



UNIVERSITY CLUB OF
SANTA BARBARA

Event Menu

The University of Santa Barbara is the premier club dining experience. Using only the freshest produce and meats, the Club continues to raise the bar in culinary excellence.

Menu selections and prices subject to change.

Hors D' Oeuvres

PASSED OR STATIONED
PRICED AT TWO (2) PER PERSON

SEAFOOD

Chilled

Chilled Tiger with Horseradish Infused Cocktail Sauce	\$9
Halibut Ceviche with Avocado on Tortilla Chip	\$9
Santa Barbara Smoked Salmon on Toast with Dill Cream	\$9
Tuna Poke on Cucumber with Wasabi Caviar and Ponzu	\$10

Warm

Baby Potatoes with Creme Fraiche, Chives & Caviar	\$8
Coconut Fried Shrimp with Thai Sweet Chile Dip	\$9
Petite Crab Cake with Cajun Remoulade	\$10

MEAT

Chilled

Asian Chicken Salad in Phyllo Cup, Sesame Ginger Sauce	\$9
Charred Beef Tenderloin Crostini w/ Horseradish & Arugula	\$9
Fig Tart with Point Reyes Blue Cheese & Prosciutto	\$9

Warm

Thai Chicken Spring Rolls with Sweet Chili Sauce	\$8
Chicken Satay with Coconut Peanut Sauce	\$8
Spiced Beef Empanada with Smoked Paprika Aioli	\$9
Petite Grilled Cheese with Bacon & Tomato Jam	\$9
Prosciutto Wrapped Asparagus with Parmigiano Reggiano	\$9
"Wagyu" Beef Slider with Cheddar & House "Secret Sauce"	\$12

VEGETARIAN

Chilled

Laura Chanel Goat Cheese, Herbs de Provence	\$8
Tomato Mozzarella Cheese, Bruschette w/ Basil & Balsamic	\$8
Truffle Artichoke Crostini	\$9
Belgian Endive with Walnuts & Blue Cheese	\$9

Warm

Spring Roll with Sweet & Sour Sauce	\$8
Artichoke Fritter with Piquillo Dipping Sauce	\$8
3 Cheese Quesadilla with Peppers, Onions & Chipotle Crema	\$8
Mini Truffle Grilled Cheese Sandwich	\$9
Spanakopitas Spinach with Feta Cheese in Phyllo	\$10

Stationed Appetizers

PRICE PER PERSON

FRESH SALSA

with House Made Tortilla Chips

\$6

CLASSIC GUACAMOLE

with House Made Tortilla Chips
add Salsa for \$2

\$8

PITA CHIPS

served with Olive Tapenade & Hummus

\$9

TRI-TIP SLIDERS

Sriracha Mayo, BBQ Sauce, Santa Maria Salsa &
Jalapeno Slaw on a Slider Bun - Price per Slider

\$10

CRUDITES

Tomatoes, Celery, Baby Carrots, Broccoli, Sweet
Peppers, Hummus & Dipping Sauce

\$10

ARTISAN FLATBREAD PIZZA

price per flatbread

\$10

- Caprese Baby Tomatoes, Basil, Mozzarella Cheese & Olive Oil
- Pepperoni- Pizza Sauce, Sliced Pepperoni, Mozzarella Cheese
- BBQ Chicken - Chicken, Mozzarella Cheese, Red Onion, BBQ Sauce & Cilantro
- Basil Pesto Mozzarella, Artichoke Hearts & Tomato
- Wild Mushroom, Pecorino, Arugula & Truffle

CHEESE DISPLAY

A Variety of Imported & Domestic Cheeses, Season
Accompaniments, Bread & Crackers

\$12

TURKEY & VEGETARIAN WRAPS

Sprouts, Tomato, Avocado & Cream Cheese Spread

\$12

Entree Stations

PRICE PER PERSON

PASTA STATION

\$22

Choice of (2) two:

- Butternut Squash Ravioli with Sage Butter & Grana Padano Parmesan
- Rigatoni Pasta with Bolognese
- Penne Pasta with Italian Sausage, Tomatoes, Olives, Basil, Marinara
- Portebello Mushroom Ravioli with a Pesto Cream Sauce

CARVING STATION

\$23

Choice of (1) one:

- Ham with Brown Sugar Spiced Jus
- Turkey with Natural Gravy & Traditional Cranberry
- Prime Rib with Horseradish

CHEF ATTENDANT REQUIRED - \$100

ANTIPASTI STATION

\$15

Grilled Seasonal Vegetables, Cured Italian Meats, a Variety of Olives, Italian Cheeses, Baguette, Focaccia, Olive Oil & Balsamic Vinegar

RAW BAR

Price per piece

Oysters

\$5

Snow Crab Claws

\$10

Jumbo Shrimp Cocktail

\$4

Can be added to a plated or buffet lunch or dinner

Dinner Buffet

\$46 PER PERSON

SALAD OPTIONS

Choice of (1) one:

- Baby Spinach with Bacon, Gorgonzola and Sherry Vinaigrette
- Organic Baby Arugula with Shaved Parmesan, Red Onion and Balsamic Vinaigrette
- Spring Mix Salad with Cucumber, Tomatoes, Goat Cheese and Red Wine Vinaigrette

