

SANTA 
BARBARA
catering

HEAVY HORS D'OEUVRES

To Include

- Signature Buffet Display Stations
- Appropriate China, Flatware and Glassware
- Water or Iced Tea Station
- Professional Service Staff for a Five Hour Event
- All Service, Set-up and Clean-up

SIMPLY DIVINE
Stationary Heavy Hors
\$45

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

Artichoke and Spinach Dip

Fresh Artichokes, Spinach and Roasted Garlic Combined with Cream Cheese, Romano and Spices
Served with Garlic Toast Rounds

Seasonal Crudités

Beautifully arranged Farm Fresh Vegetables Served with Pesto-Sour Cream Dip
Accented with Fresh Herbs

New American Cocktail Sandwiches

- ~ Grilled Chicken with Roasted Tomato and Feta
- ~ Mini Club Sandwich with Smithfield Ham, Roasted Turkey, Applewood Smoked Bacon and Vermont Cheddar
- ~ Grilled Flank Steak Sandwich with Caramelized Onions, Wild Mushrooms and Maytag Blue Cheese Crème
- ~ Roasted Red Peppers, Grilled Eggplant and Baby Arugula with Herbed Goat Cheese and Hazelnut Pesto Aioli

Orecchiette Pasta Asiago

Orecchiette with Grilled Sausage, Fresh Vegetables and Asiago Cream Sauce

PASSION

Stationary Heavy Hors D'oeuvres Menu \$50

Fondue

Aged Jack Cheese Fondue with
Smoked Paprika, Chilies and Diced Tomatoes
Accompanied with Baked Tortilla Rusk,
Grilled Rustic Breads and Green Apples

Grilled Hearts of Romaine Salad

With Oven Roasted Tomatoes and
Parmesan-Black Pepper Tuile
Served with Roasted Garlic Vinaigrette

Garden Bruschetta

Olive Oil Brushed Grilled Rustic Breads
Served with Roasted Eggplant Caponata
and Tuscan White Bean Hummus

Traditional Skewers

~ Grilled Flank Steak Skewers
Served with Maytag Blue Cheese Crème
~ Grilled Chicken Skewers
With Garlic Dipping Sauce

Grilled Vegetable Platter

Lemon-Basil Marinated Asparagus,
Peppers, Eggplant and other
Seasonal Vegetables
Served with Marinated Olives
and Chimichurri

Torte Rustica

Creamy Blend of Chevre and Cream,
Layered Pine Nut Torte, and Pesto
Presented with Country Style Breads
and Dried Fruit

ENHANCEMENTS

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

\$8.50 per guest
(When paired with a Heavy hors d'oeuvre Menu)

Mini Brie En Croûte

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

Crab and Mango Quesadillas

Served with Cumin Chive Dip

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

Chickpea and Vegetable Empanada

With Roasted Garlic and
Lemon Hummus

Mozzarella Arancini

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

