

A close-up photograph of several skewers of grilled food. The skewers contain pieces of chicken, pineapple, red bell peppers, green bell peppers, and onions. The food is charred and garnished with green onions. The skewers are arranged on a white plate.

**CRITIC'S CHOICE CATERING & EVENT PRODUCTION, INC.**

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# **CORPORATE + SOCIAL DINING MENU**

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**SOUTH BAY'S #1 CATERER, SINCE 1984**

**CELEBRATING 40 YEARS OF EXCELLENCE**

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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 HORSERADISH  
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 +  
INDIVIDUALLY PACKAGED MEALS

## 25% PRODUCTION FEE

### SILVER SERVICE PRESENTATION

INCLUDES DRAPES & THEMED DECOR UPON REQUEST ONLY  
CHAFING DISHES, SERVING UTENSILS, BOWLS & PLATTERS,  
(DELIVERY & PERSONNEL NOT INCLUDED)

## UNIFORMED PERSONNEL

MAY BE REQUIRED FOR YOUR ORDER - ASK FOR  
DETAILS - GRATUITY INCLUDED UPON REQUEST

## \$35+ DELIVERY MINIMUM

BASED ON THE GUEST COUNT, EVENT TIMES &  
LOCATION. PLEASE ASK YOUR REP FOR DETAILS!



# 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 UNDER 10

48HR NOTICE REQUIRED FOR ALL NEW ORDERS  
48 HR CANCELLATION REQUIRED FOR ALL ORDERS

MENU PRICING + AVAILABILITY IS  
SUBJECT TO CHANGE WITH NOTICE

## GUEST WARES

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

**\$3 ASSORTED SERVING UTENSILS**  
TONGS, SPATULA & SPOON  
ADDED TO YOUR DISPOSABLE ORDER UPON REQUEST!

**+\$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!



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# MEET THE SALES TEAM!

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

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