



T he **S**epulveda **H**ome

Lunch Menu

by Critic's Choice

Catering & Event Production, Inc

And Locations By Kaycie

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criticschoicecatering.com

Lunch Entrée's 1 - minimum 10 guests per item

TANGERINE CHIPOTLE CHICKEN ***\$13.25***

Boneless Breast of Chicken with Chipotle, Tangerine and Honey on a Bed of White Rice; Mixed Green Salad with Diced Carrots, Grilled Yellow Squash, Avocado and our Lemon Dijon Dressing.

MEDITERANEAN CHICKEN ***\$13.25***

Boneless Breast of Chicken Stuffed with Kalamata Olives, Pine Nuts, Feta Cheese and Caramelized Onions, with a Red Bell Pepper Sauce; Roasted Rosemary Potatoes, OR Lemon Rice Pilaf; Mixed Green Salad OR Seasonal Vegetable Medley.

HULI-HULI CHICKEN ***\$12.75***

Boneless Breast of Chicken, Sautéed with our Special Hawaiian Huli-Huli Sauce; Mango Island Rice and Crispy Asian Noodle Cabbage Salad.

POLLO DE CUBA new! ***\$12.95***

Cuban Roasted Chicken Breast with a Garlic, Onion & Lemon Sauce; White Rice & Black Beans, Grilled Mango Salad with Baby Greens and Balsamic Vinaigrette.

ARTICHOKE CHICKEN ***\$12.95***

Grilled Boneless Breast of Chicken, Topped with a Savory Artichoke Cream Sauce; Rice Pilaf and Mixed Green Salad.

PISTACHIO ENCRUSTED CHICKEN ***\$13.50***

Boneless Breast of Chicken Encrusted with Pistachio and Panko, Bathed in a Delicate Lemon Herb Sauce; Roasted Red Bell Pepper Mashed Potatoes and Vegetable Medley.

MACADAMIA CHICKEN ***\$13.50***

Boneless Breast of Chicken, baked in a Crushed Macadamia Nut and Panko Crust. Served over Plum Sauce with Jasmine Rice and Mixed Green Salad OR Seasonal Vegetable Medley.

For Both Vegetable and Salad, please add \$3.50

CHICKEN PICCATA ***\$12.95***

Boneless Breast of Chicken with a Light Lemon & Caper Sauce; Rice Pilaf OR Pasta; Garden Salad OR Seasonal Vegetable Medley.

For Dinner Portions please add 50% to the prices

CHICKEN INTERNATIONAL ***\$12.75***

Sliced Breast of Chicken in a Creamy Mushroom Wine Sauce, Topped with Toasted Almonds; Rice Pilaf, Mixed Baby Green Salad OR Seasonal Vegetable Medley.

All Entrees served with House Rolls and Butter or as noted.

TONY'S ITALIAN STUFFED CHICKEN ***\$13.25***

Boneless Breast of Chicken, Stuffed with Chopped Italian Sausage, Tomatoes, Basil, Onion and Romano Cheese, Topped with Pomodoro Sauce; Bow Tie Pasta, Caesar Salad, Baguettes and Butter.

Lunch Entrée's 2 - minimum 10 guests per item

CHICKEN MARSALA ***\$13.25***
Boneless Breast of Chicken in our Delicious Mushroom and Marsala Wine Sauce;
Pasta OR Rice Pilaf, Mixed Green Salad OR Seasonal Vegetable Medley.

CHICKEN CASHMIR ***\$12.95***
Grilled Breast of Chicken on a Bed of Julienne Carrots, Red Onions and
Broccoli, Topped with our Chef's own Garlic Paprika Cream Sauce; Rice Pilaf
and Mixed Green Salad.

WILD MUSHROOM CHICKEN ***\$13.25***
Boneless Breast of Chicken, Grilled and Topped with a Wild Mushroom Sauce;
Dijon Mashed Potatoes and Mixed Green Salad.

PESTO CHICKEN ***\$12.75***
Boneless Breast of Chicken Encrusted with Fresh Basil & Parmesan, with
our own Creamy Pesto Sauce Served over Pasta; Caesar Salad OR Seasonal
Vegetable Medley.

BROCHETTES ***\$13.25***
Skewered Breast of Chicken OR Beef with Bell Peppers, Red Onion and
Mushrooms, Choose Teriyaki Or BBQ; Basmati Rice and Crispy Asian
Noodle Cabbage Salad.

GRILLED CHICKEN AND PASTA ***\$12.95***
Marinated & Grilled Julienne Breast of Chicken served over Pasta with
our delicious Marinara OR Pesto Cream Sauce and Pine Nuts; Caesar or
Italiano Salad and Garlic Bread.

TEQUILA CHICKEN ***\$12.95***
Marinated Breast of Chicken, Grilled and Topped with our own Tequila Lime
Cream Sauce; Cilantro Rice and Ranchero Salad with Chile Lime Vinaigrette.

