

r e s t a u r a n t

Christine

24530 Hawthorne Boulevard, Torrance, California 90505
(Phone): 310.373.1952 / (Fax): 310.373.8263 (E-mail) Christine@sbol.com

Catering for All Occasions

Private Luncheons, Formal Dinners, Fun Barbecues, Birthday Parties,
Business Meetings, Weddings, Baby / Bridal Showers & More!

*For an Appointment, Please Call
Chef Christine's Voice Mail
(310) 373-8285 ext. 3#*



Fact Sheet

The catering department of Restaurant Christine will attend to any & all of your needs.

- We help you entertain intimate gatherings of 8 or large functions of up to 300 guests. We cater at your home, office & banquet facility (including the Norris Pavilion in Palos Verdes) or host your party in our own private dining room, The Room Next Door.
- A complete range of services are available to you: From arranging for rentals, linens & flowers to providing bartenders, servers, valet parking service, wedding cakes and more.

- We arrange for staffing for each position.
Rates for staffing offsite parties are as follows:
Captain: \$25 per hour
Server: \$20 per hour
Chef: \$25 per hour
Culinary assistant: \$20 per hour
Bartender: \$25 per hour

A four hour minimum applies to all staff persons & a captain is in charge of each party.

- The restaurant is also available for private parties. The Room next Door is available on Saturday and Sunday days from 11:30 am to 3:30 pm, accommodating a minimum of 30 guests. The Room Next Door seats up to 40 people.

Restaurant Christine's main dining room is available for a minimum of 45 guests on Saturday and Sunday days. Capacity for a seated meal is 80 people, and for a cocktail reception it is 120 people.

- A minimum guest count is necessary one week prior to the function. You may increase, but not decrease, the number of guests after this time. Your bill will be calculated using the confirmed number as a minimum, to which additional guests will be added if your guest count increases.
- A \$500 deposit is required for all events and becomes non-refundable 14 days prior to the event. The deposit will be applied to your event.
- Payment balance is due on the day of the event and California sales tax will be applied.

Please call Chef Christine's voice mail (310.373.8285 x3#) with questions or reservation requests.



Tray Passed Hors d' Oeuvre

1 Dozen

1. Petite Caprese Salad Tartlets - <i>Grape Tomatoes, Mozzarella, Basil, Olive Oil</i>	\$16
2. Tiropetes - <i>Golden Phyllo Dough Triangle, Greek Cheeses & Oregano</i>	\$16
3. Retro Rumaki - <i>Applewood Smoked Bacon, Water Chestnuts, Duck Liver</i>	\$16
4. Arancini - <i>Crispy Risotto Spheres Stuffed with Ratatouille Vegetables, Gorgonzola</i>	\$17
5. Queso Enchilado Empanada – <i>Black Beans, Corn, Scallions, Chipotle-Red Pepper Coulis</i>	\$18
6. Triple Crème Brie Bruschetta – <i>Olive Tapenade, Pesto</i>	\$18
7. Poached Salmon Mousse Crostini – <i>Caper Aioli, Garden Chives</i>	\$18
8. Sweet Corn Tartlets - <i>Havana Barbecued Shredded Pork, Queso Blanco, Scallions</i>	\$18
9. Crispy Shrimp & Vegetable Shu Mai Dumplings - <i>Thai Glaze</i>	\$18
10. Mini Flatbread Pizzas – <i>Three Cheese Sauce, Sautéed Mushrooms, Oven-dried Tomatoes</i>	\$18
11. Green Tea Noodles on a Fork - <i>Shredded Duck, Miso – Sesame Dressing</i>	\$20
12. Chicken & Vegetable Potstickers - <i>Sesame Scallion Dipping Sauce</i>	\$20
13. Asparagus, Goat Cheese & Prosciutto Sticks	\$20
14. Shrimp Beignets - <i>Red Onion Remoulade</i>	\$20
15. Demitasse of Soup of Today	\$22
16. Tempura Crayfish & Asparagus Sushi Rolls - <i>Scallion Dipping Sauce</i>	\$22
17. Crispy Crab Rangoon Wontons – <i>Spicy Mustard Sauce</i>	\$24
18. Petite Beef Wellingtons - <i>Filet Mignon, Duxelle, Pâté, Puff Pastry</i>	\$26
19. Indonesian Satays - <i>Thai Peanut Sauce</i>	Chicken \$24 Filet Mignon \$30
20. Rosemary Infused Petite Lamb Chops - <i>Feta Cheese Dipping Sauce</i>	\$33
21. Salt N' Pepper Shrimp - <i>Szechuan Pepper Dusted Tiger Shrimp, Togarashi Aioli</i>	\$33
22. Ahi Tuna Poke on Bamboo Skewers - <i>Papaya, Cucumber & Shiso Wrap</i>	\$34
23. Seared Sea Scallop on Sesame Crisp - <i>Nappa Cabbage, Wasabi, Pickled Ginger</i>	\$36
24. Lobster Crostini - <i>Citrus Aioli, Tarragon, Maine Lobster</i>	\$38



Afternoons ~
Seated Luncheons

Entrée selections include bread & butter, your choice of soup or salad, dessert & coffee or hot tea.

