



2017 Spring & Summer Banquet Menu

BACARA

RESORT & SPA®

GENERAL EVENT INFORMATION

GUARANTEES

The catering department must be notified of the exact number of guests attending a function by 12:00pm (noon) at least 72 business hours prior to the start of the event. This will be considered a guarantee, for which you will be charged, even if fewer guests attend the function. The hotel will prepare and set for 3% above the guaranteed number, if requested.

WEATHER

Weather calls will be made by the client upon the recommendation of the Meetings and Events Manager and the Banquet Captain. If the client is unavailable, the decision will be made on the Client's behalf. The decision will be made by 5pm the day before for breakfast and lunch events, and by 10:00am for events starting after 4:00pm that day.

SERVICE CHARGES

A twenty-three (23%) percent service charge and applicable state tax will be added to all food and beverage charges. Please note that service charge is taxable by California state law.

BUFFETS

Each menu has a minimum number of persons required. The resort reserves the right to charge an additional fee of \$150 per event for menus that fall below the minimum guarantee. Buffets will be set out for a maximum of 2 hours. The buffet may be extended for one hour for an additional fee of \$10.00 per person.

RECEPTION STATIONS

Receptions with food stations require a minimum of four (4) stations. Receptions are on a flow basis with flatware and 7" plates at each station. Tables will not be set with flatware or glassware. Reception events will be set for sixty (60%) percent seating with a server ratio of 1 per 25.

COFFEE STATIONS

Coffee stations are refreshed every 2½ hours, or as needed, and are charged on consumption.

PLATED DINNERS

All dinners shall have a minimum of three courses.

Dinners with pre-selected entrée options may select up to three entrees (limited to 2 proteins and 1 vegetarian). Selections must be communicated one week prior to the event, and the highest priced entrée applies to all guests. Escort cards clearly denoting the entrée are required and must be provided by Client.

Dinners offering a choice of entrées tableside must have a minimum of four courses and the highest priced entrée applies to all guests, plus an additional \$35.00 per person. Dinner events have full table(s) set with silver and glassware for your guaranteed number, with a server ratio of 1 per 15 for dinners with tableside wine service and 1 per 20 for dinners with no tableside wine service.

FOOD AND BEVERAGE PROVISIONS

The resort must provide all food and beverage items. The California State Liquor Commission regulates the sale and service of alcoholic beverages and Bacara Resort & Spa is responsible for the administration of those regulations. It is the resort's policy that all alcoholic beverages must be provided by the resort. All events serving alcohol will require a bartender at \$185.00 each (one bartender required per 100 guests). Additional menu selections and customized proposals are available through your catering manager. We will be glad to custom design your menu and special order any food or beverage item that is not currently available on our printed food and beverage menus.

MENU PRICING

Menu prices and fees set forth in the banquet menu packet and this brochure are subject to change. Pricing is guaranteed 90 days in advance of your event.

COMPLIMENTS OF BACARA

Each banquet room is complemented with banquet chairs and tables. Tables are draped with white linens. For evening events, we also provide votive candles and if appropriate, we will also provide a wood parquet dance floor and riser for the band. Each outdoor space will be complemented with up to heaters and market umbrellas as listed in your contract, in association with a space rental fee. Please refer to the event rental list for additional décor enhancement options.

BACARA BREAKFAST BUFFET

Selection of Freshly Squeezed Citrus and Fruit Juices
Plain and Assorted Fruit Flavored Yogurt
Seasonal Market Fruits and Berries
Freshly Baked House-Made Danishes, Muffins and Croissants
Served with Sweet Butter, Santa Barbara Wildflower Honey and Preserves
Assorted Bagels with Cream Cheese

Select Two of the Following:

Fluffy Scrambled Eggs with Chives and Crème Fraîche
Scrambled Egg-Whites with Roasted Mushrooms and Asparagus
Individual Yogurt Parfait, Bacara House Made Granola, Wild Berry Compote
Freshly Baked Quiche, Sun Dried Tomatoes, Parmesan, Basil
Cinnamon French Toast, Warm Maple Syrup, Passion Fruit Sauce
Buttermilk Pancakes, Maple Syrup, Blueberry Compote
Old Fashioned Oatmeal, Raisins and Brown Sugar
Scrambled Eggs, Chorizo, Bell Peppers, Cilantro
Third option available for \$8.00 Per Guest Select

Select Two of the Following:

Applewood Smoked Bacon
Chicken Apple Sausage
Turkey Bacon
Grilled Ham Steak
Pork Sausage

Select One of the Following:

House Roasted Potatoes, Onions and Peppers
Sweet Potato Hash, Cajun Seasoning
Golden Hash Browns
Bacara Blend Coffee, Decaffeinated Coffee and Fine Teas

\$50.00 Per Guest

Minimum Guarantee of 25 Guests

LIGHT AND HEALTHY START

Assortment of Citrus Juices
Assorted Suja Cold Press All Organic Juices Blend
Sliced Local Melon Drizzled with Lemongrass Syrup, Fresh Berries
Old Fashioned Oatmeal, Raisins and Brown Sugar
Greek Yogurt Parfait, Banana Purée, Almond Nut Butter, House Made Bacara Granola
Assortment of Freshly Baked Gluten Free and Flax Seed Muffins
Egg White Frittata, with Mushrooms, Spinach, Tomato and Pesto Sauce
Roasted Sweet Potato Hash, Bell Peppers, Cajun Seasoning
Chicken Chorizo Patty
Assorted Freshly Brewed Peerless Coffee, and Decaf
Steven Smith Loose Leaf Tea
\$49.00 Per Guest

CONTINENTAL BREAKFAST

Selection of Freshly Squeezed Citrus and Fruit Juices
Assortment of Freshly Baked Danishes, Muffins and Croissants
Seasonal Market Fruits and Berries
Irish Oatmeal with Brown Sugar, Raisins and Warm Vanilla Cream
Assorted Individual Yogurts
Butter, Santa Barbara Wildflower Honey and Preserves
Bacara Blend Coffee, Decaffeinated Coffee and Fine Teas
\$38.00 Per Guest

BREAKFAST ADDITIONS

The following enhancements may be added:

House Made Bacara Granola and Assorted Cereals
Whole, Skim and Non-Fat Milk

\$8.00 Per Guest

Fluffy Scrambled Eggs

\$10.00 Per Guest

BREAKFAST MEATS

Select One of the Following:

Applewood Smoked Bacon, Grilled Ham Steaks, Canadian Bacon,
Chicken Apple Sausage

\$6.00 Per Guest

HOT BREAKFAST SANDWICHES

Select One of the Following:

Tomato, Pesto, Egg White, on Ciabatta Bread
Freshly Baked Croissants with Fluffy Scrambled Eggs,
Sliced Organic Tomatoes, Provolone Cheese
Egg White, Avocado, Pepper Jack Cheese on an English Muffin
Fluffy Scrambled Eggs, Swiss Cheese, Sausage Patty on a Pretzel Bun
Fluffy Scrambled Eggs, Spinach, Avocado, on Ciabatta Bread

\$12.00 Per Guest

Gluten-Free Breads available upon request

BREAKFAST BURRITOS

Select One of the Following:

Fluffy Scrambled Eggs, Flour Tortillas, Chorizo, Green Onions and Cheddar Cheese
Scrambled Egg Whites, Whole Wheat Tortilla, Bell Peppers and Mushrooms
Served with Sour Cream and Chipotle Fire-Roasted Tomato Salsa

\$13.00 Per Guest

SANTA BARBARA CAMBRIDGE SMOKED SALMON

Freshly Baked Assorted Bagels

Smoked Salmon

Red Onions, Caper Berries, Tomatoes, Crème Fraîche, and Cream Cheese

\$16.00 Per Guest

BREAKFAST BOWL STATION:

Select One of the Following:

Plain Organic, Greek, Peach, Berries

Select One of the Following:

