

SANTA 
 BARBARA
catering

URBAN VINTAGE

HAND PASSED HORS D'OEUVRES

**Pan Seared Baby New Zealand
Lamb Chops**

Presented with Smoked
Paprika Aioli

Lobster Beignets

Topped with Remoulade

**Lemon Parmesan Chicken
Skewers**

Dusted with Herbed Bread
Crumbs and Fresh Lemon
Accompanied with Roasted
Garlic Dipping Sauce

Mini BLT Burger

Crispy Bits of Bacon cooked into
the Hamburger Topped off with
Lettuce, Tomato and Mayonnaise

Mini Brie En Croûte

Complimented with Pistachio
and Zinfandel Poached Pears

Caramelized Onion Soup

Served with a Roquefort Crostini

Smoked Duck Pizzette

Fontina Cheese and Brandied
Tart Cherries

**Prosciutto and Mozzarella
Arancini**

Deep Fried Crispy Risotto Balls
Stuffed with Prosciutto and
Mozzarella
Served with a Pesto Aioli

Mini Chicken Pot Pie

Mini Chicken Curry Pot Pie
Served in Espresso Cups



HORS D'OEUVRES STATIONS

SPANISH TAPAS STATION

Your guests will love these gourmet Tapas and the “fallen leaf” plates they are served on. A great look and environmentally-friendly!

Aged Goat Cheese Fondue

With Smoked Paprika, Chilies and Diced Tomatoes
Accompanied by Grilled Rustic Breads, Lavosh and Flatbreads

Shaved Fennel and Citrus Salad

Petite Arugula, Toasted Almonds and Red Pepper Vinaigrette

Penne Pasta with Grilled Chicken

Chorizo, Fresh Vegetables, and Roasted Tomato Sauce

Oven Baked Flatbread

Topped with Wild Mushrooms, Caramelized Onions, Manchego Cheese and Truffle Oil

Trio of Breads and Spreads

Garden Tomato Relish with Roasted Red Peppers, Capers, Red Onion and Basil
Green Olive, Almond and Armagnac Tapenade
Sherried Wild Mushrooms with Pine Nuts, Goat Cheese and Tarragon. Served with an assortment of Lavosh Flatbread, Grilled Rustic Bread and Garlic Croutons

SAVORY HORS D'OEUVRES STATION

These delicious “grab & go” items are creatively displayed on large, contemporary bookcases

Beef Tenderloin

Served atop a Blue Cheese Risotto Cake

Petite Parmesan Baskets

Young Romaine Lettuce and Caesar Dressing

Panini of Prosciutto

Fontina Cheese and Oven Dried Tomatoes

Grilled Marinated Shrimp

with Hazelnut Pesto

Sautéed Olives

with Rosemary and Citrus

SPOON STATION

Edible "Porcelain" spoons filled with Savory Ingredients

Charred Peppers and Tuscan White Beans

Ricotta Salata, Basil, Tomatoes and Olive Vinaigrette

Fresh Lump Crabmeat with Fresh Herbs

Served with a Dollop of Lemon-Basil Aioli

Toasted Pumpkin Seed-Crusted Black Mesa Ranch Goat Cheese
Topped with Pomegranate



COFFEE N' "DOUGHNUTS"

Gourmet Organic Coffee Station

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

Homemade Beignet "Doughnuts"

Enjoy this Trio of Sweet Pastries with Three Delicious Dipping Sauces
Rich Chocolatey Beignets, Cinnamon-Sugar Beignets,
& Traditional Beignets with a Generous Dusting of Powdered Sugar
Served with a Chocolate-Mocha Sauce, Creamy Caramel, and
Traditional Fruit Preserves