CLASSIC COMFORT STATIONS

Perfectly Paired Stations for Noshing at Your Leisure

Eat Your Veggies!

BUILD YOUR OWN PERFECT SALAD

Start with Baby Greens or Chopped Romaine and a wide variety of delicious ingredients including: Diced Tomatoes, Sliced Cucumbers, Shredded Carrots, Shaved Red Onion, Chickpeas, Cheddar Cheese, Parmesan Cheese

Italian Balsamic, Housemade Ranch

Gourmet Flatbread Pizzas

CLASSIC CURED PEPPERONI

Roasted Tomato Sauce, Fresh Mozzarella Cheese

SIGNATURE CAPRESE

Roasted Tomato Sauce, Sliced Roma Tomatoes, Fresh Basil, Olive Oil, Sea Salt, Cracked Pepper, Sliced Mozzarella, drizzled with Balsamic

Top with Grated Parmesan Cheese and Chili Flakes

Adult Mac & Cheese Bar

CREAMY THREE CHEESE MACARONI & CHEESE

Choose Your Favorite Toppings: Toasted Herbed Buttered Bread Crumbs, Bacon Bits, Roasted Green Chilies, Pesto, Sun Dried Tomatoes, Andouille Sausage

Savory Skewers

LEMON PARMESAN CHICKEN SKEWER - Roasted Garlic Dip

GRILLED BEEF TENDERLOIN SKEWER – Blue Cheese Aioli

ROSEMARY GRILLED SHRIMP – Seasonal Citrus Salsa

Santa Barbara Catering Company • 480.921.3150 • santabarbaracatering.com • events@santabarbaracatering.com Menus based on a 5-hour event and minimum of 100 guests. Prices subject to change without notice. No substitutions. Production fee and sales tax are not included in menu pricing.

GOURMET MINGLING STATIONS

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Hand Pass Hors D'oeuvres

CLASSIC CAPRESE

Vine Ripened Tomatoes, Fresh Mozzarella, Basil, Sea Salt and Cracked Pepper Served on Olive Oil Dusted Crostini

LEMON PARMESAN CHICKEN SKEWER

Roasted Garlic Dip

ROSEMARY SCENTED SHRIMP SKEWER

Seasonal Citrus Salsa

Stations! Stations! Stations!

Large impactful stations designed to display seasonal and local bites. Your guests will interact with chefs and won't leave hungry!

MODERN HANGING SALAD WALL

Individual vessels of salad suspended from a one-of-a-kind wall structure.

FARM-TO-TABLE SALAD

Cider Roasted Apples, Radish, Seasonal Squash, Brussels Sprouts, Campari Tomatoes Drizzled with Apple Sage Dressing, dusted with Pecorino Romano on a bed of Purple and White Kale

CHEF BAR

A complete meal presentation on one small plate made to order by uniformed chefs..

MOLECULAR GASTRONOMY SMALL PLATE

Porcini Crusted Roasted Beef Wellington Small Plate Topped with a "Strip" of Red Wine Sauce Served with Horseradish Foam and Blue Cheese Snow and Peruvian Potatoes

LIME ZESTED SHRIMP

Chipotle and Brown Sugar Grilled Sweet Potatoes Roasted Corn, Poblano Cream

ORANGE & FETA LAMB SKEWER

Floating over Moroccan Cauliflower Bisque

(Continued)

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GOURMET MINGLING STATIONS

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Decadent Dessert Stations

Check out the SHOW!

FLAMING DONUTS

Start with a homestyle donut and watch our chefs light it on fire! Top it off with a scoop of Vanilla Bean Gelato and our Housemade Salted Caramel Sauce

ROAMING LOCAL CACTI, FLORA & SUCCULENT GARDEN

No one will believe this is EDIBLE! Marshmallow Mushrooms, Potted Succulents and Mossy "Cakes" served with Chocolate Rocks and Cotton Candy Trees

Beverages

ROLLING COFFEE CARTS

Decaffeinated and regular coffee offered with cream and French sugar cubes



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