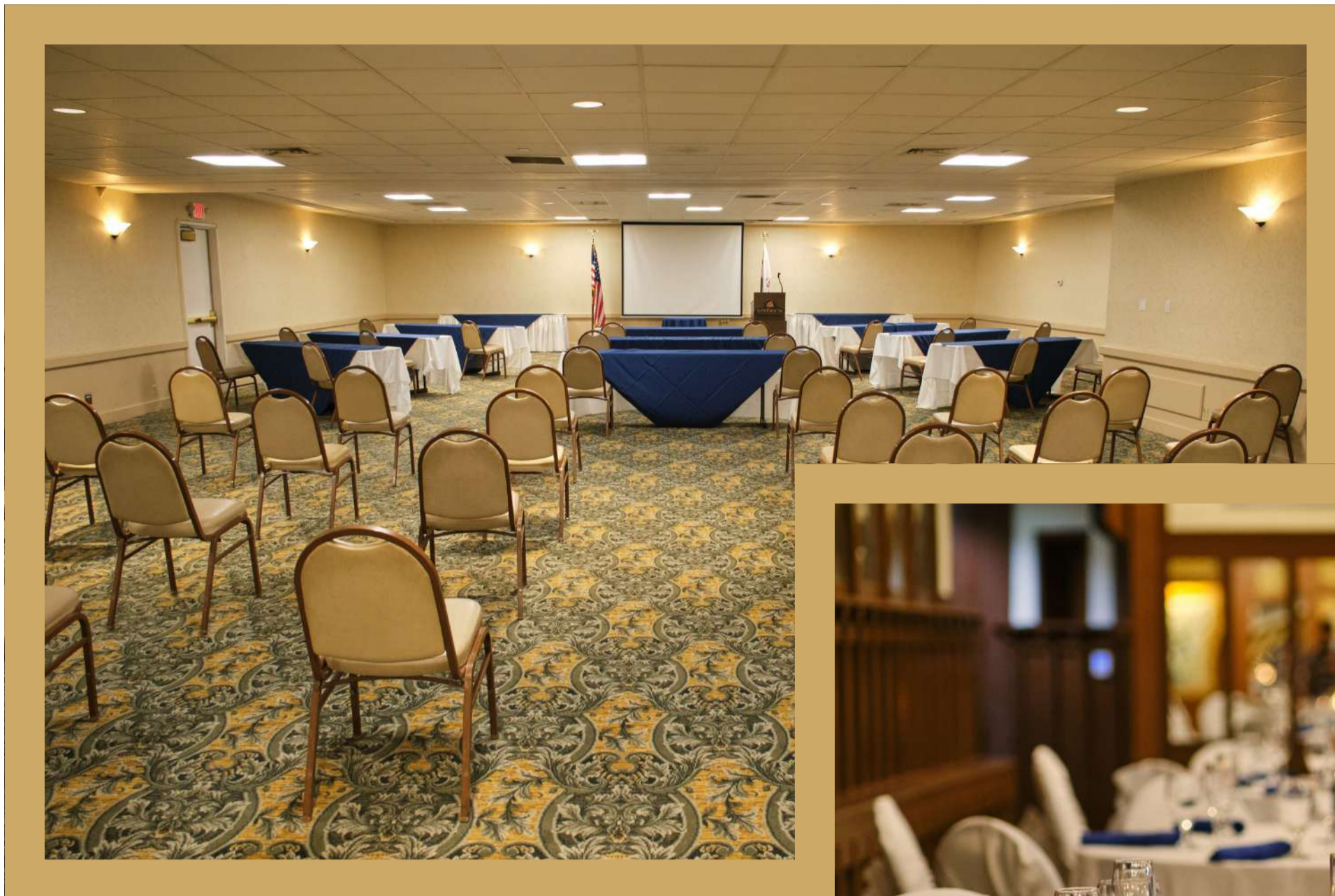


THE HISTORIC *Santa Maria Inn* MEETING & EVENTS



DAYTIME MENU

Start planning your next business meeting or special event

Please Contact:

Malinda Kothe

Catering Sales Manager

805-346-7952

catering@santamariainn.com

Audio Visual & Special Item Fees

Subject to availability– price per function

Screen	\$20	Dance Floor	\$150
LCD Projector	\$100	Piano with Bench	\$60
Microphone	\$20	Chair Covers	\$3.00 per Chair
Flip Chart with Markers	\$20	Cake Cutting Service	\$1.50 per person
Additional Flip Chart Pad	\$10	Corkage Fee Per Bottle	\$11
Dry Erase Board with Markers	\$15	Corkage Fee Per Magnum	\$20
Easel	\$10	Carving Station	\$100
PA System	\$50		

Meeting Rooms and Dimensions

These figures indicate maximum occupancy, and will decrease with additional features such as dance floors, buffet tables, bars, etc.

