

SANTA   
 BARBARA  
*catering*  
 INTERMIX

**Italian Cheese Display**

Clusters of Grapes, Figs, Strawberries and Dried Fruits  
 Artistically presented with an assortment of Cheeses to include  
 Aged Provolone, Gorgonzola Cheese, Fresh Marinated Baby Mozzarella and  
 Asiago Cheese. Served with Rustic Breads, Lavosh and Black Pepper-Grissini



**Trio of Breads and Spreads**

Artichoke Tapenade, Roasted Peppers, Lemon and Rosemary  
 Vine Ripened Tomato and Fresh Basil with Local Olive Oil  
 Creamy Goat Cheese Puree with Roasted Garlic and Fresh Herbs  
 Served with an assortment of Lavosh Flatbread, Grilled Rustic Bread  
 and Garlic Croutons

**CHEF ACTION STATION**

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

**Zinfandel Braised Beef Short Ribs**

Presented atop Mashed Potatoes with Oven Roasted Shallots  
 Presented in a Cosmo Glass

**Grilled Scallop**

Served over a Local Citrus Salad with Tangerines, Tangelos, Oranges,  
 Grapefruit and Blood Oranges with Baby Arugula & Shaved Fennel

**Butternut Squash Tortellini**

Homemade Oversized Tortellini Filled with Roasted Butternut Squash,  
 Sage, and Mascarpone Cheese served with a Hazelnut-Brown Butter Sauce

**Tomato Salad**

Golden, Green, and Red Heirloom Tomatoes  
Layered with Local Feta Cheese, Basil, and Aged Balsamic



**Grilled Vegetable Platter**

Lemon-Basil Marinated Asparagus, Peppers, Eggplant  
and other Seasonal Vegetables  
Served with Marinated, Locally-Grown Olives

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DESSERT

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**Bananas Foster**

Cinnamon & Rum Flambéed Bananas poured over Vanilla Bean Ice Cream  
Topped With Homemade Whipped Cream and Sugared Pecans

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COFFEE & SWEETS STATION

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**Gourmet Organic Coffee Station**

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