

THE HISTORIC

Santa Maria Inn

SINCE 1917



# *Holiday Catering*

# *Menu*

# 2016



*For Reservations Contact:*

*Catering and Sales Manager*

*(805) 346-7952*

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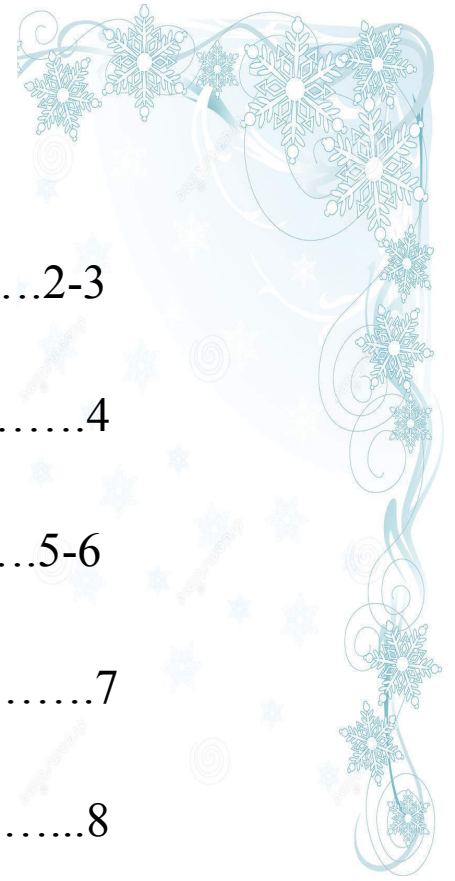


*The Historic Santa Maria Inn*

*801 S. Broadway, Santa Maria, California 93454*

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## General Information and Policies

All pricing contained in the packet is subject to change without notice. Please speak with the Catering Sales Manager regarding specific price quotes for your event.

All food & beverage pricing contained in this packet does not include the 18% Service Charge or the applicable California State Sales Tax. Both of these percentages are mandatory and are subject to change at any time. Due to Market fluctuation, all food and beverage pricing will not be confirmed earlier than six (6) months prior to the function.

Applicable room rental fees and/or labor fees will be assessed for your function. Fees are based upon the day of the week, time of the year, size of the room, number of guests anticipated, set-up requirements and related food and beverage requirements for the function. Since the function rooms are assigned based on the number of people anticipated, should the number of people decrease or increase, the Hotel reserves the right to move the function to a suitable sized room. Contracted access to function rooms will be one hour prior to your event. For earlier access, special arrangements must be made through our Catering Office. There will be a \$100.00 labor fee for each request to change a previously approved set-up.

The Hotel reserves the right to move any outdoor function indoors depending on weather conditions and availability.

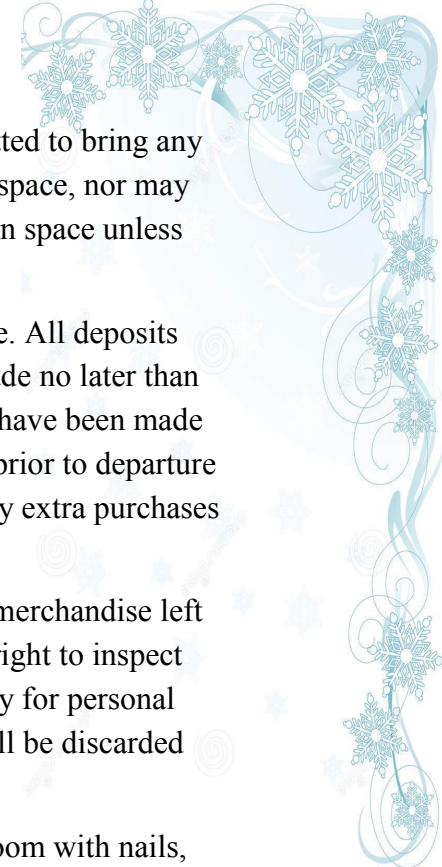
If additional equipment is needed for the set-up of the function beyond what the Hotel has available, the client will be responsible for the additional charges for equipment rentals and will be responsible to contract with outside vendors separate from the Hotel. The Hotel will not assume any liability for any outside contracted items.