ENTREE OPTIONS

Choice of (2) two:

- Grilled Beef Tri-Tip with Chimmi Churri
- Rosemary Roasted Chicken Breast with Mushroom & Sage
- Pan Roasted Salmon with Tomato, Olive, Capers & Onion Relish
- Mushroom Ravioli with Brown Butter Sage Walnuts
- Grilled New York Steak with Bordelaise or Peppercorn Sauce (add \$6 members & \$9 non-members)

STARTCH OPTIONS

Choice of (1) one:

- Creamy Polenta with Mushrooms
- Yukon Gold Mashed Potatoes
- Vegetable Rice Pilaf
- Mediterranean Couscous
- Penne Pasta with Garlic Tomatoes, Oregano, Olive Oil & Parmesan Cheese

VEGETABLES

Seasonal Market Fresh Vegetables with Shallots, Parsley and Olive Oil

CONTINUED ON NEXT PAGE

Three Course Plated Dinner

HOST SELECTS ONE FIRST COURSE,
TWO ENTREES & ONE DESSERT

FIRST COURSE

\$12

Choice of (1) one soup OR salad

- Roasted Tomato Basil Soup with Parmesan Cheese Croutons
- Tortilla Soup with Cheddar Cheese, Tortilla Crisps & Cilantro
- Wild Mushroom Soup with Sage Cream
- Corn Chowder with Roasted Poblano Peppers and Yukon Gold Potatoes
- Butternut Squash Soup with Figs & Toasted Pepitas
- Roasted Red Pepper Bisque with Goat Cheese Crostini

- Baby Iceberg Wedge Salad with Bacon, Tomato, Red & Blue Cheese Dressing
- Baby Kale Salad with Roasted Beets & Green Goddess Dressing
- Organic Mixed Baby Greens Salad with Herb Vinaigrette
- Baby Spinach Salad Granny Smith Apples, Candied Walnuts, Blue Cheese & Apple Cider Vinaigrette
- Arugula Salad with Shaved Vegetables & Citrus Vinaigrette
- Traditional Caesar with Chopped Romaine, Parmesan Cheese, Garlic & Herb Croutons
- Caprese Salad (add \$2) with Tomato, Mozzarella, Basil EVOO, Balsamic Glaze

SECOND COURSE

Choice of (2) two Entrees

Grilled 8oz. New York Steak - Garlic & Herb Potatoes, Sautéed Vegetables, Cognac Peppercorn Sauce	\$40
Braised Beef Short Ribs - Creamy Polenta & Root Vegetables	\$39
Grilled 8oz Filet of Beef Tenderloin- Truffle Potato Gratin, Haricot Verts & Truffle Madiera Sauce	\$42
Oven Roasted Chicken Breast - Whipped Sweet Potatoes, Roasted Cauliflower & Herb Caper Vinaigrette	\$32
Pan Seared Salmon - Crushed Gold Potatoes, Olives, Broccolini & Chilis	\$34
Lemon Herb Crusted Local White Seabass - Herb Cous Cous, Ratatouille & Red Pepper Coulis	\$36
Pistachio Crusted Rack of Lamb Roasted - Sunchokes Zucchini with Rosemary jus	\$42
Grilled Marinated Tofu (veg)- Lemongrass Ginger Steamed Rice, Baby Bok Choy, Coconut Curry	\$26

Three Course Plated Dinner

HOST SELECTS ONE FIRST COURSE,
TWO ENTREES & ONE DESSERT

THIRD COURSE

Choice of (1) one dessert

\$8 PER PERSON

- New York Cheesecake
- Coconut Layer Cake with Raspberry Sauce
- Tiramisu dusted with Cocoa
- Chocolate Mousse Cake
- Carrot Cake with Cream Cheese Frosting
- Limoncello Mascarpone Cake with Fresh Raspberries
- Cinnamon Apple Bread Pudding
- Creme Catalana

\$10 PER PERSON

- Chocolate Pot de Creme with Sweet Cream
- Mixed Berries with Lemon Curd & Pound Cake
- Chocolate Salted Caramel Souffle Cake

CONTINUED ON NEXT PAGE

Dessert Stations

CHOCOLATE TRUFFLES

\$6

Price per piece

CHOCOLATE COVERED STRAWBERRIES

\$8

two per person

ROAST YOUR OWN S'MORES

\$9

Price per piece

- Dark Chocolate
- Graham Crackers
- Flame Roasted Marshmallows

CHURROS WITH DIPPING SAUCES

\$9

Price per person

- Sweet Dough Fried Spiral with a Crisp Exterior & Soft Interior
- Chocolate & Caramel Sauces

ASSORTMENT OF MINI CUPCAKES

\$9

Three per person

- A Selection of Red Velvet, Blackout, & Vanilla Bean Cake Cupcakes

ASSORTED FRENCH MACAROONS

\$10

Three per person

- Crisp Meringue Cookies in Coffee, Lemon, Raspberry, Vanilla, Chocolate & Pistachio

Contact Information

To book an event at the University Club of Santa Barbara, or for more information about this menu and to receive a custom quote for your event, please contact:

Breanna O'Toole

Director of Sales & Events

University Club of Santa Barbara

Rivera Mansion

Breanna@uclubsb.org

805.884.8703

