



1090 West Fifth Street • Tempe, AZ 85281
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Santa Barbara Catering would be delighted to cater this event for you. We are confident that we will do an exceptional job and exceed our reputation for excellent service and exquisite cuisine. Our renowned Chef uses only the freshest ingredients with the highest standards of quality and preparation. Our experienced staff will ensure that your very special occasion is executed with the utmost of ease, professionalism and attention to detail. Any menu can be customized to your taste and preference.

Pre-Dinner Stationary Hors d'oeuvres

Exquisite Fruit and Cheese Display

Clusters of Grapes, Mission Figs, Dates, Sun-dried Pears and Apples, artistically presented with an Assortment of Cheeses that may include Havarti, Saga Blue, Montrachet with Herbs, and Aged Cheddar accompanied by Lavosh, Garlic Toast Rounds and Gourmet Crackers.
\$6.25 per person

Mediterranean Breads & Spreads

Sherried Wild Mushrooms with Pine Nuts, Goat Cheese & Tarragon, Grilled Vegetable "Tapenade" Blue Cheese and Snipped Herbs, Oven Roasted Eggplant Caviar with Peppers, Toasted Pine Nuts and Basil Pesto, all to be served with an assortment of Lavosh, Flatbread, Grilled Rustic Bread and Garlic Croutons
\$4.25 per person

Fondue Station

~ Dungeness Crab and Cheddar Fondue with Kiltlifter Ale and Grilled Andouille Sausage
~ Aged Jack Cheese Fondue with Smoked Paprika, Chilies and Diced Tomatoes
~ Roquefort Cheese Fondue with Red Grapes, Caramelized Shallots and Tarragon
Served with Baked Tortilla Rusks, Pita Crisps, Grilled Rustic Breads, Green Apples and Pears
\$6.95 per person

Pre-Dinner Hand Passed Hors d'oeuvres

Choose one from each column for \$8.95 per guest

Lemon Parmesan Chicken Skewers

Dusted with Herbed Bread Crumbs and Fresh Lemon served with Roasted Garlic Dipping Sauce

Wild Mushroom Tartlets

Served With Crème Fraiche and Tarragon

Mini Brie En Croûte

Baked Brie wrapped in a Pastry Shell topped with Honey Glazed Pecans

Chicken, Goat Cheese and Vegetable Quesadilla

Served with Chive Dipping Sauce

Southwest Crab Cakes

Blend of Fresh Crabmeat and Southwest Spices Served with Chipotle Lime Aioli

Pizzette

With Gorgonzola, Caramelized Onion, Pear and Arugula Pesto

Crispy Risotto Cakes

Slow-Cooked Arborio Rice seasoned with Herbs and Reggiano Cheese Topped with Sautéed Wild Mushrooms

Tenderloin Crostini

Herbed Beef, Arugula, Gorgonzola and Caramelized Onions served on Garlic Crostini

Chicken and Goat Cheese Wonton Empanadas

Served with Roasted Tomato Sauce

Prosciutto Wrapped Asparagus

Served with Hazelnut Pesto

Mini Croque Monsieurs

Caramelized Pear, Ham and Camembert Cheese

Cedar Plank Salmon

Served on Peppered Shortbread with Tarragon Cream Cheese

Petite Beef Wellington

Wild Mushroom Duxelles and Tarragon

Petite Asparagus and Goat Cheese Tarts

Asparagus and Goat Cheese in a Flaky Pastry Shell

Mini "Panini"

Served on a Baguette with Prosciutto, Soprasatta and Fontina Cheese

Cornmeal Crusted Oysters

Served with Tasso Cream

Goat Cheese Dried Fig Honey Tarts

A unique combination finished with a touch of Rosemary

Edible "Porcelain" Spoons

Served with Spicy Tuna Tartar

Blue Corn Pancake

Topped with Tequila Smoked Salmon, Caviar, Capers, Red Onions and Cilantro Crème Fraiche