First Course:

Soup of Today, Baby Greens or Caesar Salad

or

Grilled Anjou Pear Salad

Gorgonzola, Candied Pecans, Baby Greens, Champagne Vinaigrette

(additional \$1.50 pp)

Please Choose 3 Entrees:

Ahi Caprese Salad

Rare Seared Grade "A" Ahi, Marinated Tomatoes,
Baby Mozzarella, Arugula, Pesto, Caper Popcorn,
Porcini – Truffle Vinaigrette, Bruschetta

\$30 per person

Spicy Southwest Chicken Salad

Grilled Chicken, Cabbage, Corn, Black Beans, Green Onions,
Tortillas, Tomato, Serrano Chiles, Avocado,

Queso Blanco, Shallot Vinaigrette

\$26 per person

Wild Mushroom Raviolis

Roasted Garlic, Portabella Mushrooms, Sundried Tomatoes,
Zucchini, Pecorino

\$29 per person

Asian Chicken Salad

Thai Marinated Chicken Breast, Baby Greens, Papaya, Jicama,
Sesame Vinaigrette

\$26 per person

Christine's Cobb Salad

Smoked Turkey Breast, Avocado, Bacon, Asparagus, Egg,
Tomato, Gorgonzola Cheese, Pesto Vinaigrette

\$26 per person

Sesame Crusted Rare Seared Ahi Tuna Salad

Baby Greens, Mango, Miso Dressing

\$27 per person

Spicy Blue Crab, Sticky Rice, Ahi & Mango

Dynamite

Sesame Greens, Shu Mai

\$28 per person

Crayfish & Avocado Tower

Napa Cabbage, Mango & Miso Greens

\$27 per person

Penne Pasta Bolognese

Slow Braised Beef & Pork, Sautéed Mushrooms,
Red Wine – Marinara, Pecorino

\$29 per person

Porcini Dusted Filet Mignon Salad

Baby Greens, Crispy Onions, Oven-dried Tomatoes,
Gorgonzola Dressing

\$30 per person

Pappardelle Pasta

Filet Mignon, Mushrooms, Sundried Tomatoes, Shallots,
Spinach, Garlic, Port Wine - Parmesan Cream

\$29 per person

Grilled Salmon Greek Salad

Baby Greens, Spinach, Red Onion, Cucumber,
Tomato, Kalamata Olives, Capers,

Feta Cheese Vinaigrette

\$28 per person

Brick Flattened Chicken

Garlic Mashed Potatoes, Sautéed Spinach, Red Wine Sauce

\$29 per person

Warm Mushroom Salad

Portabella, Shiitake & Oyster Mushrooms, Baby Greens,
Gorgonzola, Mushroom Custard, Jerez Vinaigrette

\$27 per person

Fresh Catch of Today

Sticky Rice, Sautéed Pea Shoots, Carrot - Ginger Sauce

\$28 per person

Dessert

Choice of Warm Bread Pudding, Hot Chocolate Obsession, Sorbet or Crème Brulee



~ Evenings ~
Seated Dinners

Entrée selections include bread & butter, your choice of soup or salad, dessert & coffee or hot tea.

First Course:

Soup of Today, Baby Greens or Caesar Salad

or

Grilled Anjou Pear Salad

Gorgonzola, Candied Pecans, Baby Greens, Champagne Vinaigrette
(additional \$1.50 pp)

Please Choose 3 Entrées:

Wild Mushroom Raviolis

Roasted Garlic, Portabella Mushrooms,
Sundried Tomatoes, Zucchini, Pecorino
\$32 per person

Tuscan Style Brick Flattened Chicken

Marinated in Garlic, Lemon & Rosemary,
Garlic Mashed Potatoes, Sautéed Spinach,
Beurre Rouge
\$36 per person

Prosciutto Wrapped Filet Mignon Medallions

Sage Bread Pudding, Baby Vegetables,
Red Onion Sauce
\$39 per person

Grilled Pork Tenderloin Medallions

Gorgonzola Mashed Potatoes, Asparagus,
Black Peppercorn Sauce
\$35 per person

Penne Pasta Bolognese

Slow Braised Beef & Pork, Sautéed Mushrooms,
Red Wine – Marinara, Pecorino
\$32 per person

