

SANTA 
BARBARA
catering

ARTISAN INDULGENCE

LOCAL VEGETABLE STATION

Local Fresh and Grilled Vegetables

Served with a Local Goat Cheese Dip, Roasted Garlic Hummus, Marinated Locally-Grown Olives and Peppers, & Housemade Lavosh

SURF & TURF STATION

Tableside-Torched Beef Tenderloin

Accented with Micro Greens

Topped with a Tasty Grilled Jumbo Garlic Shrimp and Chipotle Chimichurri



OFF THE GRILL STATION

Coffee and Black Pepper Strip Loin Steak

Served over Garlic Mashed Potatoes topped with Local Four Peaks Brewery Kilt Lifter Reduction & Point Reyes Blue Cheese

SOUP & SALAD STATION

Local Butternut Squash Bisque

topped with Pumpkin Spice Crème Fraîche

Curried Cauliflower Soup

with Blue Cheese Shortbread

Lobster Bisque

with a Chilled Lobster Skewer

Apple, Arugula and Blue Cheese Salad

with Aged Balsamic

One Windmill Tomato Salad

Drizzled with Aged Sherry Vinegar and Finished with Basil



PASTA ACTION STATION

A Complete Presentation of Complimentary Tastes on One Small Plate
Prepared Tableside by our Uniformed Chef

Spaghetti Carbonara

Pasta Tossed with Organic Eggs, Crispy Pancetta, & Aged Fontina

Creamy Roasted Beet Gnocchi

With Shaved Pecorino and Topped with “Baby Bulls Blood” Micro Greens

Sweet Potato Gnocchi

With Local Goat Cheese & Basil

DESSERT

Rosemary Crème Brule with Pistachio Biscotti

Prickly-Pear “Foam” with Fresh Mango

Assorted Mini Cupcakes and Cheesecake “Shooters”

COFFEE & SWEETS STATION

Gourmet Organic Coffee Station

Organic Decaffeinated Coffee offered with Fresh Whipped Cream, Chocolate Shavings, Italian Flavored Syrups, Creamer and French Sugar Cubes

Gourmet Truffles & Sweets

White Chocolate-Pumpkin Spice Truffles, Fresh Ginger Green Tea Truffles, Macadamia-Crusted Grand Marnier Truffles, & Home-made Mini Caramel, Vanilla & Hazelnut Lollipops