Lunch functions are allotted an amount of three (3) hours, dinner and wedding functions are allotted an amount of five (5) hours contractually. Functions may be extended beyond this time limit at an additional cost of \$100.00 per hour if available. Additional hours must be contracted at least 3 days prior to the event date and will not be accommodated if requested on the day of the event.

Functions held in the Cabanas and Kent Room must conclude by 10:00 p.m.

Upon signing of the contract, a minimum guarantee of guests will be assessed. A final guarantee of attendance is needed 3 days prior to your function. This guarantee cannot fall below the contracted minimum, and the guaranteed number is what will be billed regardless if fewer attend. Once guaranteed, counts are not subject to reduction. For your event, our banquet department will provide seating for an additional 5% over the guaranteed number. However, the hotel will prepare food for the guaranteed amount.

Should you wish to offer multiple plated entrees for your event, please select a maximum of three entrees and the same side and dessert for all guests. Should your event be over 200 guests, please select only one entrée or we can prepare a custom twin entrée offering smaller portions of two entrees on one plate.



Due to health & safety regulations, our clients and guests are not permitted to bring any outside food and/or beverages including alcohol into the hotel function space, nor may any food and/or beverages including alcohol be removed from a function space unless otherwise specified by the Catering Department.

The Hotel requires an advanced deposit to confirm a function as definite. All deposits are non-refundable. Full payment of total estimated charges must be made no later than 72 hours prior to the start of the function unless previous arrangements have been made with the hotel. Any remaining balance is due at the end of the function prior to departure or will be charged to the required Credit Card Authorization on file. Any extra purchases requested must be paid at time of service.

The hotel will not assume any responsibility for damage or loss of any merchandise left in the banquet room prior or following banquet. The hotel reserves the right to inspect and control all private functions. The hotel cannot assume responsibility for personal property brought on the premises. Items left behind after your event will be discarded after 48 hours.

The hotel cannot permit the affixing of anything to the interior of any room with nails, staples, pins, tape or any other substance unless approval is given in advance by the catering office. Confetti, birdseed, rice, glitter and bubble/fog machines are not allowed on the hotel premises. All Candle flames must be protected by an outer container in accordance with the local Fire Chief's policy. This will alleviate an additional cleaning charge of \$500.00.

The hotel requires a 2 hour minimum and a 5 hour maximum for all banquet Bars. The hotel requires a \$35.00 per hour bartending fee for all banquet bars. The hotel requires a \$500.00 bar minimum revenue required for all 5 hour banquet bars or you will be charged the bartending fee of \$35.00 per hour for your banquet. The Hotel requires a \$400.00 minimum revenue for all 4 hour banquet bars, if bar minimum is met then only 1 hour of bartending fee will be applied, or you will be charged the bartending fee of \$35.00 per hour for your banquet.

Please note that the sale and serving of alcoholic beverages is regulated by the State of California, therefore guests are not permitted to bring in outside alcoholic beverages into the function space. Also, alcohol purchased at the hotel may not be taken off the premises, under ANY circumstances. If at any time during your function a minor is caught with alcohol, or there is any implied or verbal harassment from any of your guests towards employees or other guests your bar and or function will be shut down. The Hotel reserves the right to shut down your bar and or function at any time.


Each function is evaluated to determine if a Courtesy Patrol Officer is needed. If so, a fee of \$35.00 per officer, per hour will apply.



