

SANTA 
BARBARA
catering

LUXURY

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

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

Santa Barbara Catering • 480.921.3150 • www.santabarbaracatering.com

Menu is based on a minimum of 75 guest. Prices subject to change. Prices not available at all venues. Service included. 20% service charge, additional rentals and sales tax are not included.

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