

SANTA   
 BARBARA  
*catering*

**PLATED DINNER MENU**

To Include

- Signature Plated Meal
- Choice of Four (4) Hand Passed Hors D'oeuvres
- Choice of One (1) Salad and Bread
- Choice of One (1) Entrée
- 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 Four (4)

**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

## PLATED DINNER ENTRÉE OPTIONS

Choice of One (1)

### Fontina and Spinach Stuffed Chicken

Accompanied with Herb Whipped Yukon Gold Potatoes, Roasted Vegetables, and Wild Mushroom Madeira Sauce

*\$55.00 per guest*

### Grilled Filet of Salmon

Served with Grilled Seasonal Vegetables and Roasted Fingerling Potatoes

Complimented with Lemon-Chive Beurre Blanc

*\$57.00 per guest*

### Braised Beef Short Ribs

Accompanied by Glazed Baby Vegetables, Dauphinois Potatoes, and Red-Wine Jus

*\$60.00 per guest*

### Goat Cheese and Chive Tortelloni

Wilted Baby Spinach, Oven Roasted Tomatoes and Sweet Corn Emulsion

*\$55.00 per guest*

*(Also Vegetarian Option)*

## 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

## 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

## ENHANCEMENTS

Choice of One (1) Hors D'oeuvres Station- \$6.25 per person

### **Chips and Dips Station**

Pico de-gallo, Tomatillo Salsa and Fresh Guacamole

Served with Freshly Baked Tortilla Chips

### **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

### **Italian Trio of Breads and Spreads**

~ Grilled Vegetable Tapenade

Goat Cheese and Snipped Herbs

~ Artichoke Tapenade, 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