Bacara Signature Granola, Corn Flakes, Rice Crispies

Toppings Include:

Blueberries, Bananas, Strawberries, Pineapple, Melons, Pistachios, Toasted Coconut,

Cashew Butter, Sliced Almonds

\$16.00 Per Guest

BREAKFAST ACTION STATIONS:

Chef Attendant Required for Breakfast Action Stations at \$185.00 Per Chef (1 for every 70 guests)

BACARA OMELET STATION

Omelets Made to Order

Black Forest Ham, Sweet Bell Peppers, House Smoked Salmon, Wild Mushrooms, Baby Shrimp,
Green Onions, Baby Spinach, Swiss Cheese, Spicy Fresh Salsa, Cheddar Cheese and Herbs
Home Fried Potatoes with Green Onions

\$18.00 Per Guest

WAFFLE STATION

Freshly Baked Waffle

Berry Compote, Vanilla Chantilly, Fresh Strawberries
Warm Vermont Maple Syrup and Nutella

\$15.00 Per Guest

PANCAKE STATION

Golden Buttermilk Pancakes made à la minute

Toppings: Blueberries, Chocolate Chips, Strawberries, Toasted Coconut, M&M's, Reeses Pieces,
Macadamia Nuts, Whipped Butter, Maple Syrup, Chocolate Whipped Cream, Berry Coulis

\$18.00 Per Guest

BACARA BRUNCH

Organic Sliced Fruit, Lemongrass Syrup Drizzle

From our Baker: Freshly Baked Danishes, served with Butter and Fruit Preserves

Assorted Bagels and California Cream Cheese, Sliced Tomatoes, Onions, Capers

Santa Barbara Cambridge House Smoked Salmon

Assorted Organic Fruit-Flavored Yogurt

Hot Entrées

Fluffy Scrambled Eggs, Crème Fraîche, Chives

Roasted Breakfast Potatoes, Onions, Bell Peppers, Cajun Seasoning

Crispy Applewood Smoked Bacon, and Chicken Apple Sausage

Eggs Benedict, Toasted English Muffin, Soft Poached Eggs, Canadian Bacon, Hollandaise

Golden Brown Buttermilk Pancake, Maple Syrup, Whipped Cream

Baked Gemelli Pasta “à la Romana”, Pomodoro Sauce, Bocconcini Mozzarella, Basil

Grilled Chicken Breast, Corn and Zucchini Ragout, Sherry Wine Sauce, Queso Fresco

Pan-Seared Local Halibut, Rock Shrimp and Shaved Fennel, Tarragon Beurre Blanc

Assorted Mini Desserts

Strawberry Pistachio Tart, Tahitian Vanilla Cheesecake, Dulce de Leche Cream with Flambéed Bananas,

Salted Caramel Chocolate Tart, Flourless Chocolate Cake, Passion Fruit Bavarian Choux

\$90.00 Per Guest

Minimum Guarantee of 25 Guests

PLATED BREAKFAST

All Plated Breakfasts Come with:

Seasonal Fresh Fruit Martini, Lemongrass Syrup

Danishes, Muffins and Croissants

Butter, Santa Barbara Wildflower Honey and Preserves

Bacara Blend Coffee, Decaffeinated Coffee and Fine Teas

Selection of Freshly Squeezed Citrus and Fruit Juices

Selection 1

Fluffy Scrambled Eggs with Confit Tomato, Asparagus, Roasted Potatoes, Onions and Bell Peppers

Choice of Applewood Smoked Bacon, Chicken Apple Sausage or Pork Sausage

\$45.00 Per Guest

Selection 2

Egg-White Frittata with

Mushrooms, Spinach, Goat Cheese, Tomato Confit and Pesto

\$44.00 Per Guest

Selection 3

Traditional Eggs Benedict

Santa Barbara Smoked Salmon, Roasted Potatoes, Asparagus and Dill Hollandaise

\$50.00 Per Guest

Selection 4

Cinnamon Brioche French Toast

With Roasted Pineapple Compote, Vanilla Chantilly and Whipped Cream

\$45.00 Per Guest

A LITTLE SOMETHING EXTRA

FRUITS & YOGURTS

| | |
|--|--------------------|
| Whole Fresh Seasonal Fruit | \$3.00 Per Piece |
| Sliced Seasonal Market Fruits and Berries | \$12.00 Per Person |
| Individual Premium Yogurts | \$4.50 Each |
| Granola, Fresh Berries, and Vanilla Yogurt Parfait | \$14.00 Each |

BREAKFAST SNACKS

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|--|-------------------|
| Breakfast Cereal Bars | \$4.00 Each |
| Homemade Granola Bars | \$36.00 Per Dozen |
| Assorted Bacara Breakfast Pastries | \$39.00 Per Dozen |
| Assorted Bagels with Cream Cheese, Butter, Fruit Preserves | |
| Hard Boiled Eggs | \$28.00 Per Dozen |

ASSORTED BREAKFAST BREADS to include: \$49.00 Per Dozen

Zucchini, Banana Walnut, and Apple Cinnamon

| | |
|---|-------------------|
| Warm Sticky Buns | \$49.00 Per Dozen |
| Assorted Scones with Devonshire Cream and Apricot Preserves | \$49.00 Per Dozen |

AFTERNOON SNACKS

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|---|--------------------|
| Warm Salted Pretzels with Whole Grain & Honey Mustard | \$7.00 Per Person |
| Potato Chips, Maui Onion Dip | \$5.00 Per Person |
| Crispy Pita Chips with Tapenades and Chickpea Hummus | \$8.00 Per Person |
| Vegetable Crudités, Buttermilk Ranch Herb Dip | \$11.00 Per Person |
| Tortilla Chips, Guacamole and Salsa | \$10.00 Per Person |
| Domestic Cheeses and Fruit with Crostini | \$15.00 Per Person |
| Hard Pretzels | \$4.50 Per Bag |
| Crispy Vegetable Chips | \$4.50 Per Bag |
| Individual Trail Mix | \$4.50 Per Bag |
| Bear Naked Energy Bars | \$4.50 Each |
| Kettle Potato Chips | \$4.50 Each |

Prices are exclusive of 23% Service Charge, 8% Sales Tax, and 0.098% California Tourism Tax

A LITTLE SOMETHING EXTRA

SWEET TREATS

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|---|-------------------|
| Assorted Candy Bars | \$5.00 Each |
| Frozen Fruit Juice Bars | \$4.50 Each |
| Toasted Biscotti | \$37.00 Per Dozen |
| Valrhona Chocolate Dipped Strawberries | \$55.00 Per Dozen |
| Collection of Freshly Baked Cookies (Chocolate Chip, Oatmeal Raisin, Peanut Butter & Double Chocolate) | \$48.00 Per Dozen |
| Double Fudge Brownies and Blondies | \$48.00 Per Dozen |
| Assorted Chocolate Truffles | \$48.00 Per Dozen |

BEVERAGES

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|---|---------------------|
| Assorted Soft Drinks | \$5.50 Each |
| Spindrift Assorted Sodas Grapefruit, Lemonade and Orange Mango | \$5.50 Each |
| Assorted Mineral/Bottled Waters | \$5.50 Each |
| Assorted Harney and Son Iced Tea Drinks | \$5.50 Each |
| Vitamin Water (Assorted Flavors). | \$5.50 Each |
| Whole, Skim, Non-Fat and Soy Milk. | \$3.50 Per Pint |
| Red Bull | \$6.50 Each |
| Steaz Organic Teas | \$6.00 Each |
| Suja Organic Cold Press Juices | \$9.00 Each |
| Orange and Grapefruit Juices (Individual) | \$7.00 Each |
| Lemonade and Iced Tea. | \$26.00 Per Pitcher |
| Bacara Blend Coffee, Decaffeinated Coffee and Fine Teas. | \$85.00 Per Gallon |
| Orange, Grapefruit and Seasonal Juices. | \$96.00 Per Gallon |

