



## **Farm to Table Dinner Buffet**

### **Select (1) Salad**

Romaine Leaves, Shaved Parmesan, Ciabatta Croutons, Caesar Dressing

Mixed Greens, Cucumber, Tomato, Shaved Asiago, Balsamic Dressing

Field Greens, Raspberries, Goat Cheese, Candied Pecans, Raspberry Vinaigrette

### **Select (2) Entrées**

Spinach & Fontina Stuffed Chicken Breast with Wild Mushroom Marsala Sauce

Grilled Chicken, Fried Capers, Lemon Butter Sauce

Balsamic Chicken Stuffed with Mozzarella, Wrapped in Prosciutto with Herbed Jus

Local Beer Braised Short Ribs, Slow Cooked to Melt in Your Mouth

Pan Seared Strip Steak Loin in a Kilt Lifter Reduction

Grilled Tri-Tip, Served with Balsamic Onions & Red Wine Jus

Tender Filets of Pan Fried Cod, Draped with Mustard Cream Sauce & Fresh Herbs

Fresh Roasted Salmon, Grilled Lemon, Lemon Butter Sauce & Fresh Parsley

Caprese Pasta with Campari Tomatoes, Basil, Mozzarella & Balsamic Butter Sauce

SANTA   
BARBARA  
*catering*

**Sides**

**Select (1) Vegetable Side Dish**

Sautéed Seasonal Vegetables  
Colorful & Delicious, with Olive Oil & Sea Salt

Green Bean Almandine

Sautéed Zucchini with Buttered Bread Crumbs

Sautéed Rainbow Chard, Colorful & Fresh

**Select (1) Potato Side Dish**

Creamy Whipped Potatoes with Butter, Sea Salt & Garlic

Buttery Mashed Sweet Potatoes

Chipotle Mash

Roasted Red Potato Wedges with Rosemary, Olive Oil & Sea Salt

All Sides Served with Fresh Rolls & Herbed Butter