Pan Seared Baby New Zealand Lamb Chops

With Dijon, Hazelnut and Rosemary

Prosciutto Wrapped Grilled Shrimp

Served with Hazelnut Pesto

Pan-Seared Sea Scallop

Wrapped in Crispy Italian Pancetta with Melted Leeks Served on Cocktail Forks

Mini Angus Burger

Served on Seeded Brioché with Balsamic Onions, Roquefort Cheese and Arugula

Coconut Shrimp

Beer Battered Coconut Shrimp Satays served with Honey Chipotle Sauce

Surf & Turf Forks

Butter Poached Shrimp and Peppered Beef Tenderloin Served on a Cocktail Fork with Bearnaise Sauce

Heavy Hors d'oeuvres and Dinner Menus will be displayed on tiered risers with brilliant loose flowers and lush greenery illuminated by the soft flickering of votive candles.

Heavy Hors d'oeuvres Menus

Delightful Stations

\$49.95 per person

Exquisite Fruit and Cheese Display

Clusters of Grapes, Mission Figs, Apricots, Sun-dried Pears and Apples, artistically presented with an Assortment of Cheeses which may include Havarti, Gorgonzola, Montrachet with Herbs, and Aged Cheddar Accompanied by Lahvosh, Garlic Toast Rounds and Gourmet Crackers

Gourmet Quesadilla Station

~Chipotle Chicken with Cojita Cheese and Roasted Poblano
~Brie, Green Apple and Toasted Walnut
~Grilled Vegetables with Goat Cheese, and Cilantro
All served with Raspberry, Roasted Tomato and Avocado-Tomatillo Salsa

Pasta Action Station

Orecchiette Pasta

Served with Minted Pea and Parmesan Pesto

Penne Pasta

Sautéed with Cherry Tomatoes, Garlic, Fresh Mozzarella and Basil

Farfelle Pasta

Served with Sun-dried Tomatoes, Pine Nuts and Olives in a Creamy Goat Cheese Sauce

Touch of Tuscany

\$45.95 per person

Wild Mushroom Orecchiette

"Little Ears" of Pasta with Wild Mushrooms, Sage, Brown Butter and Parmesan

Bruschetta Trio

Olive Oil Brushed Grilled Rustic Breads served with Roasted Eggplant Caponata, Tuscan White Bean Hummus and Olive Tapenade

Hazelnut Pesto Fondue

A Creamy blend of Fontina, Parmesan and Gorgonzola Cheeses served with Olive Oil Brushed Grilled Rustic Bread

Bocconcini Salad

Vine Ripened Tomatoes and Buffalo Mozzarella drizzled with Extra Virgin Olive Oil, Cracked Pepper and Fresh Basil

Flank Steak Satays

Rosemary-Garlic scented Flank Steak served with a Creamy Gorgonzola Sauce

Stuffed Mushrooms

Crispy Prosciutto, Sage and Parmesan Cheese

Dinner Buffet Menus

Farm Feast

\$45.95 per person

Raspberry Salad

Petite Lettuces, Fresh Raspberries and Crystallized Walnuts Tossed in a Raspberry Vinaigrette

Pan Roasted Chicken Breast

Lemon and Thyme Roasted Chicken Breast, Wild Mushrooms and Aromatic Herb Jus

Whipped Yukon Gold Potatoes

With Roasted Garlic and Herbs

Sautéed Vegetables

An Assortment of Seasonal Vegetables with Roasted Shallots and White Wine

Bread Basket

An Assortment of Freshly Baked Rustic Breads Served with Flavored Butter

Southwest Flair

\$49.95 per person

Baby Spinach Salad

Cumin, Toasted Pecans, Avocado, Oven Cured Tomatoes Served with Chayote-Sherry Vinaigrette

Chimichurri Grilled Tri-Tip Steak

Roasted Garlic, Ancho Chili and Cilantro-Chimichurri Sauce

Stuffed Chicken Breast

Goat Cheese and Green Chile Stuffed Chicken Breast Served with a Charred Tomato Vinaigrette

