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SANTA   
BARBARA  
*catering*  
Casual Catering Menu

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SANTA   
BARBARA  
*catering*

**CASUAL CATERING MENU**

**BREAKFAST**

Minimum Order of Ten (10) People

**Morning Treats**

Assortment of Freshly Baked Homemade Muffins, Croissants, Scones, Danish & Coffee Cakes. Served with Jelly, Butter, Fruit Salad and Orange Juice  
\$8.95 per person

**Stuffed French Toast**

Banana and Cream Cheese Stuffed French Toast. Served with Warm Syrup and Whipped Cinnamon – Pecan Butter  
\$8.50 per person

**Breakfast Frittata**

Slow Baked Eggs with Spinach, Mushrooms and Fontina Cheese. Served with Crème Fraiche and Roasted Tomato Salsa  
\$5.95 per person

**Breakfast Sandwich**

Fresh Baked Ciabatta Bread with Scrambled Eggs, Bavarian Ham and Swiss Cheese  
\$5.95 per person

**Southwestern Breakfast Burrito**

Scrambled Eggs with Your Choice of Veggies & Cheddar, Chorizo & Jack, or Ham & Cheddar, Wrapped in a Flour Tortilla. Served with Chunky Salsa  
\$6.50 per person

**The Early Riser**

Local Fluffy Scrambled Eggs, Roasted Potatoes, Bacon or Sausage. Served with Freshly Baked Bagels, Cream Cheese, Jelly and Butter  
\$10.95 per person

**A La Carte**

Cinnamon Granola with Fresh Fruit and Milk or Yogurt  
\$4.95 per person  
Muffins, Danish or Bagels  
\$2.95 per person  
Assorted Fresh Fruit Yogurts  
\$1.95 per person

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## BEVERAGES

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Coffee - 10 Cup (Disposable Container) \$26.95  
Coffee - 20 Cup (Disposable Container) \$36.95  
Coffee - 50 Cup Cambro \$59.95  
Coffee - 100 Cup Cambro \$117.50  
*Regular or Decaf*

Canned Soda \$1.95  
Bottled Spring Water \$1.95  
Fruit Juice, Assorted \$2.55

Fresh Orange Juice, *Gallon* \$15.95  
Lemonade, *Gallon* \$14.95  
Iced Tea, *Gallon* \$13.50

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## DESSERTS

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### Assorted Desserts

Fudge, Blonde & Walnut Brownies,  
Apple Cobbler Streusel Bars,  
Coconut Caramel Bars,  
Lemon Bars and Caramel  
Cheesecake Bars  
\$2.95 per person

### Assorted Cookies

Chocolate Macaroon Cookies,  
Chocolate Chip Cherry Walnut,  
Pecan Shortbread, Oatmeal Raisin,  
Sugar Cookie and Chef's Choice  
\$2.25 per person

### Cupcakes

Carrot Cake with Cream Cheese Frosting  
Red Velvet with Vanilla Frosting  
Banana-Walnut with Cinnamon-Rum Frosting  
Chocolate with Coconut Frosting  
\$28.00 per dozen, per flavor

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## VALUE BOXED LUNCHES

\$10.95 Per Person / Minimum Order – 10  
Minimum 3 of Any One Sandwich • No Substitutions Please

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Served in Boxes, Each Lunch Includes Mayo & Mustard  
on the Side, Pasta Salad and a Chocolate Chip Cookie

### Choose From:

**Egg Salad on Croissant • Ham and Swiss on Baguette**  
**Chicken Salad on Wheat Baguette • Grilled Vegetable on Focaccia**  
**Turkey and Provolone on Wheat Baguette**

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## GOURMET BOXED SANDWICHES

\$12.95 Per Person / Minimum Order – 10  
Minimum 3 of Any One Sandwich • No Substitutions Please

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**Oven Roasted Turkey Breast**  
With Havarti & Cranberry Relish  
on Multi Grain Baguette, with  
Roasted Sweet Potato Salad and  
Apple Cobbler Bar

**Spicy Grilled Chicken BLT**  
With Avocado Wrapped in a Tortilla,  
with Grilled Corn and Black Bean  
Salad and Lemon Bar

