***A La Carte Package Items Available***

Please call for pricing.

Reception Coordinator

*Up to 8 hours at event*

Custom Cake

Cake Table Skirting & Greenery

Cake Cutting Fee

Table Skirting all important tables

Tablecloths

Cloth Napkins

VIP & Guest Table Décor

Centerpiece - (per table)

*Fresh Flowers or Candles ~ ask for details*

Coffee & Herbal Teas

Cocktail Hour Signature Beverage

*Ask for details*

(Non Alcohol) Punch

*In Fountain or Silver Bowl or Glass Jar*

Mixed Nuts, Mints & Cookies

## ***Personnel Available***

***Hourly rate charge per staff person***

Please call for pricing.

Supervisor / Head Server

Head Chef

Bartender *includes liquor liability*

Station Cook / Server

Kitchen Assistant & Clean Up

Decorator / Designer

Day Of ~ Wedding Coordinator\*

\*ask for details