Prosciutto & Parmesan Crusted Chicken Breast

Broccolini, Three Cheese Mac n' Cheese, Chive Cream
\$36 per person

Pappardelle Pasta

Sautéed Filet Mignon, Garlic, Shallots, Spinach, Mushrooms,
Sundried Tomatoes, Port Wine - Parmesan Cream
\$32 per person

Grilled Shrimp & Salmon

Lobster Risotto, Mustard Greens, Lobster Cream
\$39 per person

Grilled Thick Cut Pork Chop

Carnitas Enchiladas, Cilantro Rice,
Smoked Chile Cream, Queso Blanco
\$37 per person

Surf n' Turf

Miso Glazed Boneless Beef Shortribs, Salt & Pepper Shrimp,
Sesame Haricots Verts, Ginger Mashed Potatoes
\$38 per person

Chive Dusted Tilapia

Sundried Tomato Risotto, Baby Arugula, Red Pepper Coulis
\$37 per person

Rosemary Roasted Lamb Chops

Eggplant Moussaka, Spinach, Feta Cheese Jus
\$39 per person

Dessert

Choice of Warm Bread Pudding, Hot Chocolate Obsession, Sorbet or Crème Brulee



Theme Buffets

All buffet items include bread & butter, mini dessert station & coffee or tea.

Pasta & Salad Buffet - \$34 per person

Fusilli Pasta with Olive Oil, Roasted Garlic, Sundried Tomatoes, Portabella Mushrooms, Fresh Sage & Crisp Spinach

Penne Pasta with Caramelized Onions, Braised Beef Tri Tip, Roasted Garlic, Mushrooms, Parmesan, Basil, Red Wine-Marinara Sauce

Southwestern Orrechiette Pasta with Chicken, Corn, Tomatoes, Crisp Tortilla Strips & Chipotle Chile Cream