THEMED BREAKS

(Based on 30 Minute Service Time)

Power Break

GGreen Smoothie: Matcha, Pineapple, Mango, Protein Powder
Bacara Power Bar: Cashews, Chia Seeds, Local Honey, Almonds
Celery Sticks with Almond Butter

\$26.00 Per Guest

Santa Barbara Break

Assorted Mini Local and Organic Fruit
Individual Bags of Pistachios
Santa Barbara Nuts Bar

\$28.00 Per Guest

Make Your Own Trail Mix

(Small Brown Bags Provided)

Popcorn, M&M's, Raisins, Butterscotch Chips, Cranberries, Apricots, Mangos,
Yogurt Covered Pretzels, Peanuts, Pepita Seeds, Almonds

\$23.00 Per Guest

Cookie Monster Break

Bacara Signature Cookie, Peanut Butter, Oatmeal Raisin,
Double Chocolate Fudge Cookie
Adult Chocolate Milk

\$20.00 Per Guest

Afternoon Tea

Assorted Steven Smith Loose Leaf Tea, Lemon, Honey, Cane Sugar
Assorted French Macaroon
Chocolate Truffle
Brown Sugar Shortbread

\$25.00 Per Guest

Summer Party Break

Assorted Booze Bar, Frozen Fruit Bar with a Kick (Contains Alcohol)
House Made Jell-O Shooter, Assorted Flavors (Non Alcoholic)
Basil Infused Watermelon Slices

\$24.00 Per Guest

LUNCHEON BUFFET

NEW YORK DELI STYLE

Salads

Baby Field Greens Salad with Garden Fresh Tomatoes, Cucumbers,
Red Onions and Carrots with Balsamic Vinaigrette
White Baby Creamer Potato Salad with Whole Grain Mustard Vinaigrette
Soup of the Day, Chef's Daily Inspiration

Deli Meats and Cheeses

Roast Beef, Smoked Turkey, Black Forest Ham, Genoa Salami
Herb Roasted Breast of Chicken
Tuna Salad
Provolone, Tillamook Sharp Cheddar, Havarti and Swiss
Sliced Tomatoes, Boston Bibb Lettuce, Bermuda Onions,
Mayonnaise, Whole Grain Mustard and Pickles
Sliced Hearth Breads, Rolls and Butter
Basket of Kettle Chips

Sweets

Caramel Macadamia Nut Tart
Brown Sugar Shortcake
Brownie Chocolate Chip Cheesecake

Iced Tea
Bacara Blend Coffee, Decaffeinated Coffee and Fine Teas

\$51.00 Per Guest

Minimum Guarantee of 25 Guests

LUNCHEON BUFFET

LIGHT AND HEALTHY

Starters

Organic Baby Greens Salad

Cucumbers, Heirloom Cherry Tomatoes, Black Walnuts

Basil Balsamic Vinaigrette and Creamy Herb Dressing

Superfood Slaw

Cabbage, Brussel Sprouts and Carrots with Yogurt Dressing

Black Quinoa Salad

Cucumbers, Olives, Tomatoes, Feta Cheese, Basil Vinaigrette

Vegetable Minestrone Soup

Basket of Freshly Baked Rolls and Sweet Butter

Assorted Wraps to Include

Spinach Tortilla with Grilled Asparagus, Portobello Mushrooms, Hummus and Sprouts, Aged Balsamic Drizzle

Whole Wheat Tortilla Chicken Caesar Wrap with Grilled Chicken Breast, Low Fat Cesar Dressing

Tuna Salad Wrap with Avocado, Chopped Romaine, Lemon Dressing

Smoked Turkey Cobb Wrap, Hard Boiled Eggs, Tomatoes, Bacon, Avocado, Blue Cheese

Sweets

Fresh Strawberry Pistachio Tart

Greek Yogurt Panna Cotta

Banana Cake with Mascarpone Whipped Cream

Iced Tea

Bacara Blend Coffee, Decaffeinated Coffee and Fine Teas

\$55.00 Per Guest

Minimum Guarantee of 25 Guests

LUNCHEON BUFFET

MAKE YOUR OWN SALAD

Assorted Greens

Chopped Romaine, Organic Mixed Greens, Superpower Mix: Baby Kale and Spinach, Arugula

Toppings

Heirloom Cherry Tomatoes, Sliced Mushrooms, Sliced Cucumbers, Sliced Radishes, Roasted Beets, Avocado, Diced Apples, Goat Cheese, Mozzarella, Cheddar, Crumbled Blue Cheese, Croutons, Roasted Zucchini, Dried Cranberries, Shredded Carrots

Grains

Quinoa and Wild Rice

Protein

Whole Baked Salmon, Marinated in Citrus and Olive Oil
Grilled Chicken Breast, Marinated in Herbs de Provence

Dressings

Creamy Cesar, Basil-Balsamic, House Ranch
Roasted Tomato Soup, Focaccia Croutons
Freshly Baked Bread

Assorted Mini Desserts

Salted Caramel Chocolate Tart
Carrot Cake Bites with Cream Cheese Icing
Vegan Chocolate Bark
Matcha Coconut Cream Mousse

\$55.00 Per Guest

Minimum Guarantee of 25 Guests

LUNCHEON BUFFET

FIESTA STYLE

Starters

Chef Martin's Famous Tortilla Soup

Crispy Tortilla Strips and Avocado

Mexican Caesar Salad with Roasted Corn, Toasted Pepitas, Cesar Chipotle Dressing

Spicy Mango Salad, Cilantro Spinach, Avocado, Queso Fresco, Tequila Dressing

Jicama, Black Beans, Cucumber, Cherry Tomatoes and Baby Shrimp with Lime Vinaigrette

Select Two of the Following:

Adobe Marinated Fish, Chile Marinated Chicken, Carnitas or Beef

Served with Homemade Corn and Flour Tortillas, Grilled Peppers and Onions

Shredded Lettuce, Sour Cream, Pepper Jack and Cheddar Cheese, Pico de Gallo

Vegetable and Cheese Tamales

Spanish Rice

Black Beans with Peppers and Onions

Crispy Tortilla Chips, Salsa and Guacamole

Sweets

Warm Cinnamon Churros

Arroz Con Leche

Toasted Coconut Flan

Trés Leches Cake Bites

Iced Tea

Bacara Blend Coffee, Decaffeinated Coffee and Fine Teas

\$59.00 Per Guest

Minimum Guarantee of 25 Guests

LUNCHEON BUFFET

BACARA BACKYARD BBQ

Salads

Wedge Salad with Blue Cheese, Bacon, Tomato, Shaved Onion and Blue Cheese Dressing

Organic Field Greens with Creamy Ranch Herb Vinaigrette and Balsamic Vinaigrette

Penne Pasta Salad, Sun Dried Tomato Vinaigrette, Black Olives, Grilled Asparagus,
Parmigiano-Reggiano, Fresh Basil and Arugula

Traditional Creamy Coleslaw

Course

Make Your Own Burger

Pulled Pork Sandwiches with BBQ Sauce

Grilled Angus Burger Patty

Marinated Free-Range Chicken Breasts

Grilled Veggie Burger

Caramelized Onions and Sautéed Mushrooms

Freshly Baked Assorted Buns, Tomatoes, Boston Bibb Lettuce, Red Onions, Pickles,

Whole Grain Mustard, Sweet Relish, Mayonnaise and Ketchup

Assorted Sliced Cheese: American, White, Cheddar

House Made Chips with BBQ Seasoning and Ranch Dipping Sauce

Sweets

S'more Cupcakes

Apple Upside Down Cake

Pear Pecan Crumble Tart

Iced Tea

Bacara Blend Coffee, Decaffeinated Coffee and Fine Teas

\$58.00 Per Guest

Minimum Guarantee of 25 Guests

(Optional Chef Attendant at \$185.00 Per Chef)