Chipotle Whipped Potatoes

Yukon Gold Potatoes Whipped with Chipotle Peppers

Tequila Glazed Vegetables

A Selection of Seasonal Vegetables with Roasted Garlic, Cilantro, and Splashed with Tequila

Green Chili and Cheddar Cornbread Muffins

Served with Honey Butter

Dinner Buffet Menus (continued)

Garden Table

\$55.95 per person

Petite Arugula and Endive Salad

Petite Arugula and Belgium Endive, Shaved Apple, Roasted Walnuts and Gorgonzola Cheese Tossed with a Port Wine Vinaigrette

Basiled Chicken Breast Paillard

Pan Seared Chicken Breast, Tomatoes and Roasted Garlic Served with a Lemon-Basil Buerre Blanc

Peppered New York Strip Steak

Three Peppercorn Crusted Medallions of Beef Served with a Wild Mushroom Zinfandel Reduction and Horseradish Crème Fraîche

Creamy Gruyere Potatoes

Layers of Yukon Gold Potatoes, Gruyere Cheese and Caramelized Shallots With an Herb-Panko Crust

Green Beans Almandine

Sautéed with Garlic, Toasted Almonds, Roasted Peppers and White Wine

Bread Basket

An Assortment of Freshly Baked Rustic Breads Served with Flavored Butter

All That is Delicious

\$54.95 per person

Farmers Market Salad

Garden Greens, Red Grapes, Oranges and Almonds Served with Champagne Vinaigrette

Spinach and Fontina Chicken

Sautéed Spinach and Italian Fontina Cheese-stuffed Chicken Breast Served with a Wild Mushroom Madeira Glaze

Rosemary Scented Grilled Salmon

Served with Frizzled Leeks and Lemon-Chive Buerre Blanc

Creamy Parmesan Potatoes

Layers of Thinly Sliced Russet Potatoes, Reggiano Parmesan, Caramelized Onions and Thyme, Baked until Golden Brown

Roasted Garden Vegetables

Peppers, Squash, Asparagus and Other Seasonal Vegetables Oven Roasted with Garlic, Olive Oil and Fresh Herbs

Bread Basket

A Bountiful Selection of Homemade Focaccia and Country Breads Served with Flavored Butter

Savory Feast

\$46.95 per person

Hearts of Romaine Salad

Crisp Romaine and Parmesan Crisps Tossed Tableside with Classic Caesar Dressing, Topped with Fresh Grated Asiago and Focaccia Croutons

Hazelnut Pesto Fondue

A Creamy Blend of Fontina, Parmesan and Gorgonzola Cheeses Served with Hazelnut Pesto and Garlic Toast Rounds

Fresh Crudités Display

A Beautiful Arrangement of Farm Fresh Vegetables Served with a Creamy Sun Dried Tomato Dipping Sauce

Chicken Saltimbocca

Pan Seared Chicken Breast with Prosciutto di Parma, Sage and White Wine Butter Sauce

Bread Basket

An Assortment of Freshly Baked Rustic Breads Served with Flavored Butter

Elegant Affair

\$48.95 per person

Italian Market Salad

Petite Garden Lettuces with Vine-Ripened Tomatoes, Cucumbers, Shaved Red Onion and Asiago Tossed in Balsamic Herb Vinaigrette

Orecchiette Pasta

"Little Ears" of Pasta with Sun Dried Tomatoes, Pancetta and a Creamy Goat Cheese Sauce

Rosemary Lemon Chicken Breast

Oven Roasted Chicken Breast Topped with a Rosemary Panko Crust Finished with an Herb Butter Sauce

