

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 or host your party in our 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 Room Next Door is also available for private parties for luncheons Monday through Friday and dinner from Monday through Saturday. We require a minimum of 15 guests for the Room Next Door.

The Room Next Door seats up to 40 people.

Restaurant Christine's main dining room is available for a minimum of 50 guests on Saturdays for lunch. 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>	\$17
2. Retro Rumaki - <i>Applewood Smoked Bacon, Water Chestnuts, Duck Liver</i>	\$17
3. Arancini - <i>Crispy Risotto Spheres Stuffed with Ratatouille Vegetables, Gorgonzola</i>	\$18
4. Queso Enchilado Empanada – <i>Black Beans, Corn, Scallions, Chipotle-Red Pepper Coulis</i>	\$18
5. Triple Crème Brie Bruschetta – <i>Olive Tapenade, Pesto</i>	\$18
6. Sweet Corn Tartlets - <i>Havana Barbecued Shredded Pork, Queso Blanco, Scallions</i>	\$20
7. Crispy Shrimp & Vegetable Shu Mai Dumplings - <i>Thai Glaze</i>	\$20
8. Mini Flatbread Pizzas – <i>Three Cheese Sauce, Sautéed Mushrooms, Oven-dried Tomatoes</i>	\$20
9. Chicken & Vegetable Potstickers - <i>Sesame Scallion Dipping Sauce</i>	\$22
10. Asparagus, Goat Cheese & Prosciutto Sticks	\$22
11. Shrimp Beignets - <i>Red Onion Remoulade</i>	\$22
12. Demitasse of Soup of Today	\$24
13. Tempura Crayfish & Asparagus Sushi Rolls - <i>Scallion Dipping Sauce</i>	\$24
14. Petite Beef Wellingtons - <i>Filet Mignon, Duxelle, Pâté, Puff Pastry</i>	\$28
15. Indonesian Satays - <i>Thai Peanut Sauce</i>	Chicken \$24    Pork \$28    Filet Mignon \$32
16. Rosemary Infused Petite Lamb Chops - <i>Feta Cheese Dipping Sauce</i>	\$34
17. Salt N' Pepper Shrimp - <i>Szechuan Pepper Dusted Tiger Shrimp, Togarashi Aioli</i>	\$34
18. Ahi Tuna Poke on Bamboo Skewers - <i>Papaya, Cucumber &amp; Shiso Wrap</i>	\$35
19. Seared Sea Scallop on Sesame Crisp - <i>Nappa Cabbage, Wasabi, Pickled Ginger</i>	\$36
20. 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.*

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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)*

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Please Choose 3 Entrees:

**Ahi Caprese Salad**

Rare Seared Grade "A" Ahi, Marinated Tomatoes,  
Baby Mozzarella, Arugula, Pesto, Caper Popcorn,  
Porcini – Truffle Vinaigrette, Bruschetta  
*\$32 per person*

**Spicy Southwest Chicken Salad**

Grilled Chicken, Cabbage, Corn, Black Beans, Green Onions,  
Tortillas, Tomato, Serrano Chiles, Avocado,  
Queso Blanco, Shallot Vinaigrette  
*\$28 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  
*\$28 per person*

**Christine's Cobb Salad**

Smoked Turkey Breast, Avocado, Bacon, Asparagus, Egg,  
Tomato, Gorgonzola Cheese, Pesto Vinaigrette  
*\$27 per person*

**Crayfish & Avocado Tower**

Napa Cabbage, Mango & Miso Greens  
*\$28 per person*

**Boeuf Bourguignon**

Penne Pasta, 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  
*\$32 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  
*\$30 per person*

**Brick Flattened Chicken**

Garlic Mashed Potatoes, Sautéed Spinach, Red Wine Sauce  
*\$32 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  
*\$32 per person*

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*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.*

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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)*

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*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  
*\$40 per person*

**Prosciutto Wrapped Filet Mignon Medallions**

Sage Bread Pudding, Baby Vegetables,  
Red Onion Sauce  
*\$43 per person*

**Grilled Pork Tenderloin Medallions**

Gorgonzola Mashed Potatoes, Asparagus,  
Black Peppercorn Sauce  
*\$38 per person*