(\$200.00 Rental Fee per Grill)

LUNCHEON BUFFET

SANTA BARBARA FARMER'S LUNCH

Starters

Organic Mixed Greens with Cherry Tomatoes, Cucumbers, Walnuts, Sprouts, Spinach, Pepitas,
Goat Cheese, Blue Cheese and Assorted Dressings

Farro Salad, Avocado, Bloomsdale Spinach, Tomato, Lemon Herb Vinaigrette

Orecchiette Pasta with Baby Arugula, Cherry Tomatoes and Light Pesto Vinaigrette

Roasted Tomato Soup, Burrata, Croutons

Artisan Breads and Butter

Grilled Herb Marinated Hanger Steak

Chimichuri and Roasted Fingerling Potato

Roasted King Salmon

Tomato and Caper Relish, Shaved Fenel, Artichoke, Lemon Vinaigrette

Cheese Tortellini

Pomodoro Sauce, Artichoke, Basil, Parmesan Cheese

Sweets

Local Strawberry Shortcake Roulade

Lemon Chiffon Torte

Crème Fraîche Panna Cotta with Honey Marinated Blackberries

Iced Tea

Bacara Blend Coffee, Decaffeinated Coffee and Fine Teas

\$63.00 Per Guest

Minimum Guarantee of 25 Guests

EXECUTIVE MEETING PACKAGE

Maximum of 15 People

Continental Breakfast

Selection of Freshly Squeezed Citrus and Fruit Juices
 Assortment of Freshly Baked Danishes, Muffins and Croissants
 Seasonal Market Fruits and Berries
 Butter, Santa Barbara Wildflower Honey and Preserves
 Bacara Blend Coffee, Decaffeinated Coffee and Fine Teas

AM Break

An Assortment of Beverages, Including Water, Sodas,
 Bacara Blend Coffee, Decaffeinated Coffee and Fine Teas

Chilled Lunch Entrees

Please Select One of the Following

Blackened Salmon Salad

Avocado, Pepitas, Crispy Tortilla, Tomato, Queso Fresco

Bacara Cobb Salad

Roasted Turkey, Egg, Avocado, Cherry Tomato, Bacon,
 Blue Cheese and Balsamic Dressing

Herb Roasted Breast of Chicken

Arugula Salad, Grilled Asparagus, White Baby Creamer Potato Salad,
 Mustard Aioli

Citrus Marinated Santa Barbara Prawns

1000 Island Dressing, Mixed Greens, Oranges, Endive, Carmelized Walnuts

Abi Nicoise Salad

Baby Lettuce, Haricot Vert, Fingerling Potatoes, Gold Beets,
 Niçoise Olive, Aged Red Wine Vinaigrette

**Served with Artisan Rolls and Butter*

Dessert

Please Select One of the Following

Bacara Martini of Tiramisu

Kahlua Mousse and Espresso Soaked Biscuit

Strawberry Trifle

Marinated Strawberries and Vanilla Bavarian

Chocolate Mousse

Fresh Orange and Praline

**Served with Iced Tea, Coffee, Decaffeinated Coffee & Hot Teas*

PM Break

An Assortment of Beverages, including Water, Sodas, Bacara Blend Coffee,
 Decaffeinated Coffee and Fine Teas

Accompanied by an Assortment of Freshly Baked Cookies

\$110.00 per person

SMALL GROUP BUFFET

Maximum of 25 People

Select Two of the Following:

Caesar Salad, Croutons and Parmesan Cheese
Mixed Greens, Cherry Tomatoes, Mushrooms and Walnuts
Wedge Salad, Tomatoes, Bacon and Blue Cheese
Potato Salad, Tarragon and Mustard Dressing

Select Two of the Following:

Pan-Seared Chicken Breast, Mushroom Ravioli and Chicken Jus
Sautéed Shrimp, Gnocchi, Tomato and Fennel Confit
Blackened Cod, Bean Stew, Pico De Gallo, Chipotle Beurre Blanc
Pan-Seared Pork Tenderloin, Bourbon Demi, Crushed Fingerling Potato with Green Onion and Roasted Garlic
Baked Gemelli Pasta, Spicy Tomato Sauce, Mushrooms, Zucchini, Green Onions

Sweets

An Assortment of Petit Fours to Include:

Flourless Chocolate Cake
Tahitian Vanilla Cheesecake
Caramel Nut Tart

Iced Tea

Bacara Blend Coffee, Decaffeinated Coffee and Fine Teas

\$51.00 Per Guest

PLATED LUNCH SELECTIONS

Plated Lunches require a minimum of 2 Courses

LUNCH SOUPS

| | |
|---|---------|
| Chilled Pea Soup, Crème Fraîche, Pea Salad | \$11.00 |
| Chilled Tomato Gazpacho, Lump Crab Meat and Cilantro Oil. | \$11.00 |
| Bacara Signature Roasted Heirloom Tomato, Buratta and Pesto | \$11.00 |
| Roasted Sweet Corn Chowder, Roasted Peppers, Smoked Bacon | \$11.00 |
| Chicken Tortilla Soup, Avocado Salsa, Cheddar Cheese, Cilantro. | \$12.00 |

Soups may be added to Lunch Buffets for an additional \$6.00 Per Guest

LUNCH SALADS AND STARTERS

| | |
|--|---------|
| Baby Field Greens Salad, Tomatoes, Cucumbers, Endive, Balsamic Basil Dressing | \$12.00 |
| Hearts of Romaine, Herbed Croutons, Cherry Tomato, Parmigiano-Reggiano Crisps | \$13.00 |
| Greek Salad with Kalamata Olives, Feta Cheese, Romaine Lettuce, Lemon Dressing | \$13.00 |
| Organic Tomato Carpaccio, Buratta Cheese, Olive, Micro Basil | \$19.00 |
| Grilled Asparagus, Hard Boiled Eggs, Wild Arugula, Aged Parmesan, Meyer Lemon Dressing | \$19.00 |
| Seafood Martini, Bay Shrimp, Scallops, Crab, Endive, Tarragon Aioli, Shaved Fennel | \$20.00 |

PLATED LUNCH ENTRÉES

Chicken Piccata

Piccata, Potato Gnocchi, Seasonal Market Vegetables and Caper Sauce

\$39.00 Per Guest

Miso Glazed Black Cod

Jasmine Rice Cake, Ginger Chardonnay Sauce, Bok Choy

\$40.00 Per Guest

Pacific Salmon

Olive Oil Crushed Fingerling Potatoes, Caper and Tomato Relish, Seasonal Vegetables

\$40.00 Per Guest

Petite Filet Mignon

Forest Mushrooms, Yukon Gold Potato Purée, Cipollini Onion Ragout

\$46.00 Per Guest

Sweet Pea Ravioli

Arugula, English Pea, Pecorino, Pea Tendrils, Light Parmesan Cream

\$35.00 Per Guest

PLATED LUNCH DESSERTS

Martini of Raspberry and Mango Sorbet With Fresh Seasonal Berries and Almond Florentine

Toasted Coconut Cheesecake Passion Fruit Cream, Mango Gel

Strawberries and Cream Orange Blossom Bavarian, Brown Butter Sable, Strawberry Gel

Bacara Signature Lemon Torte Layers of Almond Cake and Fresh Lemon Bavouis, Bergamot Cream

Chocolate Mousse Bombe Roasted Banana Cream, Cocoa Sponge, Caramel Anglaise

\$18.00 Per Guest

Plated Lunches require a minimum of 2 Courses

BACARA BOX LUNCHESES

Turkey Breast

Roasted Turkey Breast, Smoked Bacon, Mustard Aioli, Avocado, Vine-Ripened Tomatoes
Served on Grilled Ciabatta

Black Forest Ham

Black Forest Ham, Dijon Mustard Aioli, Gruyere Cheese, Butter Lettuce, Sliced Tomato
Served on Grilled Ciabatta

