



Santa Barbara Club

Passed Hors d'oeuvres

Cold

California Roll with Wasabi Mousse

Ahi Tuna Tartar and Cucumber Salad on a Crisp Won Ton

Pancetta Crisp topped with Herbed Goat Cheese, Fresh Pear, and Honey Drizzle (gf)

Smoked Salmon on a Cucumber Slice with Dill Crème Fraiche (gf)

Tostada de Ceviche - Lime Marinated Halibut on Crispy Corn Tortilla (gf)

Bacon - Lettuce - Tomato Gougeres with House Made Aioli

Chef's Choice Assorted Crostini

Chef's Choice Assorted Vegetarian Crostini

Caramelized Figs with Goat Cheese Crostini

Prosciutto Wrapped Asparagus Spears with Lemon Aioli (gf)

Curry Chicken Salad on Endive with Almonds and Grapes (gf)

Seared Ahi Tuna Won Ton "Taco" with Seaweed and Avocado Mousse

Cucumber Cup Filled with Crab Salad (gf)

Poached Shrimp with Vodka Cocktail Sauce (gf)

Vegetarian Fresh Spring Roll with Sweet Chili Ponzu Drizzle (vegan)

Watermelon - Mint - Feta Skewer with Balsamic Drizzle (gf)

Insalata Caprese Skewer (Fresh Mozzarella, Basil, Cherry Tomatoes) with Balsamic Drizzle (gf)

Deviled Eggs with Paprika (gf)

Goat Cheese stuffed Date (gf)

Charcuterie Bites

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

Hot

Teriyaki – Rosemary Steak Skewer

Won Ton Pouch with Duck and Pear

“Pigs in a Blanket” Italian Sausage and Puff Pastry with Honey Dijon Mustard

Truffle Parmesan Fries with Ketchup (gf)

Mini Beef Wellington with Mushroom Port Demi – Glace

Chicken Quesadilla with Guacamole

Mini Crab Cake Topped with House Made Aioli (gf)

Blini topped with Smoked Salmon and Crème Fraiche

Asian Marinated Chicken Skewers with Peanut Sauce

Coconut Crusted Shrimp with Sweet Thai Chili Sauce

Chicken Kebabs with Greek Yogurt – Cucumber Dipping Sauce (gf)

Tenderloin of Beef on Grilled Toast with Blue Cheese

Mini Tomatillo Chicken Taco with Queso Fresco (gf)

Lamb “Lollipops” with Mint Chimichurri (gf)

Artichoke Heart with Lemon, Parmesan, and Pine Nuts (gf)

Grilled Cheese Sandwiches with Tomato Soup “Shot”

Brie Cheese Phyllo Pouch with Coconut Curry Sauce

Orange Glazed Crispy Tofu (vegan, gf)

Gruyere Cheese Puffs

Wild Mushroom and Goat Cheese Frittata (gf)

Mini Pizza Margarita with Buffalo Mozzarella and Tomato

Brie Cheese Quesadilla with Candied Walnuts, Cranberry, and Mango Salsa

Baby Mushrooms Stuffed with Marinated Grilled Vegetables, Fresh Basil, and Parmesan (gf)

Sicilian Meatballs with Red Wine BBQ Sauce

Seared Spinach and Ricotta Ravioli with Smoked Tomato Sauce

Arancini Balls (Fried Risotto) with Lemon Aioli

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