

Santa Barbara Premiere Catering
Sample Menus



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Caribbean Holiday

jamaica

made to order cotton candy
fresh popped islands popcorn
cabana fountain sangria

martinique

tropical fruit
plantain chips
semi soft queso with savory crackers
andouille sausage with orange marmalade dipping sauce
blue and gold chips with salsa, guacamole

st. thomas

field greens, avocado, lime dressing, bay shrimp (on the side)
grilled cobettes of corn with lime butter
and cracked black pepper
curried coconut roasted summer vegetables
basmati rice with toasted cumin, apricots
jicama, green chili, papaya, penne salad

Caribbean Holiday Buffet

barbados

andouille sausage with orange marmalade dipping sauce
imported cheese platter w/ crackers
blue and gold chips with salsa, guacamole

st. john

field greens, avocado, lime dressing, bay shrimp (on the side)
grilled cobettes of corn with lime butter and cracked black pepper
curried coconut roasted summer vegetables
basmati rice with toasted cumin, apricots
grilled jerk chicken breasts with mango salsa
grilled centre cut pork with apple cherry chutney
garlic tri-tip with habanero sauce
panini fornio rolls and butter

antigua

gourmet ice cream shoppe with
ice creams, toppings, nuts, bananas
brownies, coconut raspberry bars, cookies
whipped cream

Celebrate America

new york, new york

porcini ravioli with a truffle cream sauce

east coast crab cakes with remoulade

traditional manhattan shrimp cocktails

back home again in indiana

pepper steak strip, carved to order with sourcream horseradish

pulled pork sandwiches

white castle mini burgers

goin back to cali

swordfish fajitas with papaya salsa, mini corn tortillas

peking duck with bowls of cilantro, plum sauce, scallions, rice
pancakes

grilled asparagus with fresh raspberries and feta

southern belle

deep dish apple pie

ol fashioned chocolate cake

pecan pie

all served with bourbon cream

Chicken Dinner

insalata

spring mix & teardrop tomatoes, balsamic vinaigrette

entrée

roasted red potatoes with garlic and rosemary

seared vegetables

lemon herbed chicken with california fruit relish

il fornaio pane & butter

dolci

torta fondente

(chocolate chiffon cake)

Parisian Faïre

tapas

spanakopita

pate and crackers

selection of french fromage, tempenade, and crusty baguettes

canapés of shrimp on cucumber w/ cariar spread

moroccan lamb "cubes" w/ garlic ailoi

duck sausage w/ dijon dipping sauce

entrée

nicoise salad on hearts of romaine

provencal filet of boeuf tenderloin

w/ skitake, conqac demi glace

potato and carrot gratin

roasted asparagus/ olive oil and sea salt

dessert

Boston Clam Bake

starters

Baby arugula salad w/ citrus dressing

dig in

Corn on the cob

Mini crab cakes with remoulade, lemon wedges

San Francisco style bouillabaisse

Beer steamed shrimp

Chef Paul's andouille sausage

Grilled asparagus

finish

NY cheesecake

Gourmet's 4 Delights

un

mushroom tortellini in broth
osso buco with tomatoes, olives and gremolata
creamy polenta
frisee, escarole, and endive salad
pear tart

deux

escarole salad with fried shallots and prunes
ginger fried rice with shitake mushrooms
baby lima beans and corn in chive cream
salmon fillet with soy glaze
or broiled chicken with apricot glaze

Gourmet's 4 Delights

trois

lamb au poivre
salt roasted potatoes
garlic creamed spinach
butter leaf, radicco
pear, salad
crème brulee

quatre

miniature camembert walnut pastries
scallops with mushrooms in white wine sauce
roasted pork chops with hard cider jus
carrot and potato puree
watercress and belgian endive salad
apple tart
in brandy reduction

Grand Buffet

tapas

display of cheese, crudite, fruit & crackers
scallop ceviche on cucumber rounds

spanakopita

gourmet sausages with dijon dipping sauce
european focaccia with shrimp or veggies
polenta squares with olive tempenade

entrée

classic caesar salad
spring mix lettuces with balsamic
chopped tomato, mozzarella, olive, basil village salad
penne pasta, artichokes, sun dried tomato pesto
bow tie, green chilies, cilantro, pine nuts , tomatoes
italian cheese
roasted herb red potatoes
ragu of broccoli and red bell peppers
montreal tri-tip, sour cream horseradish, blueberry au jus

Hearty Buffets

choice of

classic caesar salad

or spring mix , mandarins, citrus dressing

choice of

roast turkey, apple sausage stuffing, port gravy, and cranberry sauce

or lemon fennel pork tenderloin w/ applesauce

or citrus plank salmon w/ mango chutney

or glazed spiral ham w honey dijon

or certified angus prime rib w / sourcream horseradish

choice of

whipped potatoes

saffron basmati rice

whipped cilantro sweet potatoes

gnocci w/ pesto cream sauce

above served w/

roasted asparagus

il fornaio bread and butter

Holiday Affair

insalata

classic caesar salad

field greens with raspberry dressing & pine nuts

entrée

lavender grilled chicken with california fruit relish
(vegetarian alternative: grilled portobello mushroom)

peppercorn roast beef, balsamic reduction

roasted red potatoes

saffron basmati rice

roasted asparagus with olive oil

baby carrots with ginger & cilantro

il fornaio pane & butter

dessert

torta fondente

pear tartlets

lemon dolci

Holiday Party

tapas

brie, crackers, fruit, crusty bread, pomodoro

swedish meatballs with gravy

canapés of shrimp on cucumber rounds

savory puffs

cuisine

classic caesar salad

spring mix, cherry tomatoes, with balsamic dressing

festive rice pilaf

roasted red potatoes with rosemary and garlic

filet of beef with sour cream horseradish

poached salmon with sweet peppers, lemon wedges

lavender chicken with tuscan white beans

medley of carrots and asparagus

il fornaio rolls and butter

dolci

holiday dessert bar

