



Santa Barbara Club Buffet Stations

Chef Attended Pasta Bar

Selection of House Made Pastas

Spaghetti - Fettuccini - Penne

Sauces

Alfredo - Pesto - Marinara

Ingredients

Sundried Tomatoes, Fresh Basil, Pancetta,
Beef Meatballs, Market Vegetables, Parmesan Cheese

Chef Attended Taco Station

Choice of Two

Beef, Fish, Chicken, Pork, or Vegetarian (Sauteed Mushroom and Poblano Peppers)

Ingredients

Shredded Cheese, Onions, Cilantro, Sour Cream, Guacamole, Roasted Tomatillo Salsa,
Pico de Gallo, House Made Tortillas, and Tortilla Chips

Fresh Made Guacamole Bar

House Made Corn Tortilla Chips

House Made Salsa Fresca

Raw Seafood Bar

Chilled Shrimp

Oysters on the Half Shell

Crab Claws

Fresh Halibut Ceviche

Served with Mignonette, Fresh Lemon, and Cocktail Sauce

Artisan Cheese Table

Layered Sundried Tomato - Pesto - Goat Cheese Torta with Pine Nuts

Variety of Cheeses to include Goat, Aged Cheddar, Camembert and St. Andres

Fresh Local Fruits, Dried Fruits, Mixed Nuts, House Made Bread Sticks, and a Selection of Crackers

Pricing based on a minimum of four stations when used as a dinner buffet.

Can be used for cocktail reception with no minimum.

Some Stations will require a Chef Attendant at \$85.00

Selections are subject to an 8.75% sales tax and a 22% taxable administrative service charge.

Pricing is subject to change.

Please Note: We are not a Gluten Free Kitchen. GF selections are made in the same area as gluten products.

Continued

Pizza Station

Choice of Three

- Margarita - Fresh Mozzarella, Tomatoes, Basil, and House Made Marinara
- Vegetarian - Seasonal Vegetables, Mozzarella, Fresh Pesto, and Pine Nuts
- Grilled Chicken - Goat Cheese, Roasted Red Peppers, and Chili Olive Oil
- Sicilian - Chicken Sausage, Mozzarella, Fennel, Oregano, and House Made Marinara
- Greek - Grilled Shrimp, Kalamata Olives, Roma Tomatoes, Red Onion, and Fresh Pesto
- Prosciutto & Arugula - with Mozzarella, Tomatoes, and House Made Marinara
- Fungi - Fresh Seasonal Mushrooms with Thyme, Fontina Cheese, and Olive Oil Drizzle

Salad Bar

- Mixed Greens - with Tomato, Carrots, Cucumber, and House Made Croutons
- Caesar Salad - with House Made Croutons, Cherry Tomato, and Parmesan
- Arugula Salad - with Goat Cheese and Toasted Pine Nuts
- Choice of Dressings - House Herb Vinaigrette, Ranch, Blue Cheese, Thousand Island, Champagne Vinaigrette, and Citrus Vinaigrette

Charcuterie Station

A Selection of Italian Meats, Artisan Cheeses, Grilled Seasonal Vegetables, and Assorted Olives

Vegetable Crudité Display

Selection of Fresh Local Vegetables

House Made Buttermilk Ranch Dip, Avocado Dip, and Whipped Feta with Roasted Red Bell Pepper

Chef Attended Carving Station

Choice of Three

- Chicken Breast stuffed with Spinach and Goat Cheese
- Bacon Wrapped Tenderloin of Beef
- Pork Loin stuffed with Golden Raisins and Balsamic Marinated Figs
- Plank Roasted Salmon with Tomato - Tarragon Relish

Mashed Potato Bar

Homemade Mashed Potatoes with an Assortment of Toppings - Sour Cream, Bacon, Chives, and Cheddar Cheese

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Skewers Station

Chicken, Beef, Shrimp, Vegetarian
Sauces - Thai Peanut Sauce, Avocado Dip, Italian Salsa Verde, and Horseradish

Mediterranean Station

Fresh Tomato - Garlic - Basil Bruschetta
Fig and Goat Cheese Bruschetta
Olive Tapenade and Feta Cheese Bruschetta
Marinated Olives
House Made Bread Sticks
House Made Grilled Flat Bread
Assorted Dipping Sauces - Tzatziki, Whipped Feta with Roasted Red Bell Pepper, Hummus, and Baba Ghanoush

Add: Chimichurri Grilled Chicken Skewers and Chimichurri Grilled Vegetable Skewers at an additional cost

Slider Station

Choice of Two
Beef Burger - with Cheddar Cheese and House Made Ketchup
Turkey Burger - with Munster Cheese and Garlic Aioli
Grilled Portobello Mushroom Burger - with Mozzarella and Roasted Red Bell Pepper Sauce
Salmon Burger - with Sliced Cucumber and Dill Sauce
House Made Fries, Ketchup and Ranch

Soup Station

Choice of Two
Tomato Basil (vegan)
Mushroom Bisque
Butternut Squash - with Coconut Milk and Ginger (vegan)
Chicken Tortilla Soup - with Queso Fresco, Pico de Gallo, and Crispy Tortilla Strips

Macaroni and Cheese Station

Miniature Macaroni and Cheddar Brulée
Miniature Macaroni with Gruyere and Prosciutto

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Dessert Station

A Selection of Miniature Desserts, Cookies and Pastries
Please Inquire for Specific Selections
Includes Organic Green Star Coffee and a selection of Hot Teas

Chef Attended Ice Cream Sundae Bar

Selection of Premium Ice Cream Flavors - Please Inquire for Specific Selections
Assorted Toppings - Hot Fudge, Carmel, House Made Spiced Pecans, Fresh Fruit Compote,
House Made Whipped Cream, and Maraschino Cherries
Includes Organic Green Star Coffee and a selection of Hot Teas

Churros Station

House Made Cinnamon Churros with Mexican Chocolate Sauce
Includes Organic Green Star Coffee and a selection of Hot Teas

Coffee Station

Organic Green Star Coffee, Decaffeinated Coffee, and a Selection of Hot Teas

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