Tri -Tip

Slow Cooked Santa Maria Style Tri Tip with Horseradish Cream, Shaved Onion, Heirloom Tomato
Served on Freshly Baked Baguette

Grilled Chicken

Grilled Chicken Breast, Pesto Aioli, Fresh Mozzarella, Heirloom Tomato, Arugula
Served on Grilled Ciabatta

Vegetarian Sandwich

Grilled Marinated Garden Vegetables, Light Cream Cheese Spread, Sprouts
Served on Whole Wheat Bread

Box Lunches Include:

Select One of the Following:

Penne Pasta with Roasted Vegetables and Sun Dried Tomato Aioli
Black Quinoa, Feta Cheese, Sautéed Summer Squash
Yukon Gold Potato and Whole Grain Mustard Salad
Individual Bags of Potato Chips
Whole Fresh Fruit

Select One of the Following:

House Made Granola Bar, Cookie, or Fudge Brownie
Bottle of Water

\$48.00 Per Guest

Minimum Guarantee of 10 per Sandwich Type

RECEPTION HORS D' OEUVRES

Cold Hors d'oeuvres

Bruschetta, Tomato Concassé, Olive Aioli, Shaved Parmigiano-Reggiano
 Mushroom Bruschetta, Sautéed Shitake, Truffle Oil, Arugula, Pecorino
 Vegetarian Summer Roll with Thai Basil and Mint Dipping Sauce
 Sesame Seared Ahi Tuna, Mango Chutney, on Crispy Wonton
 Mini Taco, Yellowtail Tartar, Cilantro Aioli
 Lobster Salad, Served on Mini Taco Shell, Chipotle Aioli
 Shooter of Gazpacho, Bell Pepper Relish
 Green Pea Cold Soup, Lemon Crème Fraîche
 Whipped Brie Cheese, Fig Chutney served in a Mini Savory Cone
 Beef Tartar, Horseradish and Truffle Aioli, served in a Mini Savory Cone
 Savory Crepes Roll, Smoked Salmon, Dill Cream
 Shrimp Cocktail Crispy Taco Bite, Poached Shrimp, Cocktail Sauce Aioli
 Truffle Brie Cheese, Toasted Walnut, Crispy Baguette

\$8.00 Each***Based on Minimum Order of 25 Pieces Per Item****Hot Hors d'oeuvres*

Lobster and Shrimp Empanada, Yellow Tomato Cilantro Salsa
 Spanakopita – Spinach and Feta Cheese in Phyllo, Goat Cheese Dip
 Petite Jumbo Lump Maryland Crab Cake, Chipotle Aioli
 Coconut Breaded Chicken Tenderloin, Spicy Thai Dipping Sauce
 Chicken Satay, Coconut-Peanut Dip
 Vegetable Ratatouille Quiche, Basil Aioli
 Bacara Beef Wellington, Sauce Béarnaise
 Vegetable Spring Roll and Thai Dipping Sauce, Citrus Cilantro
 Citrus Marinated Bacon Wrapped Scallops, Raita
 Soy Marinated Crispy Shrimp and Wrapped in Spring Roll
 Chicken Lemongrass Pot Sticker, Japanese Dipping Sauce
 Roasted Lamb Chop, Rosemary Demi
 Edamame Pot Sticker, Miso Soy Dipping
 Chicken Quesadilla Bite, Chipotle Aioli
 Fig and Goat Cheese Flatbread, Balsamic Drizzle

\$8.00 Each***Minimum Order of 25 Pieces Per Item***

RECEPTION STATIONS:

(Minimum of 4 Stations Required for Dinner Event)

Each Station Must Be Ordered for Full Guest Count

Tuscany

Assorted Board of Cured Meats, Pickled Vegetables, Assorted Bread and Grissini,
 Mixed Greens Salad, Frises, Shaved Fennel, Pepato Cheese,
 Heirloom Cherry Tomatoes, Tuscan Olives, Basil Vinaigrette
 Goat Cheese Ravioli, Basil and Roasted Garlic Pesto, Parmigiano-Reggiano
 House Made Garlic Bread

\$36.00 Per Guest

Santa Barbara Farmers Market Table

Assorted Raw and Grilled Local and Organic Vegetables, Assorted Dipping Sauce,
 Tapenade, Hummus, Sun Dried Tomato Dip, House Ranch
 Grilled Castroville Artichoke, Grilled Lemon, Pesto Aioli
 Grilled Ciabatta, Crackers, Lavosh Bread
 Farmers Market Green Organic Lettuces, Shaved Carrots, Cucumber,
 Radishes, Shallots, Lemon Dressing
 Freshly Baked Baguette

\$32.00 Per Guest

Taqueria Bacara

Select Two of the Following:

Carne Asada, Adobo Marinated Mahi Mahi,
 Cilantro Hanger Steak, and Grilled Chicken Tinga
 Corn and Flour Tortillas
 Pico de Gallo, Guacamole, Salsa Roja, Shredded Cabbage,
 Sour Cream, Shredded Cheese
 Crispy Chicken Taquitos

\$34.00 Per Guest

Add a Chef Attendant to cook á la minute \$185.00

Food Truck

Kobe Beef Slider, Truffle Aioli, Arugula, Swiss Cheese
 Crispy Curly Fries, Melted Cheese Sauce, 1000 Island, Ketchup, Mayonnaise,
 Bacon Bites, Boneless Chicken Wings, Spicy Dipping Sauce, Blue Cheese,
 Celery and Carrot Sticks

\$35.00 Per Guest

Add a Chef Attendant to Fry á la minute \$185.00

Steam Cart

Assorted Steam Bun: Shrimp Har Gao, Chicken Lemongrass Pot Sticker, BBQ Pork Bun
 Assorted Dipping Sauce, Soy, Spicy Mustard, Sweet Chile
 Fried Rice, Eggs, Green Peas, Carrots, Ginger, Garlic, Chinese Salad, Bean Sprouts,
 Shredded Carrots, Romaine, Peanuts, Crispy Noodle, 5 Spice Dressing

\$33.00 Per Guest

RECEPTION STATIONS:

(Minimum of 4 Stations Required for Dinner Event)
Each Station Must Be Ordered for Full Guest Count

Gastro Pub

Fish and Chips
Tartar Sauce, Lemon Wedge, Malt Vinegar
Roasted Cauliflower and Beer Soup, Cheesy Croutons
Roasted Beet and Potato Salad, Shredded Cabbage, Carrots, Bacon,
Pastrami Spiced Dressing

\$34.00 Per Guest

Roma Station

Heirloom Tomato Salad, Sliced Heirloom Tomato, Mozzarella,
Fresh Pesto, Balsamic Drizzle
Gemelli Pasta, Pomodoro Sauce, Arugula, Roasted Bell Pepper, Pecorino, Olives
Whole Roasted Chicken á la Romana, Lemon, Capers, Tomato
House Made Garlic Bread

\$36.00 Per Guest

All American Steak House

Carved Prime Rib, Horseradish Sauce
(based on 1 per 30)
Baked Mac and Cheese, Truffle Cheese
Mixed Greens Salad, Tomatoes, Cucumbers, Mushrooms,
House Made Ranch Dressing
Freshly Baked Bread

\$40.00 Per Guest

Chef Attendant Required at \$185 per attendant

Santa Barbara Pier:

Chilled Shrimp and Freshly Shucked Oysters
(based on 3 piece per person)
Cocktail Sauce, Lemon Wedge and Horseradish Cream
Clam Chowder, Sourdough Croutons
Calamari Fries, Tartar Sauce

\$41.00 Per Guest

Chocolate Mousse Bar:

Assorted Chocolate Mousse, Peru 38%, Venezuela 72%,
Dominican Republic 85%
Served in a Cone
Assorted Toppings to Include: Toasted Pistachios, Sliced Almonds,
White Chocolate Croquants, Caramel Sauce, Fresh Berries, Whipped Cream

