



Big Band Night

Hors D'oeuvres

CRISPY FLATBREAD

With Prosciutto, Basil, and Bruschetta topping

CRISPY ARTICHOKE HEARTS

With a lemon garlic butter and Romano cheese

APPLEWOOD BACON WRAPPED SHRIMP

With a Honey Ginger Glaze

GRILLED DUCK QUESADILLAS

with a Spiced Mango Chutney

Dinner Buffet

CARVED ROAST SIRLOIN

With rich Demi-Glaze and a Horseradish Sauce

ROAST CHICKEN BREAST

Stuffed with Spinach, Feta cheese and Pine Nuts.

Served with a fire roasted tomato sauce

GRILLED SALMON FILLET

Served with fresh Citrus glaze with Spiced Pecans

CREAMY RISOTTO

With Peas and Chives

ROASTED RED POTATOES

With rosemary butter

BROILED VEGETABLES

With Pistachio Brown Butter

EPICUREAN SALAD

With assorted dressings

FRESH BAKED GOURMET BREADS AND ROLLS

Dessert

WARM DARK CHOCOLATE BREAD

PEAR CAKE BREAD

With a cream Anglaise and fresh berries

HANDMADE AMORETTI

Beverages

ICE WATER, RASPBERRY ICED TEA, SPECIAL BLEND COFFEE, AND HOT TEA BAR

SPECIALTY DRINKS AVAILABLE FOR PURCHASE AT THE BAR:

Special Flavored Martinis

Santa Barbara and Central Coast Wines and Wine Pairings

Sparkling Pellegrino

Full Bar Available

