

SIMPLE ELEGANCE DINNER BUFFET

Salad (Choice of One)

CLASSIC CAESAR SALAD — Crisp Chopped Romaine, Shredded Parmesan, Shaved Red Onion, Herbed Croutons and Creamy Caesar Dressing

FROM THE GARDEN SALAD — Baby Spring Mix, Tomatoes, Cucumbers, Shaved Carrots, Onions, Housemade Balsamic Dressing

ARIZONA KALE SALAD — Chopped Kale, Toasted Pecan Pieces, Shaved Parmesan, Dried Fruits, Lemon Vinaigrette

Entrée

GRILLED LEMON CHICKEN — Made from scratch with Crispy Capers, Lemon and Thyme Bouquets and Seasonal Citrus Butter Sauce

Pairings (Choice of Two)

Roasted Garlic and Sour Cream Mashed Potatoes

Savory Polenta with Herbed Ricotta

Creamy Cheddar and Onion Grits

Beautiful Array of Seasonal Roasted Farm Vegetables

Sautéed Green Beans with Shallots, White Wine and Garlic

Complete the Plate

Freshly Baked Dinner Rolls with Whipped Butter



SEASONAL INDULGENCE DINNER BUFFET

To Start

FROM THE GARDEN SALAD — Baby Spring Mix, Tomatoes, Cucumbers, Shaved Carrots, Onions, Housemade Balsamic Dressing

To Fill

Guests to Enjoy Dual Entrée

GRILLED LEMON CHICKEN — Made from scratch with Crispy Capers, Lemon and Thyme Bouquets and Seasonal Citrus Butter Sauce

SIGNATURE SPICY VODKA PENNE — Andouille Sausage, Colorful Bell Peppers, Onions and Pecorino in a Housemade Vodka Cream Sauce

Pairings

COLORFUL ASSORTMENT OF ROASTED SEASONAL SQUASH — Fresh and full of flavor

GOURMET WILD RICE MEDLEY — Infused with seasonal herbs and spices

Complete the Plate

Freshly Baked Dinner Rolls with Whipped Butter



GOURMET CHEF BUFFET *(Page 1 of 3)*

Salad (Choice of One)

FROM THE GARDEN SALAD — Baby Spring Mix, Tomatoes, Cucumbers, Shaved Carrots, Onions with Housemade Balsamic Dressing

ARIZONA KALE SALAD — Chopped Kale, Toasted Pecan Pieces, Dried Fruit, Parmesan with Lemon Dressing

SPINACH & POMEGRANATE SALAD — Baby Spinach, Feta, Pomegranate Seeds, Dates and Roasted Sweet Potatoes with Pomegranate Dressing

ROASTED BEET & FETA SALAD — Baby Greens, Crushed Walnuts, Feta Local with Desert Blossom Dressing

CLASSIC CAESAR SALAD — Crisp Romaine, Shaved Red Onions, Herbed Croutons, Shredded Parmesan with Creamy Caesar dressing

Entrées (Select Two)

GRILLED LEMON CHICKEN — Made from scratch with Crispy Capers, Lemon and Thyme Bouquets with Seasonal Citrus Butter Sauce

ROSEMARY CRUSTED CHICKEN BREAST — Perfectly paired with Sundried Tomatoes, Artichoke Hearts with Savory Garlic White Wine Sauce

HERB MARINATED CHICKEN BREAST — Wilted Spinach, Roasted Red Pepper Cream with Goat Cheese Crumbles

TORTILLA & PARMESAN CRUSTED CHICKEN BREAST — Smokey Ancho Cream Sauce

SIGNATURE SPICY VODKA PENNE — Andouille Sausage, Colorful Bell Peppers, Onions, Pecorino in a Housemade Vodka Cream Sauce

GARDEN FRESH ORECCHIETTE — Herb Crusted Chicken, Hand Chopped Tomatoes and Classic Basil Chiffonade with Artisan Parmesan

(Continued)



GOURMET CHEF BUFFET *(Page 2 of 3)*

Entrées (Continued)

HANDMADE MEATBALLS & PENNE — Pat's Signature Meatballs with Rich Red Wine Marinara with Fresh Basil, Shaved Parmesan, Topped with Oregano

CAPRESE PENNE — Campari Tomatoes, Chopped Basil, Fresh Mozzarella, Creamy Balsamic Butter Sauce, Topped with Pecorino

PESTO SMOTHERED ORECCHIETTE — Herbed Chicken, Sundried Tomatoes, Artichoke Hearts, Toasted Pine Nuts with Spicy Pesto Cream

ROASTED GARLIC ORECCHIETTE — Tender Sliced Beef, Roasted Broccoli, Sautéed Crimini Mushrooms with Truffle Oil and Parmesan Cream Sauce

RICOTTA STUFFED RAVIOLI — Spinach Cream, Grilled Chicken and Red Pepper Topped with Chili Flakes

PAN SEARED COD — Fresh White Wine Butter Sauce topped with sliced Local Lemon and Seasonal Herbs

CHIMICHURRI CRUSTED CORVINA — Citrus Confetti with Decadent White Wine Butter Sauce

FRESH ROASTED SALMON — Grilled Lemon, Chopped Parsley with Citrus Butter Sauce

DIJON CRUSTED PORK — Cider Rosemary Reduction

OSSO BUCCO — Crispy Seared and Roasted "Fall-off-the-Bone" Shanks with Garlic and Herb Jus

PAN SEARED PUB STEAK — Red Wine Butter Sauce

SLOW ROASTED TENDER BEEF BRISKET — Slow Cooked to Perfection

SHREDDED BEER BRAISED SHORT RIBS — Slow Roasted with Mirepoix Vegetables

(Continued)



GOURMET CHEF BUFFET *(Page 3 of 3)*

Hearty Pairing (Select One)

Roasted Garlic and Sour Cream Mashed Potatoes
Buttery Mashed Sweet Potatoes
Gourmet Wild Rice Medley
Ricotta and Parmesan Risotto with Citrus and Chives
Creamy Cheddar and Onion Grits
Savory Polenta with Herbed Ricotta
Smoked Gouda Smashed Yukon Gold Potatoes
Italian Roasted Red Skin Potatoes with Pesto Aioli

Seasonal Vegetable (Select One)

Colorful Assortment of Seasonal Squash
Beautiful Array of Seasonal Farm Vegetables
Sautéed Green Beans with Shallots, White Wine and Garlic

Complete the Plate

Freshly Baked Dinner Rolls with Whipped Butter

THE STEAKHOUSE ADDITION

Add any of the following for an additional cost.

NY Strip Steak
Seabass
Short Rib Steaks
Steak Tenderloin

Santa Barbara Catering Company • 480.921.3150 • santabarbaracatering.com • events@santabarbaracatering.com
Menus based on a 3-hour event and a minimum of 100 guests. Prices subject to change without notice. No substitutions.
Production fee and sales tax are not included in menu pricing.

