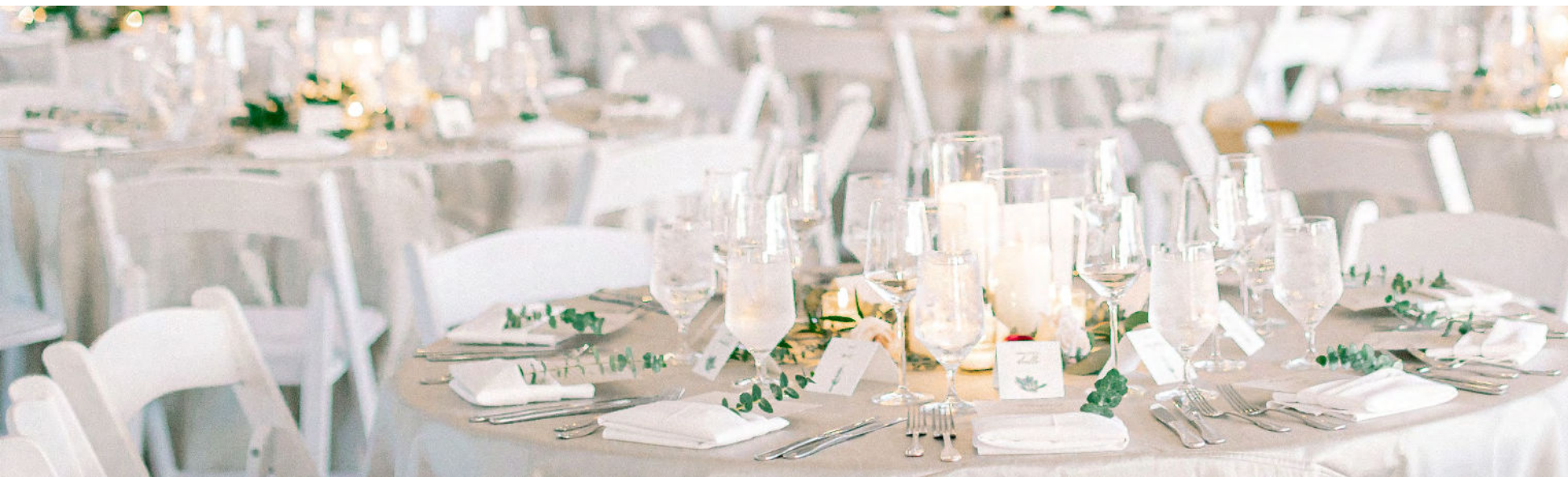


CATERING MENUS



ARTISAN BY
SANTA
BARBARA
Catering

EVENT INSPIRATION

COMPLETE YOUR SPECIAL EVENT

with an award-winning catering experience for your guests. Artisan by Santa Barbara Catering creates delicious menus with fresh, local, and seasonal ingredients. From chef-inspired plated meals, to interactive and exciting food stations, choose the culinary menu that will leave your guests talking.



BUILD YOUR OWN BUFFET

CHOOSE ONE SELECTION FOR EACH HEADING

SALAD

SOIL & SEED GARDEN SALAD | 3.50

Mixed Baby Greens and Herbed Vinaigrette

RUSTIC CAESAR SALAD | 3.50

Crisp Romaine, Shaved Parmesan, Shaved Red Onion,
Herbed Ciabatta, Creamy Caesar Dressing

SOUTHWEST CHOP | 4.50

Crisp Romaine, Black Beans, Roasted Corn, Roasted
Red Peppers, Topped with Cotija Crumbles and Chipotle
Lime Vinaigrette

STRAWBERRY & GOAT CHEESE SALAD | 5.00

Artisan Mesculin Mix, Cinnamon Spiced Candied Pecans,
Balsamic Pickled Strawberries, Housemade White Balsamic
Vinaigrette, Crow's Dairy Goat Cheese

ARIZONA KALE | 5.00

Chopped Tuscan Kale, Chili Spiced Toasted Pecan Pieces, Corn
Nuts, Local Arizona Cheese Curds and Cilantro Lime Vinaigrette

