

SANTA   
BARBARA  
*catering*

**WEDDING BRUNCH BUFFET**

Buffet Menu \$45.00

To Include

Choice of One (1) Breakfast Breads and Pastries

Choice of Two (2) Entrees

Choice of Two (2) Sides

Water Service & Orange Juice or Iced Tea

Signature Organic Coffee Station

Appropriate China, Flatware, Glassware and Linen Napkin

Professional Service Staff for a Five Hour Event

All Service, Set-up and Clean-up

**BREAKFAST BREADS & PASTRIES**

Choice of One (1)

**Freshly Baked Assortment of Muffins,  
Bagels and Pastries**

To include Blueberry Muffins, Financier Muffins  
and other Chef Favorites  
Served with Butter, Cream Cheese  
and Preserves

**Assortment of Breads & Pastries**

Cheddar-Chive Biscuits  
Pecan Caramel Buns  
Blueberry-Almond Coffee Cake Muffins  
Glazed Orange Cakes  
Served with Whipped Butter and  
Homemade Blueberry-Ginger Preserves

**Bakery Basket**

Cranberry-Orange Muffins, Cinnamon Coffee Cake,  
Morning Glory Muffins, Cherry-Almond Scones  
Served with Whipped Butter and Homemade  
Strawberry Preserves

## ENTREE OPTIONS

Choice of Two (2)

### Chicken Panini

Chicken Breast with Wild Mushrooms  
and Brie Cheese

### Potato-Basil Frittata

Farm Fresh Eggs with Goat Cheese,  
Fresh Herbs, and Yukon Gold Potatoes

### Breakfast Scramble

Goat Cheese, Red Onion and Zucchini  
Lightly Scrambled with Farm Fresh Eggs

### Grilled Asparagus Tart

With Melted Leeks, Parmesan Cheese,  
and Crispy Pancetta  
Served with Herb Crème Fraîche

### French Toast

Brioche French Toast with Caramelized  
Bananas and Ginger Maple Syrup

### Poached Salmon

Served with Grilled Asparagus,  
and Lemon-Mustard Dressing

## SIDE OPTIONS

Choice of Two (2)

### Fresh Fruit Platter

The Season's Freshest Fruits  
To Include Melons, Pineapple,  
Grapes and Strawberries  
Served with a Creamy Caramel Sauce

### Fruit Salad

Peaches, Berries and other Seasonal Fruit  
Marinated with Fresh Mint  
and Orange-Riesling Syrup

### Fresh Fruit Trifle

Granola, Seasonal Berries, Honey-Vanilla Bean  
Yogurt, and an Orange Drizzle

### Vegetable Caponata

Balsamic and Herb Marinated  
Eggplant, Squashes, Spring Vegetables  
and Toasted Pine Nuts

### Garden Greens

With Sliced Strawberries, Crystallized  
Almonds and Goat Cheese  
Served with Lemon-Ginger Vinaigrette

### Breakfast Potatoes

Red Bliss Potatoes Roasted  
with Peppers and Onions

### Breakfast Sausage

Links of Spicy Pork Sausage

### Apple-Wood Smoked Bacon

Cooked to Perfection

## BEVERAGE SERVICE

**Filtered Spring Water Service**

**Iced Tea OR Fresh-Squeezed Orange Juice**

**Coffee Station**

Fresh Hot Regular and Decaf Coffee  
Offered with Sugar and Creamer

## ENHANCEMENTS

Choice of Three (3) Hand Passed Hors D'oeuvres

\$7.50 per guest

(When paired with Brunch Buffet Menu)

**Mini Brie En Croûte**

Baked Brie wrapped in a Pastry Shell  
Topped with Honey Glazed Pecans

**Smoked Salmon**

Served on Potato-Chive Cake with  
Capers, Crème Fraîche, Tomato and Dill

**Asparagus Quiche**

Grilled Asparagus, Oven Dried Tomato  
and Fontina Cheese  
Baked in a Flaky Herb-Pastry

**Mini Huevos Rancheros**

Soft Scrambled Eggs, Chorizo Sausage,  
Black Beans and Cilantro  
Served in a Crisp Corn Tortilla Cup

**Ricotta Cheese Frittata**

With Caramelized Onions, Tomato,  
Basil and Ricotta Cheese

**Breakfast-Tini**

Soft Scrambled Eggs Served with a  
selection of Gourmet Fillings  
Presented in a Mini Martini Glass

## ENHANCEMENTS

### **Omelet Station**

Cooked to order Omelets served with Gourmet Cheeses,  
Meats and Vegetables to include, Wild Mushrooms, Vine Ripened Tomatoes,  
Scallions, Red and Green Bell Peppers  
\$12.00 per person

### **Breakfast Quesadillas**

Farm Fresh Eggs and a Gourmet Selection of Fillings  
Chorizo, Jack Cheese, Tomato and Cilantro.  
Smoked Salmon, Capers, Red Onion and Cream Cheese  
Bavarian Ham, Wild Mushrooms and Brie Cheese  
Egg Whites, Zucchini, Goat Cheese and Basil  
Asparagus, Sun Dried Tomatoes and Fontina Cheese  
Wild Mushroom, Snipped Chive and Truffle  
Three Cheese and Herb.  
\$6.95 per person for three selections