



The **S**epulveda **H**ome

Wedding Menu

by Critic's Choice

Catering & Event Production, Inc

And Locations By Kaycie

CAROL.CCCLOC@YMAIL.COM
criticschoicecatering.com

Cocktail Party

Suitable for:

Birthday Party

Mixer

Shower

Casual Wedding

25-50 guests \$34.94

51-74 guests \$33.54

75-99 guests \$32.14

100 or more \$27.95

Select 9 of the following items

*Grilled Andouille Sausage
with Spicy Mustard for dipping*

Mole Chicken Bites

*Puff Pastry Purses with Sweet n' Spicy Chicken
And Caramelized Pecans*

*Jumbo Killer Shrimp
with Fire Roasted Red Pepper Cream Sauce*

Stuffed Baby New Potatoes

*Garlic Crostini
with Bruschetta and Tapenade toppings*

Roasted Tomato Caprese Platter

*Charcuterie Plate
Sliced International Cheeses, Cold Cuts including
Salami and Prosciutto, Dijon Mustard, Cocktail
Onions, Olives, Melon Balls, Artichoke Hearts
Gourmet Crackers and Garlic Crostini*

*Rosemary Croustade OR Mini Rolls
Topped with Tender Grilled Tri Tip,
Artichoke Cream, Arugula and Gruyere Cheese*

Seafood Fondue served with House Baguettes

Gourmet Mini Pizza with Three Different Toppings

Choose from;

BBQ Chicken & Mozzarella

Grilled Vegetable

Artichoke & Wild Mushroom

Pesto Shrimp

Bleu Cheese with Walnuts and Caramelized Onion

*Smoked Salmon
with Dill Cream on Black Bread*

*Pasta Sampler Station
with Penne Pasta; 2 Sauces and Ciabatta Bread
House Sauces: Marinara; Alfredo, Pesto, Carbonara*

CAROL.CCCLOC@YMAIL.COM 310-545-1144 X24

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Hors d' Oeuvres

Prelude to Buffet

25-49 guests \$16.19

50-74 guests \$15.54

75-99 guests \$14.89

100 or more \$12.95

25-49 guests \$21.19

50-74 guests \$20.34

75-99 guests \$19.49

100 or more \$16.95

25-49 guests \$24.94

50-74 guests \$23.94

75-99 guests \$22.94

100 or more \$19.95

Premiere

Stationary ~ Choice of 3

Crudités Landscape OR Crudités Cups

Served with Choice of Red Bell Pepper Dip or Ranch Dip

International Cheese Board, Baguettes and Gourmet Crackers

Seasonal Fresh Fruit Cascade

Cheese Tortes, Baked Brie EnCroute

Artichoke Dip with Pita Chips, Crostini with Three Toppings

Variety of Sausages with Dips

OR

Tray passed ~ Choice of 3

Quesadillas with Brie and Papaya with Avocado Drizzle

Chicken Sate with Peanut Sauce, Spinach Mushrooms,

Gourmet Pizzas, Bruschetta, Antipasti Skewers,

Chicken Mole Bites

Four Star

Tray Passed ~ Choice of 4

Chicken and Gorgonzola Quesadillas

Grilled Eggplant Rolls, Beef Sates,

Fresh Baked Tartlets with a Variety of Fillings

Asparagus Wrapped with Prosciutto,

Coconut Chicken,

Vegetable or Chicken Empanadas

Panini filled with Prosciutto, Provolone & Sun Dried Tomato

Or Grilled Vegetable with Mozzarella

Five Star

Tray Passed ~ Choice of 5

Baby Lamb Chops,

Smoked Salmon Mousse on Cucumber Rounds,

Ahi on Won Ton Crisps,

Crab Stuffed Mushrooms,

Assorted Sushi Rolls, Ahi Tar tare on Asian Spoons

Filet on Crostini with Artichoke Cream and Parmesan

Garlicky Shrimp Quesadillas with Pineapple Salsa,

Stuffed Endive with Goat Cheese, Caramelized Pecan and Figs

Baby Potatoes with Crème Fraiche and Caviar

Smoked Salmon Wrapped Asparagus

Grilled Shrimp with Tequila Cream Dipping Sauce

Buffets ~1~

**Buffet Menus Can Also
Be Served Sit-Down Style
Please add \$3.00 per guest**

25-49 guests \$27.44

50-74 guests \$26.34

75-99 guests \$25.24

100 or more \$21.95

Salad Dressings:

Ranch
Italian
Bleu Cheese
Thousand Island
Caesar
Creamy Pesto
Honey Mustard
Oriental
Raspberry Vinaigrette
Citrus Vinaigrette
Balsamic Vinaigrette
Citrus Poppy Seed
Fat Free Dressing Upon Request

Rice:

Wild Rice Pilaf
Rice Pilaf
Champagne Almond Rice
Basmati Rice with Peas and Parsley
Orzo with Caramelized Onions.

Potato:

Garlic or Rosemary Roasted Potatoes
Mashed, Garlic, Wasabi Or Plain
Scalloped Potatoes
Parsley New Potatoes

Fresh Vegetable:

Fiesta Corn Soufflé
Asparagus Parmesan Bake
Buttered French Beans with Toasted Almonds
Baby Carrots, Broccoli and Cauliflower

Mélange of Seasonal Vegetables - may include;

Bells, Carrots, Beans and Squash
Snap Peas, Beans, Carrots and Zucchini

Single Entrée

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

Salad:

*Mixed Garden or House Caesar
Bakery Rolls, Rustic Breads & Butter*

Choice of One Entrée:

*Chicken with Wild Mushrooms
Pesto Encrusted Chicken
Garlic Lime Chicken
Pomegranate Chicken
Chicken Piccata
Teriyaki Glazed Chicken
Chicken Marsala
Cranberry Chicken
South Bay Chicken
Orange Chicken
Baked Parmesan Chicken
Maple and Pecan Encrusted Chicken
Apricot Glazed Turkey
Pepper Coated Baron of Roast Beef
Grilled Chimichurri Tri Tip
Herb Crusted Tri Tip
Honey Baked Ham
Pork Tenderloin
Cedar Plank Salmon with a Creamy Dill Sauce
Grilled Salmon with a Citrus Sauce*

Served With:

*Choice of Rice OR Potato
And Fresh Vegetable Selection*

Buffets ~2~

Buffet Menus Can Also Be Served Sit-Down Style
Please add \$3.00 per guest

25-49 guests \$37.44

50-74 guests \$35.94

75-99 guests \$34.44

100 or more \$29.95

Salad Dressings:

Ranch
Italian
Bleu Cheese
Thousand Island
Caesar
Creamy Pesto
Honey Mustard
Oriental
Raspberry Vinaigrette
Citrus Vinaigrette
Balsamic Vinaigrette
Citrus Poppy Seed
Fat Free Dressing Upon Request

Rice:

Wild Rice Pilaf
Rice Pilaf
Champagne Almond Rice
Basmati Rice with Peas and Parsley
Orzo with Caramelized Onions.

Potato:

Garlic or Rosemary Roasted Potatoes
Mashed, Garlic, Wasabi Or Plain
Scalloped Potatoes
Parsley New Potatoes

Pasta and Sauce:

Penne, Bow Tie, Rigatoni or Fussili
Pomodoro Sauce of Fresh Tomatoes & Basil
Marinara Sauce with Fresh Grated Parmesan
Pesto with Pine Nuts
Alfredo with Mushrooms
Carbonara with bacon and Romano cheese sauce

Fresh Vegetable:

Fiesta Corn Soufflé
Asparagus Parmesan Bake
Buttered French Beans with Toasted Almonds
Baby Carrots, Broccoli and Cauliflower

Mélange of Seasonal Vegetables - may include;

Bells, Carrots, Beans and Squash
Snap Peas, Beans, Carrots and Zucchini

Chef's Special

Choice of 3 Appetizers from Our
Premiere Stationary Appetizers
Or 4 Four Star Tray Passed Appetizers

Salad:

Mixed Garden or Caesar or Strawberry Fields
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 Apples, Cranberries & Brie
Teriyaki Chicken