## Non Taxable Audio and Visual Equipment Fees Subject to Availability

LCD PROJECTOR	\$50.00
MICROPHONE (FIRST)	NO CHARGE
MICROPHONE (SECOND)	\$10.00
LAPEL MICROPHONE	\$20.00
EASEL (FIRST)	NO CHARGE
EASEL (SECOND)	\$5.00
SCREEN	\$20.00

## Special Items and Taxable Services Subject to Availability



DANCE FLOOR	\$130.00
PIANO WITH BENCH	\$60.00
CHAIR COVERS	\$3.00 per chair
CORGAGE FEE	\$11.00 PER BOTTLE \$20.00 PER MAGNUM
CAKE CUTTING SERVICE	\$ 1.50 PER SLICE
BARTENDER	\$35.00 PER HOUR MAX OF 5 HOURS
SECURITY PATROL	\$35.00 PER HOUR (parties of 60 or more with bar)
CARVING STATION	\$100.00 PER CHEF

## *Hors D ' Oeuvres Platters*

All platters serve approximately 50 guests

### **Sliced Seasonal Fruit**

A Selection of Seasonal Sliced Melon, Pineapple, Berries and Grapes

**\$170**

### **Vegetable Crudit **

Seasonal Vegetables Served with Ranch Dressing

**\$140**

### **Domestic Cheese Platter**

Cheddar, Swiss and Jack cheese, Served with Assorted Crackers, Berries, Fresh Fruit and Nuts

**\$160**

### **International Cheese Platter**

Assorted International Cheese, Served with Assorted Crackers, Crostini, Berries, Fresh Fruit, Nuts and Compotes

**\$205**

### **Charcuterie**

Salami, Capicola, Prosciutto and Mortadella Served with Assorted Crackers, Crostini, Sliced Melon and Whole Grain Mustard

**\$225**

### **Cheese and Charcuterie**

A Combination of Brie and Bleu Cheese with Salami and Prosciutto, Served with Assorted Crackers, Crostini, Sliced Melon, Dried Fruit and Nuts

**\$205**

### **Bruschetta Platter**

Tomatoes, Basil, Roasted Garlic and Olive Oil Served with Toasted Baguette

**\$115**

### **Trio of Dips**

Hummus, Eggplant Baba Ghanoush and Hot Spinach and Artichoke Dip Served with Toasted Baguette, Pita and Tortilla Chips

**\$155**

### **Grilled Vegetable**

Grilled Portobello Mushrooms, Eggplant, Zucchini, Yellow Squash, Asparagus and Red Bell Peppers with Balsamic Glaze

**\$145**

### **Mediterranean Anti Pasto Platter**

Sliced Prosciutto, Salami, Parmesan and Mozzarella Cheese, Mixed Olives, Artichoke Hearts, Pepperoncini's, Roasted Bell Peppers, Cherry Tomatoes

**\$205**

### **Chips and Salsa**

White Corn Tortilla Chips Served with Bean Dip, Guacamole, Sour Cream & Homemade Salsa

**\$115**

### **Baked Brie**

Wrapped in Puff Pastry, Served with Crusty Baguette and Red Wine Reduction

**\$105**

## ***Hors D ' Oeuvres***

All selections may be Plated or Tray Passed for an Additional Fee of \$25.00 per Server. All selections are Priced per Dozen and require a 3 Dozen Minimum Order. \* Items Priced per Pound Require a 5 Pound Minimum Order.

### ***Cold Hors D ' Oeuvres***

Salmon & Curry Cous Cous with Almonds	<b>\$28</b>
Tomato Bruschetta with Basil Pesto and Balsamic Glaze	<b>\$34</b>
Rosette of Smoked Salmon with Capers and Cream Cheese	<b>\$26</b>
Roasted Red and Yellow Peppers with Walnut Cream Cheese	<b>\$32</b>
Ahi Poke with Pineapple on Crispy Won Ton	<b>\$32</b>
Asparagus Wrapped in Prosciutto	<b>\$26</b>
Parmesan Crispy with Lemon Black Pepper Goat Cheese Mousse	<b>\$28</b>
Ceviche with Lime & Pico de Gallo on a Mini Tostada	<b>\$22</b>
Deviled Eggs	<b>\$28</b>
California Rolls	<b>\$28</b>
Poached Pear with Walnut Goat Cheese on Crostini	<b>\$30</b>
Shrimp and Mango Salsa in Endive Spear	<b>\$32</b>
*Cold Poached Shrimp with Cocktail Sauce and Lemon (* per Pound)	<b>\$32</b>
Sesame Crusted Tuna Tataki with Wasabi Cream	<b>\$22</b>