SINGLE ENTRÉE

GRILLED LEMON CHICKEN | 18.00

Crispy Capers. Citrus Butter Sauce and Lemon-Thyme Bouquets

SPINACH & HERB MARINATED CHICKEN | 19.50

Wilted Spinach, Roasted Red Pepper Cream Sauce
and Goat Cheese Crumbles

TORTILLA & PARMESAN CRUSTED CHICKEN BREAST | 19.50

Smokey Ancho Cream Sauce, Topped with
Candied Fresno Peppers

ROSEMARY CRUSTED CHICKEN | 19.00

Sundried Tomatoes, Artichoke Hearts, and Garlic White
Wine Sauce

DUAL ENTRÉE

GRILLED LEMON CHICKEN | 9.95

Crispy Capers. Citrus Butter Sauce and Lemon-Thyme Bouquets

SPINACH & HERB MARINATED CHICKEN | 10.95

Wilted Spinach, Roasted Red Pepper Cream Sauce and Goat Cheese Crumbles

TORTILLA & PARMESAN CRUSTED CHICKEN BREAST | 10.95

Smokey Ancho Cream Sauce, Topped with Candied Fresno Peppers

ROSEMARY CRUSTED CHICKEN | 10.95

Sundried Tomatoes, Artichoke Hearts, and Garlic White Wine Sauce

PETITE TENDER SLICED BEEF | 17.50

Wild Mushroom Red Wine Sauce

GRILLED NEW YORK STRIP STEAKS | 26.50

Red Wine Sauce, Finished with Herbed Butter

LOCAL BEER BRAISED SHORT RIB STEAKS | 22.00

Craft Beer Reduction

LEMONGRASS & CHILI MARINATED FRESH MARKET WHITE FISH | 23.50

Coconut Cream, Topped with Toasted Shaved Coconut and Dehydrated
Sliced Lemons

FRESH ROASTED SALMON | 24.50

Draped in a Brown Butter Cream Sauce

HEARTY PAIRINGS

Roasted Garlic & Sour Cream
Mashed Potatoes | 4.25

Meyer Lemon &
Thyme Risotto | 4.75

Creamy Layered Thyme Infused
Dauphinoise Potatoes | 6.25
Topped with Parmesan Cheese

SEASONAL VEGETABLE

Farm Garden Vegetables | 3.00
Sautéed Seasonal Squash | 3.00

COMPLETE THE PLATE

Dinner Roll Basket | 3.50
Artisan Bread Basket | 4.25

PICK YOUR PLATED DINNER

CHOOSE ONE SELECTION FOR EACH HEADING

SALAD

SOIL & SEED GARDEN SALAD | 5.50

Mixed Baby Greens and Herbed Vinaigrette

RUSTIC CAESAR SALAD | 6.00

Crisp Romaine, Shaved Parmesan,
Shaved Red Onion, Herbed Ciabatta,
Creamy Caesar Dressing

SOUTHWEST CHOP | 6.50

Crisp Romaine, Black Beans, Roasted Corn,
Roasted Red Peppers, Topped with Cotija
Crumbles and Chipotle Lime Vinaigrette

STRAWBERRY & GOAT CHEESE SALAD | 7.50

Artisan Mesculin Mix, Cinnamon Spiced
Candied Pecans, Balsamic Pickled
Strawberries, Housemade White Balsamic
Vinaigrette, Crow's Dairy Goat Cheese

ARIZONA KALE | 6.50

Chopped Tuscan Kale, Chili Spiced Toasted
Pecan Pieces, Corn Nuts, Local Arizona Cheese
Curds and Cilantro Lime Vinaigrette



ENTRÉE SELECTIONS *(Choose One)*

GRILLED LEMON CHICKEN | 15.00

Crispy Capers. Citrus Butter Sauce and Lemon-Thyme Bouquets

SPINACH & HERB MARINATED CHICKEN | 16.00

Wilted Spinach, Roasted Red Pepper Cream Sauce and Goat Cheese Crumbles

TORTILLA & PARMESAN CRUSTED CHICKEN BREAST | 16.50

Smokey Ancho Cream Sauce, Topped with Candied Fresno Peppers

ROSEMARY CRUSTED CHICKEN | 16.00

Sundried Tomatoes, Artichoke Hearts, and Garlic White Wine Sauce

PETITE TENDER SLICED BEEF | 22.50

Wild Mushroom Red Wine Sauce

GRILLED NEW YORK STRIP STEAKS | 42.50

Red Wine Sauce, Finished with Herbed Butter + **ADD: Shrimp or Crabcake | 52.00**

