

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

"The Room Next Door"

Private Luncheons, Formal Dinners, Birthday Parties,
Business Meetings, Weddings, Baby & Bridal Showers

*For an Appointment, Please Call
Chef Christine's Voice Mail
310.373.8285 ext. 3#*



Fact Sheet

Guests gather on our garden patio to begin their evening with wine, cocktails & passed hors d'oeuvre. The occasion continues with meals served in our beautiful private dining room *The Room Next Door*, which accommodates parties from 15 to 40 guests.

1. 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.
2. A service fee of \$25 per person will apply to the sixth and each subsequent confirmed guest not in attendance.
3. A \$200 deposit is required for all events and becomes non-refundable 14 days prior to the event. The deposit will be applied to your event. A non-refundable deposit of \$500 is required for events from November 15th through December 31st.
4. Payment balance is due on the day of the event and California sales tax will be applied.
5. Restaurant Christine's main dining room is also available for private parties. The dining room is available on Saturday and Sunday for luncheons from 11:30 am to 3:30 pm, accommodating a minimum of 45 people. Capacity is 80 people for a seated meal and 120 people for a cocktail reception.
6. The Room Next Door is available for luncheons Monday through Friday and available for dinner 7 nights a week (minimum of 15 guests, maximum of 40). The Room Next Door is also available Saturday and Sunday luncheons for a minimum of 30 guests.
7. For Parties of 14 or fewer in The Room Next Door, a \$200 service fee will be applied.
8. For audio/visual equipment, please call State of the Art Audio Visual @ 310.676.5494.
9. One server is designated for each party of 20. Additional servers and bartenders are \$50.00 each.
10. Prices are subject to minor changes.

Please Call Chef Christine's Voice Mail (310.373.8285 ext. 3#)
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

www.restaurantchristine.com



~ 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

~~ Sample Dinner Menu ~~



Congratulations to Camille & Jeff

Friday, November 19th, 2010

Menu

Passed Hors d' Oeuvre

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*Roasted Tomato Bisque*

*or*

*Baby Greens*

*Tomato, Cucumber, Red Wine - Dijon Vinaigrette*

*or*

*Christine's Caesar*

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Prosciutto Wrapped Filet Mignon Medallions

Sage Bread Pudding, Baby Vegetables, Red Onion Sauce

or

Tuscan Style Brick Flattened Chicken

Marinated in Garlic, Lemon & Rosemary, Garlic Mashed Potatoes,

Sautéed Spinach, Beurre Rouge

or

Chive Dusted Tilapia

Sundried Tomato Risotto, Baby Arugula, Red Pepper Coulis

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*Hot Chocolate Obsession*

*Vanilla Bean Ice Cream, Caramel Sauce*

*or*

*Crème Brûlée*

*or*

*Warm Brioche Bread Pudding*

*Caramel Sauce*

*or*

*Sorbet*



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Today's Date: \_\_\_\_\_

### Room Next Door Contract

Terms:

- A \$200 deposit is required for events in The Room Next Door which becomes non-refundable 14 days prior to the event. A non-refundable deposit of \$500 is required for dates from November 15<sup>th</sup> through December 31<sup>st</sup>.
- 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 service fee of \$25 per person will apply to the sixth and each subsequent confirmed guest not in attendance.
- A 30 person minimum guarantee is necessary to book The Room Next Door on weekend days & 45 persons are required to book the main dining room.
- For parties of 14 or fewer in The Room Next Door, a \$200 service fee will be applied.
- Final payment is due on the day of the event & California sales tax + 20% service will be applied.
- Guests are invited to decorate but glitter, confetti and decorations applied to the wall are strictly prohibited.

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: \_\_\_\_\_

Title to Appear on Menu: \_\_\_\_\_

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

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|----------------------------------------------------------------------|-------------------|
| Circle one: Visa \ Mastercard \ American Express \ Diners \ Discover |                   |
| Name as it appears on the card: _____                                |                   |
| Card Number: _____                                                   | Expiration: _____ |