



## Santa Barbara Club Dinner Buffet

### Soups and Salads

#### Choice of Two

Mixed Greens with Apple, Gorgonzola, Toasted Walnuts, and Champagne Vinaigrette  
Roasted Beet Salad with Orange Segments, Goat Cheese, Mixed Greens, Fennel, and Champagne Vinaigrette  
Caprese Salad with Fresh Mozzarella Cheese, Tomato, Fresh Basil, and Balsamic Reduction  
Caesar Salad with House Made Croutons and Parmesan  
Butternut Squash Soup (vegan)  
Tomato Basil Soup (vegan)  
Tortilla Soup

### Entrées

#### Choice of Two

Lemongrass - Panko Crusted Mahi - Mahi with Coconut - Curry Sauce  
Seared Seabass with Seasonal Beurre Blanc  
Citrus Glazed Grilled Salmon with Lemon - Corn - Herb Relish  
Chicken Breast Fricassee  
Chicken Paillard with Parmesan - Herb - Breadcrumb Crust and Lemon - Caper Relish  
Classic Italian Lasagna  
Marsala Pork Chop  
Grilled Rosemary Tenderloin of Beef with Port Wine Reduction (carved by Chef Attendant)  
Crisp Polenta Cake with White Bean Ragu (vegan)  
Eggplant Parmesan

### Starches

#### Choice of One

Israeli Couscous  
Herb Risotto  
Roasted Potatoes with Fresh Rosemary  
Garlic Mashed Potatoes  
Scalloped Potatoes  
Quinoa with Herbs

### Vegetables

Platter of Grilled Seasonal Vegetables

#### Includes:

House Made Bread, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea Selection

## Continued

### Dessert

#### Choice of One

- Lemon Tart with Fresh Blueberries
- Flourless Chocolate Cake with Fresh Raspberries and Espresso Sauce
- Macadamia Nut - Caramel Cheesecake
- House Made Cinnamon Churros with Chocolate Sauce
- Selection of House Made Cookies
- Hand Dipped Chocolate Strawberries

Cake Cutting fee applies for serving wedding cake.

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.