LOCAL BEER BRAISED SHORT RIB STEAKS | 33.95

Craft Beer Reduction

LEMONGRASS & CHILI MARINATED FRESH MARKET WHITE FISH | 42.50

Coconut Cream, Topped with Toasted Shaved Coconut and Dehydrated Sliced Lemons

FRESH ROASTED SALMON | 41.95

Draped in a Brown Butter Cream Sauce

HEARTY PAIRINGS

Roasted Garlic & Sour Cream
Mashed Potatoes | 3.25

Meyer Lemon &
Thyme Risotto | 4.25

Creamy Layered Thyme Infused
Dauphinoise Potatoes | 5.50
Topped with Parmesan Cheese

SEASONAL VEGETABLE

Farm Garden Vegetables | 3.00
Sautéed Seasonal Squash | 3.00

COMPLETE THE PLATE

Dinner Roll Basket | 3.50
Artisan Bread Basket | 4.25
Bread spear | 2.25

AT YOUR SERVICE

ARTISAN BY SANTA BARBARA *Catering*

International
Catering Association
"Caterer of the Year"

Ranking Arizona
#1 Caterer 2011, 2015,
2016, 2017, 2018, 2019

Certified
Woman-Owned Business

Celebrating
More than 30 Years
in Business

SERVICE STAFF

Chefs, bartenders and service staff are not included in menu pricing and will be quoted separately.

RENTALS

China, flatware and glassware are not included in menu pricing and will be quoted separately.



Full-Service Catering Details

ARTISAN BY
SANTA
BARBARA
Catering

While reviewing our seasonal and chef-driven menus, please be aware of these extra components that will be added to your proposal to curate a complete event experience for you and your guests.



FULL-SERVICE STAFF

To bring our award-winning, fine dining experience to your location, highly trained and smiling event managers, chefs, servers, bussers and bartenders will be scheduled to set up, execute, and breakdown your event.

Depending on the complexity, duration, and style of service, staffing fees will typically range between \$20 to \$30 per guest.

TABLEWARE

Disposable Plates & Utensils:

Environmentally friendly, sleek, and sustainable! Our disposable options are available in a wide variety of styles and are the perfect match for a casual event. Prices range from \$2.50 to \$6.50 per guest and are customized based on the needs of your event.

China, Flatware & Glassware:

Want to upgrade your event look? We have you covered! China packages are available in a wide variety of styles and patterns. Prices range from \$10 to \$15 per guest and are customized based on the needs of your event.

SALES TAX

An 8.1% tax will be added to your subtotal in accordance with state law.

PRODUCTION FEE

A 22% fee will be added to the food, beverage and labor cost to cover the large team of people who work behind the scenes to create your event. **This team includes:**

- Event planners and administrative staff curating your event details
- The chefs that order the food, prep at our kitchen, and cook on-site at the event

- The operations department that loads, unloads, cleans, and repairs equipment
- The staffing team that trains the staff and plans the shifts for each event
- Other costs associated with going the extra mile for you and your guests

CATERING EQUIPMENT FEE

The Catering Equipment Fee encompasses a wide range of equipment such as ovens, trucks, utensils and services needed to prepare, create, and serve restaurant quality food on-site at your event. Included is removal and disposal of trash and handling of recyclables.

This required fee is \$4 per guest

FOOD AND BEVERAGE

Our catering menus are thoughtfully customized to suit your event, with pricing ranging from \$25 to \$55 per guest.

ENTERTAINMENT, DÉCOR, AND MORE...

We are a full-service catering company and it would be our pleasure to coordinate anything you may need! Floral, décor, custom structures, lighting, aerialists, valet, bar services, games, bands, DJs, themed entertainment and more!

With all the above details considered, the total for an Artisan by SBC event typically averages between \$75 and \$100 per guest, offering exceptional value for a thoughtfully curated experience.