Pistachio Encrusted Chicken
Chicken Marsala
Tarragon Chicken

Chicken Cordon Bleu
South Bay Chicken Baked Parmesan Chicken

Gorgonzola Chicken
Maple & Pecan Crusted Chicken

Macadamia Chicken
Mediterranean Chicken
Artichoke Chicken

Tequila Chicken
Cranberry Chicken
Apricot Glazed Turkey

Pepper Coated Baron of Roast Beef
Herb Crusted Tri Tip

Grilled Chimichurri Tri Tip
Honey Glazed Ham

Pork Loin Roast
Grilled Apple Cider Pork Chops
Cedar Plank Salmon with a Creamy Dill Sauce

Grilled Salmon with a Citrus Sauce

Served With:

Choice of Rice OR Potato
And Pasta with Choice of Sauce
And Fresh Vegetable Selection

Buffets ~3~

**Buffet Menus Can Also Be
Served Sit-Down Style
Please add \$3.00 per guest**

25-49 guests \$31.19

50-74 guests \$29.94

75-99 guests \$28.69

100 or more \$24.95

Salad Dressings:

Ranch
Italian
Bleu Cheese
Thousand Island
Caesar
Creamy Pesto
Honey Mustard
Oriental
Raspberry Vinaigrette
Citrus Vinaigrette
Balsamic Vinaigrette
Citrus Poppy Seed
Fat Free Dressing Upon Request

Critic's Deluxe Buffet

*Choice of 3 Stationary OR 3 Tray Passed Appetizers
From our Premiere Selections*

Select One Carved to Order:

*Honey Glazed Ham,
Pepper Coated Baron of Roast Beef
Herb Crusted Tri Tip
Grilled Chimichurri Tri Tip
Asian Marinated Flank Steak
Apricot Glazed Turkey Breast*

*Baskets of Bakery Rolls, Rustic Breads
And Appropriate Condiments*

Select One Hot Entree:

*Lasagna; Meat or Vegetarian
Bow Tie Chicken Alfredo with Peas and Mushrooms
Shepherd's Pie
Jambalaya with Chicken and Sausage
Penne Marinara OR Rigatoni with Pesto and Pine Nuts
Eggplant Parmesano
Ratatouille*

Select Three (3) 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
Wild Rice Salad
Mixed Garden Salad
Niçoise Potato Salad
Cucumber & Tomato
Broccoli Salad
Roasted Corn Salad
Asian Noodle Cabbage Salad
Italian Salad
Strawberry Fields
Caprese Salad*

International Dining 1

25-49 guests \$21.19

50-74 guests \$20.34

75-99 guests \$19.49

100 or more \$16.95

Little Italy

Crostini Bar with Three Toppings

Lasagna (Beef or Vegetarian)

OR

Baked Rigatoni with Chicken & Choice of Sauce

Caesar Salad

Fresh Vegetable Selection

Garlic Bread Or Bakery Rolls and Butter

Taste of Tuscany

Antipasto with Bruschetta and Crostini

Salad:

Italian Or Caesar Salad

Garlic Knots, Rolls & Butter

Choice of Two (2) Entrees:

Chicken Marsala, Etruscan Chicken,

Gorgonzola Stuffed Chicken Breast,

Lemon Chicken, Mediterranean Chicken,

Chicken Bracirole, Rolled Flank Steak,

Beef Medallions in Mushroom Wine Sauce,

Stuffed Shells, Manicotti, Seafood Lasagna

Rigatoni with Spinach, Pine Nuts & Fresh Parmesan

Vegetable and Starch Selection

Mexican Fiesta

Tortilla Chips, Avocado Salsa and 7 Layer 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

25-49 guests \$21.19

50-74 guests \$20.34

75-99 guests \$19.49

100 or more \$16.95

International Dining 2

25-49 guests \$29.94
 50-74 guests \$28.74
 75-99 guests \$27.54
 100 or more \$23.95

Rio Grande

Nacho Bar & Quesadilla Station

Salad:

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,
 Achiotte Chicken; Yucatan Style, Pollo de Cuba,
 Soft Taco Bar, Chicken Mole, Mojito Chicken,
 Tequila Chicken, Tangerine Chipotle Chicken,
 Chimichurri Tri Tip, Beef Fajitas,
 Shrimp Fajitas, Chili Relleno,

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

Please Note;
Gratuity 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:

Carol J Dickson
 carol.cccloc@ymail.com

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	



Locations By Kaycie
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