

# Santa Barbara

CATERING COMPANY

## Menu One

### Italian Cheese Display

Clusters of Grapes, Figs, Strawberries and Dried Fruits  
Artistically presented with an assortment of Cheeses to include Aged Provolone,  
Gorgonzola Cheese, Fresh Marinated Baby Mozzarella and Asiago Cheese  
Served with Rustic Breads, Lavosh and Black Pepper-Grissini

### Trio of Breads and Spreads

~Artichoke Tapenade, Roasted Peppers, Lemon and Rosemary  
~Vine Ripened Tomato and Fresh Basil with Local Olive Oil  
~Creamy Goat Cheese Puree with Roasted Garlic and Fresh Herbs  
Served with an assortment of Lavosh Flatbread, Grilled Rustic Bread and Garlic Croutons

### Chef Action Station

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

### Zinfandel Braised Beef Short Ribs

Presented atop Mashed Potatoes with Oven Roasted Shallots  
Presented in a Cosmo Glass

### Grilled Scallop

Served over a Local Citrus Salad with Tangerines, Tangelos, Oranges,  
Grapefruit and Blood Oranges with Baby Arugula & Shaved Fennel

### Butternut Squash Tortelloni

Homemade Oversized Tortelloni Filled with Roasted Butternut Squash,  
Sage, and Mascarpone Cheese served with a Hazelnut-Brown Butter Sauce

### Tomato Salad

Golden, Green, and Red Heirloom Tomatoes  
Layered with Local Feta Cheese, Basil, and Aged Balsamic

### Grilled Vegetable Platter

Lemon-Basil Marinated Asparagus, Peppers, Eggplant and other Seasonal Vegetables  
Served with Marinated, Locally-Grown Olives

### Bananas Foster

Cinnamon & Rum Flambéed Bananas poured over Vanilla Bean Ice Cream  
Topped With Homemade Whipped Cream and Sugared Pecans

### Gourmet Organic Coffee Station

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