

SANTA 
BARBARA
catering

INSPIRED

Dinner Stations Menu \$63 per person

To Include

- Signature Station Displays
- Choice of Three (3) Hand Passed Hors D'oeuvres
- Choice of One (1) Hors D'oeuvres Station
- Choice of One (1) Salad
- Choice of Two (2) Dinner Stations
- 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 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

Miniature Crab Cakes

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

Mini Tuscan Pizzas

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

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 STATIONARY HORS D'OEUVRES

Choice of One (1)

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
Mozzarella Drizzled with Extra Virgin Olive Oil,
Cracked Pepper and Fresh Basil
Served with Rustic Breads and
House made 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

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 Two (2)

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

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