**Albacore Tuna Salad**  
with Lettuce and Tomato on  
Soft Ciabatta, with Fruit Salad  
and Chocolate Chip Cookie

**Grilled Steak & Blue Cheese**  
With Caramelized Onions  
on Focaccia, with  
Horseradish Aioli Potato Salad  
and Apple Cobbler Bar

**Club Sandwich**  
With Ham, Turkey, Cheddar and  
Honey Bacon on Sourdough, with  
Potato Salad and Fudge Brownie

**Veggie Wrap**  
Roasted Garlic Hummus  
and Grilled Vegetables on a Flour  
Tortilla, with Fruit Salad and  
Chocolate Chip Cookie

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## GOURMET BOXED SALADS

\$12.95 Per Person / Minimum Order – 10  
Minimum 5 of Any One Salad • No Substitutions Please  
Add \$2.00 Per Person for Buffet Style Presentation

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**Southwest Chicken Caesar**  
Grilled Marinated Chicken over  
Crisp Romaine, Asiago Cheese,  
Black Beans, Corn, Caesar Dressing  
and Crispy Tortilla Strips,  
Served with Dinner Roll  
and Fudge Brownie

**Chopped Grilled Steak**  
Grilled Chopped Steak over Crisp  
Romaine, Caramelized Onions,  
Roasted Tomato and Blue Cheese  
Dressing, Served with Focaccia  
Wedge and Apple Cobbler Bar

**Italian Antipasto Salad**  
Crisp Greens topped with Salami,  
Provolone, Peppers, Garbanzo Beans,  
Pepperoncini, Olives, and Balsamic  
Dressing, Served with Focaccia Wedge and  
Lemon Bar

**Oriental Chicken Salad**  
Teriyaki Grilled Chicken Breast over  
Shredded Cabbage Salad with  
Ginger-Sesame Dressing and Crispy  
Wonton Strips, Served with Dinner  
Roll and Chocolate Chip Cookie

**Veggie Greek Salad**  
Crisp Greens Topped with Chopped  
Grilled Vegetables, Roasted Tomato,  
Crumbled Feta Cheese and Green  
Olives and Greek Dressing. Served with  
Dinner Roll and Fruit Salad

**Trio of Salads**  
Egg Salad, Tuna Salad and Chicken  
Salad on a Bed of Mixed Greens  
with Chopped Tomatoes,  
Cucumbers and Olives,  
Served with Dinner Roll and Chocolate  
Chip Cookie

## SANDWICH PLATTERS

Minimum Order of Ten (10) People

\$8.95 per person

### **Oven Roasted Turkey Breast**

With Havarti & Cranberry Relish  
on Multi Grain Baguette

### **Grilled Steak & Blue Cheese**

With Caramelized Onions  
on Focaccia

### **Spicy Grilled Chicken BLT**

With Avocado  
Wrapped in a Tortilla

### **Club Sandwich**

With Ham, Turkey, Cheddar and  
Honey Bacon on Sourdough

### **Albacore Tuna Salad**

With Lettuce and Tomato  
on Soft Ciabatta

### **Veggie Wrap**

Roasted Garlic Hummus & Grilled  
Vegetables on a Flour Tortilla

All Sandwiches Can Be Served as Wraps

## SIDES

Minimum Order of Ten (10) People

\$2.95 per person

### **Pasta Pesto Primavera**

Penne Pasta, Julienne Vegetables  
and Parmesan Cheese, tossed  
in a Light Pesto Dressing

### **Antipasta Pasta Salad**

Penne Pasta, Fresh Mozzarella,  
Red Peppers, Tomatoes, Basil,  
Pepperoncini and Olives  
in Lemon Herb Vinaigrette

### **Red Skin Potato Salad**

Red Bliss Potatoes with Fresh Dill,  
Scallion and Dijon

### **Southwest Orecchiette Salad**

Roasted Corn, Green Chilis,  
Peppers, Green Onions, and Black  
Beans in Cilantro Pesto Dressing

