

# Big Band Dinner and Dance

## HORS D'OEUVRES

Shrimp Cocktail  
with sauce Americana

Crispy Artichoke Hearts  
stuffed with goat and parmesan cheese with a white truffle oil

Broiled Chicken Sausage, Sage, and Cheese Stuffed Mushrooms

## GRAND BALLROOM DINNER BUFFET

Carved Roast Sirloin  
with rich demi glaze and a Gorgonzola walnut horseradish sauce

Roast Chicken Breast  
with a roasted tomato and black fig sauce

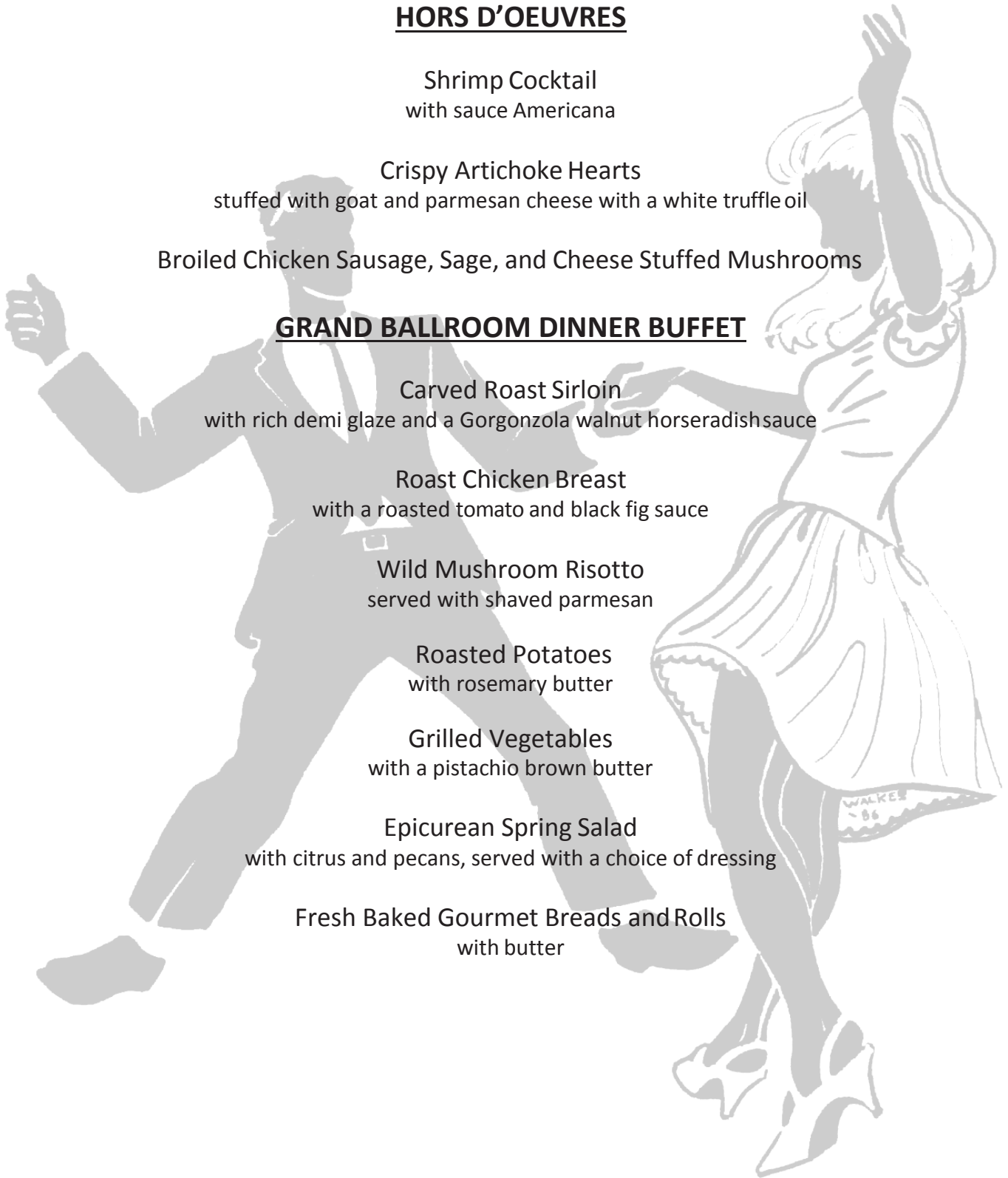
Wild Mushroom Risotto  
served with shaved parmesan

Roasted Potatoes  
with rosemary butter

Grilled Vegetables  
with a pistachio brown butter

Epicurean Spring Salad  
with citrus and pecans, served with a choice of dressing

Fresh Baked Gourmet Breads and Rolls  
with butter



## **BEVERAGES**

Special Blend Coffee and Decaf Bar  
with assorted flavored syrup, cream, sugar, and chocolate chips

Assorted Black and Herbal Teas

Brewed Ice Tea

Ice Water

## **DESSERTS**

Warm Deep Dish Chocolate Fudge Brownie  
with vanilla bean ice cream

Lemon White Chocolate Cookies

Amaretti Cookies

## **AVAILABLE FOR PURCHASE**

Full Bar Available

Specialty Cocktails

Featured Santa Barbara and Central Coast Wines

Domestic and International Beer

Sparkling Pellegrino

Soft Drinks

*\*All menu selections are subject to change without notice\**

### ***Special Dietary Meal Needs***

*We are typically able to accommodate MOST special requests with a minimum of 7 days advance notice.  
Please call our catering office to make those arrangements at (805) 522-5163.*