



"Artisan Plates" Plated Meals

Tasting Table- Select (1) Appetizer Station

CHEESE BOARD

A Presentation of Favorites: Gorgonzola, Goat Cheese,
Havarti, Mild Provolone, Creamy Brie, & Cheddar Cheeses
Served with Dried Fruits, Nuts, & Red Grapes
Accompanied by Crackers, Crostinis

BREADS & SPREADS

Vine Ripened Tomatoes, Fresh Mozzarella, Basil & Cracked Pepper
Grilled Lemon Marinated Vegetable Tapenade with Toasted Pine Nuts
Tuscan White Bean Puree with Roasted Garlic & a Hint of Cayenne Pepper
Served with Crostinis & Grilled Breads

HUMMUS BAR

Roasted Garlic Hummus, Charred Red Pepper Hummus & Sweet Potato Hummus
Pita Crisps, Tortilla Chips, & Crudités
Topped with Kalamata Olives, Pine Nuts, Feta & Diced Tomato



Appetizer Upgrade Option

Replace Appetizer Station with Hand Passed Hors D'oeuvres

Select (1) Hand Passed Hors D'oeuvres from Each Section

Mozzarella, Basil and Tomato on Crostini

Creamy Goat Cheese Puree, Roasted Garlic, Herbs on Crostini

Braised Beef Short Ribs, Horseradish Cream on Crostini

Grilled Vegetable Tapenade, Blue Cheese, Snipped Herbs on Crostini

Smoked Salmon Mousse, Fried Capers, Dill on Crostini

Wild Mushroom & Parmesan Chive Arancini, Pesto Aioli

Mini Chicken Pot Pie in Espresso Cups

Beef Short Rib Risotto Cake, Tender Short Ribs, Sweet Potato Risotto, Crème Fraiche

Lemon Parmesan Chicken Skewers, Garlic Dipping Sauce

Caprese Pizza with Roasted Tomatoes, Fresh Mozzarella & Basil

Little Crab Cakes, Southwestern Remoulade

Prosciutto Wrapped Shrimp, Pesto Dip on a Cocktail Fork

Petite Beef Wellington with Blue Cheese Aioli

Moroccan Lamb Skewer with Minted Cucumber Sauce

Curried Shrimp Salad with Roasted Apple on an Edible Spoon

SANTA 
BARBARA
catering

Select (1) Plated Salad

Greens from the Garden

Spring Mix, Campari Tomatoes, Cucumbers,
Shaved Carrots, Radish & Balsamic Dressing

Beet Salad

Feta, Crushed Walnuts, Baby Greens & Local Desert Blossom Honey Dressing

Grilled Hearts of Romaine

Oven Roasted Tomatoes, Toasted Black Pepper Asiago, Roasted Garlic Vinaigrette

Baby Greens

Strawberries, Sugar Glazed Pecans, Goat Cheese & Champagne Dressing

All Salads Garnished with a Custom Herbed Bread Spear

Select (1) Plated Entrée

Spinach & Fontina Stuffed Chicken Breast

Buttery Mashed Potatoes, Sautéed Seasonal Vegetables
& Wild Mushroom Marsala Sauce

Grilled Lemon Chicken

Sautéed Kale, Thyme Infused Roasted Potato Wedges, Lemon Butter Sauce

Chicken Saltimbocca

Prosciutto di Parma, Creamy Risotto Cake,
Roasted Vegetables, Sage infused White Wine Butter Sauce

Local Beer Braised Short Ribs

Slow Cooked Boneless Short Rib, A SBCC Signature Dish!
With Roasted Asparagus & Tomatoes, Creamy Layered Dauphinois Potatoes
In a Local Four-Peaks Reduction

Grilled New York Strip Steak

Parmesan Arancini, Sautéed Seasonal Vegetables, Red Wine Sauce

Grilled Flat Iron Steak

Roasted Fingerling Potatoes, Charred Brussel Sprouts & Grilled Tomatoes
Caramelized Onion & Buttery Red Wine Sauce

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catering

Petite Beef Tenderloin

Wilted Seasonal Greens, Wild Mushrooms,
Roasted Garlic Mashed Potatoes, Zinfandel Reduction

Roasted Salmon

Sautéed Colorful Seasonal Squash, Meyer Lemon Risotto Cake, White Wine Butter Sauce

Lemon-Zested Pan Fried Halibut

Blistered Rainbow Chard Risotto Cake, Grilled Brussel Sprouts, White Wine Reduction

Vegetarian Options

Portobello Stack

Portobello Mushroom, Grilled Vegetables, Seared Polenta Cake,
Crispy Tofu & Goat Cheese Roasted Tomato Sauce (Vegan Available)

Zucchini & Ricotta Raviolis

in a Spinach Bisque