### ***Hot Hors D ' Oeuvres***

Bacon Wrapped Dates	<b>\$26</b>
Bacon and Bleu Cheese Stuffed Mushroom Caps	<b>\$28</b>
Meatballs in Mushroom Burgundy Sauce	<b>\$28</b>
Chicken Sate with Peanut Sauce	<b>\$30</b>
Vegetarian or Pork Pot Stickers with Thai Sweet Chili Sauce	<b>\$30</b>
Teriyaki Chicken or Beef Skewers	<b>\$32</b>
Seared New York, Blue Cheese Cream and Mushroom	<b>\$36</b>
Chicken Pot Pie in Puff Pastry	<b>\$26</b>
Grilled Shrimp Skewers	<b>\$30</b>
Tempura Vegetables with Soy Dipping Sauce	<b>\$24</b>
Vegetable Egg Rolls with Sweet and Sour Sauce	<b>\$25</b>
Buffalo Wings with Ranch or Bleu Cheese	<b>\$26</b>
Chicken Tender with BBQ Sauce, Honey Mustard or Ranch	<b>\$28</b>
Sesame Chicken Bites with Sweet Chili Sauce	<b>\$24</b>
Spinach and Feta Cheese wrapped in Phyllo	<b>\$28</b>

## Holiday Buffets

### Buffet Include:

Mixed Field Green Salad Bar with Assorted Toppings and Dressings, Warm Dinner Rolls and Butter, Choice of Entrees, Composed Salads, Side Dishes and Vegetables with Choice of Desserts

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Two Entrée Buffet \$38.00 per Guest

Three Entrée Buffet \$42.00 per Guest

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### Entrees

*Please choose Two or Three Entrees*

Chicken Cordon Bleu

Pan Seared Scottish Salmon

Rosemary Roasted Turkey  
(carving station optional)

Fire Roasted Prime Rib  
(carving station only) additional \$4 per person

Brined Smoked Whole Pork Loin  
(carving station optional)

Filet Mignon with Peppercorn Brandy  
(carving station optional ) additional \$ 4 per  
person

Bacon Wrapped Top Sirloin  
additional \$2.50 per person

Honey Mustard Glazed Ham  
(carving station optional)

1 hour Brined Cornish Game Hen

### Side Dishes

*Please Select One*

Garlic Mashed Potatoes

Scalloped Potatoes

Traditional Stuffing

Ball Spiced Butternut Squash

### Vegetables

*Please Select One*

Honey Glazed Carrots

Green Beans Almandine

Bacon Brussels Sprout

Mixed Steamed Vegetables

Asparagus with Lemon Beurre Blanc

Roasted Corn and Peppers

Sweet Peas Rolled in Butter

### Composed Salads

*Please Select One*

Waldorf Salad

Chopped Green Salad

Three Bean Salad

Grilled Vegetable Salad

Caesar Salad

Garden Room Salad



# Plated Holiday Luncheons

Plated Entrees Include:

Mixed Field Green Salad served with Warm Dinner Rolls & Butter  
Choice of Entrée, Side Dish and Choice of Dessert  
Iced Tea and Water and Regular & Decaffeinated Coffee  
Please limit your Selection to Two Entrees Per Event

## Entrees

Please Select Entrees Below

### Roasted Turkey

Blistered green beans, traditional gravy, cranberry sauce garlic mashed potatoes

\$26

### 1/2 Corish Game Hen (3 hour brined)

fresh herbs, black truffle sauce, baby carrots, creamy polenta

\$24

### Chicken Cordon Bleu

Mixed vegetables, broccoli, carrots, squash, zucchini, mornay sauce garlic mashed potatoes