<u>Meeting Room</u>	<u>Dimension</u>	<u>Sq Footage</u>	<u>Theater</u>	<u>Round</u>	<u>Classroom</u>	<u>Conference</u>
Santa Maria	75x38	2,850	270	220	180	50
Kent	70x78	1,326	120	100	60	50
Cabana	52x18	950	100	60	30	30
Gardens	N/A	N/A	200	200	N/A	N/A
Patio Fountain	N/A	N/A	160	80	N/A	N/A
Ranchero	35x13	455	30	30	N/A	24
Polo	30x30	900	50	50	30	30
Hancock	30x30	900	50	50	30	30
Presidents	15x30	450	N/A	N/A	N/A	20

A La Carte Beverages and Snacks

The following selections can be used to create a custom menu

Freshly Brewed Regular Coffee	\$50/ Gallon	Assorted Muffins and Danish	\$24/ Dozen
Freshly Brewed Decaf Coffee	\$50 / Gallon	Bagels with Cream Cheese	\$24 / Dozen
Hot Water with Assorted Tazo	\$25 / Gallon	Granola Bars	\$3 Each
Teas	\$18 / Pitcher	Assorted Freshly Baked Cookies	\$22 / Dozen
Assorted Chilled Juice	\$15 / Gallon	Assorted Freshly Baked Brownies	\$22 / Dozen
Iced Tea	\$15 / Gallon		
Lemonade	\$15 / Gallon		
Fruit Punch	\$15 / Gallon		
Assorted Soft Drinks	\$2.50 Each		
Yogurt	\$3 Each		

Deluxe Breakfast Buffets

Pricing does not include the 18% service charge and applicable California State Sales Tax on all Food and Beverage.

All Historic Santa Maria Inn pricing is subject to change with out notice.

CONTINENTAL

Fresh Seasonal Fruit, Assorted Muffins and Danish and Assorted Breakfast Breads with Butter and Preserves, Bagels and Cream Cheese with Assorted Juices.

\$16 per Person

THE SANTA MARIA

Fresh Seasonal Fruit, Assorted Muffins and Danish and Assorted Breakfast Breads with Butter and Preserves, Bagels and Cream Cheese with Assorted Juices, Fluffy Scrambled Eggs,

Home Fried Potatoes

Your choice of:

Crisp Bacon or Sausage Links

\$20 per Person

THE CLASSIC

Fresh Seasonal Fruit, Assorted Muffins, Danish and Breakfast Breads with Butter and Preserves, Bagels and Cream Cheese with Assorted Juices, Fluffy Scrambled Eggs,

Home Fried Potatoes, Crisp Bacon

Your choice of: Sausage or Ham

Your Choice of:

French Toast or Pancakes served with Warm Maple Syrup

\$23 per Person

PLATED LUNCHEES

All choices include Water & Iced Tea

Add Regular & Decaf Coffee for \$50 per Gallon

All Salads & Hot Entree's Served with Dinner Rolls & Butter

Please Limit Selections to Two Entree's + Vegetarian Option (if needed)

SALADS

GRILLED CHICKEN CEASAR

Sliced chicken breast served over a bed of crisp romaine lettuce, tossed with parmesan cheese, croutons and our homemade Caesar dressing.

\$22 per Person

RANCH COBB

Diced grilled chicken and ham, crisp bacon, tomato, avocado, cheddar cheese and hardboiled egg, tossed with romaine lettuce and ranch dressing.

\$22 per Person

SUNBURST CHICKEN

Sesame chicken tossed with papaya, mango, bell peppers, and spicy pecans all in a toasted sesame seed dressing.

\$22 per Person

CHINESE CHICKEN

Marinated sliced chicken breast served with our mixed greens, shredded cabbage, carrots, cucumbers, and almonds, tossed with honey sesame dressing and topped with crispy rice noodles and wontons

\$22 per Person

COASTAL GREEN

Fresh strawberries, grapes, apples, with bleu cheese, candied pecans, and mixed greens in a balsamic vinaigrette.

\$22 per Person

Top off your Luncheon with your Choice of our Elegant Desserts
Chocolate Layer Cake, Carrot Cake or Apple Pie... Additional \$5 per Person
Assorted Cookies and Brownies... Additional \$3 per Person

PLATED LUNCHES

All choices include Water & Iced Tea

Add Regular & Decaf Coffee for \$50 per Gallon

All Salads & Hot Entree's Served with Dinner Rolls & Butter

Please Limit Selections to Two Entree's + Vegetarian Option (if needed)

SANDWICHES

All Sandwiches come with your choice of the following:

Potato Salad, Fresh Fruit Salad, or Cole Slaw

SANTA MARIA TRI-TIP

Marinated grilled and sliced certified Angus tri-tip, served on a garlic butter French roll with local pinto beans and homemade salsa.