\$16.00 Per Guest

Crepes Station:

Sweet Crepes made á la minute with Assorted Fillings to Include:
Strawberries, Nutella, Vanilla Pastry Cream, Bananas, House Made Orange
Marmalade, Whipped Cream, Chocolate Sauce, Caramel Sauce

\$19.00 Per Guest

RECEPTION STATIONS:

(Minimum of 4 Stations Required for Dinner Event)

Each Station Must Be Ordered for Full Guest Count

Beignet Station:

Freshly made Beignets with Chocolate Sauce, Dulce de Leche, Whipped Cream, Powdered Sugar

\$16.00 Per Guest

Ice Cream Sundae Station

Select Three of the Following:

Tahitian Vanilla, Chocolate Fudge, Strawberry, Fresh Mint Chocolate Chip, Peanut Butter

Assorted Toppings to Include: Roasted Peanuts, Pistachios, Pineapple Compote, Fresh Berries,

Chocolate Shavings, Candied Cornflakes, Birthday Cake Streusel

Chocolate Sauce, Caramel Sauce and Whipped Cream

\$21.00 Per Guest

Pâtisserie

An Assortment of Mini Desserts

Choose 5 of the following: Additional Desserts \$10 each

Vanilla Pear Bavarian Choux, Vanilla Cheesecake, Fresh Fruit Tart,

Flourless Chocolate Cake, Caramel Nut Tart, Chocolate Pot de Crème, Lemon Meringue Tart,

S'more Cupcakes, Dulce de Leche Cream with Flambéed Banana,

Pineapple Upside Down Cake, Kahlua Tiramisu

\$23.00 Per Guest

DINNER BUFFET

SOUTH OF THE BORDER

Starters

Tortilla Soup

Crispy Tortilla Strip, Avocado

El Paso Caesar Salad with Roasted Corn

Tortilla Crisps and Queso Fresco

Bay Shrimp and Black Bean Salad with Cucumbers, Cilantro and Citrus

Spicy Mango Salad, Cilantro Spinach, Avocado, Queso Fresco, Tequila Dressing

Tortilla Bar

Crispy Tortilla Chips, Salsa Verde, Salsa Roja, Guacamole, Shredded Cheese, Shredded Lettuce

“De la Parilla”

Grilled Flank Steak, Avocado and Tomatillo Salsa

Chipotle Marinated Mahi-Mahi with Black Bean and Mango Salsa

Cumin-Coriander Crusted Breast of Chicken with Roasted Poblano Corn Sauce

Pinto Bean Stew with Chorizo

Oven-Baked Zucchini, Summer Squash and Queso Fresco

Jalapeño Corn Bread

Mexican Cheese Quesadilla

Finishing Touch

Mexican Hot Chocolate Pot de Creme

Cinnamon Apple Empanadas

Dulce de Leche Crema

Bacara Blend Coffee, Decaffeinated Coffee and Fine Teas

\$98.00 Per Guest

Minimum Guarantee of 25 Guests

Freshly Made Tortillas á la minute, Chef Attendant fee of \$185.00

DINNER BUFFET

PACIFIC SEASIDE DINNER

Egg Drop Soup, Edamame Dumpling
Asian Mixed Greens, Pea Shoots, Shredded Carrots, Green Onions, Sprouts, Lemongrass Ginger Dressing
Green Papaya Salad, Marinated Baby Shrimp, Spinach, Edamame, Enoki Mushroom, Wasabi Dressing

Assorted Dim Sum

Chicken Pot Sticker, Shrimp Margow, BBQ Pork
Crispy Vegetarian Egg Roll,
Soy Sauce, Sriracha, Spicy Mustard Dipping Sauce

Assorted Hand Rolls

California Roll, Rainbow Roll and Tuna Roll
(Based on 3 Pieces Per Person)
Soy Sauce, Pickled Ginger, Wasabi
Grilled Korean Short Ribbs, Kalbi Glazed, Sesame Seeds and Green Onions
Sautéed Chicken, Orange Sauce, Bell Peppers and Onions
Steamed Jasmine Rice

Carving

Teriyaki Baked Salmon, Enoki and Bean Sprout Relish

Finishing Touch

Coconut Tapioca Pudding
Green Tea Mango Panna Cotta
Almond Shortbread
Yuzu Tart
Fortune Cookie

\$112.00 Per Guest

Minimum Guarantee of 25 Guests

DINNER BUFFET

TASTE OF ITALY

Starters

Creamy White Bean Soup, Grilled Focaccia

Grilled Vegetable Antipasto

Grilled Marinated Eggplant, Portobello Mushrooms, Zucchini, Yellow Squash,
Roasted Peppers and Artichoke Hearts, Grilled Baby Gem Lettuce

Tuscan Kale Salad, Grapes, Pecorino, Prosciutto, Roasted Garlic Dressing

Platter of Sliced Heirloom Tomatoes, Mozzarella di Buffala, Prosciutto, Aged Balsamic Drizzle, Pesto

Oven-Baked Focaccia Bread

Assorted Bread Sticks with Olive Tapenade

Entrées

Pan Seared Sea Bass, Vongole Broth, Tomato and Fennel Relish

Grilled Petite Sirloin, Capers, Shallot, Creamy Polenta, Red Wine Sauce

Potato Gnocchi, Truffle Butter, Parmigiano-Reggiano, Artichoke Heart, Wilted Arugula

Carving

Whole Roasted Chicken Cacciatore Sauce

Freshly Baked Flatbread

Margherita, Organic Tomato, Basil, Mozzarella

Fine Selection of Italian Desserts to include:

Kahlua Tiramisu

Orange Scented Cannolis

Chocolate Dipped Biscotti

Mascarpone Cheesecake

Bacara Blend Coffee, Decaffeinated Coffee and Fine Teas

\$120.00 Per Guest

Minimum Guarantee of 25 Guests

DINNER BUFFET

SANTA BARBARA FARM TO TABLE DINNER

Starters

Freshly Baked Artisan Loaf, Local Salted Butter

Local Cheese Display, Assorted Chutney and Fresh Fruit

Arugula Salad, Local Tomato, Fennel Salami, Pinenuts, Goat Cheese, Lemon Dressing

Ranch Baby Field Greens Salad, Pear Tomatoes, English Cucumbers,

Julienne Carrots with Shallot Red Wine Vinaigrette

Martini of Local Crab Salad, Cognac Creamy Cocktail Sauce, Shredded Lettuce, Lemon

Main Event

Grilled Petite New York Steak

Red Wine Sauce, Sautéed Cipolini Onion, Blue Cheese Butter

Pacific Red Snapper, Local Citrus Beurre Blanc, Heirloom Cherry Tomato Confit, Artichoke, Grilled Lemon

Cauliflower and Potato Gratin, Pecorino Truffle

Grilled Vegetable, Lemon Oregano Butter

Carving of Roasted Leg of Lamb, Cipolini Rosemary Onion Sauce

Finishing Touch

Local Strawberry Shortcake Roulade

Lemon Curd Cheesecake

Crème Fraîche Panna Cotta with Honey Marinated Blackberries

Pistachio and Almond Apricot Shortcake

Bacara Proudly Partners with the Following Local Farms: Whitney Ranch, Lane Farm, Rancho la Familia,

Harvest Santa Barbara, Ellwood Canyon Farms

Bacara Blend Coffee, Decaffeinated Coffee and Fine Teas

\$126.00 Per Guest

Minimum Guarantee of 50 Guests

DINNER BUFFET

BACARA CLAM BAKE

Starters

Corn Chowder, Roasted Corn, Bell Peppers, Potatoes, Creamy Vegetable Broth
Grilled Asparagus, Shaved Pecorino, Bacon, Croutons, Shaved Almonds, Lemon Spicy Dressing
Bay Scallops and Black Bean Salad, Jicama, Tomatillo and Cilantro Vinaigrette
Petite Mesclun Greens, Local Vegetables, White Balsamic Vinaigrette
Oyster on the Half Shell, Mignonette, Lemon Wedge
Jumbo Poached Shrimp Louie and Cocktail Sauce

