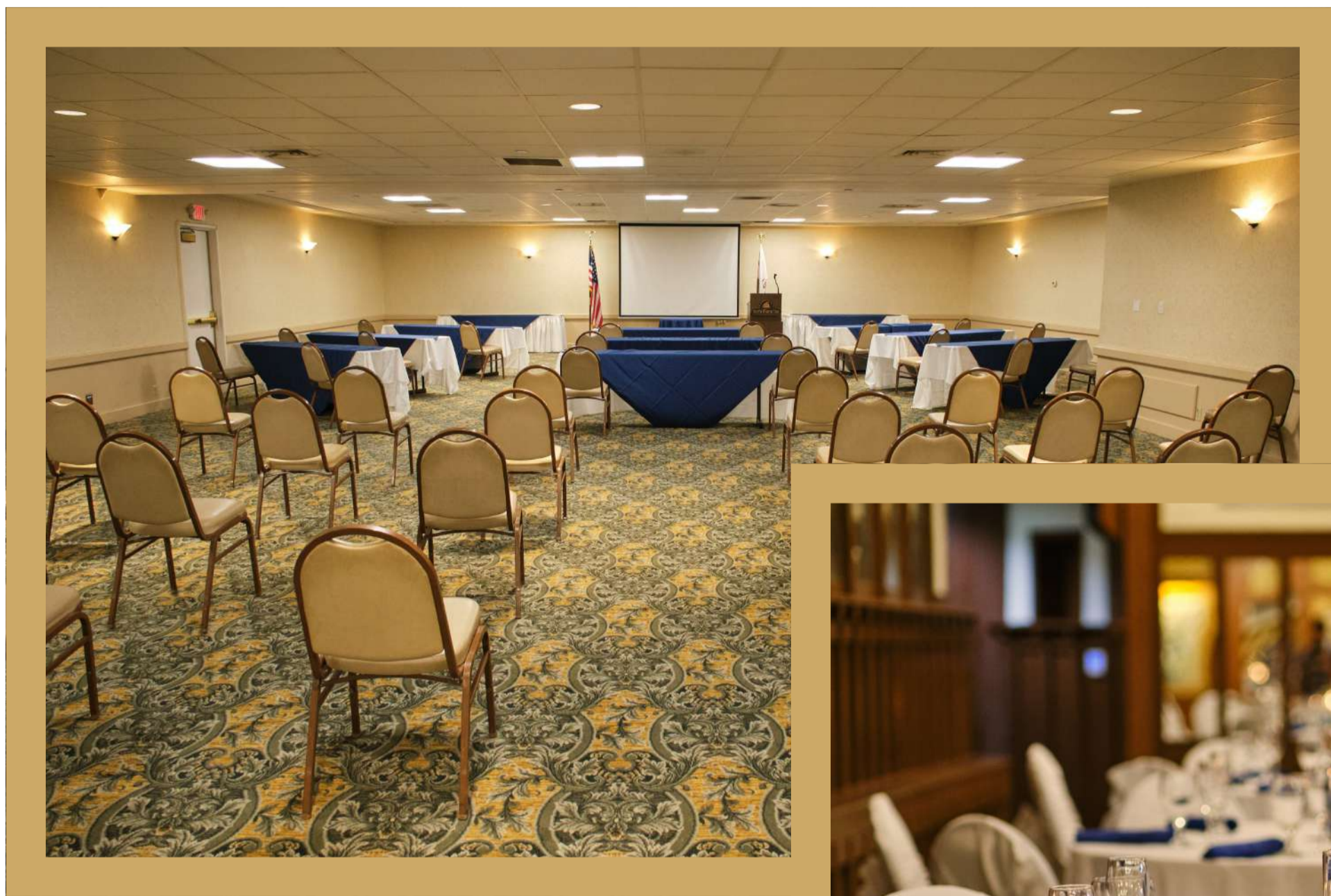


THE HISTORIC *Santa Maria Inn* MEETING & EVENTS



EVENING MENU

Start planning your next business meeting or special event

Please Contact:

Stephanie Kealm

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		

Hors d'oeuvres Platters

All platters serve an estimated 50 guests

INTERNATION CHEESE

Assorted International Cheese
Served with Assorted Crackers,
Crostoni, Berries, Fresh Fruit,
Nuts, and Compotes
\$230

VEGETABLE CRUDITE

Grilled Portobello Mushrooms,
Eggplant Zucchini, Yellow Squash,
Asparagus and Red Bell Peppers
with Balsamic Glaze
\$165

SLICED SEASONAL FRUIT

A Selection of Seasonal Sliced Melon,
Pineapple, Berries and Grapes
\$200

BRUSCHETTA

Tomatoes, Basil, Roasted Garlic & Olive Oil
Served with Toasted Baguettes
\$210

MEDITERRANEAN ANTIPASTO

Sliced Prosciutto, Salami, Feta
and Mozzarella Cheese, Mixed Olives,
Artichoke hearts, Pepperoncini's,
Roasted Bell Peppers,
Cherry Tomatoes, and Red Onions
\$220

