

SANTA 
BARBARA
catering

ENCHANTMENT

Buffet Menu \$52

To Include

- Signature Buffet Display Stations
- Choice of One (1) Hors D'oeuvres Station
- Choice of One (1) Salad
- Choice of Two (2) Entrees
- Choice of Two (2) Sides
- Choice of One (1) Gourmet Bread and Butter
- Beverage Service, Water or Iced Tea
- Signature Gourmet Coffee/Tea Station
- Cake Cutting Service
- Appropriate China, Flatware, Glassware and Linen Napkin
- Professional Service Staff For a Five Hour Event
- All Service, Set-up and Clean-up

PRE-DINNER STATIONARY HORS D'OEUVRES

Choice of One (1)

Domestic Cheese Display

An assortment of Domestic Cheeses to include: Domestic Blue, Provolone, Mild Cheddar and Swiss Cheeses Presented with a Selection of Fresh Seasonal Fruit and Dried Fruit Accompanied by Assorted Lavosh, Croutons and Homemade Crackers

Italian Trio of Breads and Spreads

- ~ Grilled Vegetable Tapenade with Goat Cheese and Snipped Herbs
 - ~ Artichoke Tapenade with Roasted Peppers, Lemon, and Rosemary
 - ~ Vine Ripened Tomatoes, Fresh Mozzarella, Basil and Cracked Pepper
- Served with Grilled Rustic Breads

Chips and Dips Station

Pico de-gallo, Tomatillo Salsa and Fresh Guacamole
Served with Freshly Baked Tortilla Chips



ENTREE OPTIONS

Choice of Two (2)

Chicken Options

Grilled Chicken Paillard

Lemon and Thyme Chicken Breast
Served in a Aromatic Herb Jus

Chimichurri Grilled Chicken Breast

With Roasted Garlic, Ancho Chili Sauce
and Cilantro Chimichurri

Pan Seared Chicken Breast

with Spinach and Fontina Cheese
Drizzled with a Wild Mushroom
and Marsala Wine Sauce

Chicken Saltimbocca

Pan Seared Chicken Breast with
Prosciutto di Parma, Sage and
White Wine Butter Sauce

Beef Options

Grilled New York Strip Steak

Sautéed in a Red Wine Sauce

Braised Beef Short Rib

With Oven Roasted Shallots

Fish Option

Grilled Salmon

With Sage-BeurreRouge

Pasta Options

Pasta Shells

Served with Grilled Chicken and
Seasonal Roasted Vegetables
Tossed in Arugula Pesto

Orecchiette Pasta

With Roasted Seasonal Vegetables
Tossed in a Garlic Cream Sauce

SALADS

Choice of One (1)

Arugula Salad

Salad of Petite Arugula and
Belgium Endive with Blue Cheese
and Shaved Apples
Served with Sherry-Maple Vinaigrette

Traditional Garden Salad

Fresh Garden Lettuces with Vine-
Ripened Tomatoes, Cucumbers
and Asiago Cheese
Tossed in Lemon Balsamic Vinaigrette

Grilled Hearts of Romaine Salad

With Oven Roasted Tomatoes,
Goat Cheese and Roasted
Garlic Vinaigrette

Red Romaine Salad

With Oven Cured Tomatoes,
Parmesan and White
Balsamic Vinaigrette

SIDE OPTIONS

Choice of Two (2)

Sautéed Vegetables

An Assortment of Seasonal Vegetables with
Roasted Shallots and White Wine

Oven Roasted Zucchini & Yellow Squash

With Garlic and Fresh Herbs

Roasted Garden Vegetables

Peppers, Squash, Asparagus and other
Seasonal Vegetables Oven Roasted with
Garlic, Olive Oil and Fresh Herbs

Southwest Whipped Potatoes

Yukon Gold Potatoes
Whipped with Southwest Seasonings

Dauphinois Potatoes

Layered with Caramelized Onions,
Gruyere Cheese and Thyme

Creamy Yukon Gold Potatoes

Whipped With Roasted Garlic
and Fresh Herbs

GOURMET BREAD AND BUTTER

Choice of One (1)

Bread Basket

An Assortment of Freshly Baked
Rustic Breads
Served with Pesto Butter

Green Chili and

Cheddar Cornbread Muffins
Served with Honey Butter

Handmade Flatbreads and Rustic Breads

Served with Pesto Butter

BEVERAGE SERVICE

Filtered Spring Water OR Iced Tea Service

With Fresh Lemons, Sugar and Sweeteners

Gourmet Coffee Station OR Hot Tea Station

Decaffeinated & Regular Organic Coffee

Offered with Fresh Whipped Cream, Chocolate Shavings, Italian Flavored Syrups and
French Sugar Cubes OR Lemon, Honey and Assorted Tea Bags

ENHANCEMENTS

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

\$8.50 per guest

(When Paired with Heavy Hors D'oeuvres or Dinner Menu)

Mini Brie En Croûte

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

Miniature Crab Cakes

Fresh Lump Crab Meat
Combined with Cilantro,
Bermuda Onions and Green Chilies,
Topped with a Fire-Roasted Corn Remoulade

Southwest Beef Wellington

Ancho-Rubbed Beef Tenderloin
Wrapped in Flaky Puff Pastry with a
Roasted Poblano and Gorgonzola Dip

Italian Stuffed Mushrooms

Crispy Prosciutto, Sage and
Parmesan Cheese

Mini Tuscan Pizzas

Caramelized Onions, Gorgonzola,
Mozzarella, Roasted Walnuts,
Pear and Arugula Pesto

Mozzarella Arancini

Deep Fried Crispy Risotto Balls
Stuffed with Mozzarella Cheese
Served with a Pesto Aioli