***For Both Vegetable
and Salad,
please add \$3.50***

SOUTH BAY CHICKEN ***\$13.25***
Boneless Breast of Chicken Stuffed with Broccoli, Sautéed Mushrooms and
Ricotta in a Light Lemon Herb Sauce; Rice Pilaf and Garden Salad OR
Seasonal Vegetable Medley.

***For Dinner Portions
please add 50% to the
prices***

CRANBERRY BBQ CHICKEN ***\$12.75***
Grilled Boneless Breast of Chicken, Topped with our Secret Cranberry
BBQ Sauce; Choice of Potato and Garden Salad OR Seasonal Vegetable
Medley. Biscuits and Butter.

***All Entrees served with
House Rolls and Butter
or as noted.***

NORMA'S HOMEMADE ENCHILADAS ***\$12.50***
Casserole Style OR Hand Rolled Corn Tortillas with Shredded Cheeses and
Green Chilies in a Classic Red Sauce OR Chipotle Cream Sauce. Your Choice
of Chicken, Beef OR Cheese.
PLUS Two (2) Sides, Choose from: Cilantro Rice, Black Beans,
Refried Beans, Mexican Caesar, Tortilla Chips and Salsa Fresca.
Slow Roasted Pork ~ Add \$1.95 per person 48 hrs notice
Pico De Gallo or Guacamole ~ Add \$2 per person.
Additional Side Dishes ~ Add \$2 per person.

Lunch Entrée's 3 - minimum 10 guests per item

APPLE CIDER PORKCHOPS **\$12.95**

Pork Chops Marinated with Fresh Sage and Apple Cider, Grilled and Topped with a Sweet and Sour Cherry Confit; Red Roasted Potatoes and Mixed Green Salad.

TENDER ROASTED PORK LOIN **\$13.50**

With Golden Almond Herb Crust and Thyme Gravy; Dijon Mashed Potatoes and French Green Beans.

SLOW ROASTED KAHLUA PORK **\$13.75**

Pork Shoulder Marinated in Teriyaki and Coconut Milk. Gently Roasted for Three Hours and Served with Chef Anthony's Kahlua Sauce; Mango Island Rice and Stir Fried Vegetables.

BOURBON STREET JAMBALAYA **\$13.95**

Chef John's Famous Red Jambalaya Loaded with Smoked Sausage Boneless Chicken and Shrimp in our Spicy Creole Sauce; 'Dirty Rice,' Cajun Caesar Salad, Cornbread & Butter.

SOUTHWESTERN FAJITAS **\$12.95**

Marinated Strips of Beef or Boneless Breast of Chicken with Bell Peppers, Onions and Tomatoes; Corn and Flour Tortillas.

PLUS Two (2) Sides: Southwestern Salad, Cilantro Rice, Black OR Pinto Beans, Handmade Tortilla Chips with Salsa Fresca

Pico De Gallo OR Guacamole *Add \$2 per person.*

Additional Side Dishes *Add \$2 per person.*

BBQ SHORT RIBS new! 48 hour notice required **\$16.95**

Beef Short Ribs. Marinated for 24 Hours and Slowly Braised until the Meat falls off the Bone. Finished with our own Special BBQ Sauce; Roasted Rosemary Potatoes and Orange Cranberry Coleslaw.

GRILLED TRI TIP **\$13.50**

Marinated Beef Tri Tip, with our own Savory Green Peppercorn Sauce, Garlic Potato Wedges; Mixed Green Salad OR Seasonal Vegetable Medley.

GRILLED CHIMICHURRI TRI TIP **\$13.75**

Lean, Grilled Tri Tip, Thinly Sliced and Topped with an Argentinean Chimichurri Sauce; Mushroom Smashed Potatoes, Chopped Romaine Salad with Asparagus, Tomatoes, Fresh Basil and Onion Vinaigrette Dressing. Baguettes & Butter.

BEEF BURGUNDY **\$13.25**

Lean Strips of Beef with Mushrooms and Herbs in a Rich Cabernet Sauce; Mashed Potatoes Or Rice and Mixed Green Salad OR Seasonal Vegetable Medley.

BEEF STROGANOFF **\$12.75**

Lean Strips of Beef with Mushrooms and Tarragon in a Rich Creamy Stroganoff Sauce; Parsley Noodles or Rice, Mixed Green Salad OR Seasonal Vegetable Medley.

For Both Vegetable and Salad, please add \$3.50

For Dinner Portions please add 50% to the prices

All Entrees served with House Rolls and Butter or as noted.

