

Santa Barbara

CATERING COMPANY

Menu Two

This creative menu features an amazing variety of mouth-watering hand passed hors d'oeuvres and food stations that your guests won't forget!

Hors d'oeuvres Reception

Featuring an over-sized plexiglass passing tray holding dozens of delicious hors d'oeuvres, lowered down by two servers for your guests to select a savory bite.

Wow!

Hand Passed Hors d'oeuvres

Pan Seared Baby New Zealand Lamb Chops

Presented with Smoked Paprika Aioli

Luxurious Mini Hand Towels

A luxurious treat to follow the lamb chops...

A server will pour Hot Water on a Mini Towel – watch the towel expand before your eyes!

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 Arancine

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

Fresh Ingredients. Natural Flavors. Delicious Results!

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