



Critic's Choice
Catering & Event Production, Inc

Presents...

Cocktail Parties
2010

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Call or Email us...

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Catering & Events Website: CriticsChoiceCatering.com
Locations Website: LocationsByKaycie.com

At Your Service since 1984

The “PREMIERE PARTY”

\$14.95

Select **FIVE** of the following items and
Create your very own “PREMIERE” Party!

Cranberry Brie

With Our Homebaked Baguettes

Shrimp Bruschetta

With Our Own Fresh Baked Bread

Artichoke Dip

With Pita Crisps or House Baguettes

Crostini

With Tapanade & Tomato Basil Toppings

Gourmet Sausage Selection

Chefs Choice, with a Variety of Dipping Sauces

Orange Ginger Chicken Skewers

With Ginger Sesame Dipping Sauce

Beef or Turkey Meatballs

Choice of: French Onion, Asian, Greek or Provencal

Individual Stratas or Fritattas

Choice of Fillings

Antipasto Tray

Gourmet Olives, Pepperocinis, Sweet Cherry Peppers,
Provolone, Mozzarella, Marinated Feta, Marinated
Mushrooms, Salami Coronets, Black Forest Ham Rollups
with Italian Herb Vinaigrette

Hummus & Baba Ghanouj

With Pita Triangles

Caprese Skewers

Cherry Tomato, Basil & Buffalo Mozzarella

Crudités

Cherry Tomatoes, Snap Peas, Radishes, Split Scallions,
Baby Carrots, Celery Sticks & Cucumber Rounds
With Spinach Dip OR Ranch Dip

Everyone loves **Dessert!**

Add some of your favorites from our
Sweet Treats! Menu

The “CRITIC’S CHOICE”

\$16.95

Select **SIX** delicious items from this menu
for two “Thumbs up” from your “Critics”!

Crab Tartlets

Phyllo Wrapped Brie

With Caramelized Onions

Artichoke Spinach Fondue

With House Baguettes

Prosciutto Wrapped Asparagus

Sun Dried Tomato Spinach Pinwheels

With Ricotta & Mozzarella in Pizza Dough

Savory Strudel

Filled with Crushed Walnuts, Dates,
Sweetened Cranberries and Goat Cheese

Marinated Tenderloin Skewers

With Honey Soy Dipping Sauce

Garlicky Shrimp Quesadillas

With Roasted Peppers, Ricotta & Goat Cheese
Served with Sweet & Spicy Sauce

Smoked Salmon Tartare

On Waffle Crisps

Plateau de fromage de l'Europe

Chef's selection of four wonderful European cheeses
Served with Gourmet Crackers or House Baguettes

Island Meatball Kabobs

Turkey or Beef with Pineapple & Mint
Served with Sweet & Sour Dipping Sauce

Assorted Sushi Rolls

Phyllo Parcels

Filled with Brie & Apple OR Brie & Cranberries

Save room for **Dessert!**

Find your favorites on our
Sweet Treats! Menu

The "RAVE REVIEWS!"

\$19.95

Select **EIGHT** items from the following list
To create your own "Rave Reviews!"

Stuffed Baby Potatoes

With Crème Fraiche & Caviar
OR Artichoke & Parmesan

Rosemary Crostini with two toppings

Spinach & Goat Cheese with Pine Nuts
AND Caramelized Onion with Gorgonzola

Thai Chicken and Broccoli Wraps

With Thai Chili Dipping Sauce

Fig & Prosciutto Pate

With Mascarpone & Chopped Walnuts
Served with Rosemary Crostini

Greek Custard Phyllo Cups

With Feta, Kalamata Olives & Garlic

Pasta Du Jour

With Choice of Sauce - Marinara, Pomodoro, Pesto,
Alfredo And House Baguettes

Phyllo Parcels

Filled with Brie & Apple OR Brie & Cranberries

Vodka Scented Shrimp

With Orange Cranberry Salsa

Plateau de fromage de l'Europe

May Include Gorgonzola, Brie with caramel, Gouda,
Stilton, Porter, Boursin, Fontina,
Herb rolled Goat Cheese Logs
Served with Gourmet Crackers or House Baguettes