Lunch Entrée's 4 - minimum 10 guests per item

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| | <i>OLD FASHIONED MEATLOAF</i> | <i>\$12.75</i> |
| | Our Version of a Great American Classic. Choice of Beef OR Turkey; Mashed Potatoes and Gravy, Mixed Garden Salad OR Seasonal Vegetable Medley. | |
| | <i>YANKEE POT ROAST</i> | <i>\$12.95</i> |
| | Brandy & Herb Marinated Beef, Slowly Simmered in a Savory Sauce with Potatoes, Carrots, Onions, Celery and Garlic; Mashed Potatoes and Seasonal Salad OR Seasonal Vegetable Medley. | |
| | <i>GRILLED FLANK STEAK</i> | <i>\$13.25</i> |
| | Tender Pounded Flank Steak Marinated in Jack Daniels®, Garlic, Soy Sauce and Pineapple; Smashed Potatoes, Garden Salad OR Seasonal Vegetable Medley. | |
| | <i>MOROCCAN SPICE-RUBBED STEAK</i> | <i>\$13.95</i> |
| | Grilled Flank Steak Dry Rubbed with a Tantalizing Blend of Moroccan Spices; Almond Rice and a Mixed Green Salad OR Seasonal Vegetable Medley. | |
| | <i>PASTA ALLA CARBONARA new!</i> | <i>\$12.75</i> |
| | Spaghetti OR Bow Tie Pasta Tossed in Anthony's Italian Bacon and Parmesan Cream Sauce; Italiano Salad with our Tomato Basil Pine Nut Dressing and Garlic Bread. | |
| | <i>LASAGNA AL FORNO</i> | <i>\$12.50</i> |
| | Your Choice of Meat, Chicken & Spinach Alfredo OR Vegetable. Baked Al Forno (<i>in the oven</i>) with Mozzarella, Parmesan and Ricotta Cheeses, and our Delicious Homemade Marinara Sauce. Caesar OR Italiano Salad; Baguettes OR Garlic Bread. | |
| | <i>ITALIAN STUFFED SHELLS</i> | <i>\$12.50</i> |
| | Three Cheese Stuffed Shells, on a Bed of Tricolor Bell Peppers and Sliced Red Onion with our Delicious Homemade Marinara Sauce; Caesar OR Italiano Salad and Garlic Bread. | |
| <i>For Both Vegetable and Salad, please add \$3.50</i> | <i>GRILLED SALMON & PASTA</i> | <i>\$13.95</i> |
| | Tender Chunks of Atlantic Salmon, Tossed with Penne Pasta in a Creamy Pesto Sauce; Mixed Baby Greens Salad OR Seasonal Vegetable Medley and Garlic Bread. | |
| <i>For Dinner Portions please add 50% to the prices</i> | <i>SHRIMP SCAMPI</i> | <i>\$14.95</i> |
| | Tender Shrimp Sautéed in a Delicious Blend of Garlic, Butter, Saffron, White Wine and Shallots, Served over Pasta; Caesar Salad and Garlic Bread. | |
| <i>All Entrees served with House Rolls and Butter or as noted.</i> | <i>PECAN CRUSTED CATCH O' THE DAY</i> | <i>\$ MARKET</i> |
| | Tender Fish Filets Coated with Crushed Pecans and Bread Crumbs in a Tangy Citrus Sauce; Rice Pilaf OR Creamy Chive Mashed Potatoes, Garden Salad OR Seasonal Vegetable Medley. | |
| | <i>ROASTED SALMON</i> | <i>\$13.95</i> |
| | Oven Roasted Salmon Filet, Served with a Light Lemon Dill Sauce, Coarse Mustard Mashed Potatoes OR Almond White Rice; Herbs de Provence Green Beans OR Cucumber Tomato Salad. | |

'Sinful Specialties' Desserts

**Please Note;
Gratuuity and Service
Charge will be added
to food, beverage and
event package.**

**California Sales Tax
will be added to
entire contract.**

**For additional information,
please contact:**

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Locations By Kaycie
LocationsByKaycie.com
310-214-3099

310-545-1144
Critic's Choice
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AT YOUR SERVICE SINCE 1984

Notes

Gourmet Cup Cakes

25 Minimum \$4.95

Every Kid's Dream' Candy Table

****50 Minimum \$8.95**

Fill your Chinese box with your favorite candy! Selection may include; Reese's® Pieces, Jelly Belly's, Raisinettes®, m&m's®, Red Vines® and more!

Chocolate Fountain

****50 Minimum \$9.50**

Everyone Gets To Create Their Own Dessert at The Fountain. Select from the following list of ingredients and let your guests commit Their Own Delicious Sin!

Choose two (2) Dips - Espresso Chocolate, Dark Chocolate, Milk Chocolate, White Chocolate, Caramel or Peanut Butter

Choose four (4) Dippers - Strawberries, Bananas, Pineapple Spears, Apple Slices, Marshmallows, Cream Puffs, Pretzels, Rice Crispy Treats, Graham Crackers, Cookie Wafers, Oreos, Twinkies, Biscotti, Brownies, Coconut Macaroons, Pound Cake, Angel Food Cake.

Extra dip or dipper \$2.00

Personnel - Hourly rate per staff person

Reception Coordinator \$45.00

Captain \$35.00

Head Chef \$32.00

Head Bartender \$28.00

**includes liquor liability*

Server / Station Cook / Barback \$26.00

Kitchen Assistant \$24.00

Decorator / Designer \$30.00

*Day Of ~ Wedding Coordinator** \$50.00*

*** ask for details*