BAKED BRIE

Wrapped in Puff Pastry
Served with Crusty Baguette
and Red Wine Reduction
\$130

CHIPS & SALSA

White Corn Tortilla Chips
Served with Bean Dip,
Guacamole, Sour Cream &
Homemade Salsa
\$135

Hors D'oeuvres by the Dozen

*All selections may 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*

Cold Hors D'oeuvres

Tomato Bruschetta with Basil Pesto and Balsamic Glaze	\$37
Rosette of Smoked Salmon with Capers and Cream Cheese	\$35
Ahi Poke with Pineapple on Crispy Won Ton	\$37
Asparagus Wrapped in Prosciutto	\$33
Ceviche with Lime and Pico de Gallo on a Mini Tostada	\$35
Deviled Eggs	\$33
California Rolls	\$33
Cold Poached Shrimp with Cocktail Sauce and Lemon (per Pound)	\$37

Hot Hors D'oeuvres

Bacon Wrapped Dates	\$31
Bacon and Bleu Cheese Stuffed Mushroom Caps	\$31
Meatballs in Mushroom Burgundy Sauce	\$33
Chicken Sate with Peanut Sauce	\$33
Vegetarian or Pork Pot Stickers with Thai Sweet Chili Sauce	\$33
Teriyaki Chicken or Beef Skewers	\$35
Grilled Shrimp Skewers	\$35
Vegetable Egg Rolls with Sweet and Sour Sauce	\$31
Buffalo Wings with Ranch or Bleu Cheese	\$31
Chicken Tender with BBQ Sauce, Honey Mustard or Ranch	\$31
Spinach and Feta Cheese wrapped in Phyllo	\$31
Jalapeno Poppers	\$31

PLATED DINNER

All Choices Include Water & Iced Tea

Add Freshly Brewed Regular & Decaf Coffee for \$50/per Gallon

All Entree's served with a Mixed Field Green Salad, Dinner Rolls & Choice of Dessert

Please Limit Selections to Two Entrees + A Vegetarian Entree (If needed)

POULTRY

CHICKEN ALA INN

Boneless Chicken Breast
Topped with White Mushroom Cream Sauce
Served with Mashed Potatoes with Mixed
Vegetables

\$37

CHICKEN CORDON BLEU

Boneless Chicken Breast Stuffed with Ham
and Swiss Cheese,
Topped with Mornay Sauce Served over
Mashed Potatoes with Mixed Vegetables

\$37

TEQUILA LIME CHICKEN

Tequila and Citrus Marinated Chicken Breast,
Grilled and Served with Rice Pilaf, Charred
Corn Salad and Salsa

\$37

CORNISH GAME HEN

Butter and Herb Roasted Hen Served over
Creamy Ricotta Polenta with Honey Glazed
Carrots and Pan Juices

\$39

CHICKEN PICATTA

Chicken Breast Pounded Thin Topped with
a White Wine, Lemon, caper and Parsley
Sauce, Served over Mashed Potatoes with
Mixed Vegetables

\$39

DESSERTS SELECTION

(Limited to 2 Per Event)

Cheesecake with Seasonal Fruit Compote, Chocolate Layer Cake, Carrot Cake
, Apple Pie or Cookies & Brownies

PLATED DINNER

All Choices Include Water & Iced Tea

Add Freshly Brewed Regular & Decaf Coffee for \$50/per Gallon

All Entree's served with a Mixed Field Green Salad, Dinner Rolls & Choice of Dessert

Please Limit Selections to Two Entrees + A Vegetarian Entree (If needed)

BEEF, LAMB & PORK

ROASTED PRIME RIB OF BEEF

Slow Roasted Herb Crusted Certified 10 oz. Angus Prime Rib of Beef, Sliced per order Served with Mashed Potatoes and Mixed Sautéed Vegetables

\$47

SURF & TURF

6 oz. Certified Angus Beef Top Sirloin Grilled and Topped with Shrimp Sautéed in a Garlic Herb Butter, Served with Roasted Baby Potatoes and Steamed Broccolini

\$45

FILET MIGNON

Certified Angus 6 oz. Tenderloin of Beef Pan Seared and Roasted and Crusted with Blue Cheese and Caramelized Onions, Served with Scalloped Horseradish Potatoes and Asparagus

\$47

PRIME RIB OF PORK

Grilled 10 oz. Bone-in Pork Chop , Served over Mashed Potatoes and Asparagus with a Rosemary and Apple Demi Glaze

\$43

BRAISED LAMB SHANK

14 oz. Braised Lamb Shank, Served over Mashed Potatoes and Baby Carrots

\$43

NEW YORK STEAK

Grilled New York, Served with Mashed Potatoes and Brandy Peppercorn Sauce

\$43

DESSERTS SELECTION

(Limited to 2 Per Event)

Cheesecake with Seasonal Fruit Compote, Chocolate Layer Cake, Carrot Cake ,Apple Pie or Cookies & Brownies



PLATED DINNER

All Choices Include Water & Iced Tea

Add Freshly Brewed Regular & Decaf Coffee for \$50/per Gallon

All Entree's served with a Mixed Field Green Salad, Dinner Rolls & Choice of Dessert

