

SANTA   
BARBARA  
*catering*

**INDULGENCE**

**Plated Salad & Dinner Stations \$75**

To Include

Signature Station Displays

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

Choice of One (1) Hors D'oeuvre Station

Choice of One (1) Plated Salad

Choice of Three (3) Dinner Stations

Choice of One (1) Gourmet Bread and Butter

Beverage Service, Water or Iced Tea

Signature Gourmet Coffee/Tea Station

Champagne/Cider Toast Includes Flutes

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 HAND PASSED HORS D'OEUVRES**

Choice of Three (3)

**Mini Brie En Croûte**

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

**Southwest Beef Wellington**

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

**Chickpea and Vegetable Empanada**

With Roasted Garlic and  
Lemon Hummus

**Crab and Mango Quesadillas**

Served with Cumin Chive Dip

**Italian Stuffed Mushrooms**

Crispy Prosciutto, Sage and  
Parmesan Cheese

**Mozzarella Arancini**

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

## PRE-DINNER HORS D'OEUVRES STATIONS

Choice of One (1)

### 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

### Torte Rustica

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

### Tomato & Mozzarella Display

Layered Vine-Ripened Tomatoes and Buffalo Mozzarella Drizzled with Extra Virgin Olive Oil, Cracked Pepper and Fresh Basil Served with Rustic Breads and House made Crackers

### Grilled Vegetable Platter

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

## 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

## 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

## DINNER STATIONS

Choice of Three (3)

### Gourmet Pasta Station

Choice of Two (2)

- ~ Medium Pasta Shells tossed in a Butternut Squash, Sage and Parmesan Cheese Sauce
- ~ Cheese Tortellini and Roasted Vegetables tossed in Arugula Pesto
- ~ Penne Pasta in a Traditional Bolognese Sauce
- ~ Orecchiette Pasta with Sea Food Tossed in a Creamy Spinach Sauce

### Sautéed Beef Station

New York Strip Steak in a Red Wine Sauce  
Accompanied by Oven Roasted Red Potatoes  
with Rosemary and Sea Salt

### Short Ribs Station

Braised Short Ribs Served atop  
Sweet Potato Mash

### Chicken Saltimbocca Station

Chicken Saltimbocca Pan Seared Chicken  
Breast with Prosciutto di Parma, Sage and  
White Wine Butter Sauce  
Served with Whipped Potatoes

### Skewer Station

- ~ Sesame Crusted Ahi Tuna  
Served with Lime-Ginger Ponzu
- ~ Herb Crusted Beef Skewer  
with Blue Cheese Aioli  
~ Grilled Shrimp  
Served with Chimichurri Sauce  
~ Thai Chicken Skewer  
Served with Spicy Coconut Peanut Sauce

## 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