

Santa Barbara

CATERING COMPANY

Hors d'oeuvres Reception – Sample Menu Two

Local Vegetable Station

Local Fresh and Grilled Vegetables

Served with a Local Goat Cheese Dip, Roasted Garlic Hummus, Marinated Locally-Grown Olives and Peppers, & Housemade Lavosh

Surf & Turf Station

Tableside-Torched Beef Tenderloin

Accented with Micro Greens
Topped with a Tasty Grilled Jumbo Garlic Shrimp and Chipotle Chimichurri

Off the Grill Station

Coffee and Black Pepper Strip Loin Steak

Served over Garlic Mashed Potatoes topped with
Local Four Peaks Brewery Kilt Lifter Reduction & Point Reyes Blue Cheese

Soup & Salad Station

- ~Local Butternut Squash Bisque topped with Pumpkin Spice Crème Fraîche
- ~Curried Cauliflower Soup with Blue Cheese Shortbread
- ~Lobster Bisque with a Chilled Lobster Skewer
- ~Apple, Arugula and Blue Cheese Salad with Aged Balsamic
- ~One Windmill Tomato Salad Drizzled with Aged Sherry Vinegar and Finished with Basil

Pasta Action Station

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

Spaghetti Carbonara

Pasta Tossed with Organic Eggs, Crispy Pancetta, & Aged Fontina

Creamy Roasted Beet Gnocchi

With Shaved Pecorino and Topped with “Baby Bulls Blood” Micro Greens

Sweet Potato Gnocchi

With Local Goat Cheese & Basil

Dessert!

Rosemary Crème Brule with Pistachio Biscotti

Prickly-Pear “Foam” with Fresh Mango

Assorted Mini Cupcakes and Cheesecake “Shooters”

Coffee & Sweets Station

Gourmet Organic Coffee Station

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

Gourmet Truffles & Sweets

White Chocolate-Pumpkin Spice Truffles, Fresh Ginger Green Tea Truffles, Macadamia-Crusted
Grand Marnier
Truffles, & Home-made Mini Caramel, Vanilla & Hazelnut Lollipops