\$27

### 5 oz Filet Mignon

Asparagus, horseradish cream, fresh thyme springs, demi glace garlic stuffed baby twice baked potato

\$32

### Pistachio Crusted Salmon

Sautéed broccolini, orange scented beurre blanc, chive oil white cheddar risotto

\$27

### 6 oz Bacon Wrapped Top Sirloin

Baby bok choy, demi glace, scallop potatoes

\$30

### 6oz. Pan Roasted

#### Airline Natural Chicken Breast

Baby bok choy, baby carrots, natural reduction wild rice

\$26

### Natural Pork Loin

Roasted tomato and olive jus, rosemary sprig roasted garlic, Yukon gold potatoes, and artichoke hearts, fresh herbs

\$27

-Oscar style add \$Market Price

-Surf and Turf with shrimp add \$Market Price

-Surf and Turf with scallop add \$Market Price

## Plated Holiday Salads

Upgrade your Lunch or Dinner salads for an additional Price Per Person

### Classic Caesar Salad

Chef's signature dressing, grilled croutons, fresh parmesan

\$ 3

### Wedge Salad

Bacon, shaved red onion, tomato, fresh herbs

Choice of blue cheese or thousand island dressing

\$ 2

### Chopped Salad

Romaine and iceberg, cherry tomatoes, cucumbers,  
shredded carrots and red cabbage

Choice of Dressing

\$ 2

### Spinach Salad

Toasted bacon, warm balsamic dressing, pickled red onions,  
crumbled point Reyes blue cheese

\$ 3

### Waldorf Salad

Apples, walnuts, bell peppers, creamy vinaigrette

\$ 3

# Plated Holiday Dinner

Plated Entrees Include:

Mixed field Green Salad served with Warm Dinner Rolls & Butter  
Choice of Entrée, Side Dish and Vegetables and Choice of Dessert  
Iced Tea and Water and Regular & Decaffeinated Coffee  
Please limit your Selection to Two Entrees Per Event

## Rosemary Roasted Turkey

Carrots and haricot verts, turkey gravy,  
traditional stuffing

\$ 29

## Honey Mustard Glazed Ham

Mixed vegetables, honey mustard sauce, mashed potatoes

\$ 27

## Chicken Cordon Bleu

Mixed vegetables, mornay sauce, garlic mashed potatoes

\$ 29

## Pistachio Crusted Salmon

Sautéed broccolini, orange scented burre blanc, chive oil  
white cheddar risotto

\$ 29

## Three Cheese Ravioli

Marinara, bolognese, lemon cream, and fresh basil

\$ 24

## 5 Day Brine Pork Loin

Green beans almandine, scallop potatoes

\$ 27

## Cornish Game Hen

Baby bok choy, baby carrots, natural reduction, risotto

\$ 27

## Filet Mignon with Peppercorn Brandy

Asparagus, garlic stuffed roasted potato

6oz \$35/ 8oz \$40

## Bacon Wrapped Top Sirloin

Asparagus, horseradish cream, fresh thyme springs, demi  
glace, garlic stuffed baby twice baked potato

6oz \$32/ 8oz \$36

## Seared Mahi- Mahi

Saffron risotto, mango sauce

\$29

## Fire Roasted Prime Rib(10 oz)

Green beans almandine, Scallop potatoes

\$ 36

## **Holiday Dessert Selections**

Please Select your choice of Desserts to Compliment your Meal

Pecan Pie with Caramel Sauce

Pumpkin Pie with Whipped Cream

White Chocolate Berry Cheesecake

Apple Pie with Salted Caramel Sauce

Chocolate Cake with Raspberry Sauce

Carrot Cake with Whipped Cream

New York Style Cheesecake with Cherry Filling