Garden Vegetables

An Assortment of Seasonal Vegetables with Roasted Garlic and Fresh Herbs

Fresh Fruit Display

Seasons Freshest Melons and Berries Drizzled with Fresh Mint Syrup

Bread Basket

An Assortment of Freshly Baked Rustic Breads Served with Flavored Butter

Plated Dinner Menus

CHOICE OF ONE (1) ENTRÉE

Grilled Tenderloin of Beef

Served with Wild Mushroom Ragout
and Horseradish Creme Fraiche
\$73.95 per person

Grilled Maple Glazed Salmon

Served with Sweet Potato Risotto,
Wilted Spinach and Sage-Buerre Rouge
\$65.95 per person

Fontina and Spinach Stuffed Chicken Breast

Served with Herb Whipped Yukon Gold Potatoes,
Grilled Asparagus and Wild Mushroom Madeira Sauce
\$65.95 per person

Open Ravioli

Herbed Pasta Sheets layered with
Whipped Ricotta Cheese and Baby Vegetables
\$65.95 per person

New York Strip

Served with a Forest Mushroom Cabernet Sauce
\$66.95 per person

(OPTION: \$4.50 ADDITIONAL WITH CHOICE OF TWO ENTRÉES)

ENTRÉES INCLUDE CHOICE OF ONE (1) SALAD AND BREAD

Petite Greens

Served with Crystallized Pecans, Fresh Raspberries,
Goat Cheese Croutons and Raspberry Vinaigrette

Romaine Heart Leaves

Served with Tapenade, Roasted Red Peppers, Pecorino,
Romano, and Bruschetta

Tuscan Salad

Served with Asiago Cheese, Tomatoes, Parmesan Croutons
and Balsamic Herb Vinaigrette

Petite Arugula Salad

Served with Shaved Apple, Toasted Pecans, Warm Roquefort
and Caramelized Onion Tart with Port Wine Vinaigrette

Bread Basket

An Assortment of Freshly Baked Rustic Breads
Served with a Selection of Flavored Butter

Prices based on a minimum of 75 guests.

THE MENU PRICES INCLUDE:

Appropriate china, flatware, linen napkins and glassware; Service Staff for up to a 6 hour event;
Coffee and Water Service; Flowers, greens, and votives for buffet tables.

PRICES DO NOT INCLUDE:

Guest seating tables, chairs, and linens, buffet tables and linens, glassware for the bar,
15% service charge and sales tax.

Disposable Option:

High quality clear plastic plates and flatware; paper napkins – deduct \$2.00 per person from menu price.

Dessert Options

Petite European Pastries Station

Chocolate and Coffee Éclairs, Linzer Torte,
Lemon Curd Tarts with Fresh Fruit,
Chocolate Hazelnut Torte,
Tiramisu Cups, Assorted Sweets
\$4.75 per person

Gourmet Dessert Station

Hazelnut Truffles, Mini Crème Brûlée,
Chocolate Dipped Strawberries, Gingered Truffle Torte,
Orange Fennel Cookies, Assorted Sweets
\$6.25 per person

Gourmet Dessert Minis

Valhrona Chocolate Truffle Tarts
with Candied Ginger and Fresh Raspberries
Pistachio Dipped Orange Blossom Honey Madeleines
Ricotta Tarts with Orange, Tart Cherry and
Almond Biscotti Crust
Orange Crème Brûlée Tarts
\$6.25 per person

Wedding Cake

Choose from a variety of
Beautiful Wedding Cake Styles and Flavors
\$3.50 per person
(price includes cutting and serving)

Chocolate Fountain

Could you imagine anything better?
A Large Fountain overflowing with White,
Milk, or Dark Chocolate Offered with Pound Cake,
Marshmallows, Rice Crispy Treats,
Pretzel Sticks and Strawberries
\$7.50 per person (100 guest minimum)

Cappuccino Station

Italian Coffees prepared to order with
a Selection of Flavored Syrups, Shaved Chocolate,
Fresh Whipped Cream, Cinnamon, Nutmeg
and Petite Biscotti
\$4.00 per person (125 guest minimum)

Decorative Options

Centerpieces for Buffet

A beautiful centerpiece for your buffet to coordinate with your color scheme.
\$75.00 per centerpiece

Centerpieces for Guest Seating

Your choice of the following for 55.00 per centerpiece:

Trio of Wax Vessels

A Trio of Wax Vessels, available in a variety of colors, shapes, and sizes. One vessel filled with an assortment of flowers to match your color scheme, and two vessels with a votive candle inside to create a beautiful glow.

