



# COASTAL CALIFORNIAN

## PASSED APPETIZERS

Marinated fresh seafood with avocado | Shrimp, scallops, salmon and halibut served with individual tortilla cups or tortilla chips

Santa Barbara spring rolls (vegan) | Rice paper rolls with a variety of fresh vegetables, black beans and avocado. Served with a green onion cilantro dip

Watermelon caprese skewers | Bamboo forks with watermelon, fresh mozzarella and fresh basil, drizzled with white balsamic glaze

Dried apricot fig and Manchego | Dried apricot, fig and dry Manchego cheese on a bamboo skewer with local honey drizzle

Choice of | grilled shrimp skewers with cilantro passion fruit glaze OR seared ahi on sugar cane skewer

## STATIONED DESSERTS

S'mores Cookies | Chocolate chip cookies, topped with chocolate and a hand whipped toasted marshmallow cream

Strawberry cheesecake bars | Strawberry cheesecake with an oreo cookie crust



COASTAL CALIFORNIAN  
ADD ON SANTA MARIA BBQ BUFFET

Garden Salad with Fresh cut vegetables | served with  
vinaigrette and homemade ranch dressing

Santa Maria style beans with bacon, ham and chiles

Fire Roasted potatoes with fresh rosemary

Grilled bone in chicken with ancho chile marinade and  
salsa verde

Grilled oak smoked tri-tip with original three pepper  
and herb rub with salsa fresca and horseradish cream  
garlic cheesy bread



# COASTAL CALIFORNIAN

Price Per Guest:

Hors d'Oeuvres Only Or Buffet Only

100 Guests or More - \$82.00

40 Guests or More - \$95.00

20 Guests or More - \$122.00

Includes Labor and Standard paper goods.  
Does not include tax or 20% service charge

Coastal Hors d'Oeuvres and Buffet

100 Guests or More - \$118.00

40 Guests or More - \$139.00

20 Guests or More - \$174.00

Includes Labor and Standard paper goods.  
Does not include tax or 20% service charge.

\*Pricing subject to change based on availability.