### **Roasted Sweet Potato Salad**

With Dried Cranberries  
and Pecans tossed in  
Chipotle Chive Dressing

### **Fruit Salad**

Seasonal Fruit and Berries

**Assorted Potato Chips \$1.25 / Bag**

**Chips & Salsa \$2.55 / Person**

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## SALADS

Minimum Order of Ten (10) People  
\$3.95 per person

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### **Asian Napa Cabbage Salad**

Topped with Wonton Crisps  
and Almonds with  
Soy-Ginger Vinaigrette

### **Baby Spinach Salad**

Orange Segments, Goat Cheese,  
and Spiced Pecans with Toasted  
Cumin Vinaigrette

### **Fiesta Salad**

Cheddar Cheese, Black Beans  
and Tomatoes with  
Chipotle Lime Dressing

### **Red Grapes & Brie Salad**

Tossed with Mixed Greens  
and Candied Walnuts with  
Honey Dijon Vinaigrette

### **Antipasto Salad**

Chopped Romaine, Salami, Peppers,  
Olives, Artichokes and Provolone  
Cheese with Balsamic Dressing

### **Mixed Green Salad**

Tomatoes, Cucumbers and Carrots  
with Italian Vinaigrette

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## HOT LUNCHES OR DINNERS

Minimum Order of Ten (10) People

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### **Mac & Cheese**

Green Chili and Chicken Macaroni with Cheddar Cheese Sauce,  
Served with Garden Salad with Ranch Dressing and Bread Sticks  
\$9.95 per person

### **Orecchiette Alfredo**

Al Dente Cooked Pasta Tossed with Tender Chicken and Broccoli in a Creamy Parmesan  
Sauce, Served with Caesar Salad and Bread Sticks  
\$10.95 per person

### **Southwest Chicken Pasta**

Penne Pasta with Chipotle Chicken, Spinach, Bell Peppers and Cilantro. Tossed in a  
Tequila-Lime Sauce, Served with Caesar Salad and Bread Sticks  
\$10.95 per person

### **BBQ Chicken Sandwiches**

Shredded Chicken Smothered in Tangy BBQ Sauce Ready to be Piled High on Soft Buns,  
Served with Potato Salad and Cole Slaw  
\$11.95 per person

### **Homemade Lasagna**

Tender Pasta Layered with Marinara, Creamy White Sauce, Italian Sausage and Three  
Cheeses, Served with Italian Salad and Garlic Bread  
\$11.95 per person

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## HOT LUNCHEES OR DINNERS CONTINUED

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### **Beef Tacos**

Southwest Ground Beef, Soft Flour Tortillas, Shredded Cheese, Tomato, Lettuce, Sour Cream, Served with Chips & Salsa and Fiesta Salad

\$11.95 per person

### **Slow-Roasted Meatloaf**

Ground Pork and Beef Topped with Mushroom Gravy, Served with Buttery Mashed Potatoes, Green Salad with Ranch Dressing and Dinner Rolls

\$11.95 per person

### **Eggplant Parmesan**

Breaded Eggplant Topped with Fresh Mozzarella and Homemade Marinara Sauce, Served with Pasta Alfredo, Italian Salad and Rosemary Focaccia

\$12.95 per person

### **Roasted Pork Enchiladas**

Tender Pork, Shredded Jack and Green Chilis with Homemade Enchilada Sauce, Served with Cilantro-Lime Rice, Chips & Salsa and Fiesta Salad

\$12.95 per person

### **Chicken or Beef Fajitas**

Marinated Grilled Chicken **OR** Beef, Bell Peppers, Red Onions, Tortillas and Sour Cream, Served with Chips & Salsa and Fiesta Salad

\$12.95 per person

### **Roasted Pork Loin**

Served with Rosemary-Garlic Roasted Potatoes and Homemade Apple Sauce, Green Salad and Herbed Biscuits with Honey Butter

\$12.95 per person

### **Chicken Saltimbocca**

Grilled Chicken Cutlets with Crispy Pancetta and Sage, Served with Rice and Roasted Vegetables, Garden Salad and Bread Basket

\$12.95 per person

### **Chicken Parmesan**

Breaded Chicken Breast Topped with Fresh Mozzarella & Marinara Sauce, Served with Penne Pesto Primavera, Italian Salad and Focaccia

