



"Nosh" Buffet

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

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

HUMMUS BAR

Roasted Garlic Hummus, Charred Red Pepper Hummus & Sweet Potato Hummus
Pita Crisps, Tortilla Chips, & Crudités
Top 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

Braised Beef Short Ribs, Horseradish Cream

Grilled Vegetable Tapenade, Blue Cheese, Snipped Herbs

Smoked Salmon Mousse, Fried Capers, Dill on Crostini

Wild Mushroom & Parmesan Chive Arancini, Pesto Aioli

Mini Chicken Curry 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

Moroccan Lamb Skewer with Minted Cucumber Sauce

Petite Beef Wellington with Blue Cheese Aioli

Curried Shrimp Salad with Roasted Apple on an Edible Spoon

SANTA 
BARBARA
catering

Select (1) Salad

Romaine Leaves, Shaved Parmesan, Herbed Croutons, Caesar Dressing
Spring Mix, Campari Tomatoes, Cucumbers, Shaved Carrots, Radish, Balsamic Dressing
Baby Greens, Sugar Glazed Pecans, Goat Cheese, Strawberries, Champagne 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
Pan Seared Strip Steak Loin in a Kilt Lifter Reduction
Local Beer Braised Boneless Short Ribs, An SBCC Signature Dish
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

Sides

Select (1) Vegetable Side Dish

Sautéed Seasonal Vegetables, Olive Oil & Sea Salt
Sautéed Asparagus & Campari Tomatoes
Colorful Roasted Seasonal Squash
Roasted Broccoli & Cauliflower

Select (1) Potato Side Dish

Roasted Garlic Mashed Potatoes
Buttery Mashed Sweet Potatoes
Creamy Layered Dauphinois Potatoes with Toasted Parmesan
Roasted Red Potatoes with Rosemary, Olive Oil & Sea Salt

Served with Fresh Rolls & Whipped Butter