Pear, Gorgonzola & Baby Greens in Sherry Vinaigrette

Christine's Caesar Salad

Baby Spinach, Smoked Bacon & Red Onion Vinaigrette

Christine's Deli Buffet - \$29 per person

Shaved Smoked Turkey & Roast Beef Platter

Vine Ripened Tomatoes, Red Onions & Crisp Romaine Leaves

French Potato Salad with Dijon Vinaigrette

Chopped Vegetable Salad with Feta Cheese & Balsamic Vinaigrette

Dill Pickles, Dijon & Stoneground Mustards Sundried Tomato Aioli

Smoked Mozzarella, Aged Jack & Cheddar Cheeses Soft Rolls

Asian Buffet #1 - \$37 per person

Thai Grilled Chicken Breast in Smoked Plum Sauce

Wok Charred Baby Bok Choy, Snow Peas & Red Bell Peppers

5 Treasure Fried Rice

Asian Greens, Papaya, Oranges, Wonton Strips In Sesame Vinaigrette

Vegetable Potstickers, Sesame Soy Dipping Sauce

Miso Marinated Grilled Asparagus

Asian Buffet #2 - \$39 per person

Panko Crusted Rare Seared Ahi Tuna

Plum Smoked Chicken Breast

Sesame Sticky Rice, Wok Charred Vegetables

Carrot-Ginger Sauce

Asian Greens in Red Ginger Vinaigrette Edamames

Udon Noodles with Lemongrass Sauce

Broccolini with Chinese Black Bean Vinaigrette

Tropical Buffet \$36 per person

Lemongrass Infused Chicken Breast

Macadamia Crusted Fish of Today

Baby Greens in Passionfruit Vinaigrette

Fresh Fruit Platter with Papaya Mascarpone Dip

Coconut Sticky Rice, Mango Salsa, Plantain Chips

Mediterranean Buffet - \$46 per person

Filet Mignon Medallions with Pancetta Sauce

Sage & Prosciutto Stuffed Chicken Breast

Rosemary Roasted New Potatoes

Grilled Asparagus & Roasted Red Peppers

Sautéed Baby Vegetables

Chopped Greek Salad

American Buffet - \$39 per person

Mustard Crusted Rack of Pork

Lemon & Herb Infused Chicken Breast

Marinated Green Beans

Creamed Corn

Baby Greens in Buttermilk Dressing

Twice Baked Potatoes with Bacon

& Chive Sour Cream

Southwestern Buffet - \$35 per person

Shredded Pork Carnitas in Smoked Chile Salsa

Grilled Chicken Breast with Tomatillo Sauce

Anaheim Chile & Queso Blanco Enchiladas

Smoky Black Beans with Bacon

Cilantro Rice, Warm Corn Tortillas

Three Salsas & Tri Colored Tortilla Chips

French Buffet - \$45 per person

Baked Chicken Wellington in Puff Pastry With Mushrooms & Pâté

Oven Roasted Pork Loin Stuffed with Spinach & Mushrooms

Haricots Verts & Baby Carrots

Truffle Oil Mashed Potatoes

Baby Greens, Roquefort & Grilled Pears in Champagne Vinaigrette

Carving Buffet \$48 per person

Standing Rib Roast

Horseradish Cream

Au Jus

Soft Rolls

Creamy Pearl Onions

Creamed Corn

Roasted Garlic Mashed Potatoes

Spinach Souffle

Caesar Salad

Marinated Beefsteak Tomatoes



A La Carte Salads, Sandwiches, Platters & Mini Desserts

Southwestern Chicken Salad Chicken, Cabbage, Corn, Black Beans, Green Onions, Tortillas, Serrano Chiles, Tomato, Avocado, Queso Blanco, Shallot Vinaigrette	\$6 per person <i>(minimum 10 persons)</i>
Chopped Greek Salad Tomato, Hot House Cucumber, Red Onion, Capers, Kalamata Olives, Feta Cheese, Balsamic Vinaigrette	\$6 per person <i>(minimum 10 persons)</i>
Asian Chicken Salad Thai Marinated Chicken Breast, Baby Greens, Papaya, Jicama, Oranges, Bean Sprouts, Crunchy Wonton Skins, Sesame Vinaigrette	\$6 per person <i>(minimum 10 persons)</i>
Petite Sandwiches Your Choice of Roast Beef, Smoked Turkey or Black Forest Ham, Soft Rolls, Aioli, Romaine & Tomatoes	\$2.75 each
Grilled Asparagus & Roasted Red Peppers Marinated in Garlic & Olive Oil, Topped with Feta Cheese & Fresh Basil	\$6 per person <i>(minimum 10 persons)</i>
Chopped Caesar Salad Hearts of Romaine, Parmesan & Croutons	\$5 per person <i>(minimum 10 persons)</i>
Grilled Ratatouille Vegetable Platter - Serves 20 Asparagus, Zucchini, Yellow Squash, Shiitake Mushrooms, Roasted Red Bell Peppers, Eggplant & Sundried Tomato Dip	\$55
Smoked Salmon Platter - Serves 15 Smoked Salmon, Chopped Egg, Red Onions, Caper Cream Cheese, Cornichons, Assorted Breads	\$55
Grade "A" Ahi Tuna Platter - Serves 20 40 Slices of Sesame Crusted, Rare Seared Grade "A" Ahi Tuna - Wasabi, Pickled Ginger, Sesame Soy Dipping Sauce, Sesame Crackers	\$70
Fruit Platter - Serves 20 Cantaloupe, Honeydew, Pineapple, Kiwi, Papaya, Oranges, Berries & Mascarpone-Honey Dip	\$55
Grilled - Chilled Sesame Prawn Platter - Wasabi Cocktail Sauce	\$33 per dozen
Cheeses & Breads - Serves 20 Herbed Goat Cheese, Brie, Fontina, Smoked Mozzarella, Crispy Bread, Sourdough Bread, Dijon & Stoneground Mustards, Cornichons	\$65
Coffee & Mini Dessert Station Decaf Coffee, ½ & ½, Brown Sugar Cubes, Selection of Mini Desserts	\$7 per person



24530 Hawthorne Boulevard, Torrance, California 90505, (Phone): 310.373.1952 / (Fax): 310.373.8263

Today's Date: _____

Catering Contract

Terms:

- A minimum guest count is necessary one week prior to the function. You may increase, but not decrease, the number of guests after this time. Your bill will be calculated using the confirmed number as a minimum to which additional guests will be added if your guest count increases.
- A \$500 deposit is required for caterings which becomes non-refundable 14 days prior to the event.
- Final payment is due on the day of the event & California sales tax will be included. (Gratuity is optional.)
- All vendor meals must be arranged for and confirmed at least one week prior to the event.

The undersigned understands and accepts the terms outlined above:

Name: _____ Approximate Number of Guests: _____

Signature: _____ E-mail: _____

Phone Number: _____ Fax Number: _____

Date of event: _____ Time of Event: _____

Location of event: _____

Deposit Information:

Deposits paid by check may be sent to:

Christine, 24530 Hawthorne Blvd., Torrance, CA 90505

For credit card deposits, the card number may be left on Chef Christine's voice mail: 310. 373. 8285 ext 3# or complete the form below and fax to Restaurant Christine (310.373.8263) or e-mail to Christine@sbol.com

Circle one: Visa \ Mastercard \ American Express \ Diners \ Discover

Name as it appears on the card: _____

Card Number: _____ Expiration: _____