Please Limit Selections to Two Entrees + A Vegetarian Entree (If needed)

SEAFOOD & VEGETARIAN

GRILLED SALMON

Served with Rice Pilaf, Grilled Vegetables and Lemon Caper Butter Sauce

\$44

POACHED CITRUS SALMON

Topped with a Light Citrus Segments and Beurre Blanc served with Wild Rice and Asparagus

\$44

PAN SEARED CALIFORNIA SEABASS

Served over Rice Pilaf with Roasted Vegetable Ratatouille

\$44

CEDAR PLANK SALMON

Dijon Honey Glazed Salmon Filet, Roasted on a Cedar Plank, Served over Cherry Couscous and Crispy Artichokes

\$39

GRILLED HALIBUT

Pistachio Crusted Halibut with Sautéed Vegetables and Chive Beurre Blanc

\$44

LINGUINI PUTTANESCA

Braised Eggplant Tossed with Linguini and Topped with New York style Fresh Ricotta Cheese and Toasted Pine Nuts

\$37

DESSERTS SELECTION

(Limited to 2 Per Event)

Cheesecake with Seasonal Fruit Compote, Chocolate Layer Cake, Carrot Cake Apple Pie or Cookies & Brownies



THEMED DINNER BUFFETS

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

Roasted Potatoes

Pinto Beans

BBQ Chicken (bone-in)

Tri-Tip

Garlic Bread

Fresh Salsa

\$42 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 Two Entrees:

Chicken Parmesan with Tomato Sauce and

Mozzarella Cheese

Chicken Piccata with Lemon Caper

Butter Sauce

Chicken Marsala with Wine and Mushroom

Sauce

\$40 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 Two Entrees:

Tequila Lime Chicken

Chipotle Beef Tinga

Pork Chili Verde

Chicken or Steak Fajitas

Shrimp Fajitas add \$1 per person

\$40 per Person

DESSERTS SELECTION

(Limited to 2 Per Event)

Cheesecake with Seasonal Fruit Compote, Chocolate Layer Cake, Carrot Cake

, Apple Pie or Cookies & Brownies

ELEGANT DINNER BUFFET

30 Person Minimum Required for All Buffets

All choices include Water & Iced Tea

Add Regular & Decaf Coffee for \$50 per Gallon

DELUXE SALAD BAR INCLUDED

Choose two of the Following Lettuce Choices :

Mixed Greens, Romaine, Arugula or Baby Spinach

Served with Cherry Tomatoes, Cucumbers, Carrots, Kalamata Olives, Mushrooms, Sunflower Seeds, Dried Cranberries, Hard Boiled Eggs, Broccoli, Bacon Bits, Croutons, Bleu Cheese and Cheddar Cheese with Ranch, Italian and Balsamic Dressing

CHOOSE TWO SIDE SALADS

Potato Salad, Tomato Mozzarella Salad, Italian Pasta Salad, Mediterranean Couscous, Broccoli Salad, Fresh Fruit Salad or Cole Slaw

CHOOSE ONE VEGETABLE SIDE

Mixed Sautéed Vegetables, Green Beans Almandine, Grilled Mixed Vegetables, Lemon Butter Asparagus, Roasted Brussel Sprouts and Cauliflower or Honey Glazed Carrots

CHOOSE ONE STARCH SIDE

Mashed Potatoes, Garlic Roasted Rosemary New Potatoes, Rice Pilaf, Mustard Roasted Potatoes, Asparagus Risotto

SELECT EITHER TWO OR THREE ENTRÉES

\$46 per person for Two Entrees or \$51 per person for Three Entrees

Chicken A La Inn

Chicken Cordon Bleu

Poached Citrus Salmon

Pan Seared California Sea Bass

Cider Brined & Roasted Pork Loin

Sliced Steak with Mushrooms & Onions

Tri-Tip (Carving Station Optional)

Filet Mignon (+\$5 per Person)

New York Steak (+\$3 per Person)

Fire Roasted Prime Rib (+\$3 per Person/Carving Station Optional)

DESSERTS SELECTION

(Limited to 2 Per Event)

Cheesecake with Seasonal Fruit Compote, Chocolate Layer Cake, Carrot Cake, Apple Pie or Cookies & Brownies

BANQUET BARS

*Let our professionally trained bartenders delight your guests
with premium wines and spirits!*

BAR REQUIREMENTS

The hotel requires a 2 hour minimum for all banquet Bars.

The hotel requires a \$35.00 per hour bartending fee for all banquet bars.

The hotel requires a bar minimum revenue required for all 5 hour banquet bars.

The minimum revenue will set based on the hours the bar is used, the amount of people at the event, and the bar package chosen at the time of booking.

BAR RULES

The bar will be shut down upon the discretion of the bartender, or any on-duty manager of the hotel. The first offense will be brought to the contact of the events attention.

If the situation is not resolved, then appropriate action will be taken.

It is in the sole judgment of the hotel if your event will require a Courtesy Patrol Officer.

Courtesy Patrol Officers require a fee of \$35.00 per hour, per Officer.

Hotel will contract security if it is required.