\$13.95 per person

### **Braised Beef Short Ribs**

Served with Roasted Garlic Mashed Potatoes, Green Beans, Garden Salad with Blue Cheese Dressing and Dinner Rolls with Butter

\$13.95 per person

### **Grilled Filet of Salmon**

Served with Lemon-Lavender Sauce, Jasmine Rice, Steamed Broccoli, and Spinach Salad with Citrus Dressing

\$13.95 per person

## COLD APPETIZERS

### Lemon-Parmesan Chicken Skewers

Served with Roasted Garlic Dip  
\$21.25 per dozen

### Grilled Beef Tenderloin Skewers

Served with Blue Cheese & Chive Aioli  
\$27.95 per dozen

### Shrimp Cocktail

Served with Lemon Wedges &  
Horseradish Cocktail Sauce  
\$32.50 per dozen

### Fresh Fruit Kebabs

with Mint Syrup  
\$36.95 per dozen

### Mini Avocado BLT

Honey Smoked Bacon,  
Locally Grown Tomatoes,  
Fresh Avocado and Crisp Lettuce  
Served on Focaccia  
\$25.75 per dozen

### Beef Tenderloin Platter

Served with Horseradish Aioli,  
Gourmet Mustard,  
Caramelized Onions,  
Dinner Rolls and Butter  
\$140.95 Serves 12

### Baked Brie en Croûte

Filled with Apricot Preserves  
Served with Crackers and Lavosh  
\$62.95 Serves 30

### Sliced Fruit Platter

with Caramel Dip  
\$62.95 Serves 20

### Creamy Artichoke & Spinach Dip

Served with Garlic Croutons  
\$36.95 Serves 20

### Mediterranean Antipasto Platter

Cured Meats, Cheeses, Grilled  
Vegetables, Marinated Peppers,  
Artichokes and Olives Served with  
Dinner Rolls and Butter  
\$96.25 Serves 20

### Tomato-Mozzarella Platter

Fresh Basil, Locally Made Balsamic and  
Olive Oil  
\$54.95 Serves 20

### Cheese Display

Served with Fresh and Dried Fruits,  
Crackers, Lavosh and Croutons  
\$5.50 per person

### Bruschetta

Assorted Grilled Breads Served with  
Garlic Hummus, Chopped Tomato Basil  
and Green Olive Tapenade  
\$4.50 per person

### Crudité

Fresh Vegetables Served with  
Roasted Garlic Hummus  
and Marinated Olives  
\$4.50 per person

## HOT APPETIZERS

Priced Per Dozen • Pre-Cooked with Reheating Instructions

**Coconut Shrimp**  
with Sweet & Spicy Chili Aioli  
\$25.75 per dozen

**Homemade Pigs in a Blanket**  
with Whole Grain Mustard  
\$23.50 per dozen

**Southwest Crab Cakes**  
with Chipotle Aioli  
\$25.75 per dozen

**Miso Glazed Salmon Skewers**  
with Lemongrass-Wasabi Aioli  
\$25.75 per dozen

**Chorizo & Goat Cheese Stuffed  
Mushrooms**  
\$21.25 per dozen

**Mini Quiche Lorraine**  
with Chive Crème Fraiche  
\$23.50 per dozen

**Southwest Chicken Empanadas**  
with Roasted Tomato Salsa  
\$23.50 per dozen

**Curry Vegetable Samosas**  
with Mango Chutney  
\$25.75 per dozen

**Mini Brie en Croûte**  
Topped with Poached Pears,  
Honey & Pistachios  
\$21.25 per dozen

**Mini Panini**  
with Prosciutto, Roasted Pepper,  
Fontina and Basil  
\$25.75 per dozen

## CREATE A LASTING IMPRESSION FOR YOUR VIP GUESTS, ASSOCIATES OR EMPLOYEES

### Environmentally Friendly Disposables

Certified biodegradable and compostable plates, utensils, napkins and cups  
\$1.25 per person

### Loose Flowers & Greens

\$20.00

### Floral Centerpieces

\$40.00 & Up

### Ceramic & Glass Serving Pieces

\$25.00/Event

### Linens

Available in Many Colors & Sizes

\$10.00 & Up