Trio of Dark Wood Carved Pillar Candelabras

One with an arrangement to compliment your color scheme, two with ivory pillar candles.

Floral Centerpiece

An artistic bouquet of colorful assorted flowers in a clear glass vase to compliment your color scheme.

Votive Candles for Guest Seating

Three votives per table for \$2.75

Rental Options

Dance floor • Upgraded Linens • Upgraded Chairs • Lighted Tree Package • Heaters • Tents

Santa Barbara Catering can provide wide variety of entertainment for your event ranging from a Classical Orchestra to a Jazz Band, DJ, Fortune Tellers, Astronomers, Western Entertainment, etc.

Please consult your event coordinator for pricing.

Alcohol & Bar Packages

We will gladly make arrangements for alcohol to be delivered to your event location.
A separate check made payable to Cork-N-Bottle is required upon delivery of alcohol.
Please include 20% service charge and 8.1% sales tax when computing totals.

Bar Set-Up

Bar and 6 ft. Back Bar Table with Black Linen.
\$105.00

Bartender

A licensed bartender to serve beverages. Based on a five hour event. Includes set-up and break-down time.
\$221.00

Ice and Icing Bins

Client provides all Beverages.
SBCC will provide bins to ice Beer & Wine.
Linens to wrap bins available in black and white.
\$1.50 per person

Beer and Wine Support Bar

Client provides Beer and Wine.
SBCC will provide Soft Drinks,
Bottled Water, Ice and Icing Bins
\$3.50 per person

Full Support Bar

Client provides Alcohol.
SBCC will provide Juices, Soft Drinks, Bottled and Sparkling Water,
Bar Mixers, Ice and Icing Bins
\$4.50 per person

Wine Pour with Dinner

Columbia Crest Chardonnay and Two Vines Merlot
\$5.55 per person

Champagne Toast

Toast with a Glass of Veuve De Vernay
\$4.00 per glass

Premium Champagne Toast

Toast with a Glass of Domaine St. Michelle
\$7.50 per glass

Basic Beer and Wine

Columbia Crest Chardonnay, Two Vines Merlot, Beringer White Zinfandel, Budweiser, Bud Light, Miller Light, Soft Drinks, Bottled Water, Limes, Ice and Icing Bins
\$11.95 per person

Premium Beer and Wine

Geyser Peak Chardonnay, Beringer White Zinfandel, Pepperwood Grove Merlot, Heineken, Corona, Bud Light, Bud, Soft Drinks, Bottled Water, Limes, Ice and Icing Bins
\$13.95 per person

Full Open Bar – House Brand

Smirnoff Vodka, Ten High, Seagrams Gin, Cuervo Gold, Bacardi Rum, J & B, Columbia Crest Chardonnay, Two Vines Merlot, Beringer White Zinfandel, Budweiser, Bud Light, Coors Light, Soft Drinks, Bottled Water, Ice and Icing Bins, Mixers and Bar Fruit
\$16.50 per person

Full Open Bar – Premium

Absolut, Jack Daniels, Tanqueray, Cuervo Gold 1800, Meyers Rum, Johnny Walker, Geyser Peak Chardonnay, Beringer White Zinfandel, Pepperwood Grove Merlot, Heineken, Corona, Bud Light, Bud, Soft Drinks, Bottled Water, Ice and Icing Bins, Mixers and Bar Fruit
\$18.50 per person

Upgraded selections can be arranged through your event coordinator. Prices listed are for 1 hosted bar for 5 hours.
Each additional bar set up is \$150.00.