

SANTA 
BARBARA
catering
TWISTED

Welcome your guests to the party with savory hand crafted favorites with a contemporary twist, presented on bold passing trays in unique containers

HAND PASSED HORS D'OEUVRES

Roasted Asparagus Spears

In a light Pesto Sauce, Served in a Shot Glass

Edible "Porcelain" Spoons

Served with Spicy Tuna Tartar & Topped with Wasabi Aioli

Duck Confit Empanada

Served with a Spicy Mango Dip

Gorgonzola Mac and Cheese

Served in Mini Martini Glasses

TRIO OF SMALL PLATES

Grilled Shrimp

Wrapped in Prosciutto & Leeks with a hint of Jalapeño
Presented on Chopsticks

Braised Veal Osso Bucco Stuffed Agnolotti

Served with Truffle Cream

Roasted Baby Beets

Marinated in Sherry Vinaigrette
Served with Goat Cheese & Topped with
"Baby Bulls Blood" Micro Greens



CHEF ACTION STATION

Zinfandel Braised Beef Short Ribs

Served atop Creamy Gruyere Potatoes with Oven Roasted Shallots
Presented in a Cosmo Glass

HANGING MARTINI STATION

A uniformed Chef will present your guests with a Ceviche "Martini." This refreshing concoction of fresh seafood will be prepared in a Martini Glass clipped down from Santa Barbara's Signature Hanging Martini Stand.

Tiradito of Scallops

Lime Marinated Scallops, Cilantro,
Scotch Bonnet Chillies, Fennel and Tomato
Served in a Martini Glass

MINI DESSERTS

Layered Chocolate Mousse Parfait

With Chocolate and White
Chocolate Mousse
Topped with Whipped Cream
and Toffee Crumbles

Red Velvet Whoopie Pie
with Cream Cheese Filling

Coconut Cupcakes

Topped with Vanilla Frosting and
Coconut Shavings

Brown Butter Graham S'mores
Soft and Chewy Graham Cookie Filled
with Creamy Chocolate Ganache
Topped with A Toasted and Torched
Marshmallow