Carving Station

Freshly Caught Fish, Herbs and Tomato Relish, Beurre Blanc
BBQ Spice Rub Rib Eye, Horseradish and Truffle Cream Sauce
Organic Vegetables, Herb Butter

Salt Baked Potato Bar

Sour Cream, Drawn Butter, Cheddar Cheese, Green Onion, Bacon, Horseradish Cream,
Truffle Triple Cream Cheese, Blue Cheese

Clam Bake

Mussels, Clams, Shrimp, Spicy Sausage, Corn Steamed in Boston Ale, Seaweed and Grilled Sourdough

Finishing Touch

Assorted Mini Desserts to Include:

Grilled Peach Cobbler
Key Lime Tarts
New England Blueberry Swirl Cheesecake

\$137.00 Per Guest

Minimum Guarantee of 50 Guests

DINNER BUFFET

SANTA BARBARA BARN TO TABLE DINNER

Served Family Style

Pre-Set

Farmers Market Platter: Grilled Zucchini, Marinated and Roasted Portobello Mushrooms, Grilled Organic Carrots

Crudit  of Heirloom Tomatoes, Radishes, Gem Lettuce

Green Goddess, Hummus, Babaganoush, Tapenade Dip

Freshly Baked Bread

Cured Meat Platter, Prosciutto, Salami, Pickled Vegetables

Main

Grilled Chicken Breast, Chimichurri Sauce, Watercress, Roasted Potatoes, Crispy Onions

Baked Local Sea Bass, Sea Beans, Local Citrus Beurre Blanc, Grilled Lemon, Capers, Heirloom Cherry Tomato

Creamy Polenta, Parmesan and Asiago

Vegetable Ratatouille, Fresh Basil

Finishing Touch

Pistachio and Almond Apricot Shortcake

Local Lemon Curd Cheesecake

Fresh Strawberry Tart

\$125.00 Per Guest

DINNER STARTERS

Portobello Mushroom Ravioli

Truffle-Parmesan Cream, Sautéed Wild Mushroom, Crispy Pancetta

\$19.00 Per Guest

Maine Lobster Risotto

Parmigiano-Reggiano, Tarragon Lobster Cream and Truffle Essence

\$22.00 Per Guest

Pan-Seared Maine Diver Scallops

Fava Bean and Lemon Purée with Chanterelle Mushrooms and Lobster Nage

\$21.00 Per Guest

Pan-Fried Jumbo Lump Maryland Style Crab Cakes

Organic Micro Arugula, Remoulade Aioli

\$23.00 Per Guest

Goat Cheese Tart

Fresh Laura Chenel Goat Cheese, Figs, Black Olives, Basil, Petite Salad

\$21.00 Per Guest

Tuna Tartar

Ginger Thai Basil Aioli, Crispy Taro Root, Petite Salad

\$26.00 Per Guest

House Smoked Salmon Purse

Dungeness Crab Salad, Saffron Aioli, Wild Arugula

\$24.00 Per Guest

DINNER SOUPS

Roasted Tomato Soup

Creamy Burrata, Focaccia Croutons

\$16.00 Per Guest

Corn Chowder

Roasted Red Pepper, Corn, Lobster, Chiles

\$18.00 Per Guest

Maine Lobster Bisque

Pecky Toe Crab and Corn Cake

\$18.00 Per Guest

Creamy Artichoke Soup

Whipped Goat Cheese Crostini, Olive Dust

\$19.00 Per Guest

DINNER SALADS

Baby Field Greens Salad

Cherry Tomatoes, Cucumber, Shaved Radishes, Crumbled Goat Cheese,
Basil Balsamic Dressing

\$17.00 Per Guest

Heirloom Tomato Salad

Heirloom Tomato Carpaccio, Burrata, Petite Basil, Aged Balsamic, Basil Oil

\$21.00 Per Guest

Hearts of Romaine Classic Caesar

Herbed Croutons, Cherry Tomato and Parmigiano-Reggiano Crisps

\$19.00 Per Guest

Santa Barbara Farmer's Market Salad

Organic Mixed Greens, Shaved Fennel, Roasted Portobello Mushrooms,
Fresh Goat Cheese, Heirloom Cherry Tomato, Green Goddess Dressing

\$16.00 Per Guest

Organic Marinated Strawberries and Mixed Greens

Creamy Gorgonzola, Candied Pistachios, Apple Cider Vinaigrette,
Shaved Easter Radish

\$18.00 Per Guest

The Wedge

Mini Iceberg Lettuce, Blue Cheese Dressing, Tomato, Sliced Onion, Bacon

\$17.00 Per Guest

INTERMEZZO

Wild Berry Sorbet

Bacara Lemon Mojito Sorbet

Mandarin Sorbet with Splash of Citrus Vodka

\$9.00 Per Guest

DINNER ENTRÉES

Pan-Roasted Wild Alaskan Salmon

Sauteed Gnocchi, Vegetable Confetti, Saffron Buerre Blanc

\$48.00 Per Guest

Oven-Roasted Pacific Halibut Wrapped in Prosciutto

Seasonal Market Vegetables, Fregola Sarda and Lobster Beurre Blanc

\$47.00 Per Guest

Sesame Seared Black Cod

Shrimp Dumpling, Baby Bok Choy, Lemongrass Beurre Blanc

\$48.00 Per Guest

Roasted Sea Scallops

Tomato Tapenade, Creamy Lemon Orzo Pasta, Arugula, Chardonnay Butter

\$52.00 Per Guest

Grilled 12oz. Prime New York Steak

Double Baked Potato, Grilled Asparagus, Horseradish Cream and Red Wine Sauce

\$69.00 Per Guest

Slow Roasted Rack of Lamb

Olive Oil Crushed Fingerling Potato, Black Olives, Roasted Summer Vegetables

\$59.00 Per Guest

Seared Prime Filet Mignon of Beef

Potato Gratin, Red Wine Demi and Truffle Bearnaise and Seasonal Market Vegetables

\$62.00 Per Guest

DINNER DUO ENTRÉES

Herb Crusted Chicken and Grilled Salmon

Whipped Potatoes, Seasonal Market Vegetables, Saffron Beurre Blanc, Red Wine Sauce

\$54.00 Per Guest

Pan-Seared Filet and Baked Jumbo Shrimp

Chorizo Polenta, Tomato Concasse, Red Wine Sauce, Seasonal Market Vegetables

\$63.00 Per Guest

Braised Short Ribs and Scallops Skewer

Tomato Tapenade, Mascarpone Whipped Potatoes, Seasonal Market Vegetables

\$65.00 Per Guest

Grilled Beef Tenderloin & Pan Seared Chilean Sea Bass

Morel Sauce, Smashed Red Bee Potatoes, Green Pea Puree & Seasonal Vegetables

\$82.00 Per Guest

Grilled Prime Filet of Beef and Lobster Tail

Creamed Yukon Gold Potatoes, Black Truffle Béarnaise and Asparagus

\$90.00 Per Guest

VEGETARIAN MENU OPTIONS

Grilled Summer Vegetable Cannelloni

Fire-Roasted Tomato Sauce and Chiffonade of Basil

Vegan Tofu Stir Fry

Rice Noodles, Soy Black Pepper Sauce, Bell Peppers, Onions, Ginger

Grilled Eggplant Napoleon

Tofu, Portobello, Creamy Polenta, Piquillos Coulis

Goat Cheese Ravioli

Baby Spinach, Roasted Garlic, Sweet Basil and Parmigiano-Reggiano Cream

\$45.00 Per Guest

SWEET SURRENDER

Orange Blossom Crème Brûlée

Toasted Almond Biscotti, Vanilla Whipped Cream

Chocolate and Peanut Butter Tart

Whipped Peanut Butter Ganache, Salted Caramel Sauce, Dark Chocolate Sorbet

Pineapple Mousse

Coconut Gelato, Nougatine, Vanilla Pineapple Compote, Mango Gel

Bacara Signature Lemon Torte

Layers of Almond Cake and Fresh Lemon Bavois, Bergamot Cream

Chocolate Mousse Bombe

Vanilla Brullee, Cocoa Sponge, Caramel Anglaise

\$18.00 Per Guest

Dessert Trio

Chocolate Trilogy

Milk Chocolate Mousse, Dark Chocolate Flourless Torte,
Gianduja Feuilltine Crunch with Espresso Anglaise