**Boeuf Bourguignon**

Penne Pasta, Slow Braised Beef & Pork,  
Sautéed Mushrooms, Red Wine – Marinara, Pecorino  
*\$34 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  
*\$34 per person*

**Grilled Shrimp & Salmon**

Lobster Risotto, Mustard Greens, Lobster Cream  
*\$42 per person*

**Grilled Thick Cut Pork Chop**

Carnitas Enchiladas, Cilantro Rice,  
Smoked Chile Cream, Queso Blanco  
*\$39 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  
*\$44 per person*

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*Dessert*

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

RESTAURANT  
**Christine**  
Theme Buffets

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

Pasta & Salad Buffet - \$36 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 - \$32 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 - \$38 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 - \$42 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 \$39 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

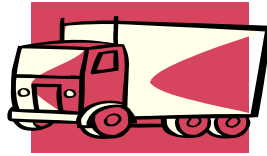
Carving Buffet \$48 per person

Standing Rib Roast  
Horseradish Cream  
Au Jus  
Soft Rolls  
Creamy Pearl Onions  
Creamed Corn  
Roasted Garlic Mashed Potatoes  
Spinach Soufflé  
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	\$7 per person
Chopped Greek Salad Tomato, Hot House Cucumber, Red Onion, Capers, Kalamata Olives, Feta Cheese, Balsamic Vinaigrette	\$7 per person
Asian Chicken Salad Thai Marinated Chicken Breast, Baby Greens, Papaya, Jicama, Oranges, Bean Sprouts, Crunchy Wonton Skins, Sesame Vinaigrette	\$7 per person
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	\$7 per person
Chopped Caesar Salad Hearts of Romaine, Parmesan & Croutons	\$6 per person
Grilled Ratatouille Vegetable Platter - Serves 20 Asparagus, Zucchini, Yellow Squash, Shiitake Mushrooms, Roasted Red Bell Peppers, Eggplant & Sundried Tomato Dip	\$60
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	\$60
Grilled - Chilled Sesame Prawn Platter - Wasabi Cocktail Sauce	\$34 per dozen
Cheeses & Breads - Serves 20 Herbed Goat Cheese, Brie, Fontina, Smoked Mozzarella, Crispy Bread, Sourdough Bread, Dijon & Stoneground Mustards, Cornichons	\$65
Sweet Ending Station - Selection of Mini Desserts	\$8 per person
Decaf Coffee or Tea, ½ & ½, Sugar Cubes	\$2 per person



## Chef Christine's "Food Truck" Themed Menus

### Grilled Cheese Stop

*Includes Gourmet Grilled Cheese Sandwiches and Tomato Bisque*

- 1# The Classic Grilled Cheese– Artisan White Cheddar Cheese, Sourdough Bread & Truffle Oil
  - 2# The Spaniard – Toasted Rosemary Bread, Jamon Serrano, Aioli, Tomatoes, Petite Basque Cheese
  - 3# Bruschetta – Mortadella, Grilled Vegetables, Wensleydale Cranberry Cheddar Cream, Chives
  - 4# The Mediterranean – Toasted Olive Bread, Smoked Ham, Winey Goat Cheese, Arugula
  - 5# The Vegetarian – Toasted Multigrain Bread, Roasted Red Peppers, Smoked Baby Swiss Cheese, Mushroom Duxelle, Sundried Tomatoes
- Choose 3 Flavors - \$14 per person*

### Tacos, Tacos, Tacos

*Includes Upscale Tacos with Accompaniments of Fresh Limes & Chipotle Cream*

- 1# Southwest Tacos – Smoked Chile Rubbed Chicken Breast, Queso Enchilado, Chipotle Crema
  - 2# Asian Tacos – Char Siu Rare Seared Ahi, Togarashi Aioli, Mango Relish
  - 3# Vegetarian Tacos – Grilled Vegetables & Portabella Mushrooms, Petite Basque Cheese, Truffle Oil
  - 4# Baja Fish Tacos– Crispy Salmon, Tilapia, Snapper, Tartar Sauce, Pico de Gallo
  - 5# Korean Tacos – Korean BBQ Filet Mignon, Sesame Seeds, Wasabi Cream
- Choose 3 Flavors- \$15 per person*