\$27 per Person

CHICKEN CROISSANT

Charbroiled chicken breast with lettuce, tomato, bacon and swiss cheese.

\$24 per Person

DELI TRIO

Toasted French roll piled high with sliced turkey, ham, roast beef, lettuce, tomato and swiss cheese.

\$24 per Person

SOUTHWEST CHICKEN

Chicken breast on grilled sourdough bread with melted jack cheese, Ortega chili, guacamole, lettuce and tomato.

\$25 per Person

TURKEY CLUB

Shaved turkey breast piled onto wheat toast with pesto aioli, bacon, mozzarella cheese, mixed greens and tomato.

\$24 per Person

GRILLED VEGETABLE WRAP

Mixed grilled vegetables wrapped in a flour tortilla with lettuce, tomato, goat cheese and a green & black olive vinaigrette.

\$23 per Person

Top off your Luncheon with your Choice of our Elegant Desserts
Chocolate Layer Cake, Carrot Cake or Apple Pie... Additional \$5 per Person
Assorted Cookies and Brownies... Additional \$3 per Person

PLATED LUNCHEES

All choices include Water & Iced Tea

Add Regular & Decaf Coffee for \$50 per Gallon

All Salads & Hot Entree's Served with Dinner Rolls & Butter

Please Limit Selections to Two Entree's + Vegetarian Option (if needed)

HOT ENTREE'S

*Start your Luncheon with a Mixed Green Salad for an additional \$3.00 per person
or a Caesar Salad for an additional \$6.00 per person*

CHICKEN ALA INN

Boneless chicken breast topped with white wine mushroom cream sauce, served with rice pilaf and mixed vegetables.

\$29 per Person

CHICKEN CORDON BLEU

Boneless chicken breast stuffed with ham and swiss cheese, topped with Mornay sauce and served over mashed potatoes with mixed vegetables.

\$29 per Person

TRI-TIP PLATE

Marinated grilled and sliced certified Angus tri-tip served with roasted new potatoes, pinto beans, garlic bread and homemade salsa.

\$31 per Person

MEDITERRANEAN PASTA (Vegan)

Penne pasta tossed with roasted red and yellow bell peppers, zucchini, Kalamata olives, arugula and extra virgin olive oil

\$24 per Person

GRILLED SALMON

Served with rice pilaf, grilled vegetables and a lemon caper butter sauce.

\$34 per Person

Top off your Luncheon with your Choice of our Elegant Desserts
Chocolate Layer Cake, Carrot Cake or Apple Pie... Additional \$5 per Person
Assorted Cookies and Brownies... Additional \$3 per Person

THEMED BUFFET LUNCHESES

30 Person Minimum Required for All Buffets

All choices include Water & Iced Tea

Add Regular & Decaf Coffee for \$50 per Gallon

SANTA MARIA BBQ

Mixed Field Green Salad bar with Cherry Tomatoes, Cucumber, Carrots, and Mushrooms. Served with Ranch, Italian and Balsamic Vinaigrette Salad Dressings

Choice of: Potato Salad or Fresh Fruit Salad

Corn

Pinto Beans

BBQ Chicken (bone-in)

Tri-Tip

Garlic Bread

Fresh Salsa

\$34 per Person

ITALIAN

Caesar Salad

Cherry Tomato and Mozzarella Salad

Mixed Sautéed Vegetables, Penne Pasta

Served with Marinara and Alfredo Sauces and Garlic Bread

Your Choice of One Entree:

Chicken Parmesan with Tomato Sauce and Mozzarella Cheese

Chicken Piccata with Lemon Caper Butter Sauce

Chicken Marsala with Wine and Mushroom Sauce

\$29 per Person

MEXICAN

Fiesta Salad with Salsa Ranch Dressing

Topped with Tortilla Strips

Refried Beans and Spanish Rice

Warm Corn and Flour Tortillas

Fresh Guacamole, Salsa and Sour Cream

Your Choice of One Entree:

Tequila Lime Chicken

Chipotle Beef Tinga

Pork Chili Verde

Chicken or Steak Fajitas

Shrimp Fajitas add \$1 per person

\$29 per Person

Top off your Luncheon with your Choice of our Elegant Desserts

Chocolate Layer Cake, Carrot Cake or Apple Pie... Additional \$5 per Person

Assorted Cookies and Brownies... Additional \$3 per Person