Carved Grilled Tri Tip

With Mini-Mini House Rolls & Creamed Horseradish

Seafood Fondue

With House Baguettes

Seared Ahi on Wonton Chips

With Soy, Ginger and Crème Fraiche Wasabi

Orange Ginger Chicken Skewers

With Ginger Sesame Dipping Sauce

Gourmet Mini Pizzas – Choice of 3

Pesto Shrimp, BBQ Chicken,
Artichoke & Wild Mushroom, Bacon & Tomato,
Bleu Cheese with Walnuts & Caramelized Onions

Plank Salmon

Served with Dill Cucumber Sauce & Baguettes

Grilled Chicken & Brie Quesadillas

With Avocado Salsa

And now for **Dessert!**

Add some favorites from our
Sweet Treats! Menu

The "VIP Party"

This Special Menu Offers You and Your Guests

*The **VIP Treatment!** Dessert is included.*

*Can also be transformed to an elegant sit down Feast!
Appetizers can be added to your VIP menu, please ask!*

SELECT ONE ENTRÉE

New York Strip Steak	\$24.95
With Demi Glace OR Peppercorn Sauce	
Prime Ribs of Beef	\$23.95
With Au Jus & Creamed Horseradish	
Tri-Tip	\$18.95
Herb Crusted OR Grilled Santa Maria Style	
Pork Tenderloin with Plum Sauce	\$22.95
Jumbo Shrimp Scampi	\$19.95
Salmon	\$19.95
With Dill Cream or Sweet Teriyaki Sauce	
Roasted Turkey Breast	\$18.95
Rosemary Herb Rub OR Apricot Thyme Glaze	
Turkey Breast Spirals	\$18.95
Stuffed with Fresh Baked Cornbread Spinach & Pecans	
Glazed Ham	\$17.95
Orange Brown Sugar Glaze OR Honey Dijon Glaze	
Chicken Marsala	\$18.95
Boneless Breast with Sweet Marsala & Mushroom Sauce	
Macadamia Chicken - Boneless Breast	\$19.95
Encrusted with Crushed Macadamia Nuts	

Add second entrée - Please ask for details

Select Three VIP Side Dishes & One Dessert

VIP Salads:

Critic's Classic Caesar

Seasonal Salad - Seasonal Greens, Caramelized Pecans
Craisins & Poppy Seed dressing

The Sicilian - a Bed of Greens, Red Peppers, Roma Tomatoes
Buffalo Mozzarella, Artichokes & Eggplant
With Olive Oil & Balsamic Vinegar

VIP Potatoes, Stuffing, Rice:

Country Mashed with Gravy, Roasted Garlic Mashed, Red Roasted
Rosemary, Candied Sweet Potatoes with Rum &
Pecans, Twice Baked Yams, Traditional Herb Stuffing,
Cornbread Stuffing with Spinach & Pecans
Basmati with Sun dried Tomatoes & Garlic, Rice Pilaf,
Champagne Rice with Almonds

VIP Vegetables:

Fresh Green Beans with Shallots, Red Peppers, & Toasted
Almonds, Baby Carrots with Cinnamon Ginger Glaze,
Oven Roasted Vegetable Medley, Steamed Broccoli & Carrots,
Asparagus Parmesan Bake, Creamed Spinach,
Grilled Vegetables with Fresh Herbs, Butter & Garlic
Served with Appropriate Condiments, Rolls & Butter

VIP Desserts:

Pumpkin Cheesecake (seasonal)
Fresh Baked Cobbler - choose Apple, Peach or Cherry
Served with Whipped Cream
Assorted Bars, Brownies & Cookies
(Other Desserts Available for Additional Cost)

*Staff Required. Bar plans available with staffed events.
Please ask your event producer for information.*

Sweet Treats!

Tiramisu \$4.95

*Cheesecake with Fresh Berries
\$4.95*

*Chocolate Bread Pudding
With Vanilla Rum Sauce
\$4.25*

*Marie Callenders® Pies
Ask for available selection
\$4.25*

*Assorted Mini Dessert Pastries
\$4.75*

*Chef's Selection
Assorted Cookies, Bars & Brownies
\$3.95*

*Italian Ice Cream Desserts
Ask for available selection
\$6.95*

OR ASK FOR OUR *Sinful Specialties* MENU

*Menu is priced for 50 guests minimum
Add 15% for 40 – 49 guests
Add 20% for 30 – 39 guests
Add 25% for 20 – 29 guests*

*Prices include disposable plates, napkins & utensils.
We also include décor with staffed events.*

*Labor & Delivery (where applicable),
Service charge, Sales Tax and Gratuity not included.*

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