### Chef Christine's Crepes – Savory Crepes with a Variety of Fillings

- 1# Un-Classic – Black Forest Ham, Wensleydale Cranberry Cheddar Cheese
  - 2# Seafood – Bay Shrimp, Bay Scallop, Tilapia, Salmon, Snapper, Cream Butter Sauce
  - 3# Duck Confit & Three Mushroom – Sautéed Shiitakes, Creminis & Portabellas, Fromager d' Affinois Blue Cheese, Serrano Sauce, Chives
  - 4# Asian – Spicy Plum Pork Tenderloin, Wok Charred Vegetables, Hoison, Scrambled Egg
  - 5# Mediterranean – Brick Flattened Chicken, Toasted Walnuts, Petite Basque Cheese
- Choose 3 Flavors - \$16 per person*

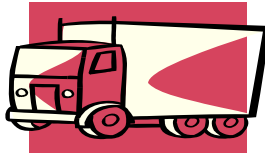
### Oodles of Noodles Bar with Gourmet Asian Noodles & Italian Pastas

- 1# The Vegetarian – Udon Noodles, Wok Charred Vegetables, Carrot Ginger Sauce
  - 2# Salt & Pepper Shrimp Udon Noodles – Asparagus, Red Peppers, Bean Sprouts, Lemongrass – Coconut Broth
  - 3# Southwest Penne Pasta – Blackened Snapper, Smoked Tomato Annatto Broth, Cilantro Pesto
  - 4# Thai Pork Tenderloin Pasta – Udon Noodles, Red Bell Peppers, Green Onions, Basil, Mint, Cashews, Spicy Ginger Broth
  - 5# Plum Infused Duck Confit – Udon Noodles, Wok Charred Vegetables, Green Tea Broth
- Choose 3 - \$17 per person*

### Gourmet Slider Bar – 100% Kobe Beef on Slider Rolls

**We will Tailor This to your Specifications – The Most Popular to Date Have Been:**

- 1# The Classic Sliders – Secret Sauce, 3 Year Aged Gouda Cheese, Tomato, Romaine, Red Onion
  - 2# The Lamb Sliders – Romaine, Tomato, Tzatziki, Red Onions, Kalamata Olives, Sundried Tomatoes, Feta Cheese
  - 3# The Southwest Sliders – Havana Pulled Pork, Anaheim Chile, Aged White & Port Wine Cheddar
  - 4# Shrimp Sliders – Hearts of Romaine, Green Onions, Aioli
- Choose 3 Flavors- \$17 per person*



## To Accompany Chef Christine's "Food Truck" Menus:

*Choose 3 - \$10 per person*

Spicy Southwest Salad

*Cabbage, Corn, Black Beans, Green Onions, Tortillas, Serrano Chiles, Tomato, Avocado, Queso Blanco, Shallot Vinaigrette*

Caesar Salad

*Hearts of Romaine, Parmesan Cheese, Croutons*

Organic Baby Greens

*Cucumbers, Tomatoes, Corn, Miso Vinaigrette*

Grilled Anjou Pear Salad

*Gorgonzola, Candied Pecans, Baby Greens, Dried Cherries, Champagne Vinaigrette*

Hearts of Romaine

*Parmesan Cheese, Creamy Tarragon Dressing*

Warm Spinach Salad

*Mushrooms, Red Onions, Hard Boiled Egg, Hot Bacon Vinaigrette*

### **Sides:**

*\$3 per Side*

Tater Tots

*3 Cheese Mac n. Cheese*

*Sweet Potato Fries*

*Shoestring Fries*

*Fruit Kebabs*

*Chips & Salsa*

*Tempura Avocado Rolls*

*Soup of Today*

*Crispy Bacon*

### **Sweet Ending Station**

*Choose 4 - \$8 per person*

Chocolate Covered Strawberries

Petite Pound Cakes with Lemon Curd

Chocolate Ganache Brownies

Mini Pecan Tarts

Chocolate Macadamia Nut Bars

White Chocolate Truffles

Hot Coffee or Tea

*\$2 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: \_\_\_\_\_