

SANTA   
BARBARA  
*catering*

**OPULENCE**

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  
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

### **Grilled Hearts of Romaine Salad**

With Oven Roasted Tomatoes,  
Goat Cheese and Roasted  
Garlic Vinaigrette

### **Traditional Garden Salad**

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

### **Red Romaine Salad**

With Oven Cured Tomatoes,  
Parmesan and White  
Balsamic Vinaigrette

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## SIDE OPTIONS

Choice of Two (2)

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### **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

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## GOURMET BREAD AND BUTTER

Choice of One (1)

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### **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

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## BEVERAGE SERVICE

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### **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

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# 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

### **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 & 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

*Santa Barbara Catering • 480.921.3150 • [www.santabarbaracatering.com](http://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.*