\$20.00 Per Guest

CHILDREN'S MENU SELECTIONS

Select One of the Following:

Crispy Chicken Breast Tenders
Pasta with Marinara Sauce or Butter
Chicken Breast

Select One of the Following:

Traditional Macaroni and Cheese
Mashed Potatoes
French Fries

Select One of the Following:

Carrots and Celery Sticks
Sliced Fresh Fruit

Select One of the Following:

Fudge Brownie
Freshly Baked Chocolate Chip Cookie
Ice Cream Sundaes

Select One of the Following:

Milk, Chocolate Milk, Cranberry Juice, Orange Juice or Lemonade

\$32.00 Per Guest

Items chosen must be same for all guests

Children may also select from the standard menu, but they would pay

Children Ages 3 to 12 – Half of Standard Price

*Children Age 3 and Under – \$12.00 based on above Childrens menu selections,
or 50% off standard menu pricing if not selcting from the Childrens menu*

BANQUET BAR & BEVERAGE SELECTIONS

| | |
|--|-------------------|
| PREMIUM SPIRITS | \$12.00 per drink |
| Absolut Vodka, Bombay Gin, Bacardi Select Rum, Sauza Hornitos Silver Tequila, Dewars Scotch, Canadian Club Whiskey, Jim Beam Bourbon, Courvoisier V.S. Cognac | |
| ULTIMATE SPIRITS | \$14.00 per drink |
| Ketel One Vodka, Bombay Sapphire Gin, Captain Morgan Private Selection Rum, Herradura Silver Tequila, Glenlivet 12 Year Old Scotch, Crown Royal Whiskey, Maker's Mark Bourbon, REMY VSOP Cognac | |
| CORDIALS | \$15.00 per drink |
| Tia Maria, Chambord, Agavero, Bailey's Irish Cream, Amaretto Disaronno, Frangelico, Grand Marnier, Cointreau, B&B, Fonseca 10 Year Tawny Port, Germain-Robin RSV Brandy | |
| LIQUOR ENHANCEMENTS | \$16.00 per drink |
| Grey Goose Vodka, Belvedere Vodka, Patron Tequila, Johnnie Walker Black Label Scotch | |
| BEER SELECTIONS (included in bar package) | |
| Domestic (Budweiser, Bud Light) | \$6.00 per bottle |
| Imported (Amstel Light, Heineken, Corona) | \$7.00 per bottle |
| Microbrew (Firestone, Sierra Nevada) | \$7.00 per bottle |
| SOFT DRINKS (included in bar package) | |
| Sodas (Coke, Diet Coke, Sprite) | \$5.50 per bottle |
| Mineral/Bottled Water (1 Liter) | \$9.00 per bottle |
| Assorted Juices | \$5.00 per drink |

BACARA BANQUET BAR PACKAGES

| | Three Hours | Four Hours | Five Hours |
|------------------|--------------------|-------------------|-------------------|
| Premium Spirits | \$50.00 per guest | \$60.00 per guest | \$70.00 per guest |
| Ultimate Spirits | \$57.00 per guest | \$67.00 per guest | \$77.00 per guest |

*Liquor Enhancements - There is a surcharge of \$5.00 per guest, per enhancement

Premium and Ultimate Bar Packages include the following wines offered at the bar:

- *Valdo Prosecco
- *Choice of Clifford Bay Sauvignon Blanc or Hidden Crush Chardonnay
- *Choice of Ballard Lane Merlot, Hidden Crush Pinot Lane Pinot Noir or Hidden Crush Cabernet Sauvignon

BAR PACKAGE ADDITIONS

| | |
|--|-------------------|
| Tablesides Premium House Wine Service | \$20.00 per guest |
| Tablesides Ultimate House Wine Service | \$30.00 per guest |
| Premium Sparkling Wine Toast | \$10.00 per guest |

BANQUET WINE LIST

CHAMPAGNE & SPARKLING

| | |
|---|----------|
| Valdo, 'Brut', Prosecco, Italy | \$55.00 |
| Laetitia, Brut Rose – Arroyo Grande Valley | \$69.00 |
| Domaine Chandon, "Etoile", Napa Valley | \$79.00 |
| Moët & Chandon, Brut Imperial, Epernay – France | \$120.00 |
| Veuve Clicquot Ponsardin, 'Brut' Reims - France | \$150.00 |

PINOT GRIGIO

| | |
|---|---------|
| Margerum, 'Klickitat', American | \$55.00 |
| Palmina, Santa Barbara County. | \$65.00 |

SAUVIGNON BLANC

| | |
|---|---------|
| Clifford Bay, Marlborough, New Zealand | \$47.00 |
| Star Lane, Happy Canyon of Santa Barbara. | \$59.00 |
| Chalk Hill Estate, Napa Valley | \$72.00 |

VIOGNIER

| | |
|--|---------|
| Jaffurs, Santa Barbara County. | \$64.00 |
|--|---------|

CHARDONNAY

| | |
|---|----------|
| Hidden Crush, Central Coast. | \$47.00 |
| Eos Estate, Paso Robles | \$55.00 |
| Trinitas Cellars, Carneros | \$69.00 |
| Summarland Chardonnay, Santa Maria Valley | \$75.00 |
| Melville, "Estate", Sta. Rita Hills | \$79.00 |
| Foley Estate, Santa Rita Hills | \$85.00 |
| Chalk Hill Estate, Russian River Valley | \$105.00 |
| Cakebread Cellars, Napa Valley. | \$115.00 |

BANQUET WINE LIST

MERLOT

Ballard Lane, Paso Robles. \$47.00

PINOT NOIR

Hidden Crush, Central Coast. \$48.00
Chalone, Monterey County. \$55.00
Lincourt, "Lindseys Vineyard", Santa Rita Hills \$67.00
Foley Estate, Sta. Rita Hills \$75.00
Fiddlehead, '728', "Fiddlestix", Sta. Rita Hills \$99.00
Ojai Vineyards, "Bien Nacido", Santa Maria Valley \$105.00
Brewer-Clifton, Santa Rita Hills \$125.00

SYRAH

Firestone, Central Coast \$55.00
Melville, "Verna's", Santa Barbara County \$65.00
Zaca Mesa, Santa Ynez Valley. \$75.00

CABERNET SAUVIGNON

Hidden Crush, Central Coast. \$48.00
Firestone, 'Reserve', Santa Ynez Valley \$57.00
Franciscan, Napa Valley. \$69.00
Trinitas Cellars, Oakville, Napa Valley \$95.00
Star Lane, Santa Ynez Valley \$99.00
Silver Oak Cellars, Alexander Valley \$165.00

DISTINCTIVE REDS

Margerum, 'M5', Santa Barbara County \$72.00
Syrah, Grenache, Mourvèdre, Cinsault, Counoise
Fess Parker, 'Big Easy', Santa Barbara County. \$79.00
Syrah, Petite Sirah, Grenache
Westerly Wines, Happy Canyon, Santa Barbara County \$150.00
Fletcher's Red, Petit Verdot, Cabernet, Merlot, Petit

Prices are exclusive of 23% Service Charge, 8% Sales Tax, and 0.098% California Tourism Tax

BACARA

RESORT & SPA®

8301 Hollister Avenue | Santa Barbara, CA 93117
