

Santa Barbara

CATERING COMPANY

Hors d'oeuvres Reception – Sample Menu One

*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 Warm

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 Beets

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 Chilies, Fennel and Tomato

Served in a Martini Glass

Trio of Mini Desserts

*Moist and delicious, these petite bites of gourmet cakes are displayed with mini pipettes filled
with a perfectly paired shot of liqueur to exquisitely compliment the flavor of the cake*

Molten Chocolate Cake

Served with a Baileys Pipette

Almond Financier Cake

Served with an Amaretto Pipette

Lemon Poppy Seed Cake

Served with a Limoncello Pipette